



Notice

Date: 22nd November 2021

Subject: Outdoor Catering Activity Organized by ADYPU SOHM

Dear Students,

We are pleased to inform you about the Outdoor Catering Activity has been organized by the Ajeenkya DY Patil School of Hotel Management. The event will take place on 4th December 2021, from 6:00 p.m. to 11:00 p.m., at Amanora Fern Hotel.

This activity will provide students with valuable hands-on experience in hotel operations, SOPs, food service, and culinary preparation. It will aim to enhance practical knowledge and skills, preparing students for real-world challenges in the hospitality industry.

For more enquiries contact: sachin.shelar@adypu.edu.in

Approved by:

Dean,

School of Hotel Management





ACTIVITY REPORT

Nature Of Activity: Outdoor Catering

Program Name: B. Sc H&HA

Subject Name: Food & Beverage Service

Time/ Duration: 6:00 PM to 11:00 PM.

Designation: NA

Title: Outdoor Catering

Semester: All

Date: 4th December 2021

Venue: Amanora Fern

Objectives of the Activity

- 1) To enhance students' technical knowledge in the core department of a hotel.
- 2) To provide an understanding of the Standard Operating Procedures (SOP) followed in hotels.
- 3) To familiarize students with innovative trends and the "new normal" practices in the hospitality industry.
- 4) To equip students with knowledge of food service and culinary preparation.
- 5) To develop students' culinary skills in a real-world setting.

Activity/Proceedings (In detail):

The outdoor catering activity aimed to provide practical exposure to students in the hospitality industry. Participants physically reported to Amanora Fern Hotel at 6:00 PM and engaged in various tasks throughout the evening, from food service to culinary preparation. This hands-on experience allowed students to apply classroom knowledge in a real-world scenario, giving them a better understanding of hospitality operations, SOPs, and innovative industry trends.

Outcomes

Food Service & Culinary Knowledge: Students gained practical knowledge of food service and culinary operations.

Innovative Hospitality Trends: Students were introduced to the "new normal" practices and evolving trends in the hospitality sector.





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Hands-On Experience: The event provided students with valuable hands-on experience in a professional setting, enhancing their operational skills.

Student feedback

Learning Outcome: Students provided feedback to the F&B faculty regarding their learning experiences during the outdoor catering activity.

Challenges Faced: Participants shared the challenges encountered while executing tasks during the event.

Understanding Hotel Operations: Students developed a deeper understanding of core hotel operations and services, especially related to SOP adherence and service delivery.

Conclusion

This outdoor catering event successfully met its objectives, providing students with valuable insights and practical experience in the hospitality industry. The feedback collected will be utilized for future improvements and curriculum development.



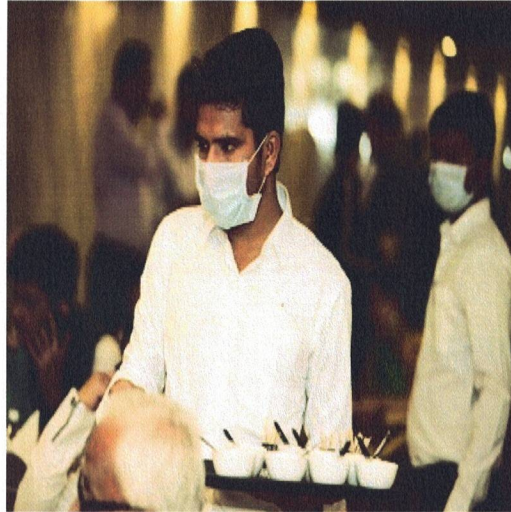


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Glimpses of the Activity

Students working in restaurant and kitchen following the Covid 19 Protocols



Course Faculty
Prof. Sachin Shelar



Head of School
Prof. Sandip Tapkir



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Activity Attendance Sheet

Academic Year :	2021-2022	
Program Name : B.Sc. HHA		Date : 04th Dec 2021
Event Name :	Outdoor Catering	Venue: Amanora Fern Hotel
Sr No	Student Name	Student Sign
1	Hritikesh Kurhade	
2	Mayank Rawat	
3	Nishant Uttakar	
4	Pranav Kshirsagar	
5	Shubham Kumar	
6	Sunish Lokare	
7	Yash Pillai	
8	Prasad Modak	
9	Saby Charles	
10	Shubham Tapkir	
11	Adesh Gosavi	
12	Darpan Chordia	
13	Dennis Meher	
14	Saurabh Kshirsagar	
15	Deepak Pardeshi	
16	Ayushi Harlaka	
17	Mangesh Wagh	
18	Manisha Pawar	
19	Omkar Gurav	
20	Omkar Talekar	

