



AJEENKYA | THE INNOVATION
D Y PATIL UNIVERSITY UNIVERSITY

Notice

Date: 4th January 2021

Subject: Outdoor Catering Event at Novotel Hotel

Dear Students,

We are pleased to inform you about an Outdoor Catering event organized by the ADYPU School of Hotel Management for Semester 3 students. The event is scheduled to take place on 15th January 2021, from 6:00 PM to 11:00 PM at Novotel Hotel.

This activity aims to provide practical exposure to the hospitality industry, allowing students to gain hands-on experience in food service and culinary operations. We encourage all Semester 3 students to participate and make the most of this valuable learning opportunity.

For more enquiries contact: sachinshelar@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.

Speakers Name: NA

Designation: NA

Title: Outdoor Catering

Semester: III

Date: 15th January 2021

Venue: Novotel Hotel

Objectives of the Activity

- 1) To enhance technical knowledge in the core department of the hotel.
- 2) To understand the Standard Operating Procedures (SOP) of the hotel.
- 3) To learn new normal and innovative trends in hospitality.
- 4) To provide students with knowledge of food service and culinary preparation

Activity/Proceedings (In detail):

The outdoor catering activity was designed to immerse students in a real-world hospitality environment, providing them with invaluable practical exposure to the industry. Participants arrived at Novotel Hotel promptly at 6:00 PM, ready to undertake a variety of tasks that would challenge their skills and enhance their learning experience.

Upon arrival, the students were briefed on the event's layout, objectives, and the specific roles they would be undertaking throughout the evening. They were assigned different responsibilities, including food preparation, setting up buffet stations, serving guests, and ensuring that all service standards were met. Concepts such as menu planning, food presentation, customer service, and food safety were directly applicable as they navigated the practical challenges of catering to guests. This hands-on experience fostered a deeper understanding of food and beverage service, reinforcing classroom teachings and illustrating their relevance in a real-world context. Overall, the outdoor catering activity not only strengthened students' technical competencies but also built their confidence in handling the dynamic environment of the hospitality industry. This experiential learning opportunity





highlighted the significance of practical training in preparing students for future careers in hospitality, equipping them with the skills and knowledge necessary to excel in their professional journeys.

Outcomes

Students gained knowledge of food service and culinary preparation.

They learned about new normal and innovative trends in hospitality.

Participants obtained hands-on experience in the hospitality industry, preparing them for future roles in this sector.

Student feedback

Students provided feedback to the concerned Food & Beverage faculty regarding the learning outcomes.

They shared the challenges faced during the outdoor catering experience.

Students demonstrated an understanding of operating services within the core department of the hotel.

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.





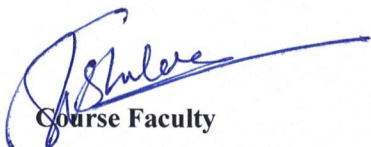
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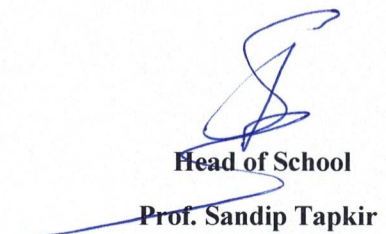
Glimpses of the Activity

Students working in Restaurant and Kitchen Departments




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 : 15th January 2021
Event Name :	Outdoor Catering	Venue: Novotel Hotel Pune
Sr No	Student Name	Student Sign
1	SHRENIK HARISH KATHWATE	
2	ZIA ALI DARUWALA	
3	HARSH RAMDAS AIER	
4	SANA ABBAS GANJI	
5	JYOTSNA KILLEDAR	
6	VIRENDRA SURESH UIKEY	
7	ADARSH RAVINDRA DHAM	
8	KUSHAL RAJESH SHARMA	
9	OM NANGUDE	
10	ROHIT DAULAT CHAUDHARI	
11	OMKAR KHANDU BHANDARE	
12	ADITYA SHAM TAPKIR	
13	TUSHAR SHINDE	
14	SIDDHARTH HANSRAJ BANSOD	
15	PIYUSH BHAUSAHEB RASAL	
16	NIKITA JAIN	
17	Raj Bhamre	
18	Aniket Dhapte	
19	YASHVEER SINGH	
20	RAGHAVENDRA SUDARSHAN TONPE	
21	SHANTANU GAJANAN JADHAV	
22	Sourabh Anil Kumar	
23	Sambav Sunil Kumar Postoo	
24		

