

ACTIVITY LIST 2018-2019

B.Sc. Hospitality Studies

The year commenced with an Orientation for the First-Year students and their parents to enlighten them about the three-year journey of learning and skills that our students were about to embark upon. The programme gave students an idea of what to expect from the course, and provided a platform for parents to voice their queries about their children's future on completion of the course. Students and their parents were also introduced to the syllabus and the examination pattern. All queries were aptly answered by our Hospitality Team of professors and chefs.

MIXOLOGY

The department organised demonstrations and workshops by professionals from the industry. One of the demonstrations, on the subject of 'Mixology' conducted by Mr. Dhaval Pillay from Drinq Barmen & Academy, was a hit amongst the students, and also helped them gain confidence in a subject such as bartending, one of the most demanding and specialised profession in the field of Food & Beverage.



FIRST AID

'First Aid' was another valuable workshop conducted for the students of the Third-Year. In this session, the students were briefed about how to react in various medical emergencies, and were given essential know-how about dealing with them at work as well as at home.



CULINARY WORKSHOPS

In the field of 'Culinary Arts', workshops and demonstrations were held on topics like- 'Chocolates', 'Larder & Sandwiches', 'Vegan Workshop' and 'Sushi & Dumplings', the history of the cacao beans and their interesting transformation into the chocolates we consume.





CHEESE FACTORY VISIT

Not forgetting the memorable industrial visit to the 'Go Cheese' factory and to the Laundry facility of Renaissance hotel where the student can see how a full-fledged laundry operation takes place. At the 'Go Cheese' factory the students got to witness the entire cheese manufacturing process right from the milking of the cow to the making of delicious cheese we use on our pizzas and pastas.





LAUNDRY VISIT

In the other workshops, the students got hands- on experience in creating vegan dishes, understanding the nuances in assembling cold sandwiches, and appreciating the art of sushi and dumplings.



SHAKEN 'N' STIRRED

This year's theme lunch, titled Shaken 'n' Stirred, organized by the third year students of the Department was a display of excellence in culinary skills and service styles acquired by them during

their three years of learning. One of the biggest learning cum teaching experiences had to do with overcoming challenges successfully and in developing leadership qualities.



FLOWER ARRANGEMENT

Finishing off with an array of flower arrangement for the student where they learn about the different types of existing flower arrangements along with the techniques of creating and the care required to assemble a perfect and attractive floral structure.



Once again, we were proud to host hotels like The Taj Group of hotels, Intercontinental, Hyatt Hotels Corporation, Oberoi Hotels and ITC Maratha for internships and placements. We look forward to welcoming yet another next batch to the hospitality industry.