

B.Sc. Hospitality Department: 2019-2020

This year, the Department of Hospitality Studies saw some remarkable changes, both in academics as well as extra-curricular activities. The year kick started with an orientation held on 19 July 2019 in the college training restaurant by team of hospitality Course coordinator Prof.Savita Giri, & faculties Chef Allan Fernandes, Chef Curie Fernandes for the F.Y.B.Sc. (HS) students and their parents.

This orientation introduced students and parents to the hospitality department and the course, and also provided them a platform to clarify any doubts they had regarding the choice they had made by registering for the course

Guest expertise is an integral part of the department's efforts to expose our students to the skills required to succeed in the various courses offered in the curriculum, and to real-world life experiences from the position of someone who has been there.





The series of guest lectures, workshops and guest demonstrations / practical's arranged for the benefit of our students to help them acquire procure a wider knowledge base included a 'Cocktail and Mocktail' workshop. It was conducted by Prof. Shrikant Relekar for the SY B.sc (HS)students, and enlightened them about the different bar techniques and the latest trends followed in the bar industry. The students learnt about different types of mocktails, and understood the logic behind the mixing of a few different ingredients with flavorful juices to give a delicious end result.



The Department also organized a workshop from 19 - 21 November 2019, 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 competence, as well as a high level of confidence and self-esteem as a means to gathering positive attention, an important asset in professional sectors.

We have organized YOCUTA – Young Culinary Talent Program by Nestlé Professional for FyBsc. Students conducted by Industrial experts Chef Altamesh/Chef Ashish, and Nesstle Manager Mr. Jinraj Adhyanthaya and Shailesh Yadav,

Mrs. Shilpa Wadhava, an executive from Nestle Food Company explained the nutritious value of Nestle products and how to use them for cooking in different ways.

In this session industrial expert also Shared Value initiative that enhances the skills of students in culinary arts, they have given detail idea about Nestlé product and company portfolio. This team of expert also trained our students in designing CV, presentation skills, etc. along with the session on Personality Development.





Another session conducted by Rochelle Dantis where TY students were given a brief understanding the various job opportunities and also opportunities of considering further studies options to be perused in over 50+ UK universities after graduation.

Disaster Management session conducted by BMC Officer Mr.Rajendra Lokhande for all the students of TY B.SC (HS). Students were taught the basics of firefighting techniques, types of fires, and the do's and don'ts when caught in a fire blazing situation. The students learnt, experienced, and understood the importance of survival in the case of natural or manmade disasters, and gained insights into the responsibility for dealing with humanitarian aspects of emergencies, in particular, how to apply presence of mind.



Soon came the time for the long awaited event of the year for all the Hospitality students - the 'Theme Lunch' which is the hallmark of our Department. This year's Theme Lunch was celebrated on the 15th of February 2020. The name of the event was 'स्वाद delicious- Love mixed with flavors'. This event was a sit down lunch function catering to almost 120 guests. This year's theme lunch saw some very remarkable changes - our whole Hospitality Studies family came together as one and with zeal, passion and perseverance put up a fantastic event which resulted in a great success. Right from food to service and décor to entertainment, everything was just perfect.





A Flambe session was also organized by a guest faculty Professor Rahul Parchure from Ramnath Payyade College where the students were taught of another important topic involving the use of a Gueridon trolley, traditionally used to wow the guest by presenting a flamboyant finish to a delightful evening





The vast world of the 'Culinary Arts' took a wonderful beginning from the First-year students by a Fruit and Vegetable Carving workshop conducted by Chef Moses Martin demonstrating to them the different ways of carving something as simple as a fruit or a vegetable into a beautiful art form that can only wow the guest. The students were also given a chance of practice on different types of

fruits and vegetables to hone their skills of carving over fruit artistry.





Followed by a Larder session conducted by Chef Sushant Khandagale with a hands-on demo for the T.Y students so that they could first hand witness the preparation of brilliant dishes like a Ballotine, Galantine, Deboning of a whole chicken and stuffing of the same de – boned chicken along with several beautiful plating presentation and techniques.



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.



On a sad note we close this year with the beginning of a pandemic that has not only put the whole world on a lockdown and shut the work force thus causing a whole lot of unemployment not only for experienced personal but also for our students that will be passing out this year to set foot into a version of hotel industry where there will not only be newer challenges but also newer obstacles.

We look forward to welcoming yet another next batch to the hospitality industry with a hope and pray that we as a college have inculcated the right sense of work ethics and self-confidence in our students so that they may not only have a chance of survival but also be able to grow in their careers and make a life for themselves.
