

B. Sc.Hospitality Studies – (Commenced 2007)

Faculty Profile:

Name	Qualification	Designation
Prof. Gaurav Ekal	M.A.Tourism /B.Sc H.M.&T.M./B.B.A./ C.C.Cookery /Commercial Dip .in H.M.	Course - Coordinator
Prof. Selvyn Rodrigues	PG.in H.M.T.M./ B.Sc H.M.C.O.	Lecturer
Prof. Savita Giri	M.Sc H.M.T.M. /B.H.M.C.T.	Lecturer
Prof. Vidyadhar Dhamapurkar	B.Sc H.M.C.O. / C.C.Cookery	Lecturer

B. Sc Hospitality Studies - Department Activities

Workshop:-

- **26 Feb.2014:- Ms Harinakshi Mistry- Founder of Floral Design Institution**
She showed different styles of Flower arrangements to the students. This will help them to make a career in flower arrangements and also help them in the Housekeeping department.



- **8 August 2013 :- Chef Nicolas :- Spanish Food & Drink Industry Federation**
St. Andrew's was proud to be one of the few colleges selected for the promotion of the European Quality Foods & Book Publication of *Eating With Your Five Senses*.



- **9 September 2012:- Mr. Binny Dhawal - Proprietor of Flaming Trio.**
The presentation was focused on demonstrating the newest and latest style of making Cocktails & Mocktails using different methods of Macular Gastronomy
- **10 Nov. 2012 :- Workshop conducted by Hindustan Unilever on Tea training**
The workshop was conducted to teach students to know different blends of tea, in terms of tastes, colours, aromas and their nutritional value.



- **15 August 2011 :- Mr. Vijay Pal Kumar – Owner of Cocktails and Dreams**
The workshop was organized to educate students on the different bar techniques and the latest trends followed in the bar industry.
- **10 July 2010:- Wine Tasting Workshop conducted by Tulleho -a wine making company.**
The workshop stressed on increasing and enhancing the knowledge of viticulture, vinefication and vitis – vinefera.
- **Every year a workshop is conducted on Fruit and Vegetable Carving to equip our students with creative knowledge in the Food Production Department. Students might be encouraged to start their own business.**



Industrial Visit

- **Every year Prof. Savita Giri organizes an industrial visit to Aakash Laundry to enhance the student's knowledge of laundry operations, spotting, the dry cleaning operation and the handling of hotel linen.**



Seminar:-

- **24 January 2014 Hospitality World – organized by Times of India**

Students were taken to Bandra- Kurla Complex to show them the new styles, equipment and machinery that comes to the Hotel industry.



- **24 October 2013:- Chef Mr.Amey Deshpande: -Organized by Rational Oven Company.**

This seminar showed the students how they could optimally use Rational Oven and save energy costs. They also introduced them to various new techniques to smoke and steam Indian and European dishes

Guest Lectures:-

2011 - 2012

SR. NO	DATE	ACADEMIC YEAR 2011 - 2012	NAME OF PERSON	TOPIC
1.	29 June 2011	T.Y. & S.Y. B.Sc Hospitality	Ms. Prajnaya Shetty Trident, Nariman Point	How To Be Successful When Appearing For An Interview
2.	14 July 2011	T.Y. B.Sc Hospitality	Mr. Clive India "Tulleeho" Wine Academy	Wine Work Shop , On Wines – Basics & Training
3.	19 July 2011	T.Y. B. Sc. Hospitality	Ms. Prajnaya Shetty Trident, Nariman Point	Tour To The Oberoi "Trident Hotel" At Nariman Point

4.	26 July 2011.	T.Y. & S.Y. B.Sc Hospitality	Mr. Agnel D'souza, Food & Beverage Director Grand Sarovar Premier Hotel, Goregoan	Importance Of Food And Beverage Service In The Industry And How To Handle Pressure At Work
5.	9 February 2012	T.Y. & S.Y B.Sc Hospitality	Chef Varun Gaikward & Mr. Brian Lobo - Assistant Manager, Food & Beverage – Trident, Nariman Point	Sharing His Experience Of the Industry

2012 – 2013.

SR.NO	DATE	ACADEMIC YEAR 2012-2013.	NAME OF PERSON	TOPIC
1.	25 July 2012	T.Y. & S.Y B.Sc Hospitality	Blue Mountains - Australia	Scope in the Hospitality field.
2.	12 September 2012	T.Y. B.Sc Hospitality	Mr. Divanshu Tulleho" Wine Academy	A Tea Training Work Shop Hindustan Unilever
3.	10 October 2012	T.Y. B. Sc. Hospitality	Ms. Prajnya Shetty . Trident Nariman Point	OCLD /OCER - Presentation
4.	9 January 2013.	T.Y. & S.Y. B.Sc Hospitality	Ms Ridhima & Ms Rashmi – Training Manager Of Trident Bandra Kurla Hotel	Present Trends Operating in the Industry
5.	17 January 2013	T.Y. & S.Y. B.Sc Hospitality	Mr. Sameer Geebee	Seminar for Career Guidance for Overseas Studies,

2013 – 2014.

SR. NO	DATE OF GUEST LECTURE	ACADEMIC YEAR 2013 - 2014.	ORGANIZATION	TOPIC
1.	6 August 2013	S.Y.B.Sc. Hospitality	Mr. Adrian Rosario HR Consultant	Grooming .
2.	21 February 2013.	S.Y.B.Sc. Hospitality	Mr. Adrian Rosario HR Consultant	CV Making
3.	27 August 2013	T.Y.B.Sc. Hospitality	Chef Nicolas . Hyatt Regency Hotel	Latest Trends in Food Production
4.	29 November	T.Y.B.Sc. Hospitality	Rimal D'Silva Four Seasons Hotel.	Hospitality Industry

	2013.			
5.	28 March 2014.	S.Y.B.Sc. Hospitality	Fr. Anthony	Importance of Internship

2014- 2015.

SR. NO	DATE OF GUEST LECTURE	ACADEMIC YEAR 2014 - 2015.	ORGANIZATION	TOPIC
1.	4 September 2014.	T.Y.B.Sc. Hospitality studies	Mr. Noel - Front Office Manager - Courtyard Marriott Hotel.	Functioning of Front Office Department and Importance of Concierge
2.	22 September 2014	S.Y.B.Sc. Hospitality studies	Mr. Adrian Rosario - HR Consultant	Industrial Training
3.	9 December 2014.	F.Y. B.Sc Hospitality Studies	Mr. Adrian Rosario - HR Consultant.	Grooming in Hospitality Industry
4.	12 December 2014	F.Y. B.Sc Hospitality Studies	Mr. Allan Mathias - Training Manager - Keys Nestor, Berggruen Hotels Pvt Ltd	Importance's of Industrial Training
5.	8 January 2015.	F.Y. B.Sc. Hospitality Studies	Mr. Adrian Rosario - HR Consultant	C.V. Making.
6.	9 January 2015.	F.Y. B.Sc. Hospitality Studies	Mr. Adrian Rosario - HR Consultant	How to Present Yourself for a Group Discussion
7.	31 January 2015.	F.Y. B.Sc Hospitality Studies	Mr. Eric Pereira. - Project Planning Management & control.	Engineering and Maintenance of Hospitality Department
8.	7 February 2015.	F.Y.B. Sc. Hospitality studies	Mr. Ashish Shetty - Training Manager – Palladium Hotel	Preparing of Industrial Training Interview.

Other Activities:-

- **Lunch organized by our Second Year students based on the different states of India. To acquire knowledge of that specific state - their food habits and their culture.**



- **Annual Theme Dinner: - Define India – Mezzaluna – Third Year students**
The theme this year was Nakshatra Define India- Mezzaluna, The students put up a variety of Indo - Italian cuisine for the guests. It was a one day function in January serving almost 200 people. Cultural and Traditional folk dance programs along with the talent and flair of the bartenders was the highlight of the evening, besides the scrumptious fare.



- Every year when the college hosts different types of functions the students get a hands on training by working planning & organizing the function with the help of the concerned faculty. The students learn different styles of service based on the different types of meal themes. Some of these include International Conference of the Cardinal Paul Poupard Foundation, Cultural activities, College Feast and other special activities.
- Received 1st runner up in the All India level Chef Competition (G.I.C.C.) organized by Express Hospitality & Chef Association at the Bandra Kurla complex.

