

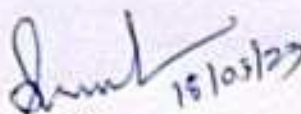
J.J. COLLEGE OF ARTS AND SCIENCE (Autonomous)
Sivapuram, Pudukkottai.
DEPARTMENT OF HOTEL MANAGEMENT

AQAR 2022 - 2023

FOOD FEST 2023 - Report

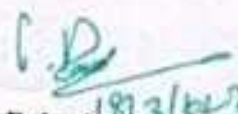
The Department of Hotel Management of J.J. College of Arts and Science (Autonomous), Pudukkottai conducted the Annual Food Fest on 18th March 2023 in the Gallery Hall of the College. 103 Students participated along with their parents participated in this function. The students used innovative ways to make this function a grand success and served the tastes of our tradition as well as modern culinary items. All the invitees appreciated the efforts and sincere work of the Students. The Chief Guest **Mr.N.Sivasankar, Executive Chef, Holland America Cruise Line** addressed the students on how to get jobs in the cruiser lines.

Earlier **Dr.S.Kavitha**, the Executive Trustee, Karpaga Vinayaga Educational Trust inaugurated the events, In the presence of **Mr.N.Subramanian**, secretary, J.J. Group of Institutions. **Dr.J.Parasuraman**, Principal, J.J. College of Arts and Science (Autonomous) offered felicitations. **Dr.S.Karthikeyan**, Head, Department of Hotel Management welcomed the gathering and **Dr.P.Jeevan**, IQAC Coordinator delivered the vote of thanks.


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DEPARTMENT OF HOTEL MANAGEMENT

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Report

The Department of Hotel Management of J.J.College of Arts and Science (Autonomous), Pudukkottai conducted a Four - Day hands on training on "Fusion Cuisine" from 28th February 2023 to 03rd March 2023 in its Food production lab (Basic Training kitchen). **Mr.D.Rajashankar**, Corporate Executive Chef, Hotel Regenta Central RS, Chennai imparted the entire training on his own style.

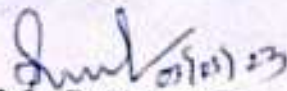
On the First day, he trained the students in cooking North Indian recipes like Harce Bhara Kebab, Dum Aloo Kashmiri, Tawa Methi Roti and may more items. The students eagerly learnt the recipes; the output of the session was so delectable.

The second day of the training session was started with an another type of cuisine that is Chinese cuisine. In this session of training students learnt absent different types of soups and sauces like sweet corn vegetable soup and vegetables in hot garlic sauce etc.,

The third day started with North Indian Cuisine like Haryali Murgh Tikka and then Dal Tadka, Bindi Do Dyara and many more like that.

The Fourth day of the training session started with Chinese cuisine again. In this session showed hors, in depth knowledge of making different types of Chinese recipes like Money Bags, a very traditional Chinese recipe which be a place in their special banquets and Tom Yom, Noodles with Napa Cabbage and so on.

After successful completion of this training students have obtained in practical knowledge on the respective fields, 65 students have undergone this training very successfully.


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Report

Department of Hotel Management, J.J. College of arts and science(Autonomous), Pudukkottai. Conducted a one day workshop on "Processes and products - A Pragmatic Approach to the provision of Hospitality industry" through its Dukes and Duchess club.

In this event **Mr.M.Vignesh (Alumnus)**, working as **Restaurant Manager cum Chef** at the New Chettinad King, Singapore was the Resource person.

During the Workshop he explained the various procedures and protocols followed in Singapore. And he detailed the importance of handling various situations in food service outlets.

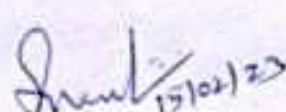
He spoke of the problems that arise in the food service outlets and asked the students to suggest solutions and discuss them. He focused on Guest handling and complaints management procedures.

He also gave the student a few tips to meet interview. He asked the students to prepare well for the career during the college days and internship.

Earlier **Mr.P.Vishnukeerthi**, II year student welcomed the gathering. The event was organized by **Dr.S.Karthikeyan**, Head, Department of Hotel Management.

In this event **Mr.S.Bharathithasan**, **Mr.M.Karthikeyan** and **Mr.S.Rengasamy** Assistant Professors and 88 students participated with enthusiasm.

The vote of thanks was given by **Mr.S.Arunkumar** Second year student.


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Report

The Department of Hotel Management of J.J. College of Arts and Science (Autonomous), Pudukkottai organized a Special Lecture Programme through its Dukes and Duchess Club from 10.00 a.m. to 12.00 p.m. on 20th September. The resource person was **Mr.R.Dharma Deva**, Cemmis III, Crowne Plaza Chennai, Adayar Park, Intercontinental Hotel Group. The Lecture was attended by 35 students and 3 Faculty members of the Hotel Management Department.

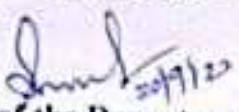
The Guest speaker was hearty welcomed by **Mr.S.Nishanth** of I B.Sc. Hotel Management and Catering Science. The speaker gave an introduction to South Indian Cuisine and also pointed out the uniqueness of South Indian Cuisine and explained that the South Indian Cuisine includes the Cuisine of the Five Southern States of India – Andhra Pradesh, Karnataka, Kerala, Tamilnadu, Telungana and the Union Territories .

He also detailed the cooking styles of South Indian Cuisine and also explained the spices used in South Indian Cuisine.

He clearly pointed out the duties and responsibilities of South Indian Cooks. He asked the students to create their own recipes to gain more practical knowledge.

The vote of thanks was given by the student **Mr.P.Ramkumar** and **Dr. S. Karthikeyan**, Head, Department of Hotel Management presented a small token of appreciation to the Guest.

Mr.S.Bharathidasan and **Mr. S.Rengasamy** Assistant Professors of the department organized the events.


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The Department of Hotel Management of J.J.College of Arts and Science (Autonomous), Pudukkottai. Organized a Special Lecture Programme through its Dukes and Dutchess club from 9.00 a.m. to 11.00 a.m 9th September. The Resource person was **Mr.R.Kaviarasu**, Commis - I, South Indian cuisine, Darza Resorts, Coimbatore. The lecture was attended by 50 students and 4 Faculty members of the Hotel Management Department.

The Guest speaker was heartily welcomed by **Mr.M.Manikandan** of III B.Sc (HM & CS). The speaker is an expert in south Indian cuisine. The session was very interactive and students participated enthusiastically. In the beginning Mr.R.Kaviarasu gave an introduction on South Indian cuisine, Role of Masalas, Spices and Gravies in it. He explained various ways of cutting Vegetables and Meat used in South Indian cuisine. He highlighted the Staple foods of South India and he listed out the South Indian Breakfast varieties. Later he explained the organizational structure of South Indian kitchens. He spoke on the ways to standardize the recipes.

The vote of thanks was given by a 1st year student **Mr.K.Sureshkumar** and **Dr.S.Karthikeyan**, Head of the Department presented a small token of appreciation to the Guest.

As per the feedback received from the participants programme was a very good learning experience. The lecture helped them to understand "**The Richness and Variety of South Indian Cuisine**".


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