



AJEENKYA | THE INNOVATION
D Y PATIL UNIVERSITY UNIVERSITY

Notice

Date: 1st March, 2021

Subject: Outdoor Catering Event at Bindra Caterers

Dear Students,

We are excited to announce an Outdoor Catering event organized by the ADYPU School of Hotel Management for Semester V students. The event will be held on 12th March 2021, from 6:00 PM to 11:00 PM at Bindra Caterers.

This activity is designed to provide practical exposure to the hospitality industry, offering valuable hands-on experience in food service and culinary operations. We encourage all Semester V students to participate actively.

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.

Speakers Name: NA

Designation: NA

Title: Outdoor Catering

Semester: III

Date: 12th March 2021

Venue: Bindra Caterer

Objectives of the Activity

1. To enhance students' technical knowledge in the core department of the hotel.
2. To provide an understanding of the Standard Operating Procedures (SOP) followed in a hotel.
3. To introduce students to innovative and trending practices in the hospitality industry.
4. To give students practical experience in food service and culinary preparation.

Activity/Proceedings (In detail):

The outdoor catering activity was designed to provide students with practical exposure to the hospitality industry. The students reported to Bindra Caterer at 6:00 PM, where they were immediately immersed in various tasks related to the event. These tasks gave them the opportunity to apply theoretical knowledge in a real-world environment, while also gaining hands-on experience in managing food service and culinary operations.

During the event, the students worked under professional supervision and were actively involved in the setup, service, and operational tasks required for the outdoor catering event. They adhered to the hotel's Standard Operating Procedures (SOPs) and followed the new, innovative trends emerging in the post-pandemic hospitality sector. The students were able to engage with the challenges of executing a live catering event and developed a deeper understanding of hospitality standards and service quality.

Outcomes





Food Service & Culinary Knowledge: Students gained comprehensive knowledge in food service operations and culinary preparations.

Exposure to Innovative Trends: Students were introduced to new and evolving trends in the hospitality industry, particularly relevant to the “new normal” post-pandemic standards.

Hands-on Industry Experience: The outdoor catering activity provided practical, real-world exposure, helping students better understand the dynamics of working in the hospitality industry

Student feedback

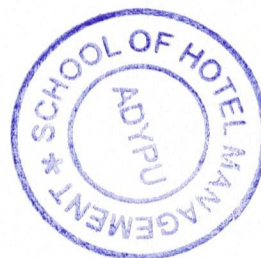
Student Feedback: Students provided feedback to the F&B faculty regarding the learning outcomes of the outdoor catering activity.

Challenges Faced: Students shared the challenges they encountered during the event, particularly those related to executing catering tasks in real-time.

Understanding Hotel Operations: The students gained a clearer understanding of the operational services within the core departments of a hotel, including SOP adherence and service management.

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.



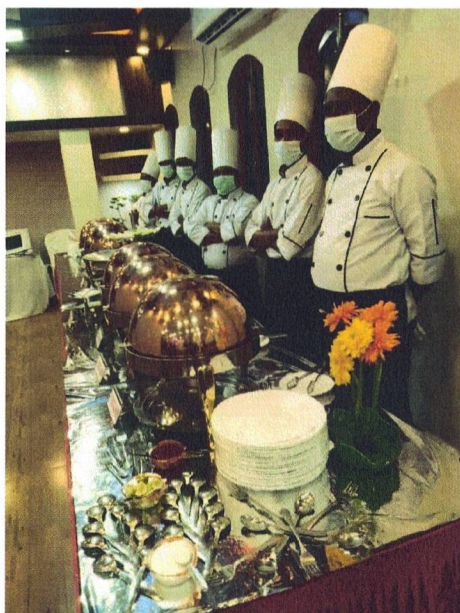


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Glimpses of the Activity

Students working in restaurant and kitchen departments following Covid 19 Potocols



Course Faculty
Prof. Sachin Shelar



Head of School
Prof. Sandip Tapkir



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Activity Attendance Sheet

Academic Year :		2021
Program Name : B.Sc. HHA		Date : 12 /03/2021
Event Name :	Outdoor Catering	Venue: Bindra Caterer
Sr No	Student Name	Student Sign
1	Prasad Modak	
2	Omkar Talekar	
3	Prathamesh Sarfale	
4	Sahil Yerunkar	
5	Sanit Rane	
6	Sanket Darekar	
7	Shivam Ahire	
8	Soham Tapkir	
9	Vishwa Patne	
10	Aditya Kutal	
11	Devanshi Gunale	
12	Gaurav Mhaisekar	
13	Prathamesh Dasgude	
14	Pratiksha Bait	
15	Sameer Kadar	
16	Sanket Jadhav	
17	Hritikesh Kurhade	
18	Mayank Rawat	
19	Nishant Uttekar	
20	Pranav Kshirsagar	
21	Shubham Kumar	
22	Sunish Lokare	
23	Yash Pillai	
24		
25		
26		
27		

