

## Department of Hospitality

### Report of Hospitality Activity Association 2021-22

The Department of Hospitality held a few significant events that had a positive outcome in the years 2021-2022. The following is a compiled report for all the events that occurred.

This year the Hospitality department witnessed some astonishing changes including academics and extra-curricular activities. Whilst, the pandemic was still swaying around globally, an online interactive webinar paved its way to start the academic activity on 30<sup>th</sup> July upon the topic of

#### **“A Breakthrough in the Careers and Trends of the Hospitality”**



Mr. Pramod Verma conducted the session for all the students of hospitality to enhance their knowledge about the basics of the industry and the opportunities one could grab post their degree in Hospitality Studies.

#### **“Cakeology- A Slice of Happiness”**

The hospitality department's goal is to add a live encounter through virtual meet, not to gain textual knowledge about specific topics. A demonstration conducted by Chef. Srushti Sawant was on 11<sup>th</sup> August, 2021 for all students to provide them deep knowledge about the basics of cake making where students could bag an opportunity of witnessing live caking making session thus, making it more insightful and interesting.



### **French Gourmet: The Cooking Traditions and Practices from France**

Amidst of the pandemic, since one could not visit foreign destinations and relish the cuisine, traditions, cultures, an online live demonstration was organised on 18<sup>th</sup> August 2021 by Chef Ameya Deshpande subjected to” where the students learnt about the food preparations, traditional cooking practices, traditions, cultures, cuisines, and other factors of France for which the students were quite inquisitive.



### **Cocktail making and Trends in Bartending**



A lot of students do enjoy preparation of cocktails and keeping up with the bar knowledge, hence, a webinar was setup on 7<sup>th</sup> September 2021” by Mr. Aditya Karmarkar where he prepared some cocktails in front of the students by explaining the details and methods of mixology also laying a hint about the trends the bar keeps up with in this modern world.

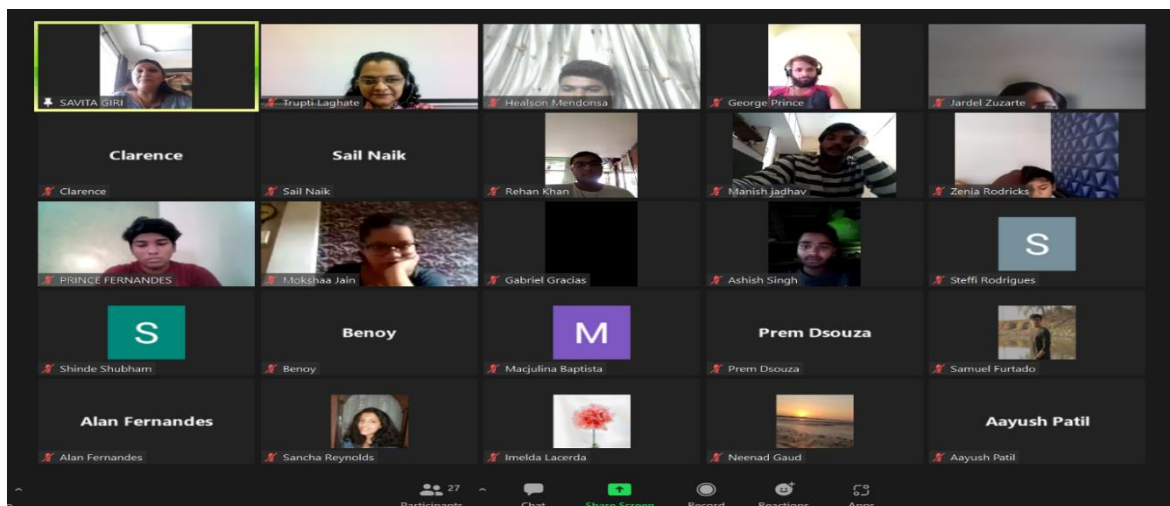
### **Cookies: The Art of Sweetness**

What can be the one thing that a sweet dish can't fix and what is the best besides learning how to make one. To cater all of these, a demonstration was conducted on 15<sup>th</sup> September by Chef. Sharvari Gokhale where she laid the difference

between cookies and biscuits, types and varieties of cookies, methods of baking a cookie which one would not want to miss.

## **Bloomerangs: Unique Flower Arrangements**

Hospitality does inculcate a wide interest for overlooking the blossoms of flowers which is why a webinar was held on 16<sup>th</sup> September 2021 by Ms.Trupti Laghate on wherein, she explained Floral design/arts is the art of creating flower arrangements in vases, bowls or assembling bouquets from cut flowers, herbs, ornamental grasses, and other plant materials.



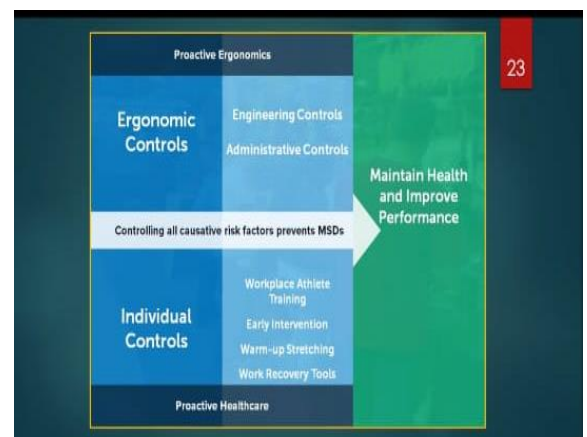
## **Ergonomics in Hospitality Industry**



The world of Hospitality includes a lot of skills, special techniques in order to achieve certain goals efficiently, hence, to break down these aspects into simple terms and providing a detail information to our students an interactive webinar was upheld on 17<sup>th</sup> September by Dr Manjith Kaur which helped in guiding the

students about identifying and evaluating the impact of personal attributes such as anatomical,

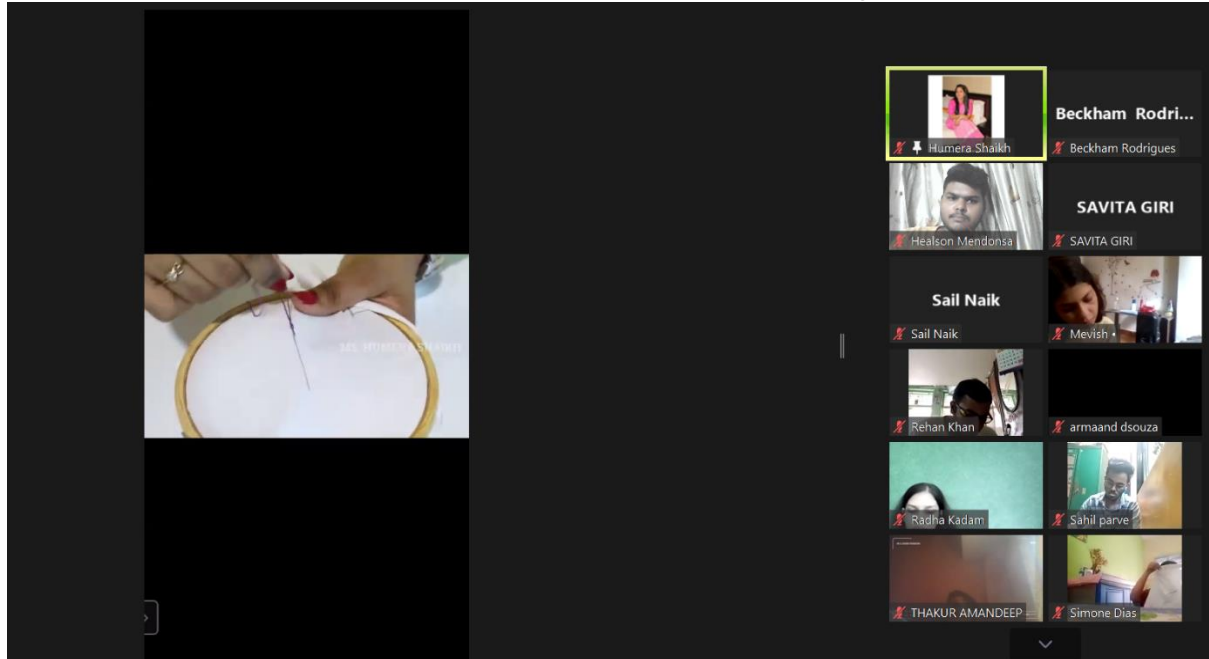
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physiological, anthropometric, and psychological on proper safe working practice.

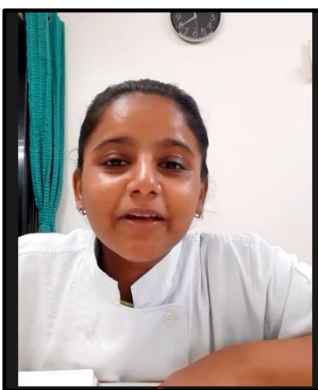
### **Monogramming: The art of Needlework**

A lot of students do enjoy embroidery but do not possess proper knowledge about the field. Hence, a webinar was organised on 18<sup>th</sup> September by Ms. Humera Shaikh wherein, she practised few embroidery designs and also gave a brief about the various stitching me



thus, sewing practices which grabbed a lot of student's interest.

### **Chocolate: A world of Sweetness**



Chocolate not only tastes great, but it releases endorphins on consumption which makes a person Happy. To add more thoughts and facts a webinar was conducted on 20<sup>th</sup> September by Chef. Shruti Sawant where she gave clear headspace about the tempering and setting of chocolate, designs and variants in chocolate making, preparation of

Ferrero chocolates, history, and various methods of chocolate preparation across the globe.



## **“Gravies: The Heart and Soul of Indian Cuisine”**

We all are the lover of Indian gravies with a bowl of rice, to enhance more knowledge about it, a live demonstration was organised on 25<sup>th</sup> September by Chef Niranjan Gadre wherein, he prepared few Indian gravies and explained how gravies play a vital role in Indian cuisines and what are the traditional and modern methods of preparing gravies.



## **Culinary Tour of Italy**



Pizzas, Pastas, Spaghetti are everyone's go to food delicacies in today's generation, so to grab a much vast information about this cuisine a live demonstration was upheld on 29<sup>th</sup> September by Chef Ameya Deshpande upon wherein, he prepared few dishes and presented to the students whilst, giving a gist about the history of Italian cuisines, traditions, cultures, and the various preparation techniques.

## **Malaysian Fare**



To sum up, another city that resembles to our food habits was the reason a “” was organised on 4<sup>th</sup> February by Chef. Shailesh Nigawale wherein, he prepared and presented a few dishes also, teaching students its cooking methods and history of Malaysian cuisines and not to forget few tips while cooking.

What can be great memory one could cherish upon even after years? So not only to grab the presence of the students but also their emotions, a class photograph with faculty was taken on 3<sup>rd</sup> March which coincidentally clashed up with Traditional Day.



An offline live Flambé session was conducted by Prof Kulbhushan Mundhe where the students learnt the preparation of Crepe Suzette, Irish coffee and Pineapple Flambé.

## Ready Set Hospitality



The countdown for the much-awaited event of Hospitality Department began but could not reach up to the idea due to unfavourable circumstances. An online event was given a heads up on 23<sup>rd</sup> March renowned as to ready set the students for the event. Nevertheless, the event was conducted online by the students of Third Years under the guidance of Prof. Sail Naik and Mrs. Savita Giri. Although, one could never expect huge response being an online event, the students wholeheartedly participated giving their best performance and making it fun.

Farewell on 16<sup>th</sup> March which was held in person where all the students reunited together once again. As the time arrived to bid final goodbye to one another, everyone did land up getting a teary eye and beholding their special bunch of memories that they would cherish upon years later and make some embarking ahead.

## **Professors-In-Charge**

**Prof. Savita Giri**

