



# AISSMS

## COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY



Approved by AICTE, New Delhi, Recognized by the Government of Maharashtra,  
an Autonomous college under Savitribai Phule Pune University  
NAAC Accredited 'A' Grade  
NBA accredited for BHMCT-2022

Title: <b>Theme Lunch on Oriya Cuisine</b>		Academic Year: 2021-2022	
Objective: 1. To explore and learn the nuances of Orissa cuisine 2. To conduct Culinary exchange programme under <b>Ek Bharat Shreshtha Bharat</b>		Dates	8 <sup>th</sup> April 2022
Organized By	AISSMS CHMCT	Conducted by	SYCT -I & II students and NSS Unit
Topic covered under the title	Oriya Cuisine Traditional Drinks Traditional Decor	Type of Event: Internal / External	Internal
Venue	Signature restaurant	Time and Duration	Entire day
Category of the event:	Theme Lunch		
Number of Student Attendees: BSc:	NA	Number of Student Attendees: BHMCT	70
Number of Faculty Attendees:	NA	Number of Non-teaching	NA
Learning Outcome: To learn the popular Oriya food preparations, make the traditional drinks and the traditional décor used by Oriya people.			
Pls mention what type of learning has been achieved from this event. 1. Experimental learning 2. Participative learning 3. Problem Solving 4. Cognitive learning (Seminar, Conferences) 5. Skill learning (Demo's)	Experimental and Participative learning		



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<b>Description of the event</b>	<p>Theme lunch was organized by SYCT I &amp; II students as a part of their Food Production course requirement. It was supported by NSS wing of the college under 'Ek Bharat Shreshtha Bharat' abhiyan where it was expected to have some exchange between Maharashtra and Orissa state.</p> <p>Students of SYCT were divided into 3 teams as per their preference. A menu comprising of 16 preparations – ranging from starters to dessert was made by the students of kitchen team in the Quantity kitchen for 120 pax. 2 authentic drinks were served to the guest by the F &amp; B team and the restaurant was decorated in traditional Oriya manner by the Accommodation team.</p>
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Mapping of the event with PO and CO			Program Outcome							
			P1	P2	P3	P4	P5	P6	P7	
Subject Code	Subject Name	Course Outcome								
C401	Quantity Food Production	C2-Exposed to features of Indian Regional cuisine	2	2	1	2	1	1	1	

Level of Association between PO's and CO's 1 = Low Association, 2 = Moderate Association, 3 = Strong Association

Enclosures:

- Photographs of the event
- Creatives & Invite

Name and Sign of Event Coordinator: Dr Rina Dongre

Dr. Sonali Jadhav  
Principal

NSS PO - Rajeshwar Bhat

NSS Coordinator - Arvika



**AISSMS**  
SCHOOL OF HOTEL MANAGEMENT  
AND CULINARY TECHNOLOGY

Government of Maharashtra, Department of Education, Government of Maharashtra  
S. No. 100, Sector 10, Vashi, District Thane, Maharashtra - 400 070, India  
www.aissms.edu.in



**75**  
Azadi Ka  
Amrit Mahotsav

Under the initiative of

# EK BHARAT SHRESTHA BHARAT Culinary Exchange Program

Between Maharashtra & Odisha State

We are proudly presenting  
**Odisha Regional Cuisine Food  
& Beverage Preparation And Service**  
by SYCT students

With,

**Ms. Jyoti Panda**

*Odisha food course demonstrator*

**Venue : Signature Restaurant**

Resource Person :

Chef Reena Dongre & Chef Arun Deokar

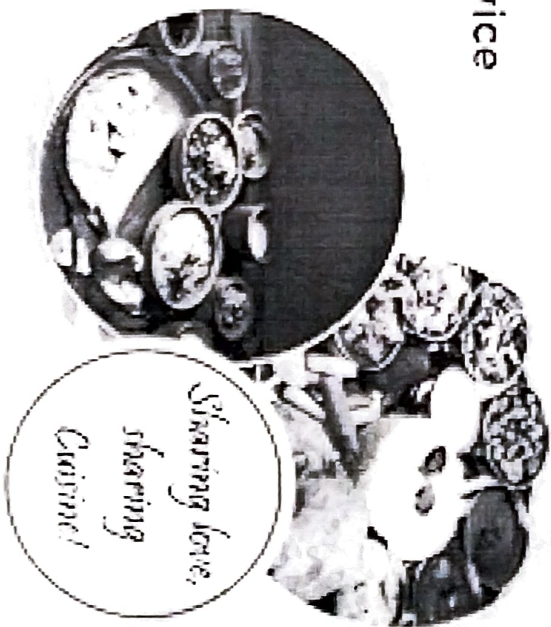
Mr. Suraj Mhashilkar

Ms. Rasika Shahane & Ms. Chhavi sahai

Regards :

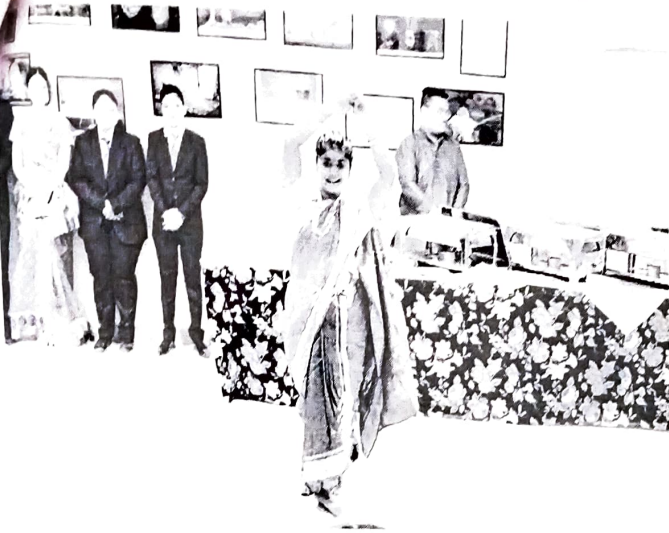
**Dr. Sonali Jadhav**

Principal



*Sharing love,  
sharing  
Cuisine!*

## Photos of Culinary Exchange Program under EBSB

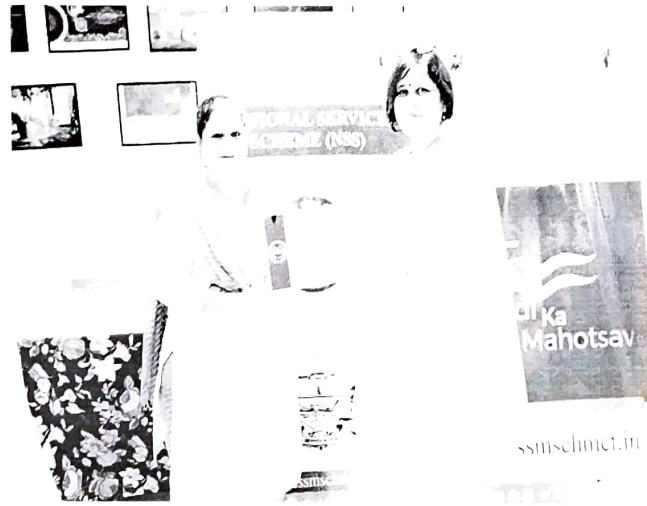


Cultural Performance



Appreciation of the Chef Incharge for the event

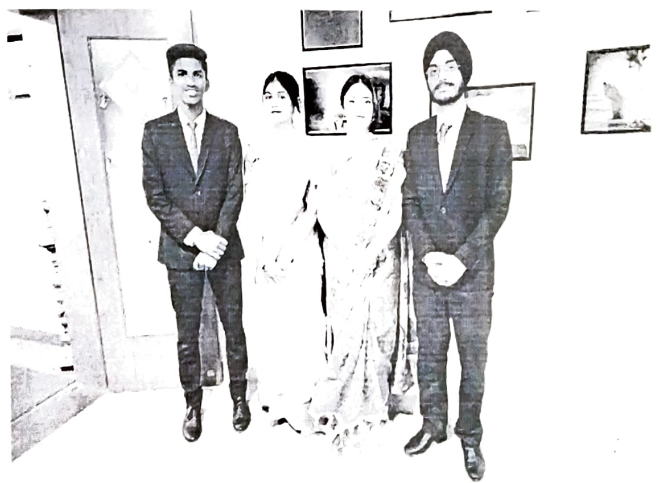
Authentic Odisha Cuisine



Appreciation of the faculty Incharge for the event



Students Team ( Kitchen Team/ Welcome team)

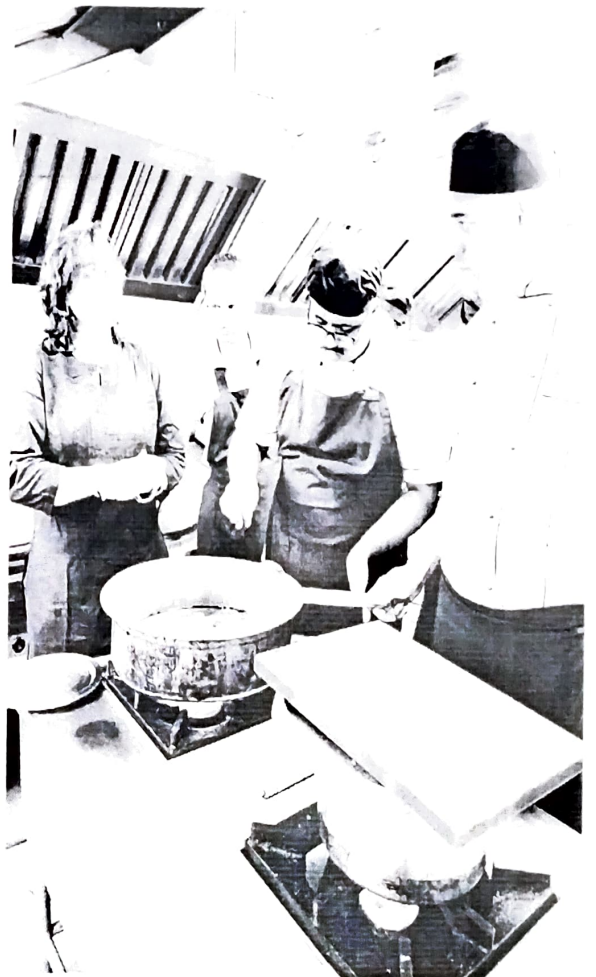




Food service in authentic style



Food Service to the guests



Homemaker from Odisha demonstrating the Odisha Cuisine