Ahmednagar Jilha Maratha Vidya Prasarak Samaj's NEW ARTS, COMMERCE AND SCIENCE COLLEGE, PARNER Action Taken Report Food Festival - 22nd January 2020

As per our action plan, we have conducted all the activities towards Food Stall arrangements during 14th January to 22th January 2020. The detail is as below:

ſ	Sr	Date	Activity
	.no.		
	1	14/01/2020	Meeting
	2	18/01/2020	The Official Notification
	3	21/01/2020	One Day Before Planning & Management
	4	22/01/2020	Organization Food Festival in Campus

Organization Food Festival in Campus

The inaugural was done by the hands of Hon. Principal Dr. Ranganth Aher, Vice Principal Dr. D. R. Thube, Student development officer Prof. D. S. Ghungarde, Dr D. S. Sontakke, S. H. Chavan. The food festival has various 31 stalls such as, *tea*, *coffee*, *bhel*, *cakes*, *panipuri*, *masswadi*, *pattis*, *guava*, *salad*, *kachhi dabeli*, *casta*, *masala maggi*, *samosa*, *vadapav*, *masala dudh*, *dahiwada*, *veg-biryani*, *carrot halawa*, *pulav and much more*.

The stalls were appreciated by guests and all staff members. The hard work and preparations was evident. Therefore, the food quality was good. Around 2000 students of college visited the stall and enjoyed the variety of food. The cost of each food item was kept minimum Rs. 10/- and that worked wonders for all. The ex. Chairman of Parner Panchayat Samiti and member of parent institute Hon. Rahul Zaware personally visited each stall and appreciated students.

Result

This entire event boosted the confidence of students as they took efforts and participated. They understood and realized that each penny is hard to earn. It requires a lot of skill to earn money in today's competitive world. They themselves were the sellers and buyers and therefore got many things to learn.

The food festival was a big hit and successful because of hard work and students, timely guidance by teachers. The total turnover of the festival was Rs. 62,000/-. The food festival got concluded at 2 pm as per the schedule. The students learned the marketing skills and smart business practices.