



**Peer Reviewed Refereed  
and UGC Listed Journal  
Journal No. 40776**



**ISSN 2277 - 5730  
An International Multidisciplinary  
Quarterly Research Journal**

# **AJANTA**

**Volume - XI, Issue - I  
January - March - 2022  
Part - II**

**Impact Factor /  
Indexing  
2019 - 6.399  
[www.sjifactor.com](http://www.sjifactor.com)**

**Ajanta Prakashan**

ISSN 2277 - 5730  
AN INTERNATIONAL MULTIDISCIPLINARY  
QUARTERLY RESEARCH JOURNAL

# AJANTA

Volume - XI

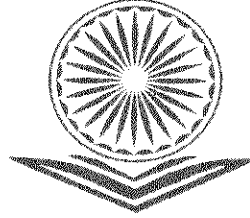
Issue - I

January - March - 2022

Part - II

Peer Reviewed Refereed  
and UGC Listed Journal

Journal No. 40776



ज्ञान-विज्ञान विमुक्तये

IMPACT FACTOR / INDEXING

2019 - 6.399

[www.sjfactor.com](http://www.sjfactor.com)

❖ EDITOR ❖

**Asst. Prof. Vinay Shankarrao Hatole**

M.Sc (Maths), M.B.A. (Mktg.), M.B.A. (H.R.),  
M.Drama (Acting), M.Drama (Prod. & Dir.), M.Ed.

❖ PUBLISHED BY ❖



**Ajanta Prakashan**

Aurangabad. (M.S.)

The information and views expressed and the research content published in this journal, the sole responsibility lies entirely with the author(s) and does not reflect the official opinion of the Editorial Board, Advisory Committee and the Editor in Chief of the Journal "AJANTA".  
Owner, printer & publisher Vinay S. Hatole has printed this journal at Ajanta Computer and Printers, Jaisingpura, University Gate, Aurangabad, also Published the same at Aurangabad.

**Printed by**

Ajanta Computer, Near University Gate, Jaisingpura, Aurangabad. (M.S.)

**Printed by**

Ajanta Computer, Near University Gate, Jaisingpura, Aurangabad. (M.S.)

Cell No. : 9579260877, 9822620877 Ph. No. : (0240) 2400877

E-mail : [ajanta6060@gmail.com](mailto:ajanta6060@gmail.com), [www.ajantaprakashan.com](http://www.ajantaprakashan.com)

**AJANTA - ISSN 2277 - 5730 - Impact Factor - 6.399** ([www.sjifactor.com](http://www.sjifactor.com))



# EDITORIAL BOARD



**Prof. P. T. Srinivasan**  
Professor and Head Dept. of Management Studies,  
University of Madras, Chennai.

**Dr. Rana Pratap Singh**  
Professor & Dean, School for Environmental Sciences,  
Dr. Babasaheb Bhimrao Ambedkar University  
Raebareilly Road, Lucknow.

**Dr. P. A. Koli**  
Professor and Head (Retdf.),  
Dept. of Economics, Shivaji University, Kolhapur.

**Dr. Kishore Kumar C. K.**  
Coordinator Dept. of P. G. Studies and Research in  
Physical Education and Deputy Director of  
Physical Education, Mangalore University, Mangalore.

**Dr. Sadique Razaque**  
University Dept. of Psychology,  
Vinoba Bhave University,  
Hazaribagh, Jharkhand.

**Dr. S. Karunanidhi**  
Professor & Head, Dept. of Psychology,  
University of Madras.

**Dr. Uttam Panchal**  
Vice Principal, Dept. of Commerce and  
Management Science,  
Deogiri College, Aurangabad.

**Dr. Ganesh S. Chandanshive**  
Asst. Prof. & Head of Dept. in Lokkala Academy,  
University of Mumbai, Mumbai.

**Dr. Kailas Thombre**  
Research Guide and Asst. Prof.  
Deogiri College Aurangabad.

**Dr. Rushikesh B. Kamble**  
H.O.D. Marathi S. B. College of Arts and  
Commerce, Aurangpura, Aurangabad. (M.S.)

**Dr. Shekhar Gungurwar**  
Hindi Dept. Vasant Rao Naik  
Mahavidyalaya Vasarni, Nanded.

**Dr. Jagdish R. Baheti**  
H.O.D. S. N. J. B. College of Pharmacy,  
Memnagar, A/P. Tal Chandwad, Dist. Nashik.

**Dr. Manerao Dnyaneshwar Abhimanji**  
Asst. Prof. Marathwada College of Education,  
Dr. Rafique Zakaria Campus, Aurangabad.

**Memon Sohel Md Yusuf**  
Dept. of Commerce, Nizwa College  
of Technology, Nizwa Oman.

PUBLISHED BY



**Ajanta Prakashan**  
Aurangabad. (M.S.)







## CONTENTS OF PART - II



<b>Sr.No.</b>	<b>Name &amp; Author Name</b>	<b>Page No.</b>
1	A Case Study on Effective Event Planning and Management <b>Ashish Nevgi</b> <b>Chetan Motwani</b> <b>Mahek Mehta</b>	1-4
2	A Case Study on Menu Development and its Importance in Events <b>Ashish Nevgi</b> <b>Chetan Motwani</b> <b>Mihir Kanswal</b>	5-9
3	A Case Study on Cloud Kitchen Menu Planning <b>Ashish Nevgi</b> <b>Chetan Motwani</b> <b>Mihir R. Kanswal</b>	10-13
4	A Case Study on Cost Controlling and Material Management in Food and Beverage Service Department in an Event <b>Ashish Nevgi</b> <b>Mihir Patidar</b>	14-20
5	A Case Study on Coordination and Communication of Operations Team, Planning Team and Management <b>Ashish Nevgi</b> <b>Vinay Daundkar</b>	21-24
6	Entrepreneurship Development - A Case Study on Importance of Menu Development in Large Scale Catering Operations <b>Ashish Nevgi</b> <b>Chetan Motwani</b> <b>Noel Fernandes</b>	25-29
7	Entrepreneurship Development - A Case Study in Menu Planning for Catering Event <b>Ashish Nevgi</b> <b>Prajwal Shetty</b>	30-33



## CONTENTS OF PART - II



Sr.No.	Name & Author Name	Page No.
8	A Case Study on Managing Housekeeping Cost during Events <b>Priyanka Nidankavi</b>	34-37
9	Entrepreneurship Development- A Study of Quantity Food Production Management <b>Ashish Nevgi</b> <b>Chetan Motwani</b> <b>Puneet Singh Viridi</b>	38-43
10	Entrepreneurship Development - A Case Study on How to Purchase Food Materials Required during Large Scale Food Production <b>Ashish Nevgi</b> <b>Rohit bhusal</b>	44-47
11	A Case Study on Importance of Advance Planning of Menu Procurement before Event <b>Ashish Nevgi</b> <b>Sachin Kumar Yadav</b>	48-52
12	Case Study on Important of Menu Planning / Menu Development <b>Ashish Nevgi</b> <b>Chetan Motwani</b> <b>Sweta Singh</b>	53-60
13	Entrepreneurship Development - A Case Study on Cost Control Procedures in Quantity Food Production <b>Ashish Nevgi</b> <b>Chetan Motwani</b> <b>Vedant Deshmukh</b>	61-65
14	Entrepreneurship Development a Case Study on Bar Managing with Efficient Cost Control <b>Ashish Nevgi</b> <b>Mr. Yash Gholap</b>	66-70



## CONTENTS OF PART - II



Sr.No.	Name & Author Name	Page No.
15	A Case Study on Importance of Event Planning <b>Ashish Nevgi</b> <b>Sejal Gautam</b>	71-75
16	A Case Study on Importance of Housekeeping Department in Events <b>Suhaib Kazi</b>	76-79
17	A Case Study in Menu Planning for Indian Functions <b>Ashish Nevgi</b> <b>Sumeet Petwal</b>	80-83
18	A Case Study on Importance of Forecasting an Event <b>Ashish Nevgi</b> <b>Sunil Yadav</b>	84-88
19	A Case Study of Planning Behind the Bar Functions <b>Ashish Nevgi</b> <b>Mr. Yash Galande</b>	89-94
20	A Case Study My Experience as a Food and Beverage Associate <b>Ashish Nevgi</b> <b>Vedant Pednekar</b>	95-102
21	A Case Study on Experience as an Assistant Hod of Housekeeping Department <b>Ashish Nevgi</b> <b>Nandini Roy</b> <b>Sanjana Bagwe</b>	103-106



# 1. A Case Study on Effective Event Planning and Management

**Ashish Nevgi**  
**Chetan Motwani**  
**Mahek Mehta**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

## **Abstract**

Event management is the application of project management to the creation and development of small and/or large-scale personal or corporate events such as festivals, conferences, ceremonies, weddings, formal parties, concerts, or conventions. It involves studying the brand, identifying its target audience, devising the event concept, and coordinating the technical aspects before actually launching the event.

The process of planning and coordinating the event is usually referred to as event planning and which can include budgeting, scheduling, site selection, acquiring necessary permits, coordinating transportation and parking, arranging for speakers or entertainers, arranging decor, event security, catering, coordinating with third-party vendors, and emergency plans.

Each event is different in its nature so the process of planning & execution of each event differs on the basis of the type of event.

The event manager is the person who plans and executes the event, taking responsibility for the creative, technical, and logistical elements. This includes overall event design, brand building, marketing and communication strategy, audio-visual production, script writing, logistics, budgeting, negotiation, and client service.

Event management might be a tool for strategic marketing and communication, used by companies of every size.

Companies can benefit from promotional events as a way to communicate with current and potential customers. For instance, these advertising-focused events can occur as press conferences, promotional events, or product launches.

Event managers may also use traditional news media in order to target their audience, hoping to generate media coverage which will reach thousands or millions of people. They can also invite their audience to their events and reach them at the actual event.

### **Introduction**

The first ever event of Thakur Institute of Hotel Management was held on 27th January, 2021 the event was named as "IGNITE" representing the flames of patriotism ignited in the hearts of each and every Indian on the 72nd Republic Day. This event was made special due to the involvement of students from the four core departments of Hospitality Industry which are as follows

- FOOD PRODUCTION DEPARTMENT
- FOOD AND BEVERAGE DEPARTMENT
- FRONT OFFICE DEPARTMENT & and
- HOUSEKEEPING DEPARTMENT.

There was a lot of responsibility on the minds of the students as it was the first event of TIHM and the students were giving their best to make this event a memorable one.

Celebrity "CHEF HARPAL SINGH SOKHI " was invited as our Chief Guest to motivate students for their career and future ahead in the Hotel Industry.

Principal of this institution Dr.SM Ganeshari as well as Trustee of our college Mr. Rajesh Singh were also invited as guests in the event.

I was a part of the Kitchen Department and got the opportunity to work as a commis chef. I was into the sweet making section and made TRIRANGA BARFI.

### **My Role as Commis Chef**

A Commis Chef assists a section chef, also known as a Chef de Partie. I had to be prepared with all the ingredients required for cooking and also keep the prep ready. My role was important as I had to keep everything ready, make food and had to complete everything on time.

After my work was completed I had to report to Chef de Partie and that time was crucial as feedback had to be received from Chef de Partie so I was a little nervous.

In the kitchen department we were a team of 20 students and had planned a 3 course buffet menu. The menu consisted of a starter, main course accompanied with salad and a dessert.

We all had helped each other in the kitchen

Chef was with us throughout when we were making yummy and delicious food. We all had crucial tasks that were time management, hygiene, cleanliness and very important to make food tasty and presentable by plating all the dishes on the buffet.

We all were facing some problems while cooking but we overcame it and turned our first event into a successful one.

The Role of Commis Chef are As Follows

- Assisting in the food preparation process.
- Cooking and preparing elements of high quality dishes.
- Preparing vegetables, meats and fish.
- Assisting other Chefs.
- Helping with deliveries and restocking.
- Assisting with stock rotation Cleaning stations.
- Contributing to maintaining kitchen and food safety standards.

### **Summary**

The event was successful because of the support and help of our passionate faculty Chef Chetan Motwani, Sir Ashish Nevgi and Ma'am Nandini Roy.

Chef taught us that cooking is all about dedication and effort one puts in, and it's completely fine for an individual to make mistakes provided that one accepts their mistake, learns from it and tries to prevent committing the same mistake over again.

Chef has been our backbone and supported us throughout the event, also motivated and guided us. Without him it would have been difficult for us to carry the event smoothly.

The creative and dedicated students of TIHM from all departments took active part in the event. This event is the first of many more events to come by TIHM and flames ignited during the event shall last for eternity. Thankful to all our 3 mentors from the bottom of our heart who motivated us throughout the event.

### **Conclusion**

Overall the event was a great success as our food turned out to be good and I even got to learn quite a lot of things.

I got to know what event management truly means, as the success of an event does not depend on the involvement of a specific person in charge or a specific department but rather requires the involvement and coordination of all the departments.

The success of the event heavily depended on the contribution of each and every member, the sheer amount of hard work and dedication that the students exhibited towards the event was uncanny to say the least.

I got to know the importance of proper communication, the importance of money and the need to manage finances by buying affordable but good quality products in the limited given budget but the most important lesson learnt was that we all are human being and we are an imperfect machine.

It's ok to make mistakes but accepting your mistake and learning from it is paramount to one's growth. This event was one of its kind, the involvement and the true spirit that each and every student showed to make this event possible was what made this event great.

This was just a start of a legacy by us but the flame of patriotism and the spirit of the event shall be lit forever.

### **Bibliography**

1. [https://en.wikipedia.org/wiki/Event\\_management](https://en.wikipedia.org/wiki/Event_management)
2. <https://becomingachef.co.uk/what-is-a-commis-chef/>
3. <https://www.bluearrow.co.uk/featured-employers/working-with-sodexo/commis-chef-job-description>
4. <https://www.eventsforce.com/blog/20-reasons-you-should-be-planning-events>
5. <https://www.cordonbleu.edu/news/what-is-the-kitchen-brigade-system/en>
6. [https://en.wikipedia.org/wiki/Chef\\_de\\_partie](https://en.wikipedia.org/wiki/Chef_de_partie)
7. <https://en.wikipedia.org/wiki/Management>
8. [https://en.wikipedia.org/wiki/Celebrity\\_chef](https://en.wikipedia.org/wiki/Celebrity_chef)
9. <https://www.ibsearch.com>
10. [https://m.nearbyme.io/search/?search\\_term=%20https://www.brighthr.com/articles](https://m.nearbyme.io/search/?search_term=%20https://www.brighthr.com/articles)
11. <https://harpalssokhi.com>
12. <https://hmhub.me/duties-and-responsibilities-of-f-b-staff/>
13. <https://hmhub.me/duties-and-responsibilities-of-housekeeping-staff/>
14. <http://www.hihtworld.com/agra/blog/food-and-beverage-production-department-overview/>
15. <https://www.scribd.com/doc/64580907/Duties-Responsibilities-of-Front-Office-Staff>

## 2. A Case Study on Menu Development and its Importance in Events

Ashish Nevgi  
Chetan Motwani  
Mihir R. Kanswal

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### Abstract

An event is something which happens or takes place. An event is brief, possibly extremely brief. Contrast this with a process, which takes time. Alternate meaning: an important activity, an item in a program, or the program as a whole.

The process of planning an event from start to finish may be divided into 5 basic phases, which we have called the 5 Cs. These are Concept, Coordination, Control, Culmination and Closeout. Event planning skills required Organizational skills, Communication, Networking savvy, basic understanding of events, First approach, Problem solving, Multitasking, Negotiation and Budgeting. Team bonding activities also improve workplace projects that involve teamwork. After completing team building activities together, employees better understand each other's strengths, weaknesses, and interests. This understanding helps them work even better together at an event. We have learnt how to tackle problems through this event and many more practical stuff. Benefits: Improving incident detection and response times. save time and costs, Better decision-making and actions, Greater visibility , Operational cost savings. The main motive for organizing this event was to make us understand what event management was all about. Through this event we learned the need for having good management skills, such as having good leadership qualities and acquiring the ability to be creative and resourceful.

The mere presence of Chef Harpal Singh Sokhi as our chief guest and the wisdom that he was willing to share with us added spectacle to this already wonderful event.

I am certain that the skills I learned while being a part of this event will prove to be very useful in the foreseeable future.

Menu engineering is the study of the profitability and popularity of menu items and how these two factors influence the placement of these items on a menu. The goal is simple: to increase profitability per guest.

The marketing-oriented approach to the evaluation of a menu with regards to its present and future content, design and pricing is termed as menu engineering. Its origin is based on the famous Boston consulting group portfolio technique. The concept of menu engineering requires f&b managers to adapt themselves to the contribution that menu items make to the total profitability of a menu. The menu engineering highlights the good and the poor performer in a menu, and provides vital information for making the next menu more acceptable and appealing to the customer and also more profitable for the management.

Menu engineering defines the work done on all aspects of your menu—from ingredient selection, to portioning and preparation, to graphic design—in an effort to boost both sales and profit.

Menu engineering can (and does) include the following actions

- Rewording a menu item to be more descriptive
- Marking a meal, drink, or appetizer as “featured” because you want to sell more of it
- Removing dollar signs from your prices so people will spend more (this actually works, by the way)
- Changing the portion sizes or ingredients of a dish
- Since the average restaurant profit margin ranges between 3-5%, these efforts can easily double how much is left on your bottom line.

Let’s look at some quick ways to test out how menu engineering works for your business.

The primary goal of menu engineering is to encourage purchase of targeted items, presumably the most profitable items, and to be able to make educated decisions about whether a dish needs to be changed or removed from the menu.

- Menu engineering helps in reducing the portion size. ...
- Menu engineering helps for revising the purchase specifications. ...
- Menu engineering helps for reducing the complementary items of food. ...
- Menu engineering helps for providing the la carte pricing as the alternative.

## **Introduction**

The first ever event of Thakur Institute Of Hotel Management was held on 27<sup>th</sup> January, the event was named as “IGNITE” representing the flames of patriotism ignited in the hearts of each and every Indian on the Republic Day.

This event was made special due to the involvement of students in various departments. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their best to make this event a memorable one.

This event is the first of many to come and I believe that the flames Ignited during this event shall last for eternity.

Celebrity Chef Harpal Singh Sokhi was invited as our Guest to motivate students for their future ahead in this industry.

Principal of this institute Dr. SM GaneChari as well as trustee of our college Mr. Rajesh Singh were also invited to light us this event.

Students were divided into different departments with their respective head of department to manage this event and prosper it.

I was a Part of the KITCHEN DEPARTMENT.

### **My Experience as Chef De Partie**

In the kitchen department we were a team of 20 students and had planned a 3 course buffet menu consisting of starter, main course, salad and dessert. So we had divided them into teams and assigned each team to a station and out of them we elected one CDP(station head) so that one feels a sense of responsibility and a proper chain of command is established in the department. And for the event I was chosen as the chef de partie .Basically there were 4 main core Department in our event i.e. kitchen department,Food and beverage department housekeeping department and front office department.So I was there in kitchen Department as my area of interest is in kitchen.so from this event I came to know that how does a professional kitchen works.we were having 2 days preparation in which 1<sup>st</sup> day was in briefing and all cuttings and blanching of vegetables as well as we were done with our veg pulav gravy.All the members were divided in different work in which I was in chopping tomatoes for pulao gray as well for peeling carrots and cucumber for kachumber salad,then on the 2<sup>nd</sup> day I have done the

rice preparation for pulav in which I have soaked rice and cooked it in a draining method as well as I have drain it out.

### **Summary**

“Planning and managing events can be a challenging yet very rewarding process, which can lead to a whole range of positive outcomes for the individuals and organisations who host them and for the venues and locations in which they take place. However events do not simply just happen, they require careful and considered planning from start to finish.

Events require the assembly of teams of people with a range of skills, applicable to the type and scale of the event being planned, with clear lines of authority, decision making and control.”

### **Ignite Event**

As this event was our first event, all the members were trying their best to make it a successful event. Where all the departments of a hotel Industry came together and planned out an event called IGNITE.

### **Conclusion**

The First Ever Event Of Thakur Institute Of Hotel Management Came To An End, And In My Eyes It Was An Absolute Success Not Only Because Of The Grand Scheme Of Things But The Involvement And The True Spirit That Each And Every Student Showed To Make The Event Possible As Well As A Great One. They Not Only Cherished The Spirit Of Thakur Institute Of Hotel Management But Also This Could Be Added To Its Long Long Forscene Legacy. Due To This Event Each And Every Student Has Come Together As A Team And With The Support Of Our Managers Of The Event It Was An Absolute Success And Congratulations To Each Department, Cultural Group Heads Of All Department For Making This Event A Memorable One.

### **Bibliography**

- [https://www.google.co.in/search?q=summary+of+an+event&sxsrf=ALeKk00FHARm0erLIRSC5IMnXbSNOoTTpw%3A1628263390421&ei=3IMNYaeDGY6F4-EP\\_N2dwAk&oq](https://www.google.co.in/search?q=summary+of+an+event&sxsrf=ALeKk00FHARm0erLIRSC5IMnXbSNOoTTpw%3A1628263390421&ei=3IMNYaeDGY6F4-EP_N2dwAk&oq)
- <https://www.google.co.in/search?q=what+did+i+learn+from+event+management+program&sxsrf=ALeKk01X2yp1o8gKiAln5XhhN3vowDp2YA%3A1628263010870>



- 11 Lessons Learned From Event Planning - Eventbrite
- <https://www.eventbrite.com>
- <https://www.google.co.in/search?q=bonding+of+leaders+and+employees+in+event+management&sxsrf=ALeKk01J9iIJK69iiAORcULsTpl3sveMYA%3A1628262560926&ei=>
- <https://www.google.co.in/search?q=what+all+things+required+for+an+event+management&sxsrf=ALeKk02jiN40KL9fuHADhyrUYgnlUwegFA%3A1628262507756&ei=>
- 12 Event Planning Skills You Need for Success | Cvent Blog
- <https://www.cvent.com>
- <https://www.google.co.in/search?q=how+to+execute+an+event&sxsrf=ALeKk02Vgjf6zXSb9QB8a6FtgPj1QUse5A%3A1628262132744&ei=9E4NYcbrLOWK4-EPiPCR8AI&oq>
- Seven Steps to Successful Event Execution | Sightfactory Ltd.
- <https://www.sightfactory.com> ›
- <https://hmhub.me/definition-objectives-menu-engineering/>
- <https://bevspot.com/5-tips-menu-engineering>

### 3. A Case Study on Cloud Kitchen Menu Planning

Ashish Nevgi  
Chetan Motwani  
Mihir Kanswal

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

#### Abstract

The cloud kitchen is a commercial space that can be used to produce food, specifically for customer orders or deliveries. return

It is called virtual kitchen, shared kitchen, ghost kitchen, satellite kitchen. (Colpaart, 2019) India is a country that loves food, Indian food reflects the combination of various cultures and traditions. The success of Indian restaurants is because Middle-class customers with high disposable income, changing lifestyles, and restaurants nearby local. (Keerley, 2019) The food industry is experiencing many innovations, and restaurants are using high technology to promote Their brand. One of the new trends observed is the cloud kitchen. (Loomba, 2019) Increase Internet penetration and support Logistics or delivery systems are helpful to customers. The current research discusses the concept of Indian Cloud Kitchen.

The main points of the initial setup of Cloud Kitchen. Explains the various models in practice and the challenges faced by the new department.

Second-hand materials are used for research and come from various websites, articles, research papers, journals, etc. Local circle Investigated about 27,000 customers in 218 cities in India, involving complaints received about food delivery apps The research was carried out in the research paper.

**Keywords-** takeaway, cloud kitchen, technology, restaurant, service.

#### Introduction

Who started cloud kitchen?

Diego Berdakin

CloudKitchens/Founders

CloudKitchens is a ghost kitchen and virtual restaurant company started by Diego Berdakin in 2016. In January 2019, Saudi Arabia's sovereign wealth fund, the Public

Investment Fund, invested \$400 million in the startup's Series A round.

A cloud kitchen is a restaurant that focuses exclusively on takeaways. These restaurants do not offer dine-in facilities. In these outlets, only the production of food happens. The orders are only received online and the food is then sent to the customer in the form of a takeaway. Some famous example for cloud kitchens are as follow

- Yumist,
- Spoonjoy,
- Box 8,
- ITiffin,
- Biryani by Kilo,
- FreshMenu,
- Eatlo,
- Hello Curry.

These types of commissary kitchens are sometimes also known as ghost kitchens, shared kitchens, or virtual kitchens with the delivery-only food brands operating within them called virtual restaurants.

Cloud kitchen, also known as Ghost Kitchen refers to a place where food is prepared and delivered at door steps by taking orders via calls and online ordering platforms.

Cloud kitchen is a space that is used to prepare food specifically for delivery orders only. A cloud kitchen acts as a virtual restaurant with no physical dine-in space.

Kitchen Display System (KDS) and Point of Sales (POS) are the two types of software used in cloud kitchen

Kitchen Display Systems (KDS) are an ordering and information system display in the kitchen backend to increase restaurant efficiency. The KDS system is integrated with a cloud-based POS technology due to which it works remotely, and displays orders to be prepared as they are fed in the POS software.

### **Summary**

A ghost kitchen prepares meals for a restaurant or virtual restaurant to then be picked up for delivery, takeout, or given at a drive-through.

Not needing space for customer seating and dining areas saves rent. The physical

location matters less, so ghost kitchens can be set up in cheaper areas. There is no need to hire a wait staff to serve customers or maintain the would-be seating area. There is no need for front-of-house staff, renovations, and paper menus. Optimized delivery and increased kitchen space in a ghost kitchen contribute to lower labor costs. Whereas a typical restaurant delivers 15 to 20 orders per hour, a ghost kitchen can deliver 60 orders per hour with a single employee. The reduced space lowers overall overhead and operational costs, thus yielding higher profit margins without reducing the price of the food provided.

The lack of a physical brand allows companies to experiment with new menus, brands, and concepts with ease and low-risk. Menus can be adjusted to match current trends or target multiple demographics with a variety of cuisines. The online nature of ghost kitchens makes it possible for virtual restaurants to track customer data and analytics through the food ordering process and make data-driven decisions. They can track the popularity of items, wait times, and customer feedback via ratings and adjust their menus accordingly.

#### **Advantages Such As**

- Property and location
- Cost
- Flexible Menu
- Internet Marketing

#### **Disadvantages Such As**

- Low profit margins
- Trust Deficit
- Lack of pricing power
- No feedback loop

#### **Conclusion**

While the concept was gaining popularity even before the pandemic struck, cloud kitchens have become more lucrative now, primarily due to two reasons. Firstly, they allow restaurants to deliver straight to customers at home. ... Now, each restaurant brand will come up with a food delivery focussed brand of their own.

Cloud kitchens will help create an efficient connection to some of the D2C channels such as websites, social media, and messaging platforms that will allow restaurateurs to set up

their digital storefront, customize the guest experience, save commission charged by aggregators and manage online orders, ultimately .

### **Bibliography**

- **Abstract**
- <http://mmimert.edu.in/images/ncss2021/9.pdf>
- **Introduction**
- [https://www.researchgate.net/publication/336419009\\_Strategic\\_Analysis\\_of\\_Cloud\\_Kitchen\\_-\\_A\\_Case\\_Study](https://www.researchgate.net/publication/336419009_Strategic_Analysis_of_Cloud_Kitchen_-_A_Case_Study)
- **Advantages**
- <https://sevenrooms.com/en/blog/5-advantages-of-cloud-kitchens-for-restaurants/>
- **Disadvantages**
- <https://blog.petpooja.com/why-you-should-not-open-a-cloud-kitchen/>

### **Summary**

- [https://en.wikipedia.org/wiki/Ghost\\_kitchen](https://en.wikipedia.org/wiki/Ghost_kitchen)

### **Conclusion**

- <https://www.google.co.in/search?q=history+of+cloud+kitchen+wikipedia&sxsrf=AOaemvJlrsuX5FGHiCP21jxJ576a4wt34Q%3A1634288158316&ei=HkJpYfXgEoi5rQHQ74ro>
- [https://en.wikipedia.org/wiki/Ghost\\_kitchen#History](https://en.wikipedia.org/wiki/Ghost_kitchen#History)

## **4. A Case Study on Cost Controlling and Material Management in Food and Beverage Service Department in an Event**

**Ashish Nevgi**  
**Mihir Patidar**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### **Abstract**

This paper considers open advancement methodologies in the food and drink industry and looks to analyze the determinants of transparency and the effect of open practices by organizations on development execution. The investigation groups food and savor organizations in terms of their level of transparency estimated across two measurements, specifically, joint effort expansiveness (wide to limit cooperation biological system) and joint effort profundity (more profound to surface coordinated effort). Discoveries show that food and drink organizations can be grouped into three open development modes as far as their quest procedure for outer information going from restricted joint effort with customary accomplices to an expansive and profound receptiveness approach with a wide range of outside sources. Innovation pressures arise as a critical driver for more noteworthy receptiveness. Fundamentally, more noteworthy receptiveness prompts upgraded advancement execution; in any case, it requires a committed design for coordinated effort to access and use outer information.

After using expert knowledge to break down cocktails into eight categories, the system generates cocktails from a particular category using a context-free stochastic grammar. These cocktails were then evaluated by human participants in a research setting. Participants evaluated the cocktails on the basis of quality, novelty and typicality to check the creative potential of the generator's output.

Cocktail drinks are among the main saviors' decision the on-reason, and this inclination can be seen across account levels, from neighborhood bars to super premium areas. Buyers' mixed drink decisions are progressively impacted by the way of life of their city. The L.A.

market loans itself well to tropical contributions, for example, Tiki drinks, while NYC drives a sensation of wistfulness, and exemplary mixed drinks are habitually requested and celebrated in New York. Liquor Rand, IWSR's COO of the Americas, notes, "while every city has various spirits classes driving mixed drink development, it is the fiery and exquisite flavor profile that is moving in the two areas, reflecting changing customer palates and impact of cooking on what we drink."

Fiery spiced mixed drinks are menu unquestionable requirements all year in L.A., and New Yorkers are utilizing new fixings to add invigorating spots of flavor to their mixed drinks too. "Pepper concentrates, imbuelements and in-house colors, particularly jalapeno, adds the kick buyers have generally expected from the socially different L.A. market," notes Rand. Jalapeno peppers highlight noticeably in New York too, close by pepper mixtures, habanero peppers and dried stews.

A decade ago, drinking out was not an economical option. People used to drink at home and go out for dinners. Now youngsters go out to drink a minimum of twice a week, says Girish Oberoi, former president of the Federation of Hotel and Restaurant Associations of India (FHRAI). We have all gone from grant rooms to high quality gins, brew bistros and cheerful hours the entire week. The spirits market has multiplied in the course of the last decade and youngsters are driving this development.

Recollect how we used to arrange our beverages? You muttered a couple of words, the server trundled away and got back with rum, gin or bourbon; pop or Thumbs Up; ice. Also, that was pretty much it. In case there was a beverages menu, it was a solitary overlaid page. In the liquor serving area, called the Permit Room, stout office-going men ate peanuts peacefully and AC solace; ladies were delicately diverted to the Family Room, which had the AC solace however not the beverages menu. Presently think about the last time you requested a beverage. Maybe the greatest change is the ladies. They're all over — once in a while alone, frequently in gatherings.

### **Introduction**

Ignite The Event Was Held On 27th January 2021 At The Campus Of Thakur Institute Of Hotel Management To Celebrate 72nd Republic Day.

The Name Ignite Represents The Flames Within Each Indian Ignited On Republic Day.

Celebrity Chef Harpal Singh Sokhi Was Invited As A Guest To Motivate Students For Their Future Ahead In Hotel Industry. Principal Of Institute Dr. Sm Ganeshari As Well As Trustee Of Our College Mr. Rajesh Singh Were Also Invited To Light Up The Event.

Students Were Divided Into Different Branches With Respective Head Of Department To Manage The Event And Prosper It.

I Being A Part Of F&b department, Handled The Guest Table Service As Well As Buffet Service.

Conventional Indian fixings, utilized in cooking and drink-production by more established ages, have returned in stylish mixed drink bars. In a country known for its wide cluster of conventional flavors and natural products, parts like aam panna (a juice from green mangoes), kaanji (a juice from dark or aged carrots) and kala khatta syrup (produced using Indian blackberry) would now be able to be found in the blossoming create mixed drink scene. A portion of these fixings have changed western works of art like the drink, and some have prompted pristine beverages one will not discover elsewhere.

More mixed drinks have been created over the most recent 10 years than any decade since Prohibition. Some have arisen as present day works of art, yet additionally go about as signs of the decade's most critical mixology patterns. Inventive reasoning and a creative mind are the way to making your own unique style.

The worldwide pandemic has had a significant effect on the beverages industry. It has without a doubt assisted the at-home and internet business comfort culture we had effectively started to appreciate, bringing more encounters straight into our homes than we might at any point have envisioned. The pandemic has made home the point of convergence of our social lives and changed the eating furthermore, drinking scene for eternity. Drives, for example, virtual glad hours and live-streamed gigs have permitted individuals to reproduce their number one components of bars and cafés. With numerous bars now offering mixed drink classes on the web mixed drink classes furthermore, painstakingly prepared beverages conveyed straightforwardly to our entryways. To drink conveyance application- have been immensely effective.



### Hierarchy of Food & Beverage Department

KARAN GORE (F & B MANAGER)



MIHIR PATIDAR (ASST F & B MANAGER)



ADITYA JAISWAL

JAY VALA

YASH GHOLAP

ANURAG PATIL

VINAY DAUNDKAR

SAINATH KOTIAN

VEDANT PEDNEKAR

ABHISHEK TIWARI

YASH GALANDE

### Department Costing

#### Food & Beverage Department

ITEMS	COST ( Rupees)
PLASTIC GLASSES (200 nos)	480
SPOONS (100 nos )	60
STIRRER STICKS (100 nos)	160
KHUS SYRUP (2 bottle )	280
SPRITE ( 5 bottles of 1.75 ltr ) (6 bottles of 600 ml)	550
CRANBERRY JUICE	120
VODKA	400
TOTAL	2050

#### Crockeries, Glasses & Cutleries Used

ITEMS	COUNT
BRANDY BALLOON	12
HIGH BALL	12
DINNER PLATES	50
HALF PLATE	20
SIDE PLATE	20
SPOON & FORK	12

WATER GOBLET	12
CRUET SET	8
CHAMPAGNE TULIP	12
MONKEY BOWL	12
RAMEKIN	12
TEAPOT	2
COFFEEPOT	2
STARTER PLATTER	3
PORTION BOWL	3
LARGE BOWL	2
TEACUP WITH SAUCER	12
CONICAL BOWL	6

### Mocktails and Its Recipe

#### Tihm Mojito

All time favorite of all fresh mint leaves and lemon wedges muddled, topped with soda.

**recipe:** muddle fresh mint leaves, lemon wedges in highball glass. Top it with sprite soda with a dash of caster sugar. Mix it with a stirrer stick. Your mo-he-toh is ready!

#### Indian hot toddy

Hot based drink which is a blend of indian spices includes ginger, cloves, cinnamon, cardamom, black pepper. This drink is served hot.

**Recipe:** boil all the indian spices i.e ginger, cloves, cinnamon, cardamom, black pepper. Also prepare sugar syrup. Pour the spice blend and tsp of sugar syrup into brandy balloon glass and at last sum it up with a stick of cinnamon used as a stirrer.

#### Republican spicy khus cooler

A twist of spicy and sweet, refreshing & elegant drink for all time hot summer days.



Source: <https://www.hotelbusiness.com/how-hotels-design-fb-spaces-to-maximize>



**Source:**[https://www.google.com/url?sa=i&url=https%3A%2F%2Fwww.foodandbeverageknowledge.com%2F2020%2F07%2Ffunction-and-responsibility-food-and-beverage-service-department.html&psig=AOvVaw1yk2BLpL\\_TD31W9BxcHr9X&ust=1628619956921000&source=images&cd=vfe&ved=0CAsQjRxqFwoTCPDI-ZjIpPICFQAAAAAdAAAAABA\\_](https://www.google.com/url?sa=i&url=https%3A%2F%2Fwww.foodandbeverageknowledge.com%2F2020%2F07%2Ffunction-and-responsibility-food-and-beverage-service-department.html&psig=AOvVaw1yk2BLpL_TD31W9BxcHr9X&ust=1628619956921000&source=images&cd=vfe&ved=0CAsQjRxqFwoTCPDI-ZjIpPICFQAAAAAdAAAAABA_)

### **Conclusion**

Event Ignite 2021 Was Successfully Well Handled By All The Respective Positions Given To Students Of Thakur Institute Of Hotel Management.

This Was Our First Event Where The Students Were Given Different Responsibilities According To Their Department.

Being F & B Manager, I Had The Responsibility To Take Care Of Planning And Controlling The Ordering Of Food & Beverage For All The Guests As Well As Students. Also, All The Finance Related To Whole Process Of Purchasing Food And Drink Material Including Crockeries, Cutleries & Glasses Required For The Event learning More About Department Costing Which Included The Items Related To Making mocktails , Types Of Plates, Cutleries i.e Spoon & Fork, Types Of Glasses & Bowls Etc.

Through This Event I Got To Learn How To Manage And Accomplish All Finance, Food & Beverage Service According To Guest Needs. From Serving Guest, Handling Buffet, Table Service, Managing Bar, Everything Requires A Proper Scheduled Planning.

Here, Also We Get To Learn To Develop Personal Growth. At Last, I Would Like To Conclude Through A Phrase Which Says, “Your Work Makes A Difference For Guests.”

Mixed drinks in jars have demonstrated especially mainstream. According to research by Bacardi, nearly 30% of shoppers guarantee they plan to buy RTD mixed drinks or then

again canned soul and blenders, with convenience and comfort referred to as key purposes behind loading up on a pre-made beverage.

The second-greatest change: The bar menus. They're somewhere in the range of 20 and 50 pages in length. You can in any case get a rum and coke for under Rs 200, however you can likewise browse wines that cost over 1,000 bucks a glass; there are arrangements of mixed drinks and lagers enhanced including kala khatta and star anise to nectar and karipatta.

### **Bibliography**

1. <https://www.theiwsr.com/cocktail-innovation-spices-and-savoury-notes-are-the-flavour-profile-to-watch-on-both-coasts-of-the-us/>
2. <https://www.hindustantimes.com/more-lifestyle/beer-on-tap-boozy-brunch-cocktails-india-s-drinking-scene-is-changing/story-WiCoTcAz8hXI37kkkNfYBM.html>
3. [https://www.researchgate.net/publication/271833979\\_Open\\_innovation\\_strategies\\_in\\_the\\_food\\_and\\_drink\\_industry\\_Determinants\\_and\\_impact\\_on\\_innovation\\_performance](https://www.researchgate.net/publication/271833979_Open_innovation_strategies_in_the_food_and_drink_industry_Determinants_and_impact_on_innovation_performance)
4. <https://coolhunting.com/food-drink/india-cocktail-bar-ingredients/>
5. <https://kathycasey.com/Powerpoint/cocktails.pdf>
6. <https://www.absolutdrinks.com/en/drinks/with/triple-sec/>
7. <https://www.thatcocktail.com/cocktails-with-triple-sec/>
8. [https://computationalcreativity.net/iccc2015/proceedings/9\\_3Pagnutti.pdf](https://computationalcreativity.net/iccc2015/proceedings/9_3Pagnutti.pdf)
9. [https://www.huffpost.com/archive/in/entry/summer-cocktails-indian-b\\_n\\_9579878](https://www.huffpost.com/archive/in/entry/summer-cocktails-indian-b_n_9579878)
10. [https://mms.businesswire.com/media/20210203005511/ja/855851/1/Bacardi\\_2021\\_Cocktail\\_Trends\\_Report\\_Final.pdf](https://mms.businesswire.com/media/20210203005511/ja/855851/1/Bacardi_2021_Cocktail_Trends_Report_Final.pdf)
11. <https://www.hindustantimes.com/more-lifestyle/beer-on-tap-boozy-brunch-cocktails-india-s-drinking-scene-is-changing/story-WiCoTcAz8hXI37kkkNfYBM.html>

## **5. A Case Study on Coordination and Communication of Operations Team, Planning Team and Management**

**Ashish Nevgi**

**Vinay Daundkar**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### **Abstract**

Event management is a strong and fast growing profession with a rather low level of standardization. Often we take event management as a part of project management, but we have to consider that event management has very specific concepts and issues, and needs further developed methods and tools. We classify events, we compare project management and event management, we reconsider standards in both areas, and discuss perspectives for a stronger standardization of event management in the future.

You also need to possess equally strong writing and communication skills to convey information accurately with confidence, respect and clarity.

The first quality shared by successful event planners is their ability to work with all kinds of people: corporate managers, representatives, traders, colleagues, sponsors, customers, associations, suppliers, staff, participants, volunteers, etc.

Successful collaboration with such a wide range of people requires the ability to skilfully resolve conflicts, negotiate confidently but respectfully, and adapt your sense of humour to that of others.

To understand the subject of event management in depth and to get hands-on experience, we the students of hotel management planned an event in our college called "IGNITE" on the occasion of republic day. This event was hosted by us students with the help and guidance of our teachers.

The mere presence of Chef Harpal Singh Sokhi as our chief guest and the wisdom that he was willing to share with us added spectacle to this already wonderful event.

I am certain that the skills I learned while being a part of this event will prove to be very useful in the foreseeable future.

### **Introduction**

The first event of thakur institute of hotel management was held on 27th January, the event name which was decided by the students is “IGNITE” which represented the flames of patriotism ignited in the hearts of each and every Indian on the Republic Day.

This event was made special due to the involvement of students in various departments like front office team , food production team, housekeeping team and food and beverages team. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their best to make this event a memorable one.

Celebrity Chef Harpal Singh Sokhi was invited as our Chief Guest and he motivated us and his speech motivated us to become better hoteliers.

Principal of this institute Dr. SM ganechari as well as trustee of our college Mr. Rajesh Singh were also invited to light us this event.

Students were divided into different departments with their respective head of department to manage this event and prosper it.

I was a Part of the Food and beverages department.

#### **My Experience as Food and Beverages**

During the event I was the volunteer of the food and beverages department.

I and my team and I had to make sure that we had all the sufficient and required items needed for the beverages and coordination and serving that we had planned for our event.

This was our first ever event and we being in charge of the entire department was kinda a big deal for us, so in order to prevent any last minute hush and rush and to be on a safer side we were ready one day prior with all the requirements for the food and beverages department. we had to keep a close eye on the cost of the products we purchased, while not compromising on the quality and had to keep in mind our budget and our depleting financial resources.

Because of us being cooperative , having good communication and coordination with each other and because of our presence of mind we were able to do the decoration and

managed to buy the best possible products in the given limited budget and even managed to save a bit.

In the food and beverages department we were a team of 10 students. So, we divided them into teams and assigned each team to a station. Everyone feels a sense of responsibility and a proper chain of command is established in the department.

### **Summary**

This event has been really amazing for me, and for the first time ever I was in charge of an individual and fully functional department which was completely new for me and I knew that my department reputation was at stake and any mishap by me or any member of my department will lead to a major setback for my entire team, knowing the repercussion and consequences for me one of the challenging parts was to find my composure.

I was confident and in the beginning of the event I was also not too tense and worried about how this event will turn out to be as I was so confident about how great this event will be and what if something goes wrong, my team will find some great solution and make this event memorable.

And if we make mistakes then he/she accepts their mistake and learns from it.

ASHISH SIR is our food and beverages teacher and he is our backbone and support system in the food and beverages department and he have motivated us, guided us and helped us through the event without

It would have been quite difficult for us to manage this event and for all this I thank ASHISH SIR from the bottom of my heart. And thanks to our team of food and beverages department who coordinated and were cooperative.

### **Conclusion**

Overall this event was really Very best. Determined appropriate levels of staffing and budget to stay within given monetary parameters.

Planning and managing events can be a challenging yet very rewarding process, which can lead to a whole range of positive outcomes for the individuals and organisations who host them and for the venues and locations in which they take place. However events do not simply just happen, they require careful and considered planning from start to finish.

Events require the assembly of teams of people with a range of skills, applicable to the type and scale of the event being planned, with clear lines of authority, decision making and control. In addition to the team planning and managing the event, it is also necessary to identify and work with other stakeholders and interested parties to ensure the successful delivery and on-going sustainability of events. Without this external support many events will struggle to achieve their potential.

We know the importance of safety and hygiene of an individual . And learn how to communicate. This event was very knowledgeable for us and we got to learn many things.

### **Bibliography**

- <https://ieeexplore.ieee.org/document/6662986>
- <https://www.teami.org/future-of-event-management-is- here-5-trends-that-prove-it/>
- <https://www.merriam-webster.com/dictionary/ignite>
- <https://www.escoffier.edu/blog/culinary-pastry-careers/what-is-food-and-beveragemanagement/>
- <https://guidebook.com/resources/event-planning-guide/>
- <https://solutiondots.com/blog/event-management-system-comprehensive-solution-events-management/>
- <https://www.indeed.com/career-advice/resumes-cover- letters/food-service-ski>



## **6. Entrepreneurship Development - A Case Study on Importance of Menu Development in Large Scale Catering Operations**

**Ashish Nevgi**  
**Chetan Motwani**  
**Noel Fernandes**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### **Abstract**

The industry experts have long sought to establish the right 'pedigree' of menu analysis for foodservice operators and educational guidelines. Currently, there are plenty of theoretical alternative approaches to menu analysis available published in professional hospitality journals. Although all of these menu analysis approaches advocate different tactical solutions for analyzing the menu items, performance, they all share the same objective, which to improve (or to provide a solution for) the current menu items performance.

However the question that poses a great dilemma for the foodservice operators is which approaches or methods are suitable for practical application? A recent research indicates that none of the theoretical approaches of menu analysis is totally embraced by the foodservice operators when a menu analysis is conducted.

### **Objectives of Menu Planning**

The aim of menu planning is to

1. Meet nutritional needs -- ““Recognition that food is treatment”-- part of medical therapy
2. Plan meals within the food cost
3. Simplify purchase, preparation, and storage of meals
4. Provide attractive, appetizing meals with no monotony
5. Save time and money
6. Minimize overhead expenditure, i.e., fuel, electricity, water, labor.
7. Meet/exceed customer expectations
8. Determine production methods and distribution systems
9. Dictate staffing levels

10. Provide quality,, standardization & predictability Menu planning is the most important aspect of planning and organization in the food industry.

It is an advance plan of a dietary pattern over a given period of time

For understanding the subject of menu development in depth and the get hands on experience, we the students of hotel management planned and event in our college called “IGNITE” on the occasion of republic day.

This event was hosted by us students with the help and guidance of our teachers. The main motive for organizing this event was to make us understand what event management was all about.

Through this event we learned the need for having good management skills, such as having good leadership qualities and acquiring the ability to be creative and resourceful.

The mere presence of Chef Harpal Singh Sokhi as our chief guest and the wisdom that he was willing to share with us added spectacle to this already wonderful event.

I am certain that the skills I learned while being a part of this event will prove to be very useful in the foreseeable future.

### **Introduction**

The first ever event of thakur institute of hotel management was held on 27<sup>th</sup> January, the even was named as “IGNITE” represented the flames of patriotism ignited in the hearts of each and every Indian on the Republic Day.

This event was made special due to the involvement of students in various departments. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their level best to make this event a memorable one.

This even is the first of many to come and I believe that the flames Ignited during this event shall last for eternity.

Celebrity Chef Harpal Singh Sokhi was invited as our Chef Guest to motivate students for their future ahead in this industry.

Principal of this institute Dr. SM GaneChari as well as trustee of our college Mr. Rajesh Singh were also invited to light us this event.

Students were divided into different departments with their respective head of department to manage this event and prosper it.

I was a Part of kitchen department, in which I got a life time's opportunity to be a chef de partie.

**My experience as a Chef de Partie**

For the event I was chosen as the chef de partie for the veg pulao recipe by job was to instruct and supervise my colleagues who were with me for the pulao recipe.

I was nervous at first as it was the very first event of the college but my colleagues made it easier for to handle by position as they listened everything to me for the things that had to be done.

Along with taking responsibility for the whole recipe I had to provide feedback of the progress of the recipe to my sous chef Deepak and Executive chef Sweta.

In the kitchen department we were a team of 20 students and had planned a 3-course buffet menu consisting of starter, main course, salad and dessert. So, we were divided into teams and in each team a C so that one feels a sense of responsibility and a proper chain of command is established in the department.

Also I assisted my colleagues along with supervising for the pulao by blanching the vegetables for the same.

After the completion of the recipe I also helped the desert department in making the rava barfi as time was short to make that dish.

Overall I loved my role in managing and taking responsibility for a particular dish and to plan the menu and I look forward for the more upcoming events to be held in college.

**My job as an Chef de Partie was to**

- Assist my Sous chef.
- Communicating and coordination with the DCDP's and ensuring that proper communication is established in each section.
- Making sure the chain of command is working efficiently.
- Intervening, assisting and suggesting fellow colleagues when in need of help.
- Keeping the GM informed and updated about the current situation in the department and the estimated time for the food to be ready for service.
- Coordinating with the food and beverage department at the time of service.

### **Summary**

This event has been a total roller coaster ride for me, for the first time ever I was in charge of an individual and fully functional department which was completely new for me and

as I was the Chef de Partie, I knew that my department reputation was at stake and any mishap by me or any member of my department will lead to a major setback for my entire team, knowing the repercussion and consequences for me one of the challenging parts was to find my composure.

I was naïve and in the beginning of the event I was too tensed and worried about how this even will turn out to be and what if something goes wrong, what if the dish doesn't turn out to be perfect, in short, I was willing ready to take all the blame on my head.

At that moment my chef approached me and taught me a very important lesson that I will never forget in my entire life.

He made me understand, that some things are just not in our hand. Cooking is all about dedication and effort one puts in, and its completely fine for an individual to make mistakes provided that he/she accept their mistake, learns from it and tries to prevent committing the same mistake over again. Sometimes the best way of learning is from one's own mistakes.

This really struck me deep and hard and really helped me find my composure, and for that I deeply thank you chef.

Chef you have been our backbone and support system in the kitchen department and have motivated us, guided us and helped us throught the event without which it would have been quite difficult for us to manage this event and for all this I thank you from the bottom of my heart.

### **Conclusions**

As this was the very first event of the college excitement was very high for it many people took part in various department for the event.

The best part was our Chief Guest Chef Harpal Singh Sokhi telling us about his past experiences of his college and how the hotel industry is taking shape and how the future holds us while studying in a hotel a management college.

Every department did excellent work for the event which helped the things to run smoothly and efficiently.

In the kitchen department we planned out our menu well in advance and did the prep work a day before the event so as to be well prepared for the food at event day.

This event gave us valuable experience and will help us in guiding our future events and try to make it much greater and successful.

## Bibliography

1. <https://culinary-conceptions.com/services/menu-development#:~:text=Menu%20development%20is%20a%20critical,an%20eye%20for%20consistent%20execution.>
2. <https://www.catersource.com/food-beverage/7-essential-steps-menu-development>
3. [https://www.researchgate.net/publication/281059125\\_Menu\\_Development\\_and\\_Analysis](https://www.researchgate.net/publication/281059125_Menu_Development_and_Analysis)
4. [https://www.ihmbbs.org/upload/CHAPTER-1%20\(MEALS%20&%20MENU%20PLANNING\).pdf](https://www.ihmbbs.org/upload/CHAPTER-1%20(MEALS%20&%20MENU%20PLANNING).pdf)
5. [https://www.ihmbbs.org/upload/CHAPTER-1%20\(MEALS%20&%20MENU%20PLANNING\).pdf](https://www.ihmbbs.org/upload/CHAPTER-1%20(MEALS%20&%20MENU%20PLANNING).pdf)
6. <https://chefservicesgroup.com/menu-development/>
7. [https://nscpolteksby.ac.id/ebook/files/Ebook/Hospitality/Practical%20Food%20and%20Beverage%20Cost%20Control%20\(2010\)/7.%20Chapter%202%20-%20Menu%20Development.pdf](https://nscpolteksby.ac.id/ebook/files/Ebook/Hospitality/Practical%20Food%20and%20Beverage%20Cost%20Control%20(2010)/7.%20Chapter%202%20-%20Menu%20Development.pdf)
8. [https://www.zapmeta.co.in/ws?q=magento%20development%20melbourne&asid=do\\_gc3\\_10&mt=b&nw=g&de=c&ap=&ac=21768&cid=14655498137&aid=127610537495&locale=en\\_IN&gclid=EAIAIQobChMI59XzmrSz8wIVioNLBR1Jqw7QEAAAYA SAAEgJJfvD\\_BwE](https://www.zapmeta.co.in/ws?q=magento%20development%20melbourne&asid=do_gc3_10&mt=b&nw=g&de=c&ap=&ac=21768&cid=14655498137&aid=127610537495&locale=en_IN&gclid=EAIAIQobChMI59XzmrSz8wIVioNLBR1Jqw7QEAAAYA SAAEgJJfvD_BwE)
9. [https://www.izito.co.in/ws?q=app%20development%20company%20uk&asid=iz\\_in\\_ga\\_1\\_cg1\\_08&mt=b&nw=g&de=c&ap=&ac=21920&cid=14753203917&aid=126263632223&locale=en\\_IN&gclid=EAIAIQobChMI59XzmrSz8wIVioNLBR1Jqw7QEAAAYAAEgLhlvD\\_BwE](https://www.izito.co.in/ws?q=app%20development%20company%20uk&asid=iz_in_ga_1_cg1_08&mt=b&nw=g&de=c&ap=&ac=21920&cid=14753203917&aid=126263632223&locale=en_IN&gclid=EAIAIQobChMI59XzmrSz8wIVioNLBR1Jqw7QEAAAYAAEgLhlvD_BwE)
10. <https://thefifteengroup.com/services/menu-development>
11. [https://www.researchgate.net/publication/281059125\\_Menu\\_Development\\_and\\_Analysis](https://www.researchgate.net/publication/281059125_Menu_Development_and_Analysis)
12. [https://www.raviwazir.com/articles/a\\_menu\\_development.htm](https://www.raviwazir.com/articles/a_menu_development.htm)
13. <https://www.nestleprofessional.us/custom-menu-development>
14. <https://www.sagedining.com/blog/category/Menu%20Development>
15. <https://www.flexeserve.com/foodservice-innovation-centre/menu-development/>

## **7. Entrepreneurship Development - A Case Study in Menu Planning for Catering Event**

**Ashish Nevgi**

**Prajwal Shetty**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### **Abstract**

Planning is an important stage to be set to carry out a successful event, all the objectives set for an particular event can be achieved if planning is done right. Every event is different in its own nature in regards with its planning and execution. A poorly organized event has its own impact on the reputation of a business or organization heavily on a negative side.

While hosting a event of any kind, proper planning is crucial for the right execution thus ensuring success, Having a vast amount of knowledge, experience and capability within you and your team cannot ensure the success if the management of event is not up-to the mark. The efforts put in total can have a lack-lustre result.

Management of event seems like a overwhelming and difficult task – especially since its involves the management of many moving parts. Layers of complexity are added at every level of planning and managing while hosting a event. Event planning is the process of managing a project such as a meeting, convention, tradeshow, ceremony, team building activity, party, or convention. Event planning includes budgeting, establishing timelines, selecting and reserving the event sites ,acquiring permits, planning food, coordinating transportation, developing a theme, arranging for equipment and facilities, managing risk, and developing contingency plans.

As a part of the Event Core Team, I was not able to overlook everything that was involved. That one thing that helped me a lot to do my work easily and enjoyable is a team work. While there is a lot you can do on your own, you will need others to help you. Being able to work collaboratively and effectively in a team is a vital skill. Moment where I feel like that I cannot do anything in event at that time team member motivates a lot. So when we start doing work at team we use to communicate a lot this thing help a lot that we get to know our

team member.. Being able to communicate across a wide range of levels with clarity and purpose and importantly to be heard (I don't mean be loud) are vital skills. For communication to be truly effective, it needs to be two-way. When it is your event teams will feel involved, valued and committed to the cause. You also need to communicate with passion, have a genuine interest in people as well as being able to connect with people. My own personal experience says be nice to people, help them when you can, say please and thank you and when you need them they will come running. Event planners always need help. You can't do this on your own. As we have done great job in that event. Our guest approached us to do there event .Which was know as THE IGNITE EVENT which was \held in THAKUR INSTITUTE OF HOTEL MANAGEMENT. And this was our biggest tie up event with TIHM institute where famous celebrity chef the HARPAL SINGH SOKHI –As a brand ambassador of THE PUNJABI TADKA cooking show as we since him in 2013 and the DIRECTOR OF TURBAN TADKA HOSPITALITY.

### **Introduction**

The first ever biggest event of TIHM THAKUR INSTITUTE OF HOTEL MANAGEMEN was held on 27<sup>th</sup> January and the event know as This even is the first of many to come and I believe that the flames Ignited during this event shall last for eternity. This event was made special due to the involvement of students in various departments. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their level best to make this event a memorable one.

Celebrity Chef Harpal Singh Sokhi was invited as our Chief Guest to motivate students for their future ahead in this industry This even is the first of many to come and I believe that the flames Ignited during this event shall last for eternity.

Principal of this institute Dr. SM GaneChari as well as trustee of our college Mr. Rajesh Singh were also invited to light us this event.

Students were divided into different departments with their respective head of department to manage this event and prosper it

My Role Was In Kitchen Department with Dishes

During the event my work in kitchen department with cutting of vegetables in dices and to communicate with the mr. deepak as a executive chef to give him update about my dishes. As a kitchen member. There was a funny to be in kitchen. !

Every department as its own experiences as every department giving their best in ignite. In the kitchen department we were a team of 20 students and had planned a 3 course buffet menu consisting of starter, main course, salad and dessert. So we had divided them into teams and assigned each team to a station and out of them we elected one CDP(station head) so that one feels a sense of responsibility and a proper chain of command is established in the department.

### **Summary**

I LOVED, I ENJOYED, I LEARNT, I EXPERIENCED ALOT, AT LAST I FEEL SAD,as we done with ignite event. Due to this event each and every student has come together as a team and with the support of our managers of the event it was an absolute success and congratulations to each department, cultural group, heads of all department for making this event a memorable one. . This was the first ignite and many more to come.if not hosted by is then by our juniors but the flame of patriotism and the spirit of the event shall be never ended.

### **Conclusion**

There is always an ever after, its same for the same for an event. Even after the last visitor leaves, the event is not over-at least not for its organizers. Some last minute details are always to be handled lastly.

One matter that must be taken care of promptly is to extend thanks to individuals, firms, and organizations that helped with the event. Expressing gratitude is must in any kind of profession. A personal note mentioning specific contributions is strongly recommended; the mass produced "thank you" doesn't really carry much sincerity. Including a photograph of the person "caught in the action" or a sponsor's contribution is a nice addition to the thank you note.organizers also prepare an event notebook including a complete report from every committee. By featuring all kinds of information-budgets, telephone numbers, outlines, news releases, contracts, and even a list of mistakes to avoid-these notebooks pave the way for next year's event crew. It's also a great way to preserve event histories and traditions. The event



board should continue to meet with the finance committee to make a final accounting of all revenues and expenditures. Be sure to pay bills as soon as possible.

Finally, it may be a good idea to schedule an after the event party to reward everyone that helped with the event. People have a chance to relax and share the experiences of a long and interesting day. Its always a overwhelming experience after a successful event, the efforts and the sweat that are put in just makes the entire experience a valuable one.

### **Bibliography**

- [https://www.researchgate.net/publication/305721675\\_EVENT\\_PLANNING\\_AS\\_A\\_FUNCTION\\_IN\\_THE\\_HOSPITALITY\\_INDUSTRY](https://www.researchgate.net/publication/305721675_EVENT_PLANNING_AS_A_FUNCTION_IN_THE_HOSPITALITY_INDUSTRY)
- [https://www.researchgate.net/publication/321459266\\_The\\_role\\_of\\_events\\_in\\_the\\_hospitality\\_sector](https://www.researchgate.net/publication/321459266_The_role_of_events_in_the_hospitality_sector)
- [https://www.ajhtl.com/uploads/7/1/6/3/7163688/article\\_45\\_vol\\_6\\_2\\_2017.pdf](https://www.ajhtl.com/uploads/7/1/6/3/7163688/article_45_vol_6_2_2017.pdf)
- <https://www.socialtables.com/blog/event-planning/hotel-event-planner/>
- <https://www.projecttopics.org/the-challenges-of-event-management-as-a-new-trends-in-hospitality-industry.html>
- <https://www.reading.ac.uk/essentials/-/media/files/hospitality--events-management-industry-guide.pdf>
- <https://www.glion.edu/magazine/events-important-hospitality-industry/>
- <https://www.uou.ac.in/sites/default/files/slm/HM-402.pdf>
- <https://digitalscholarship.unlv.edu/cgi/viewcontent.cgi?article=2480&context=thesesdissertations>
- <https://is.vsh.cz/th/ecji2/thesis-FINAL.pdf>

## **8. A Case Study on Managing Housekeeping Cost during Events**

**Priyanka Nidankavi**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### **Abstract**

It was a great learning experience coordination, between various departments and how to solve a My experience was very good and I learned a lot of things like team problem with proper communication these were the things we only learned in books thanks to our professors who gave us opportunity to manage and organised whole event with different departments as same as hotel.

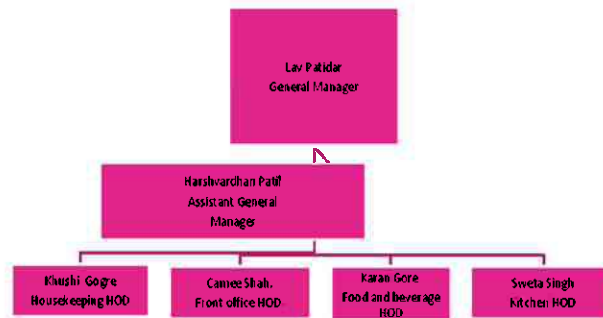
We all students gave our best performance and wherever we were going wrong our professors guided and corrected us. In housekeeping department we all were nine members we planned and decorated restaurant, lobby and front office with the guidance of professor.

### **Introduction to IGNITE 2021**

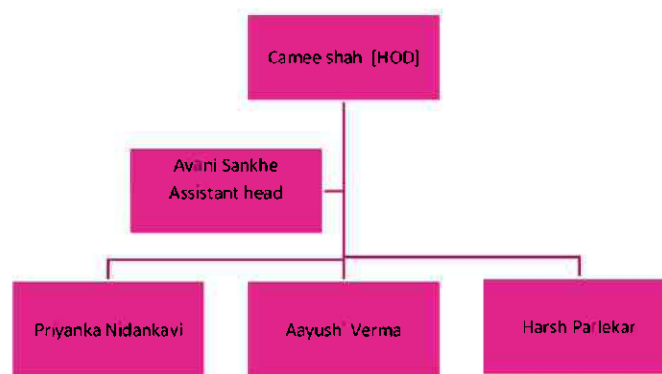
IGNITE means fire set in the heart of each and every individual on republic day. The name IGNITE was chosen by our head of department as a different department General manager and assistant general manager. Everyone took an active part in one or other department of their choice. Whole event was managed and organised by us students with guidance and support by our professors of individual departments and they corrected us wherever we were wrong.

We also invited our special guest Chef Harpal sokhi who told us about his journey as a chef and told us about industry. This event was planned and executed in one week by us all with successful coordination between all the departments. I was in the housekeeping department. I learned about how to decorate for a particular event and execute idea within a given timeframe.

### Hierachy



### Hierarchy of Front Office



### We as a team what we did

In Front Office Department Camee shah was the department head who lead and guide us what to do and how we do the front office work for the event and assistant is Avani sankhe who assist in the behalf of camee shah in front office work for the preparation for event. After that I Priyanka nidankavi, Aayushi verma, Harsh parlekar who is the team for the front office department who help to give ideas for front office work for the ignite event. After that Camee shah made the nice flower arrangement for welcoming the guest in the event. Roses ,other flower ,paper ,pots etc are all front office preparation things for the event are brought by camee shah and Avani sankhe guide us and help us for event preparation. Ayushi verma and Harsh parlekar also helps us in event preparation. Than I Priyanka nidankavi made name tags for the coming guest for the event and also prepare a invitation greeting cards for all staff and guest for the event. And also help in making thali preparation for welcoming guest in the event. Also help are team leader Camee shah in the throughout the event for front office department work for the event go smoothly

### Housekeeping Expenses

EXPENSES.	AMOUNT
Tricolour Feathers, Ribbon ,balloons	270
Flowers	140
Blue and black ribbon (4 pcs each)	80
Chart Paper	100
Individually coloured balloons	300
Indian Flag	200
Decorative Quellings	200
Total	1290

### Front Office Expenses

EXPENSES.	AMOUNT.
Roses	340
Earthen Glasees	200
Plants	200
Bouquet plastic and decorations	250
Chart paper for greeting cards and decorations.	100
Glitter Pens (8 pcs)	100
Flag stickers and Tags (2 pcs)	40
Total Amount	1,230

### Food and Beverage Expenses

EXPENSES.	AMOUNT.
Plastic Glasses (200 Pcs)	480
Spoon (1200 Pcs)	60
Stirrer Sticks (100 Pcs)	160
KhusSyurup	280
Sprite	550
Cranberry Juice	120
Vodka	400
Total Amount	2,050

### Kitchen Expenses

AMOUNT	EXPENSES
KITCHEN INGREDIENTS	3191
VEGETABLES AND MILK PRODUCTS+TRAVELLING	5492
KEBAB RECIPE	467
PULAV	2074
RAITA RECIPE	324
SALAD RECIPE	172
RAVA BARFI	457
Total	12177

### **Bibilography**

- Website referred:
- [www.indianshelf.com](http://www.indianshelf.com)
- [www.floweraura.com](http://www.floweraura.com)
- [www.jcfloresnic.blogspot.com](http://www.jcfloresnic.blogspot.com)
- [www.popul-ideas.blogspot.com](http://www.popul-ideas.blogspot.com)
- [www.pinterest.com](http://www.pinterest.com)
- [www.artsycraftsymom.com](http://www.artsycraftsymom.com)
- <https://www.youtube.com>
- <https://www.youtube.com/watch?v=nOBqVFvKE4U>
- <https://www.youtube.com/watch?v=SxXQkhPPXng>

## **9. Entrepreneurship Development - A Study of Quantity Food Production Management**

**Ashish Nevgi  
Chetan Motwani  
Puneet Singh Virdi**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### **Abstract**

Quantity food preparation refers to the production of larger-than-normal volumes of food for a large group of people. In addition to catering events, it's often used in healthcare and residential living facilities to cater to clients.

The principles of quantity food preparation include kitchen organization and equipment, cooking methods, and preservation and packing of food.

Food is something that both animals and humans consume for survival. It is essentially derived from various plants and animals but before consumption by humans they are processed. Thus, food production is the process of transforming raw ingredients into edible food products. These converted food products can either be used for home cooking directly or by the food processing industries. The process of food production can be segregated into a number of stages and each of them is very important. In the food processing industry, the process starts with primary steps of cleaning, segregation, etc. and ends when the food is packed and marketed

Most of the products that we consume are sourced from plants and animals. The products consist of grains, cereals, pulses, honey, milk, fruits and vegetables, eggs, meat, honey and many more. We humans are very much dependent on plants and animals for our existence. They provide us with a variety of food products that are used in our day to day life consumption. The plants and animals as a whole are responsible for the supply of nearly 90 % of the global energy.

Food production can be categorized into different types and some of them have been listed below

- Cultivating
- Harvesting
- Crop management
- Preserving
- Fermenting
- Crop production
- Pickling
- Cooking at restaurants
- Production of drinks
- Broiling
- Grilling
- Baking
- Stewing
- Braising

There are several forms of food production that are used today. However, while some of them can be practiced by the cooks at home, others need specialized industrial equipment. Food production and food processing though interrelated are two different terms. But they often overlap each other and a process can be used for both processing and producing. Food processing particularly refers to the processes used for changing the raw materials into finished edible products. Food production on the other hand refers to processes for making the food ready to eat. So, it can be said that cooking is a term generally used for food production. Food production also incorporates in itself the steps that are involved for preparing a meal from the grocery products. Some methods of food production are mentioned below:

- Slicing
- Cutting and chopping
- Marinating
- Boiling
- Broiling
- Fermenting

- Curing
- Emulsifying
- Frying
- Grilling
- Steaming
- Mixing
- Grinding

### **Introduction**

The first ever event of thakur institute of hotel management was held on 27<sup>th</sup> January, the even was named as “IGNITE” represented the flames of patriotism ignited in the hearts of each and every Indian on the Republic Day.

This event was made special due to the involvement of students in various departments. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their level best to make this event a memorable one.

This even is the first of many to come and I believe that the flames Ignited during this event shall last for eternity.

Celebrity Chef Harpal Singh Sokhi was invited as our Chief Guest to motivate students for their future ahead in this industry.

Principal of this institute Dr. SM GaneChari as well as trustee of our college Mr. Rajesh Singh were also invited to light us this event.

Students were divided into different departments with their respective head of department to manage this event and prosper it.

I was a Part of kitchen department, in which I got a life time’s opportunity to be Demi Chef De Partie

### **My Experience as Demi Chef De Partie**

During the event I was the assistant DCDP/ Demi Chef De Partie for kitchen department and played an extremely vital role in the kitchen operation and smooth flow of the event



This was the first ever event of our batch and I was DCDP in a team .We had to make veg biryani. It required too many vegetables to be chopped. We were a team and we distributed work amongst ourselves. First of all we started with chopping all the veggies. Then one of us blanched the veggies and one started frying veggies. Meanwhile I boiled rice and kept aside. We prepared the tadka of onion and tomatoes. Then I made gravy, added spices. Then I added veggies and cooked for some time. Then we layered the rice and veggies. We sealed the pot and kept it for dum.

We made sure that everyone could get the same quantity of biryani and no one would be left without eating.

My jobs as an Demi Chef De Partie

- Assist the Chef De Partie
- Communicating and coordinating with the entire kitchen team.
- Making sure the chain of command is working efficiently.
- Assisting and helping fellow colleagues.
- Keeping the supervisor in form.
- Coordinating with the food and beverage department at the time of service.
- Winding up the entire kitchen.

### Summary

This event has been a total roller coaster ride for me.

I was nervous and in the beginning of the event I was too tense and worried about how this event will turn out to be and what if something goes wrong, what if the dish doesn't turn out to be perfect, in short, I was willing ready to take all the blame on my head.

At that moment my chef approached me and taught me a very important lesson that I will never forget in my entire life.

He made me understand that some things are just not in our hand. Cooking is all about dedication and effort one puts in, and it's completely fine for an individual to make mistakes provided that he/she accept their mistake, learns from it and tries to prevent committing the same mistake over again. Sometimes the best way of learning is from one's own mistakes. This really struck me deep and hard and really helped me find my composure, and for that I deeply thank you chef.

Chef, you have been our backbone and support system in the kitchen department and have motivated us, guided us and helped us through the event without which it would have been quite difficult for us to manage this event and for all this I thank you from the bottom of my heart.

### **Conclusion**

Over all the event was a great success as our food turned out to be good and I even got to learn quite a lot of things.

I fathomed what event management truly means, as the success of an event does not depend on the involvement of a specific person in charge or a specific department but rather requires the involvement and coordination of all the departments. The success of the event heavily depended on the contribution of each and every member, the sheer amount of hard work and dedication that the students exhibited towards the event was uncanny to say the least.

I got to know the importance of proper communication, the importance of money and the need to manage finances by buying affordable but good quality products in the limited given budget but the most important lesson learnt was that we all are human being and we are an imperfect machine. Its ok to make mistake but accepting your mistake and learning from it is paramount to one's growth.

This event was one of its kind, the involvement and the true spirit that each and every student showed to make this event possible was what made this event great. This was just a start of a legacy by us but the flame of patriotism and the spirit of the event shall be lit forever

### **Bibliography**

- <https://hmhub.me/production-quality-quantity-control-kitchen-production-management/>
- <https://www.wiley.com/en-in/Quantity:+Food+Production,+Planning,+and+Management,+3rd+Edition-p-9780471333470>
- <https://agris.fao.org/agris-search/search.do?recordID=US7946579>
- <https://hmhelp.in/blog/production-quality-quantity-control-kitchen-production-management/>

- <https://study.com/academy/lesson/principles-of-quantity-food-preparation-processing.html> -  
:~:text=The%20principles%20of%20quantity%20food%20preparation%20include%20kitchen%20organization%20and,preservation%20and%20packing%20of%20food.
- <https://hnhelp.in/blog/principles-of-planning-for-quantity-food-production-with-regard-to-space-allocation-equipment-selection-staffing/>
- <https://prezi.com/i7ecbnpneab/principles-of-quantity-food-production-and-preliminary-food-preparation/>
- [https://catalogs.ohio.edu/preview\\_course\\_nopop.php?catoid=68&coid=345619](https://catalogs.ohio.edu/preview_course_nopop.php?catoid=68&coid=345619)
- [http://www.nkrgacw.org/nkr\\_econtent/nutrition\\_and\\_dietetics/UG/III\\_B.Sc\\_N&D/FSM/Food\\_production.pdf](http://www.nkrgacw.org/nkr_econtent/nutrition_and_dietetics/UG/III_B.Sc_N&D/FSM/Food_production.pdf)
- [https://www.googleadservices.com/pagead/aclk?sa=L&ai=DChcSEwj5-tCF\\_rPzAhWTAHIKHZWTA0UYABACGgJzZg&ae=2&ohost=www.google.com&cid=CAESQeD2ooBoKd18iBPgz3WuXMiM4oFE7JZi6wftV2YKRi5GzxM5ub\\_4HTSD11tFI3WEtku3eZt1-bH3kgwDoILhs9cD&sig=AOD64\\_2UbUR06dqSZgfoy3nb0dgnReJ6Ew&q&nis=1&adurl&ved=2ahUKEwi7mMqF\\_rPzAhXIzDgGHQDzBaMQ0Qx6BAgCEAE](https://www.googleadservices.com/pagead/aclk?sa=L&ai=DChcSEwj5-tCF_rPzAhWTAHIKHZWTA0UYABACGgJzZg&ae=2&ohost=www.google.com&cid=CAESQeD2ooBoKd18iBPgz3WuXMiM4oFE7JZi6wftV2YKRi5GzxM5ub_4HTSD11tFI3WEtku3eZt1-bH3kgwDoILhs9cD&sig=AOD64_2UbUR06dqSZgfoy3nb0dgnReJ6Ew&q&nis=1&adurl&ved=2ahUKEwi7mMqF_rPzAhXIzDgGHQDzBaMQ0Qx6BAgCEAE)
- <https://fdocuments.in/document/objectives-of-quantity-food-production.html>
- <https://www.hospitalitygurukul.com/hm-notes/topics/food-production/quantity-purchase-storage-in-bulk-kitchen>
- <https://www.bbc.com/future/bespoke/follow-the-food/five-ways-we-can-feed-the-world-in-2050.html>
- <https://www.falconfoodservice.com/info-centre/sector-focus/bulk-production>
- <https://raparthiud.wixsite.com/website/post/principles-of-quantity-cooking>

## **10. Entrepreneurship Development - A Case Study on How to Purchase Food Materials Required during Large Scale Food Production**

**Ashish Nevgi**

**Rohit bhusal**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### **Abstract**

To carry out a successful event, we must focus on the planning stage, this is the most important stage to achieve the proposed objectives. Each event is different in its nature and planning & execution are the main factors of event planning. Because a poorly organised event can be of more damage to the reputation of a business or organisation than having no event at all.

When hosting an event of any kind, proper planning is crucial to ensure its success. You may have the knowledge, experience and capability, and so may your team, but without a strong event management plan, our efforts may bring about lacklustre results.

Managing an event can seem like an overwhelming task- especially since it involves the management of many moving parts. Holding an event is one thing but planning that event and managing adds extra layers of complexity. Event planning is the process of managing a project such as a meeting, convention, tradeshow, ceremony, team building activity, party, or convention. Event planning includes budgeting, establishing timelines, selecting and reserving the event sites, acquiring permits, planning food, coordinating transportation, developing a theme, arranging for equipment and facilities, managing risk, and developing contingency plans. Well as part of event I am not able to do all so at that time. That one thing that helps me a lot to do my work easy and enjoyable is a team work. While there is a lot you can do on your own, you will need others to help you. Being able to work collaboratively and effectively in a team is a vital skill. Moment where I feel like that I cannot do anything in event at that time team member motivates a lot. So when we start doing work at team we use to communicate a lot this thing helps a lot that we get to know our team member. Being able to communicate across a wide range of levels with clarity and purpose and importantly to be

heard (I don't mean be loud) are vital skills. For communication to be truly effective, it needs to be two-way. When it is your event teams will feel involved, valued and committed to the cause. You also need to communicate with passion, have a genuine interest in people as well as being able to connect with people. My own personal experience says be nice to people, help them when you can, say please and thank you and when you need them they will come running. Event planners always need help. You can't do this on your own. As we have done great job in that event. Our guest approached us to do there event .Which was know as THE IGNITE EVENT which was held in THAKUR INSTITUTE OF HOTEL MANAGEMENT. And this was our biggest tie up event with TIHM institute where famous celebrity chef the HARPAL SINGH SOKHI –As a brand ambassador of THE PUNJABI TADKA cooking show as we since him in 2013 and the DIRECTOR OF TURBAN TADKA HOSPITALITY.

### **Introduction**

The first ever biggest event of TIHM THAKUR INSTITUTE OF HOTEL MANAGEMEN was held on 27<sup>th</sup> January and the event know as This even is the first of many to come and I believe that the flames Ignited during this event shall last for eternity. This event was made special due to the involvement of students in various departments. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their level best to make this event a memorable one.

Celebrity Chef Harpal Singh Sokhi was invited as our Chief Guest to motivate students for their future ahead in this industry This even is the first of many to come and I believe that the flames Ignited during this event shall last for eternity.

Principal of this institute Dr. SM GaneChari as well as trustee of our college Mr. Rajesh Singh were also invited to light us this event.

Students were divided into different departments with their respective head of department to manage this event and prosper it

**My Role Was in Kitchen Department with Dishes**

During the event my work in kitchen department with cutting of vegetables in dices and to communicate with the mr. deepak as a execustive chef to give him update about salad .As a kitchen member. There was a funny to be in kitchen! Every department as its own experiences

as every department giving their best in ignite. In the kitchen department we were a team of 20 students and had planned a 3 course buffet menu consisting of starter, main course, salad and dessert. So we had divided them into teams and assigned each team to a station and out of them we elected one CDP (station head) so that one feels a sense of responsibility and a proper chain of command is established in the department.

### **Summary**

I loved,,I ENJOYED,I LEARNT,I have EXPERIENCED ALOT, AT LAST I FEEL SAD,as we done with ignite event. Due to this event each and every student has come together as a team and with the support of our managers of the event, it was an absolute success and congratulations to each department, cultural group, heads of all department for making this event a memorable one. This was the first ignite and many more to come.if not hosted by is then by our juniors but the flame of patriotism and the spirit of the event shall be never ended.

### **Conclusion**

Even after the last visitor leaves, the event is not over-at least not for its organizers. Some late details must be handled.

One matter that must be taken care of promptly is to extend thanks to individuals, firms, and organizations that helped with the event. A personal note mentioning specific contributions is strongly recommended; the mass produced "thank you" doesn't really carry much sincerity. Including a photograph of the person "caught in the action" or a sponsor's contribution is a nice addition to the thank you note.

Organizers also prepare an event notebook including a complete report from every committee. By featuring all kinds of information-budgets, telephone numbers, outlines, news releases, contracts, and even a list of mistakes to avoid-these notebooks pave the way for next year's event crew. It's also a great way to preserve event histories and traditions. The event board should continue to meet with the fi nance committee to make a fi nal accounting of all revenues andexpenditures. Be sure to pay bills as soon as possible.

Finally, it may be a good idea to schedule an after the event party to reward everyone that helped with the event. People have a chance to relax and share the experiences of a long and interesting day.

**Bibliography**

- [https://www.researchgate.net/publication/305721675\\_EVENT\\_PLANNING\\_AS\\_A\\_FUNCTION\\_IN\\_THE\\_HOSPITALITY\\_INDUSTRY](https://www.researchgate.net/publication/305721675_EVENT_PLANNING_AS_A_FUNCTION_IN_THE_HOSPITALITY_INDUSTRY)
- [https://www.researchgate.net/publication/321459266\\_The\\_role\\_of\\_events\\_in\\_the\\_hospitality\\_sector](https://www.researchgate.net/publication/321459266_The_role_of_events_in_the_hospitality_sector)
- [https://www.ajhtl.com/uploads/7/1/6/3/7163688/article\\_45\\_vol\\_6\\_2\\_2017.pdf](https://www.ajhtl.com/uploads/7/1/6/3/7163688/article_45_vol_6_2_2017.pdf)
- <https://www.socialtables.com/blog/event-planning/hotel-event-planner/>
- <https://www.projecttopics.org/the-challenges-of-event-management-as-a-new-trends-in-hospitality-industry.html>
- <https://www.reading.ac.uk/essentials/-/media/files/hospitality--events-management-industry-guide.pdf>
- <https://www.glion.edu/magazine/events-important-hospitality-industry/>
- <https://www.uou.ac.in/sites/default/files/slm/HM-402.pdf>
- <https://digitalscholarship.unlv.edu/cgi/viewcontent.cgi?article=2480&context=thesedissertations>
- <https://is.vsh.cz/th/ecji2/thesis-FINAL.pdf>

## **11. A Case Study on Importance of Advance Planning of Menu Procurement before Event**

**Ashish Nevgi**

**Sachin Kumar Yadav**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

This study proposed a model of the influence of menu attributes on customer satisfaction. Customer satisfaction studies in restaurants have not emphasized menu attributes, despite menus being critically important restaurant products. To date no study has investigated the relationship between menu attributes and customer satisfaction. Multiple regression analysis of the data indicated that menu design, menu item descriptions, and menu variety were significant predictors of customer satisfaction. The study's findings will be beneficial for educators, students in hotel management programs and practitioners to better understand the complex association between menu attributes and customer satisfaction which can improve (or to provide a solution for) the current menu items performance.

However the question that poses a great dilemma for the foodservice operators is which approaches or methods are suitable for practical application? A recent research indicates that none of the theoretical approaches of menu analysis is totally embraced by the foodservice operators when a menu analysis is conducted.

### **Objectives of Menu Planning**

The aim of menu planning is to

1. Meet nutritional needs -- "Recognition that food is treatment"-- part of medical therapy
2. Plan meals within the food cost
3. Simplify purchase, preparation, and storage of meals
4. Provide attractive, appetizing meals with no monotony
5. Save time and money
6. Minimize overhead expenditure, i.e., fuel, electricity, water, labor.
7. Meet/exceed customer expectations
8. Determine production methods and distribution systems
9. Dictate staffing levels



9. Provide quality, standardization & predictability Menu planning is the most important aspect of planning and organization in the food industry.

It is an advance plan of a dietary pattern over a given period of time

To understand the subject of menu development in depth and get hands-on experience, we the students of hotel management planned an event in our college called “IGNITE” on the occasion of republic day.

This event was hosted by us students with the help and guidance of our teachers. The main motive for organizing this event was to make us understand what event management was all about.

Through this event we learned the need for having good management skills, such as having good leadership qualities and acquiring the ability to be creative and resourceful.

The mere presence of Chef Harpal Singh Sokhi as our chief guest and the wisdom that he was willing to share with us added spectacle to this already wonderful event.

I am certain that the skills I learned while being a part of this event will prove to be very useful in the foreseeable future.

### **Introduction**

The first ever event of thakur institute of hotel management was held on 27<sup>th</sup> January, the event was named as “IGNITE” representing the flames of patriotism ignited in the hearts of each and every Indian on the Republic Day.

This event was made special due to the involvement of students in various departments. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their best to make this event a memorable one.

This event is the first of many to come and I believe that the flames Ignited during this event shall last for eternity.

Celebrity Chef Harpal Singh Sokhi was invited as our Chief Guest to motivate students for their future ahead in this industry.

Principal of this institute Dr. SM GaneChari as well as trustee of our college Mr. Rajesh Singh were also invited to light us this event.

Students were divided into different departments with their respective head of department to manage this event and prosper it.

I was a Part of the kitchen department, in which I got a life time's opportunity to be a chef de partie.

#### **My experience as a Chef de Partie**

- For the event I was chosen as the chef de partie for the veg pulao recipe. My job was to instruct and supervise my colleagues who were with me for the pulao recipe.
- I was nervous at first as it was the very first event of the college but my colleagues made it easier for to handle by position as they listened everything to me for the things that had to be done.
- Along with taking responsibility for the whole recipe I had to provide feedback of the progress of the recipe to my sous chef Deepak and Executive chef Sweta.
- In the kitchen department we were a team of 20 students and had planned a 3-course buffet menu consisting of starter, main course, salad and dessert. So, we were divided into teams and in each team a C so that one feels a sense of responsibility and a proper chain of command is established in the department.
- Also I assisted my colleagues along with supervising the pulao by blanching the vegetables for the same.
- After the completion of the recipe I also helped the desert department in making the rava barfi as time was short to make that dish.
- Overall I loved my role in managing and taking responsibility for a particular dish and to plan the menu and I look forward to the more upcoming events to be held in college.

#### **My job as an Chef de Partie was to**

- Assist the Sous chef.
- Communicating and coordination with the DCDP's and ensuring that proper communication is established in each section.
- Making sure the chain of command is working efficiently.
- Intervening, assisting and suggesting fellow colleagues when in need of help.
- Keeping the GM informed and updated about the current situation in the department and the estimated time for the food to be ready for service.
- Coordinating with the food and beverage department at the time of service.

## **Summary**

This event has been a total roller coaster ride for me, for the first time ever I was in charge of an individual and fully functional department which was completely new for me and as I was the Chef de Partie, I knew that my department reputation was at stake and any mishap by me or any member of my department will lead to a major setback for my entire team, knowing the repercussion and consequences for me one of the challenging parts was to find my composure.

I was naïve and in the beginning of the event I was too tense and worried about how this event will turn out to be and what if something goes wrong, what if the dish doesn't turn out to be perfect, in short, I was willing to take all the blame on my head.

At that moment my chef approached me and taught me a very important lesson that I will never forget in my entire life.

He made me understand that some things are just not in our hands. Cooking is all about dedication and effort one puts in, and it's completely fine for an individual to make mistakes provided that he/she accepts their mistake, learns from it and tries to prevent committing the same mistake over again. Sometimes the best way of learning is from one's own mistakes.

This really struck me deep and hard and really helped me find my composure, and for that I deeply thank you chef.

Chef, you have been our backbone and support system in the kitchen department and have motivated us, guided us and helped us through the event without which it would have been quite difficult for us to manage this event and for all this I thank you from the bottom of my heart.

## **Conclusions**

As this was the very first event of the college, excitement was very high for it; many people took part in various departments for the event.

The best part was our Chief Guest Chef Harpal Singh Sokhi telling us about his past experiences of his college and how the hotel industry is taking shape and how the future holds us while studying in a hotel management college.

Every department did excellent work for the event which helped the things to run smoothly and efficiently.

In the kitchen department we planned out our menu well in advance and did the prep work a day before the event so as to be well prepared for the food on event day.

This event gave us valuable experience and will help us in guiding our future events and try to make it much more greater and successful.

### **Bibliography**

1. <https://culinary-conceptions.com/services/menu-development#:~:text=Menu%20development%20is%20a%20critical,an%20eye%20for%20consistent%20execution.>
2. <https://www.catersource.com/food-beverage/7-essential-steps-menu-development>
3. [https://www.researchgate.net/publication/281059125\\_Menu\\_Development\\_and\\_Analysis](https://www.researchgate.net/publication/281059125_Menu_Development_and_Analysis)
4. [https://www.ihmbbs.org/upload/CHAPTER-1%20\(MEALS%20&%20MENU%20PLANNING\).pdf](https://www.ihmbbs.org/upload/CHAPTER-1%20(MEALS%20&%20MENU%20PLANNING).pdf)
5. [https://www.ihmbbs.org/upload/CHAPTER-1%20\(MEALS%20&%20MENU%20PLANNING\).pdf](https://www.ihmbbs.org/upload/CHAPTER-1%20(MEALS%20&%20MENU%20PLANNING).pdf)
6. <https://chefs-services.com/menu-development/>
7. [https://nscpolteksby.ac.id/ebook/files/Ebook/Hospitality/Practical%20Food%20and%20Beverage%20Cost%20Control%20\(2010\)/7.%20Chapter%202%20-%20Menu%20Development.pdf](https://nscpolteksby.ac.id/ebook/files/Ebook/Hospitality/Practical%20Food%20and%20Beverage%20Cost%20Control%20(2010)/7.%20Chapter%202%20-%20Menu%20Development.pdf)
8. [https://www.zapmeta.co.in/ws?q=magento%20development%20melbourne&asid=do\\_gc3\\_10&mt=b&nw=g&de=c&ap=&ac=21768&cid=14655498137&aid=127610537495&locale=en\\_IN&gclid=EAIaIQobChMI59XzmrSz8wIVioNLBR1Jqw7QEAAAYA SAAEgJJfvD\\_BwE](https://www.zapmeta.co.in/ws?q=magento%20development%20melbourne&asid=do_gc3_10&mt=b&nw=g&de=c&ap=&ac=21768&cid=14655498137&aid=127610537495&locale=en_IN&gclid=EAIaIQobChMI59XzmrSz8wIVioNLBR1Jqw7QEAAAYA SAAEgJJfvD_BwE)
9. [https://www.izito.co.in/ws?q=app%20development%20company%20uk&asid=iz\\_in\\_ga\\_1\\_cg1\\_08&mt=b&nw=g&de=c&ap=&ac=21920&cid=14753203917&aid=126263632223&locale=en\\_IN&gclid=EAIaIQobChMI59XzmrSz8wIVioNLBR1Jqw7QEAAAYAAEgLhlvD\\_BwE](https://www.izito.co.in/ws?q=app%20development%20company%20uk&asid=iz_in_ga_1_cg1_08&mt=b&nw=g&de=c&ap=&ac=21920&cid=14753203917&aid=126263632223&locale=en_IN&gclid=EAIaIQobChMI59XzmrSz8wIVioNLBR1Jqw7QEAAAYAAEgLhlvD_BwE)
10. <https://thefifteengroup.com/services/menu-development>
11. [https://www.researchgate.net/publication/281059125\\_Menu\\_Development\\_and\\_Analysis](https://www.researchgate.net/publication/281059125_Menu_Development_and_Analysis)
12. [https://www.raviwazir.com/articles/a\\_menu\\_development.htm](https://www.raviwazir.com/articles/a_menu_development.htm)
13. <https://www.nestleprofessional.us/custom-menu-development>
14. <https://www.sagedining.com/blog/category/Menu%20Development>
15. <https://www.flexeserve.com/foodservice-innovation-centre/menu-development/>

## **12. Case Study on Important of Menu Planning / Menu Development**

**Ashish Nevgi  
Chetan Motwani  
Sweta Singh**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

Menu development is a critical component of a brand's competitive advantage, growth positioning, and long term financial health. We carefully develop menu selections to create "WOW" flavors and visual appeal, balanced with targeted food cost, profit contribution and an eye for consistent execution.

With rising cost of goods threatening operator's margins, streamlining and evolving the menu is the best way to mitigate the impact of these outside forces. However, as restaurant menus have become complex, there is an opportunity to make menu development more science and less shooting from the hip. Culinary Conceptions has developed an integrated solution to menu development that will deliver significant impact on both profits and guest loyalty.

The objective with menu engineering is to maximize a concept's profitability by leading the customer to certain purchases, and avoiding others, in addition to 'engineering' recipes to maximize profits at product and category level.

Menu Engineering is comprised of five key areas

- Psychology (perception, attention, emotion/effect)
- Recipe construction and the best balance between quality and cost
- Managerial Accounting (contribution margin and unit cost analysis)
- Marketing & Strategy (pricing, promotion)
- Graphic Design (layout, typography)

### **Psychology of Menu Engineering**

Visual perception is inextricably linked to how customers read a menu. By strategically arranging menu items and categories within the pages of the menu, operators can promote high

profit dishes while allowing less profitable dishes to be under stated. This strategy enhances the sales mix profitability, and thus represents a key element in the business's strategy.

### **Managerial Accounting**

The primary goal of menu engineering is to encourage purchase of targeted items, generally the most profitable items, and to discourage purchase of the least profitable items. With this in mind, restaurants should first calculate the true cost of each menu item, (including condiments and non-menu foods such as salt, pepper, oil etc.) therefore extending to all items listed on the menu, and reflecting all costs incurred to produce and serve [each item]. Optimally item costs should include: food cost (including wasted product and product loss), incremental labor (e.g., cost in on site production, dessert production, or additional preparation), condiments and packaging. Only incremental costs and efforts should be included in the item cost, as there will be a static labor requirement in all cases.

After an item's cost and price have been determined (see pricing in the Marketing section), evaluation of an item's profitability is based on the item's Contribution Margin. The contribution margin is calculated as the menu price minus the cost. Menu engineering then focuses on maximizing the contribution margin of each guest's order. Recipe costing should be updated (at least the ingredient cost portion) whenever the menu is reprinted or whenever items are re-engineered. Some simplified calculations of contribution margin include only food costs.

Production tools: master ingredient lists, recipe specifications, order guides, prep and production schedules, product manuals.

Integrated systems to develop and roll-out menus and recipes for all fresh food operations, restaurants, grocers, markets.

### **The Importance of Menu Planning**

It's important to understand the basics before creating your menu

- Your guests
- Production and service capabilities
- Availability of ingredients
- Food cost

Learn why each point has a part to play when drawing up a menu.

### **Your Guests**

Understand your guests by

- Knowing who they are
- Why they eat out
- What they eat
- When they eat
- Where they prefer to eat

For a more in-depth discussion, read the module Understanding Your Diners. Important elements to remember include:

- Meeting their needs and expectations
- Considering their personal characteristics
- Understanding potential issues such as health conditions, nutritional needs and religious restrictions
- Pricing dishes according to what guests would be comfortable with

### **Production and Service Capabilities**

Study the following factors

#### 1. Size of establishment

- How big are the kitchen and service areas?
- What tools and equipment can fit there?
- What is the staff size needed to operate your establishments?

#### 2. Skills of available staff

- Are they graduates of culinary schools, experienced in other restaurants, or beginners?
- What cooking methods are they familiar with?
- What dishes can they cook?
- How much food can be dished out at every service time?

#### 3. Available tools and equipment for preparation and service

- What are the tools and equipment that you already have?
- What type of dishes can such tools and equipment be used to prepare and cook?

#### 4. Food budget

- How much are you willing to spend on food, and how much are you considering to earn from the food budget?

#### 5. Time available for preparation and service

- What periods will you serve food?
- Are you going to offer breakfast, afternoon tea or supper?
- Are you going to open your restaurant only during lunch and dinner?
- How many hours will be allotted for preparation and cooking?
- How many meals can the staff prepare and dish out?

### **Availability of Ingredients**

Consider the availability of ingredients and what recipes can be created:

- Market location – where will your restaurant be located? What are the available ingredients in that location?
- Ingredients' seasonality – what are the seasonal ingredients in your location? Can you create special dishes with these seasonal ingredients? Also, use the ingredients that are in season all year round for dishes that will stay on the menu for a long time.
- Costs – how much are the ingredients in your area? What is the range of prices from supplier to supplier? Will it be better to locate nearby suppliers from another location?

Sourcing ingredients locally means it's easier to ensure fresh and consistently good ingredients.

### **Food Cost**

It's important to account for the cost of ingredients to balance quality and profits. It's covered in-depth in the module

The Importance of Counting Costs but take note of the following

- Set a target cost, usually 30 to 45% of the food selling price.
- Check if the cost targets are met and menu pricing is not too high, which might turn off potential diners.



- Ensure every kitchen staff is cost-conscious and knows the basics of recipe costing.

To understand the menu planning and development in depth, we students of hotel management planned an event for our college “IGNITE” on REPUBLIC DAY. The main motive of this event was for us to understand and learn how to manage the department in each and every sector. Good managing skills, leadership qualities, cost control, ability to be creative.

### **Introduction**

The first ever event of THAKUR INSTITUTE OF HOTEL MANAGEMENT was held on 27th January, the event was named as “IGNITE” representing the flames of patriotism ignited in the hearts of each and every Indian on the Republic Day.

This event was made special due to the involvement of students in various departments. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their best to make this event a memorable one.

This event is the first of many to come and I believe that the flames Ignited during this event shall last for eternity.

Celebrity Chef Harpal Singh Sokhi was invited as our Chief Guest to motivate students for their future ahead in this industry.

Principal of this institute Dr. SM GaneChari as well as trustee of our college Mr. Rajesh Singh were also invited to light us this event.

Students were divided into different departments with their respective head of department to manage this event and prosper it.

I was a Part of the kitchen department, in which I got a life time’s opportunity to be HOD/ EXECUTIVE CHEF.

### **My Experience as Executive Chef**

During the event I was the HOD/Executive Chef for the kitchen department and played an extremely vital role in the kitchen operation and smooth flow of the event.

I had to make sure that we had all the sufficient and required items needed for the preparation of the dishes and the items that we had planned for our event.

This was our first ever event and we being in charge of the entire department was a big deal for us, so in order to prevent any last minute hush and rush and to be on a safer side I and my assistant HOD bought all the required ingredients 2 days prior.

The more pressing concern and difficult challenge we faced was buying good quality products in a fairly tight budget, so in order to make everything fit in our pockets we had to keep a close eye on the cost of the products we purchased, while not compromising on the quality and had to keep in mind our budget and our depleting financial resources.

Because of having good communication and coordination with each other and because of our presence of mind we were able to do cost cuttings in various items and managed to buy the best possible products in the given limited budget.

In the kitchen department we were a team of 20 students and had planned a 3 course buffet menu consisting of starter, main course, salad and dessert. So we had divided them into teams and assigned each team one CDP (station head) so that one feels a sense of responsibility and a proper chain of command is established in the department.

My job as an Executive Chef was to

- To coordinate with my sous chef.
- Communicating and coordination with my sous chef and with the CDP's and ensuring that proper communication is established in each section.
- Making sure the chain of command is working efficiently.
- Give any kind of suggestions when they need any help.
- Take a report from the sous chef and inform the department.
- To keep the cost report proper.
- Keeping the GM informed and updated about the current situation in the department and the estimated time for the food to be ready for service.
- Coordinating with the food and beverage department at the time of service.

### **Summary**

- The event "IGNITE" 2021 was successfully well handled by all the students.
- This is our first event where the students were given the responsibilities according to their departments.
- Through the event I learned how to manage the finance in a limited budget.

- Being the head of the kitchen department I had the responsibility of handling my team.
- All the finance related process of purchasing food items was done by myself.
- I got a chance to learn how events run.
- It was a great experience.

### **Conclusion**

Overall the event was a great success as our food turned out to be good and I even got to learn quite a lot of things. the success of an event does not depend on the involvement of a specific person in charge or a specific department but rather requires the involvement and coordination of all the departments. The success of the event heavily depends on the contribution of each and every member, hard work and dedication of the students. I got to know the importance of proper communication, the importance of money and the need to manage finances by buying affordable but good quality products in the limited given budget.

This event was one of its kind, the involvement and the true spirit that each and every student showed to make this event possible was what made this event great. This was just a start of a legacy by us but the flame of patriotism and the spirit of the event shall be lit forever.

### **Bibliography**

- <https://culinary-conceptions.com/services/menu-development#:~:text=Menu%20development%20is%20a%20critical,an%20eye%20for%20consistent%20execution>
- <https://www.unileverfoodsolutions.com.ph/free-courses-academy/restaurant-marketing/the-importance-of-menu-planning/major-considerations-in-planning-menus.html>
- <https://www.gatherhere.com/resource/event-menu-planning-101/>
- <https://www.cvent.com/en/blog/events/choose-perfect-event-menu>
- <https://insights.bcdme.com/blog/corporate-event-menu-trends>
- <https://study.com/academy/lesson/what-is-menu-planning-basics-importance.html#:~:text=Menu%20planning%20is%20the%20process,complicate%20the%20menu%20planning%20process.>
- <https://www.hotelmanagementtips.com/types-of-menu-planning/>

- <https://www.thebalancesmb.com/plan-a-catered-event-menu-that-will-impress-your-guests-1223525>
- <https://in.pinterest.com/pin/92112754857081229/>
- <https://recipes.timesofindia.com/recipes/republic-day/56754850>
- <https://recipes.timesofindia.com/recipes/republic-day/56754850>
- <https://study.com/academy/lesson/what-is-menu-planning-basics-importance.html>
- <https://www.slideshare.net/mimieazhar/menu-and-menu-planning-206167369>
- <https://www.catersource.com/food-beverage/7-essential-steps-menu-development>
- <https://blog.typsy.com/how-to-develop-a-restaurant-menu>

## **13. Entrepreneurship Development - A Case Study on Cost Control Procedures in Quantity Food Production**

**Ashish Nevgi  
Chetan Motwani  
Vedant Deshmukh**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### **Abstract**

Events play an important role in our society. Anything happening or an activity can be referred to as an event and managing such events is no walk in the park. Each event is different in its nature so the process of planning & execution of each event differs on the basis of the type of event. For managing such events as event planners, one needs to have great organizational skills.

Another must have quality is the ability to interact and build a rapport in a short time. Strong interpersonal skills are a must to ensure everybody involved in the event understands their roles and things run without a glitch. In event organizing multitasking is not an option but a must have skill needed in order to create unforgettable events.

You also need to possess equally strong writing and communication skills to convey information accurately with confidence, respect and clarity.

Leadership quality is also an essential skill set for any event management. You need to be able to work with your team to execute flawless events. It is all about trust, delegation and getting the work done. Leadership is all about trust delegation and getting the work done. One doesn't need to be an extrovert in order to be a great leader. One's personality along with passion for event planning can help develop leadership skills.

To understand the subject of event management in depth and get hands-on experience, we the students of hotel management planned an event in our college called "IGNITE" on the occasion of republic day. This event was hosted by us students with the help and guidance of our teachers.

The main motive for organizing this event was to make us understand what event management was all about. Through this event we learned the need for having good management skills, such as having good leadership qualities and acquiring the ability to be creative and resourceful.

The mere presence of Chef Harpal Singh Sokhi as our chief guest and the wisdom that he was willing to share with us added spectacle to this already wonderful event.

I am certain that the skills I learned while being a part of this event will prove to be very useful in the foreseeable future.

### **Introduction**

The first ever event of thakur institute of hotel management was held on 27<sup>th</sup> January, the event was named as “IGNITE” representing the flames of patriotism ignited in the hearts of each and every Indian on the Republic Day.

This event was made special due to the involvement of students in various departments. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their best to make this event a memorable one.

This event is the first of many to come and I believe that the flames Ignited during this event shall last for eternity.

Celebrity Chef Harpal Singh Sokhi was invited as our Chief Guest to motivate students for their future ahead in this industry.

Principal of this institute Dr. SM GaneChari as well as trustee of our college Mr. Rajesh Singh were also invited to light us this event.

Students were divided into different departments with their respective head of department to manage this event and prosper it.

I was a Part of the kitchen department, in which I got a life time’s opportunity to be assistant HOD/Executive Sous Chef.

**My experience as Executive Sous Chef**

During the event I was the assistant HOD/Executive Sous Chef for the kitchen department and played an extremely vital role in the kitchen operation and smooth flow of the event.

I and my executive chef had to make sure that we had all the sufficient and required items needed for the preparation of the dishes and the items that we had planned for our event, as a shortage of it could prove to be detrimental and would have hindered the entire rhythm and the workflow in the kitchen.

This was our first ever event and we being in charge of the entire department was kinda a big deal for us, so in order to prevent any last minute hush and rush and to be on a safer side we got all the required ingredients 2 days prior.

The more pressing concern and fiendishly difficult challenge we faced was buying good quality products in a fairly tight budget, so in order to make everything fit in our pockets we had to keep a close eye on the cost of the products we purchased, while not compromising on the quality and had to keep in mind our budget and our depleting financial resources.

Because of us being vigilant, having a good communication and coordination with each other and because of our presence of mind we were able to do cost cuttings in various items and managed to buy the best possible products in the given limited budget and even managed to save a bit.

All well and done but this was only the peak of the ice-berg. In the kitchen department we were a team of 20 students and had planned a 3-course buffet menu consisting of starter, main course, salad and dessert. So, we divided them into teams and assigned each team to a station and out of them we elected one CDP (station head) so that one feels a sense of responsibility and a proper chain of command is established in the department.

My job as an Executive Sous Chef was to

- Assist my executive chef.
- Communicating and coordination with the CDP's and ensuring that proper communication is established in each section.
- Making sure the chain of command is working efficiently.
- Intervening, assisting and suggesting fellow colleagues when in need of help.
- Keeping the GM informed and updated about the current situation in the department and the estimated time for the food to be ready for service.
- Coordinating with the food and beverage department at the time of service.

## Summary

This event has been a total roller coaster ride for me, for the first time ever I was in charge of an individual and fully functional department which was completely new for me and as I was the Executive Sous chef, I knew that my department reputation was at stake and any mishap by me or any member of my department will lead to a major setback for my entire team, knowing the repercussion and consequences for me one of the challenging parts was to find my composure.

I was naïve and in the beginning of the event I was too tense and worried about how this event will turn out to be and what if something goes wrong, what if the dish doesn't turn out to be perfect, in short, I was willing to take all the blame on my head.

At that moment my chef approached me and taught me a very important lesson that I will never forget in my entire life.

He made me understand that some things are just not in our hands. Cooking is all about dedication and effort one puts in, and it's completely fine for an individual to make mistakes provided that he/she accepts their mistake, learns from it and tries to prevent committing the same mistake over again. Sometimes the best way of learning is from one's own mistakes. This really struck me deep and hard and really helped me find my composure, and for that I deeply thank you chef.

Chef, you have been our backbone and support system in the kitchen department and have motivated us, guided us and helped us through the event without which it would have been quite difficult for us to manage this event and for all this I thank you from the bottom of my heart.

## Conclusion

Overall the event was a great success as our food turned out to be good and I even got to learn quite a lot of things.

I fathomed what event management truly means, as the success of an event does not depend on the involvement of a specific person in charge or a specific department but rather requires the involvement and coordination of all the departments. The success of the event heavily depended on the contribution of each and every member, the sheer amount of hard work and dedication that the students exhibited towards the event was uncanny to say the



least.

I got to know the importance of proper communication, the importance of money and the need to manage finances by buying affordable but good quality products in the limited given budget but the most important lesson learnt was that we all are human beings and we are an imperfect machine. It's ok to make mistakes but accepting your mistake and learning from it is paramount to one's growth.

This event was one of its kind, the involvement and the true spirit that each and every student showed to make this event possible was what made this event great. This was just a start of a legacy by us but the flame of patriotism and the spirit of the event shall be lit forever.

### **Bibliography**

- <https://www.cvent.com/en/blog/events/12-event-planning-skills-you-need-success>
- [https://www.omtexclasses.com/2010/02/needimportanceobjectiverolefunctionof\\_4708.html](https://www.omtexclasses.com/2010/02/needimportanceobjectiverolefunctionof_4708.html)
- [https://en.wikipedia.org/wiki/Event\\_management](https://en.wikipedia.org/wiki/Event_management)
- [https://thestoryexchange.org/4-leadership-qualities-strive/?gclid=CjwKCAjw55-HBhAHEiwARMCszpS8FEwaVW04oqYmGKe3gixzVo3D3JF\\_nUSO-AraGeUxalYoggcogRoCYEoQAvD\\_BwE](https://thestoryexchange.org/4-leadership-qualities-strive/?gclid=CjwKCAjw55-HBhAHEiwARMCszpS8FEwaVW04oqYmGKe3gixzVo3D3JF_nUSO-AraGeUxalYoggcogRoCYEoQAvD_BwE)
- <https://eventacademy.com/news/what-is-event-management/>
- <https://www.eventbrite.co.uk/blog/qualities-successful-event-managers-ds00/>
- <https://www.eventbrite.com.au/blog/event-planning-skills-ds00/>
- <https://www.eventsforce.com/blog/20-reasons-you-should-be-planning-events-as-a-team/#:~:text=Working%20in%20a%20team%20allows,taking%20a%20well%20earned%20nap.>
- <https://www.thebalancesmb.com/successful-event-planning-skills-4051976#:~:text=Being%20highly%20organized%20is%20a%20must%20for%20successful%20event%20planning.&text=Event%20planners%20may%20manage%20one,organized%20over%20the%20long%20haul.>
- <https://www.brighthr.com/articles/culture-and-performance/teamwork/the-importance-of-teamwork-in-the-workplace/>

## **14. Entrepreneurship Development a Case Study on Bar Managing with Efficient Cost Control**

**Ashish Nevgi**

**Mr. Yash Gholap**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### **Abstract**

The Entrepreneurship Development process is about supporting entrepreneurs to advance their skills with the help of training and coaching classes. It encourages them to make better judgments and take a sensible decision for all business activities. This entrepreneur development process helps new firms or ventures get better in achieving their goals, improve business and the nation's economy. Another essential factor of this process is to improve the capacity to manage, develop, and build a business enterprise keeping in mind the risks related to it. Event management is the application of project management to the creation and development of small and/or large-scale personal or corporate events such as festivals, conferences, ceremonies, weddings, formal parties, concerts, or conventions.

It involves studying the brand, identifying its target audience, devising the event concept, and coordinating the technical aspects before actually launching the event. Event management has burst on the academic and applied fields in the last 30 years as an independent entity, although the event product has existed for approximately as long as mankind has existed. Certainly, from recorded time, events have taken a major role in history as part of celebration, religion, community, and even revolution events that have been focal points of importance to residents, regions, and nations. Therefore, the direction of the present paper is to review what is happening in event management today and suggest the future direction that event management will likely take over the next 30 years. Event management is a glamorous and exciting profession which demands a lot of hard work and dynamism. As the name suggests, it means conceptualizing, planning, organizing and finally executing an event. The event could be of any type - musical show, concert, exhibition, product launching etc. This industry is just eight years old in India, but holds a lot of promise for expansion. It offers

enormous scope for ambitious young people. Event management is the planning and implementation of events, large and small that meet the marketing goals of an organization. Event management is an area that is growing rapidly, and is expected to have a better growth rate in the next decade. Typical events organized by professional event managers include product launches, parties, sponsored events, sporting events, competitions, concerts and festivals, fundraisers, trade shows, corporate open days, seminars and tours.

The main conclusion from the paper is that event management is getting stronger as an academic field as well as a major element of tourism development. Which suggests that the future should be bright for both academics and professionals in event management in the years to come. There are three core phases of the event: Planning, execution, and assessment. There are challenges which has to be faced for an event planning they are

- Budgeting
- Reaching new attendees
- Venue and Vendors
- Theme
- Sponsorships
- Uncooperative weather
- Having a Star team
- Follow up with the technology
- Travel and stay charges
- Increased Government Regulation
- Environmental Issues
- Rising Costs During the Planning of the Event
- Planning a Memorable Event
- Time Management
- Managing multiple Events
- Keeping track of little things
- Menu and servings.

The 5 things which you need to research while planning an event are your event ideas, audience, market, location and date. In there management there are 5 C's which everyone is

not aware of they are concept, coordination, control, culmination and closeout. The will only be successful if one would execute it stepwise. It includes stages or steps which should be followed they are

1. Research and goal setting
2. Design the event
3. Brand the event
4. Coordination and day of planning
5. Evaluate the event. This leads to a successful event planning.

### **Introduction**

The first ever event of Thakur institute of hotel management was held on 27<sup>th</sup> January, the even was named as “IGNITE” represented the flames of patriotism ignited in the hearts of each and every Indian on the Republic Day. This event was made special due to the involvement of students in various departments. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their level best to make this event a memorable one. This even is the first of many to come and I believe that the flames Ignited during this event shall last for eternity. We had to make sure that we had all the sufficient and required items needed for the preparation of the dishes and the items that we had planned for our event, as a shorted of it could prove to be detrimental and would have hindered the entire rhythm and the work flow in the kitchen. This was our first ever event and we being in charge of the entire department was kind a big deal for us, so in order to prevent any last min hush and rush and to be on a safer side we got all the required ingredients 2 days prior. The more pressing concern and fiendishly difficult challenge we faced was buying good quality products in a fairly tight budget, so in order to make everything fit in our pockets we had to keep a close eye on the cost of the products we purchased, while not compromising on the quality and had to keep in mind our budget and our depleting financial resources. Because of us being vigilant, having a good communication and coordination with each other and because of our presence of mind we were able to do cost cuttings in various items and managed to buy the best possible products in the given limited budget and even managed to save a bit. In the kitchen department there was a team of 20 students and had planned a 3 course buffet menu consisting of starter, main

course, salad and dessert. So we had divided them into teams and assigned each team to a station and out of them we elected one CDP(station head) so that one feels a sense of responsibility and a proper chain of command is established in the department. The coordination from each team from each department was carried on smoothly which helped to make the event successful.

### **Hierarchy**

#### **Expenses**

- Menu Prepared

#### **Mocktails**

- Lemon Mojito
- Hot Toddy
- Spicy Khus Cooler **Starter**
- Seekh Kabab

#### **Main Course**

- Veg. Pulao

#### **Dessert**

- Flavoured Barfi

### **Conclusion**

This paper helps us to know about what is event and how it is organized. Through this event one can learn how to manage and accomplish all finances, food and beverage service according to guest needs. From serving guest, handling buffet, table service, managing bar, decoration and table setup, quantity and quality of food and should fulfill all the guests needs. The objectives of this paper were twofold. The first was to outline some of the challenges faced by the students organizing events. The second was to report the findings of a post-event analysis reports used to evaluate the success of the approach designed to counter these challenges. By participating in such events students are able to learn more about the skills which they have. These skills include team construction, time management, motivation, maturity, leadership, a strong work ethic, and a mindset prepared to learn from failure. The real value in participating in these activities for students is the opportunity to learn these skills or apply directly cases seen in some of the theory subjects. Therefore, this experience

constitutes also a live case study, a live material open for students' reflection.

### **Bibliography**

- (<https://byjus.com/commerce/entrepreneurship-developmentprocess/#:~:text=Entrepreneurship%20development%20is%20the%20means,increase%20the%20number%20of%20entrepreneurs.>)
- ([https://en.m.wikipedia.org/wiki/Event\\_management#:~:text=Event%20management%20is%20the%20application,parties%2C%20concerts%2C%20or%20conventions.](https://en.m.wikipedia.org/wiki/Event_management#:~:text=Event%20management%20is%20the%20application,parties%2C%20concerts%2C%20or%20conventions.))
- [https://www.researchgate.net/publication/292970933\\_Event\\_Management\\_Education\\_and\\_Entrepreneurship\\_A\\_study\\_of\\_Live\\_Event\\_Projects](https://www.researchgate.net/publication/292970933_Event_Management_Education_and_Entrepreneurship_A_study_of_Live_Event_Projects)
- <https://www.gevme.com/en/top-challenges-corporate-event-managers-face/>
- <https://www.extentdc.com/major-challenges-faced-by-the-event-management-companies/>
- <https://www.linkedin.com/pulse/5-things-research-when-planning-your-event-jarno-stegeman>
- <https://www.midlothiancenter.com/the-5-cs-of-eventmanagement-that-everyone-should-know-about/>
- <https://www.midlothiancenter.com/the-perfect-planwhat-are-the-five-stages-of-event-planning/>
- <https://www.sciencedirect.com/science/article/abs/pii/S2211973617301447>
- [https://www.academia.edu/4593395/Project\\_Report\\_On\\_Event\\_management](https://www.academia.edu/4593395/Project_Report_On_Event_management)

## 15. A Case Study on Importance of Event Planning

Ashish Nevgi  
Sejal Gautam

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### Abstract

Our Event Management Services are outfitted with business, the board and authoritative abilities. We direct subject based occasions that give a one of a kind encounter for the members so they review the experience as beneficial to recall. Large numbers of our clients profit from the administrations on occasion the executives for directing their significant gatherings. The center capacity of the executives administrations is to design, execute and assess occasions of a few kinds. We handle the whole array of occasions Trade Shows, Product Launch, Board Meetings and Conferences. We utilize cutting edge advances to make the occasions. The occasions depend on creative thoughts with the goal that the administrations can increase the value of the occasions.

### Objectives of Event Planning

The aim of event planning is to

1. Specific - A particular goal could be “selecting 30% of visiting secondary school understudies for the fall semester.
2. Measurable - You should quantify your destinations with mathematical information sooner rather than later. For instance: “100 understudies visited our grounds, and 30 of those understudies selected fall classes.”
3. Achievable - You need to make targets that are reachable. Be reasonable: “Select 600 new understudies in a single day” probably won’t be attainable. Set targets that propel you to succeed, however don’t set goals that are difficult to accomplish.
4. Relevant -The target ought to relate back to your organization’s objectives. On the off chance that it doesn’t, it’s not worth seeking after.
5. Time-bound - Objectives ought to be time-bound, which means they have a characterized start and end date so you can gauge whether you met your objective

during the distributed time.

To understand the subject of menu development in depth and to get hands-on experience, we the students of hotel management planned an event in our college called "IGNITE" on the occasion of republic day.

This event was hosted by us students with the help and guidance of our teachers. The main motive for organizing this event was to make us understand what event management was all about.

Through this event we learned the need for having good management skills, such as having good leadership qualities and acquiring the ability to be creative and resourceful.

The mere presence of Chef Harpal Singh Sokhi as our chief guest and the wisdom that he was willing to share with us added spectacle to this already wonderful event. I am certain that the skills I learned while being a part of this event will prove to be very useful in the foreseeable future.

### **Introduction**

The very first occasion of Thakur foundation of lodging the executives was hung on 27th January, the event was named as "Light" addressed the blazes of nationalism touched off in the hearts of every single Indian on the Republic Day.

This occasion was made uncommon because of the inclusion of understudies in different offices. There was a ton of obligation on the personalities of the understudies as it was the very first occasion of Thakur Institute of Hotel Management and the understudies were giving their best to make this occasion an essential one.

This event is the first of many to come and I accept that the flares Ignited during this occasion will keep going forever.

Superstar Chef Harpal Singh Sokhi was welcomed as our Chief Guest to spur understudies for their future ahead in this industry. Head of this organization Dr. SM GaneChari

Just as trustee of our college Mr. Rajesh Singh were additionally welcome to light us this occasion. Understudies were isolated into various divisions with their separate head of office to deal with this occasion and thrive. I was a Part of kitchen division, where I found something useful to do with time's chance to be a culinary specialist de partie.



### **My Experience as a Chef de Partie**

For the occasion I was picked as the gourmet expert de partie for the veg pulao formula. My work was to train and regulate my associates who were with me for the pulao formula.

I was apprehensive from the get go as it was the absolute first event of the college, however my associates made it simpler to deal with my position as they listened everything to me for the things that must be finished.

Alongside assuming liability for the entire formula I needed to give criticism of the advancement of the formula to my Sous chef Deepak and Executive Chef Sweta.

In the kitchen division we were a group of 20 understudies and had arranged a 3-course buffet menu consisting of starter, fundamental course, salad and pastry. In this way, we were partitioned into groups and in each group a C with the goal that one feels an awareness of others' expectations and an appropriate hierarchy of leadership is set up in the division.

Additionally I helped my partners alongside directing for the pulao by whitening the vegetables for the equivalent. After the fulfillment of the formula I likewise helped the desert office in making the rava barfi as time was short to make that dish.

In general I adored my job in overseeing and assuming liability for a specific dish and to design the menu and I searched for the additional impending occasions to be held in school.

### **My Job as an Chef De Partie Was to**

- Assist my Sous gourmet specialist.
- Communicating and coordination with the DCDP's and guaranteeing that legitimate correspondence is set up in each part.
- Making sure the levels of leadership are working proficiently.
- Intervening, helping and proposing individual associates when needing assistance.
- Keeping the GM educated and refreshed with regards to the current circumstance in the division and the assessed time for the food to be prepared for administration.
- Coordinating with the food and refreshment division at the hour of administration.

## Summary

This occasion has been an absolute thrill ride for me, out of the blue I was responsible for an individual and completely useful office which was totally new for myself and as I was the Chef de Partie, I realized that my specialty notoriety was in question and any accident by me or any individual from my area of expertise will prompt a significant mishap for my whole group, knowing the repercussion and ramifications for me one of the difficult aspects was to discover my poise.

I was guileless and in the start of the occasion I was excessively strained and stressed over how this even will end up being and imagine a scenario in which something turns out badly, consider the possibility that the dish doesn't end up being awesome, to put it plainly, I was willing prepared to assume all the fault on my head.

At that point my culinary specialist moved toward me and showed me a vital illustration that I will always remember in all my years.

He made me comprehend that a few things are only not in our grasp. Cooking is about devotion and exertion one places in, and it's totally fine for a person to commit errors gave that he/she acknowledge their slip-up, gains from it and attempts to forestall submitting a similar mix-up over once more. Now and again the most ideal method of taking in is from one's own errors.

This truly struck me profound and hard and truly assisted me with discovering my poise, and for that I profoundly thank you gourmet specialist.

Culinary specialist you have been our spine and emotionally supportive network in the kitchen division and have roused us, directed us and aided us through the occasion without which it would have been very hard for us to deal with this occasion and for this I thank you sincerely.

## Conclusions

As this was the absolute first occasion of the college, energy was exceptionally high for it; many individuals participated in different divisions for the occasion.

The best part was our Chief Guest Chef Harpal Singh Sokhi informing us concerning his previous encounters with his college and how the food business is coming to fruition and how the future holds us.

Each division accomplished amazing work for the occasion which assisted the things with moving along as expected and productively.

In the kitchen division we arranged out our menu well ahead of time and accomplished the prep work a day prior to the occasion to be completely ready for the food on occasion day.

This occasion gave us significant experience and will help us in directing our future occasions and attempt to make it substantially more noteworthy and effective.

### **Bibliography**

1. <https://guidebook.com/resources/event-planning-guide>
2. <https://www.cvent.com/en/blog/events/event-planning-guide>
3. <https://www.wildapricot.com/blog/how-to-plan-an-event>
4. <https://templates.office.com/en-us/Event-plannerTM02902383>
5. <https://blog.capterra.com/how-to-plan-an-event-a-10-step-guide>
6. <https://www.midlothiancenter.com/the-perfect-plan-what-are-the-five-stages-of-event...>
7. <https://www.wildapricot.com/blog/event-planning-checklist>
8. <https://www.entrepreneur.com/article/37892>
9. <https://www.smartsheet.com/free-event-planning-templates>
10. <https://templatelab.com/event-planning>

## **16. A Case Study on Importance of Housekeeping Department in Events**

**Suhaib Kazi**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

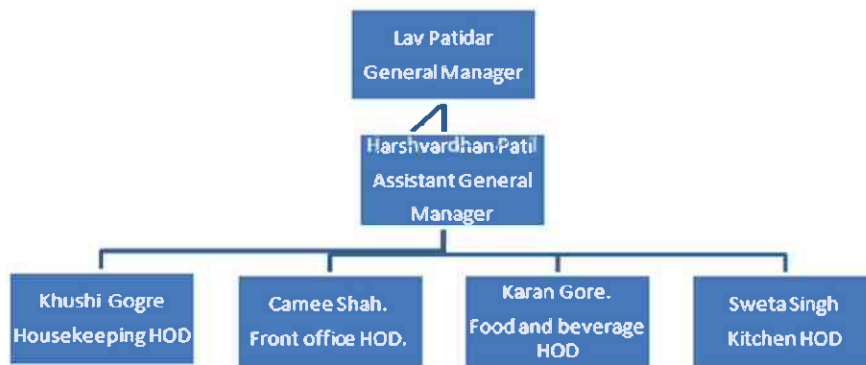
### **Abstract**

My experience was very good and I learned a lot of things like team coordination coordination between various departments and how to solve a problem with proper communication these were the things we only learned in books thanks to our professors who gave us opportunity to manage and organised whole event with different departments as same as hotel. We all students gave our best performance and were ever we were going wrong our professors guided and corrected us. In housekeeping department we all were nine members we planned and decorated restaurant, lobby and front office with the guidance of professor. It was a great learning experience.

### **Ignite 2021**

IGNITE means fire set in the heart of each and every individual on republic day. The name IGNITE was chosen by our head of department was different department General manager and assistant general manager. Everyone took actively part in one or other department of their choice. Whole event was managed and organised by us students with guidance and support by our professors of individual department and they corrected us wherever we were wrong. We also invited our special guest Chef Harpalsokhi who told us about his journey as a chef and told us about industry. This event was planned and executed in one week by us all with successful coordination between all the departments. I was in housekeeping department I learned about how to decorate for a particular event and execute idea within a given timeframe.

### Hierachy



### Hierachy of Housekeeping



### We as a team what we did

In housekeeping department Khushi gogre was department head who lead and guided us what to do and how to do we also gave ideas like balloon ideas quelling idea by me and many more. Khushi bought all the decoration materials like balloons flowers for entrance etc from home I did quelling art at home made different quelling flowers for decoration Chandan and kenil blowed balloons. Sanjana and chandan did painting of name IGNITE Esha and karuna arranged flowers properly and attached it on wall with help others. Chandan ,Kenil helped us to arrange and put balloons on top with general manger Lav and Harshvardhan andchandan in the lobby and restraint on day of event. My experience was very nice and delightful and have learned a lot of things.

### Housekeeping Expenses

EXPENSES	AMOUNT
Tricolour Feathers, Ribbon ,balloons	270
Flowers	140
Blue and black ribbon (4 pcs each)	80

Chart Paper	100
Individually coloured balloons	300
Indian Flag	200
Decorative Quellings	200
Total	1290

**Front Office Expenses**

EXPENSES	AMOUNT
Roses	340
Earthen Glasees	200
Plants	200
Bouquet plastic and decorations	250
Chart paper for greeting cards and decorations.	100
Glitter Pens (8 pcs)	100
Flag stickers and Tags (2 pcs)	40
Total Amount	1,230

**Food and Beverage Expenses**

EXPENSES	AMOUNT
Plastic Glasses (200 Pcs)	480
Spoon (1200 Pcs)	60
Stirrer Sticks (100 Pcs)	160
KhusSyurup	280
Sprite	550
Cranberry Juice	120
Vodka	400
Total Amount	2,050

**Kitchen Expenses**

Amount	Expenses
Kitchen Ingredients	3191
Vegetables And Milk Products+Travelling	5492
Kebab Recipe	467
Pulav	2074
Raita Recipe	324
Salad Recipe	172
Rava Barfi	457
Total	12177

## **Bibliography**

### **Website Refereed**

- [www.indianshelf.com](http://www.indianshelf.com)
- [www.floweraura.com](http://www.floweraura.com)
- [www.newsbytesapp.com](http://www.newsbytesapp.com)
- <https://www.k4craft.com/quilling-flower-designs-paper-cards/>
- [www.jcfloresnic.blogspot.com](http://www.jcfloresnic.blogspot.com)
- [www.popul-ideas.blogspot.com](http://www.popul-ideas.blogspot.com)
- [www.pinterest.com](http://www.pinterest.com)
- [www.artsycraftsymom.com](http://www.artsycraftsymom.com)

### **Videos Refereed**

- <https://www.youtube.com>
- <https://www.youtube.com/watch?v=nOBqVFvKE4U>
- <https://www.youtube.com/watch?v=SxXQkhPPXng>
- <https://www.youtube.com/watch?v=SxxIc2gW6Js>

## 17. A Case Study in Menu Planning for Indian Functions

Ashish Nevgi

Sumeet Petwal

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### Abstract

To carry out a successful event, we must focus on the planning stage, this is the most important stage to achieve the proposed objectives. Each event is different in its nature and planning & execution are the main factors of event planning. Because a poorly organised event can be of more damage to the reputation of a business or organisation than having no event at all.

When hosting an event of any kind, proper planning is crucial to ensure its success. You may have the knowledge, experience and capability, and so may your team, but without a strong event management plan, our efforts may bring about lacklustre results.

Managing an event can seem like an overwhelming task- especially since it involves the management of many moving parts. Holding an event is one thing but planning that event and managing adds extra layers of complexity. Event planning is the process of managing a project such as a meeting, convention, trade show, ceremony, team building activity, party, or convention. Event planning includes budgeting, establishing timelines, selecting and reserving the event sites, acquiring permits, planning food, coordinating transportation, developing a theme, arranging for equipment and facilities, managing risk, and developing contingency plans. Well as part of event I am not able to do all so at that time. That one thing that helps me a lot to do my work easy and enjoyable is a team work. While there is a lot you can do on your own, you will need others to help you. Being able to work collaboratively and effectively in a team is a vital skill. Moment where I feel like that I cannot do anything in event at that time team member motivates a lot. So when we start doing work at team we use to communicate a lot this thing helps a lot that we get to know our team member. Being able to communicate across



a wide range of levels with clarity and purpose and importantly to be heard (I don't mean be loud) are vital skills. For communication to be truly effective, it needs to be two-way. When it is your event teams will feel involved, valued and committed to the cause. You also need to communicate with passion, have a genuine interest in people as well as being able to connect with people. My own personal experience says be nice to people, help them when you can, say please and thank you and when you need them they will come running. Event planners always need help. You can't do this on your own. As we have done great job in that event. Our guest approached us to do there event . Which was know as THE IGNITE EVENT which was held in THAKUR INSTITUTE OF HOTEL MANAGEMENT. And this was our biggest tie up event with TIHM institute where famous celebrity chef the HARPAL SINGH SOKHI –As a brand ambassador of THE PUNJABI TADKA cooking show as we since him in 2013 and the DIRECTOR OF TURBAN TADKA HOSPITALITY.

### **Introduction**

The first ever biggest event of TIHM THAKUR INSTITUTE OF HOTEL MANAGEMEN was held on 27<sup>th</sup> January and the event know as This even is the first of many to come and I believe that the flames Ignited during this event shall last for eternity. This event was made special due to the involvement of students in various departments. There was a lot of responsibility on the minds of the students as it was the first ever event of Thakur Institute of Hotel Management and the students were giving their level best to make this event a memorable one.

Celebrity Chef Harpal Singh Sokhi was invited as our Chief Guest to motivate students for their future ahead in this industry This even is the first of many to come and I believe that the flames Ignited during this event shall last for eternity.

Principal of this institute Dr. SM GaneChari as well as trustee of our college Mr. Rajesh Singh were also invited to light us this event.

Students were divided into different departments with their respective head of department to manage this event and prosper it

### **My Role Was in Kitchen Department with Dishes**

During the event my work in kitchen department with cutting of vegetables in dices and to communicate with the mr. deepak as a executive chef to give him update about my dishes. As a kitchen member .There was a funny to be in kitchen.

Every department as its own experiences as every department giving their best in ignite. In the kitchen department we were a team of 20 students and had planned a 3 course buffet menu consisting of starter, main course, salad and dessert. So we had divided them into teams and assigned each team to a station and out of them we elected one CDP(station head) so that one feels a sense of responsibility and a proper chain of command is established in the department .

### **Summary**

I loved, I ENJOYED,I LEARNT,I have EXPERIENCED ALOT, AT LAST I FEEL SAD, as we done with ignite event . Due to this event each and every student has come together as a team and with the support of our managers of the event, it was an absolute success and congratulations to each department, cultural group ,heads of all department for making this event a memorable one. . This was the first ignite and many more to come.if not hosted by is then by our juniors but the flame of patriotism and the spirit of the event shall be never ended.

### **Conclusion**

Even after the last visitor leaves, the event is not over-at least not for its organizers. Some late details must be handled.

One matter that must be taken care of promptly is to extend thanks to individuals, firms, and organizations that helped with the event. A personal note mentioning specific contributions is strongly recommended; the mass produced "thank you" doesn't really carry much sincerity. Including a photograph of the person "caught in the action" or a sponsor's contribution is a nice addition to the thank you note.

Organizers also prepare an event notebook including a complete report from every committee. By featuring all kinds of information-budgets, telephone numbers, outlines, news releases, contracts, and even a list of mistakes to avoid-these notebooks pave the way for next year's event crew. It's also a great way to preserve event histories and

traditions. The event board should continue to meet with the finance committee to make a final accounting of all revenues and expenditures. Be sure to pay bills as soon as possible. Finally, it may be a good idea to schedule an after the event party to reward everyone that helped with the event. People have a chance to relax and share the experiences of a long and interesting day.

### **Bibliography**

- [https://www.researchgate.net/publication/305721675\\_EVENT\\_PLANNING\\_AS\\_A\\_FUNCTION\\_IN\\_THE\\_HOSPITALITY\\_INDUSTRY](https://www.researchgate.net/publication/305721675_EVENT_PLANNING_AS_A_FUNCTION_IN_THE_HOSPITALITY_INDUSTRY)
- [https://www.researchgate.net/publication/321459266\\_The\\_role\\_of\\_events\\_in\\_the\\_hospitality\\_sector](https://www.researchgate.net/publication/321459266_The_role_of_events_in_the_hospitality_sector)
- [https://www.ajhtl.com/uploads/7/1/6/3/7163688/article\\_45\\_vol\\_6\\_2\\_2017.pdf](https://www.ajhtl.com/uploads/7/1/6/3/7163688/article_45_vol_6_2_2017.pdf)
- <https://www.socialtables.com/blog/event-planning/hotel-event-planner/>
- <https://www.projecttopics.org/the-challenges-of-event-management-as-a-new-trends-in-hospitality-industry.html>
- <https://www.reading.ac.uk/essentials/-/media/files/hospitality--events-management-industry-guide.pdf>
- <https://www.glion.edu/magazine/events-important-hospitality-industry/>
- <https://www.uou.ac.in/sites/default/files/slm/HM-402.pdf>
- <https://digitalscholarship.unlv.edu/cgi/viewcontent.cgi?article=2480&context=thesedisertations>
- <https://is.vsh.cz/th/ecji2/thesis-FINAL.pdf>

## 18. A Case Study on Importance of Forecasting an Event

Ashish Nevgi

Sunil Yadav

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### Abstract

Forecasting is a process of predicting or estimating the future based on past and present data. Forecasting provides information about the potential future events and their consequences for the organisation.

Forecasting provides relevant and reliable information about the past and present events and the likely future events. This is necessary for sound planning.

It gives confidence to the managers for making important decisions. It is the basis for making planning premises.

It keeps managers active and alert to face the challenges of future events and the changes in the environment.

### Steps in Forecasting

- Analysing and understanding the problem: The manager must first identify the real problem for which the forecast is to be made. This will help the manager to fix the scope of forecasting.
- Developing sound foundation: The management can develop a sound foundation for the future after considering available information, experience, type of business, and the rate of development.
- Collecting and analysing data: Data collection is time consuming. Only relevant data must be kept. Many statistical tools can be used to analyse the data.
- Estimating future events: The future events are estimated by using trend analysis. Trend analysis makes provision for some errors.
- Comparing results : The actual results are compared with the estimated results. If the actual results tally with the estimated results, there is nothing to worry. In case of any

major difference between the actuals and the estimates, it is necessary to find out the reasons for poor performance.

- Follow up action: The forecasting process can be continuously improved and refined on the basis of past experience. Areas of weaknesses can be improved for future forecasting. There must be regular feedback on past forecasting.

### **Limitations of Forecasting**

The collection and analysis of data about the past, present and future involves a lot of time and money. Therefore, managers have to balance the cost of forecasting with its benefits. Many small firms don't do forecasting because of the high cost.

- Forecasting can only estimate future events. It cannot guarantee that these events will take place in the future. Long-term forecasts will be less accurate as compared to short-term forecasts.
- Forecasting is based on certain assumptions. If these assumptions are wrong, the forecasting will be wrong. Forecasting is based on past events. However, history may not repeat itself at all times.
- Forecasting requires proper judgement and skills on the part of managers. Forecasts may go wrong due to bad judgement and skills on the part of some of the managers. Therefore, forecasts are subject to human error.

To understand the following subject of forecasting an event and to learn about it in depth, we the students of Thakur institute of hotel management planned and organised an event named '**Ignite**' on the occasion of our Republic day.

The event was hosted by our students itself under the wonderful guidance of our professor's. Each and every student took charge of their particular department and were also excited about their work.

Motive behind arranging an event like this was to learn about the plans, and forecasting it in a correct manner. It also helped us to know much more about how an event is organised and carried out in a proper way.

Having the chief guest chef Harpal Singh Sokhi added star's to this event. Sharing his up's and down's what he faced in his past made me aware about my future plans. Everyone present there was mesmerized by his experiences that he shared.

## **Introduction**

26<sup>th</sup> January 2021 , the day when the students of Thakur institute of hotel management were hosting their first ever event named ' Ignite' ,means the burning flames of patriotism in the heart of each and every Indian that can do whatever his or her nation demands for. Event was carried out successfully because of the responsibilities taken by every student of various departments, and also by giving their 100% in their particular field. Every student was charged up to his peak to make this event a memorable one. Many of us were nervous to be honest and many were confident about their work. Under the guidance of our faculty, the event was spectacular.

We invited the celebrity chef, chef Harpal Singh Sokhi as our chief guest to motivate us with his words and experience.

We also invited our principal of this institute Dr S M Ganechari and our trustee Mr Rajesh Singh, to motivate us in this particular field.

One week before we were asked to choose one particular department to work for this event, and we were segregated accordingly. I was kept at the post of commie in the food production department.

## **My Experience as a Commis in the Food Production Department**

Being at the post of commis you have to take a charge of responsibilities of other junior chefs working under you and also to be answerable to your seniors as chef de partie, Being a link in between, I was headed with some wonderful opportunities like.

- Assisting in the food preparation process
- Cooking and preparing elements of high quality dishes \*Preparing vegetables
- Assisting other Chefs
- Helping with deliveries and restocking
- Assisting with stock rotationCleaning stations
- Contributing to maintaining kitchen and food safety standards.

So the menu was planned by our sous chef deepak and executive chef sweta, menu was of 3 course, that was starters, main course, salad and desert as well.

We were having 20 students to work in kitchen department, later then we divided them according to our menu we planned.

Being a commis it was my duty to look over each and every group, and to report to my seniors accordingly.

Students were well known about their jobs which made my work easier and also others so that the kitchen can be run in a smooth manner.

To be at the post of commi was not familiar to me, I was nervous and also excited at the same time too. Overall I loved performing my job honestly , and I experienced great fun out of it

Working as a commis I experienced some skills that need to be in commi or a normal chef was

Basic Knowledge of All Sections Ability to work under supervision of a limited range Ability to produce good quality basic food Understanding of health and safety Understanding of basic food hygiene practices Good oral communication Team management skills High level of attention to detail Good level of numeracy Enthusiasm to develop your own skills and knowledge plus those around you Adaptability to change and willingness to embrace new ideas and processes Ability to work unsupervised and deliver quality work Positive and approachable manner Team player qualities.

But overall I had a great time during this event but most importantly it was a matter of experience and huge learning of how to forecast an event For me, being a part of such a wonderful event , was exciting and also nervous at the same time.

Being responsible towards your department matters a lot, if you can't be honest towards your work, you might be facing some bigger consequences for you and your department as well.

I was the commis and I knew my job, that even a minor mistake can lead to a huge problem This event is a roller coaster ride for me. This is the first time I am in charge of an independent and fully functional department. It is brand new to me because I am the chef and I know that my department's reputation is mine. If any member of my department is in danger, any misfortune will cause my entire team to suffer a major setback, because I know the impact and consequences for me, and one of the challenging parts is keeping me calm.

I'm naïve. I was too nervous at the beginning of the event. I was worried about the outcome, what to do if something went wrong, what to do if the dish was not perfect, in short,

I was willing to accept it.

All the responsibilities are on me. At that moment, my chef approached me and taught me a very important lesson that I will never forget in my life.

### **Conclusion**

Since this is the first event of the college, many people have participated in the activities of various departments, and the excitement was very high.

The best part was, our lead guest chef Harpal Singh Sokhi shared about his college and hotel experiences as well. Things went smoothly and efficiently. In the kitchen department, we plan the menu in advance and make preparations the day before the event, so In order to fully prepare the food on the day of the event. Have good swag that will actually get used long after the event This event provides us with valuable experience and will help us to guide future events and strive to make them more victorious and successful.

### **Bibliography**

- <https://kalyan-city.blogspot.com/2011/08/what-is-forecasting-meaningfeatures.html?m=1#:~:text=Importance%20of%20Forecasting&text=Forecasting%20provides%20relevant%20and%20reliable,basis%20for%20making%20planning%20premises.>
- <https://kalyan-city.blogspot.com/2011/08/what-is-forecastingmeaningfeatures.html?m=1#:~:text=Importance%20of%20Forecasting&text=Forecasting%20provides%20relevant%20and%20reliable,basis%20for%20making%20planning%20premises.>
- <https://www.bluearrow.co.uk/featured-employers/working-with-sodexo/commis-chef-job-description>
- <https://www.bluearrow.co.uk/featured-employers/working-with-sodexo/commis-chef-job->
- <https://becomingachef.co.uk/what-is-a-commis-chef>
- <https://weemss.com/blog/planning-event-creating-experience>
- <https://www.cvent.com/en/blog/events/opinion-what-makes-amemorable-event-experience>



## **19. A Case Study of Planning Behind the Bar Functions**

**Ashish Nevgi**

**Mr. Yash Galande**

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### **Abstract**

Entrepreneurship is the dynamic process of developing something new with value by devoting the required time and effort, taking up financial risks and relishing the monetary rewards associated with it. This product may or may not be new, but the entrepreneur has infused its value. He/she has done it by using the skills and resources effectively and efficiently.

Event management is a process. Requiring the use of business management and skills. To imagine, plan and execute social and business events. It involves visualising concepts, planning, budgeting, organising and producing events. A perfect and powerful blend of creative and technical skills. Creating and delivering a focused event for a target audience.

The field of event management is so vast, that it doesn't have a textbook definition. Now, you cannot define it without knowing what 'Event' and 'Management' mean. Entrepreneurship Development process is about supporting entrepreneurs to advance their skills with the help of training and coaching classes. It encourages them to make better judgments and take a sensible decision for all business activities. This entrepreneur development process helps new firms or ventures get better in achieving their goals, improve business and the nation's economy.

Another essential factor of this process is to improve the capacity to manage, develop, and build a business enterprise keeping in mind the risks related to it. Event management is the application of project management to the creation and development of small and/or large-scale personal or corporate events such as festivals, conferences, ceremonies, weddings, formal parties, concerts, or conventions. It involves studying the brand, identifying its target audience, devising the event concept, and coordinating the technical aspects before actually launching the event. It involves studying the brand, identifying its target audience, devising the event concept, and coordinating the technical aspects before actually launching the event. Event management

has burst on the academic and applied fields in the last 30 years as an independent entity, although the event product has existed for approximately as long as mankind has existed.

Certainly, from recorded time, events have taken a major role in history as part of celebration, religion, community, and even revolution events that have been focal points of importance to residents, regions, and nations. Therefore, the direction of the present paper is to review what is happening in event management today and suggest the future direction that event management will likely take over the next 30 years. Event management is a glamorous and exciting profession which demands a lot of hard work and dynamism. As the name suggests, it means conceptualizing, planning, organizing and finally executing an event. The event could be of any type - musical show, concert, exhibition, product launching etc. This industry is just eight years old in India, but holds a lot of promise for expansion. It offers enormous scope for ambitious young people. Event management is the planning and implementation of events, large and small that meet the marketing goals of an organization. Event management is an area that is growing rapidly, and is expected to have a better growth rate in the next decade. Typical events organized by professional event managers include product launches, parties, sponsored events, sporting events, competitions, concerts and festivals, fundraisers, trade shows, corporate open days, seminars and tours. The main conclusion from the paper is that event management is getting stronger as an academic field as well as a major element of tourism development. Which suggests that the future should be bright for both academics and professionals in event management in the years to come.

There are three core phases of the event: Planning, execution, and assessment. There are challenges which has to be faced for an event planning they are Bridezilla is the stereotype, but really, Event Management comes with so many unique challenges that a highly- strung bride can seem like the least of your worries! A professional Events Manager knows exactly how to deal with the stressed-out bride, her domineering mother, and the touchy-feely uncle. If only all problems were people, the professional Events Manager would be able to plan and pull-off the perfect party in their sleep!

However, event management is not just about being able to run interference, or redirect troublesome meddlers; being a master manipulator (read: “people person”) just isn’t enough.

Even more challenging than a high-maintenance client can be satisfying the client with big dreams and a small budget, or ensuring your company’s ongoing compliance with ever-changing and increasingly restrictive regulations.

Whether you're just starting out, or you're a seasoned Event Planning veteran looking for help overcoming a particular challenge, our Event Planners here at The Aleit Group have put their heads together to bring you a basic troubleshooting guide to overcoming a variety of the more common Event Management challenges.

Event management has burst on the academic and applied fields in the last 30 years as an independent entity, although the event product has existed for approximately as long as mankind has existed. Certainly, from recorded time, events have taken a major role in history as part of celebration, religion, community, and even revolution events that have been focal points of importance to residents, regions, and nations. Therefore, the direction of the present paper is to review what is happening in event management today and suggest the future direction that event management will likely take over the next 30. years. The main conclusion from the paper is that event management is getting stronger as an academic field as well as a major element of tourism development. Which suggests that the future should be bright for both academics and professionals in event management in the years to come.

As we move into 2018, undoubtedly many of you are going to be planning for and executing conferences, events and or tradeshow. If you have an event this year and haven't already started the planning process, January is a good time kick things off.

We've compiled some best practices based on working with hundreds of clients and have broken them down into 5 event planning steps that can help you organize and execute your project. Be clear about the purpose of the event and what you are trying to achieve (e.g. press for a new product launch, new leads, closed deals, etc...). This sounds elementary but many people lose sight of this as they get deeper into the planning process. Creating clarity around objectives helps you stay focused on what's important and allows you to maximize your time, energy, and resources. This will also help you measure and merchandise your success after the event. The 5 things which you need to research while planning an event are your event ideas, audience, market, location and date.

Whether it's a pop-up foodie experience or a large-scale music concert, management is key to running an event, whatever the size. Now, more than ever, it's a good idea to have an event management plan in place that takes unforeseen challenges into consideration. After all, even though COVID-19 restrictions are easing, there's always a possibility that government regulations may change.

To create a solid plan and take on everything from choosing suppliers to establishing

timelines, you'll need great management skills. With that in mind, here are the key event management skills and qualities to work towards gaining. As an event planner, there are many challenges with corporate event planning that you may have experienced in the past. From not having a solid back up plan in place, to underestimating how long certain tasks might take to complete, to recycling old ideas, these issues can make or break an event. But there are ways to avoid falling victim to the same issues each time! All you need to do is think outside the box and plan ahead for any and all possible road blocks. Preparing ahead and creating unique showcases for your guests is one of the best ways to make sure your event goes off without a hitch and your audience is left amazed. Here are some of the biggest challenges event planners face and how to overcome them. Planning for unforeseen expenses as you organize an event is one of the most important steps that many planners forget about. The "plan and spend as you go" method often leads to overspending or finding out too late that there isn't enough money to finish the project. Don't let this happen to you. Instead, research the items you will need for your event, create a spreadsheet of estimated costs, and share the information with the appropriate people to settle on a budget. Also, don't forget to consider that you may encounter a few hiccups and need some extra wiggle room within your budget.

In there management there are 5 C's which everyone is not aware of they are concept, coordination, control, culmination and closeout. The will only be successful if one would execute it stepwise. It includes stages or steps which should be followed they are

1. Research and goal setting
2. Design the event
3. Brand the event
4. Coordination and dayof planning
5. Evaluate the event. This leads to a successful event planning.

### **Introduction**

Ignite the event was held on 27th january 2021 at the campus of thakur institute of hotel management to celebrate 72nd republic day.

the name ignite represents the flames within each indian ignited on republic day.

celebrity chef harpal singh sokhi was invited as a guest to motivate students for their future ahead in hotel industry. Principal of institute dr. Sm ganechari as well as trustee of our college mr. Rajesh singh were also invited to light up the event.

students were divided into different branch with respective head of department to

manage the event and prosper it.

i being a part of f&b department, handled the guest table service as well as buffet service.

### **Hierarchy**

#### **Expenses**

Menu prepared

Tihm mojito

All time favorite of all fresh mint leaves and lemon wedges muddled, topped with soda.  
recipe: muddle fresh mint leaves, lemon wedges in high ball glass. Top it with sprite sodawith a dash of caster sugar. Mix it with a stirrer stick. Your mo-he-toh is ready!

#### **Indian hot toddy**

hot based drink which is a blend of indian spices includes ginger, cloves, cinnamon, cardomom, black pepper. This drink is served hot.

recipe: boil all the indian spices i.e ginger, cloves, cinnamon, cardomom, black pepper. Also prepare sugar syrup. Pour the spice blend and tsp of sugar syrup into brandy balloon glass and at last sum it up with a stick of cinnamon used as a stirrer.

#### **Replubican spicy khus cooler**

a twist of spicy and sweet, refreshing & elegant drink for all time hot summer days.

recipe: remove seeds of chilli, add it into the glass. Add khus syrup, atleast add sprite soda and then mix it with a stirrer. Your drink is ready to serve!

#### **Starter**

- Seekh kabab main course
- Veg. Pulao dessert
- Flavoured barfi

### **Conclusion**

Event ignite 2021 was successfully well handled by all the respective positions given to students of thakur institute of hotel management.

this was our first event where the students were given different responsibilities according to their department.

being f&b manager, i had the responsibility to take care of planning and controlling the ordering of food & beverage for all the guests as well as students. Also, all the finance related to whole process of purchasing food and drink material including crockeries, cutleries & glasses

required for the event.

through this event i got to learn how to manage and accomplish all finance, food & beverage service according to guest needs. From serving guest, handling buffet, table service, managing bar, everything requires a proper scheduled planning.

here, also we get to learn to develop personal growth. At last, i would like to conclude through a phrase which says, “your work makes a difference for guest.

### **Bibliography**

- <https://www.vedantu.com/commerce/entrepreneurship-development-process#:~:text=Entrepreneurship%20development%20is%20the%20process,and%20its>
- [%20development%20and%20expan](#)
- <https://www.teami.org/what-is-even>
- [\(https://byjus.com/commerce/entrepreneurship-development-process#:~:text=Entrepreneurship%20development%20is%20the%20means,increase%20the%20number%20of%20entrepreneurs.\)](https://byjus.com/commerce/entrepreneurship-development-process#:~:text=Entrepreneurship%20development%20is%20the%20means,increase%20the%20number%20of%20entrepreneurs.)
- [\(https://en.m.wikipedia.org/wiki/Event\\_management#:~:text=Event%20management%20is%20the%20application,parties%2C%20concerts%2C%20or%20conventions.\)](https://en.m.wikipedia.org/wiki/Event_management#:~:text=Event%20management%20is%20the%20application,parties%2C%20concerts%2C%20or%20conventions.)
- [https://www.researchgate.net/publication/321968920\\_Event\\_management\\_research](https://www.researchgate.net/publication/321968920_Event_management_research)
- [\\_The\\_focus\\_today\\_and\\_in\\_the\\_future](#)
- <https://www.aleitevents.com/15-event-management-challenges/>
- <https://kendall-press.com/blog/5-steps-for-planning-successful-event>
- [https://www.academia.edu/4593395/Project\\_Report\\_On\\_Event\\_management](https://www.academia.edu/4593395/Project_Report_On_Event_management)
- <https://www.eventbrite.co.uk/blog/qualities-successful-event-managers-ds00/>
- <https://www.bbblanc.com/top-problems-faced-corporate-event-organizers-planners/>

## 20. A Case Study my Experience as a Food and Beverage Associate

Ashish Nevgi  
Vedant Pednekar

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management, Mumbai, India.

### Abstract

This paper considers open advancement methodologies in the food and drink industry and looks to analyse the determinants of transparency and the effect of open practices by organizations on development execution. The investigation groups food and savour organizations terms of their level of transparency estimated across two measurements, specifically, joint effort expansiveness (wide to limit cooperation biological system) and joint effort profundity (more profound to surface coordinated effort). Discoveries show that food and drink organizations can be grouped into three open development modes as far as their quest procedure for outer information going from restricted joint effort with customary accomplices to an expansive and profound receptiveness approach with a wide range of outside sources. Innovation pressures arise as a critical driver for more noteworthy receptiveness.

Fundamentally, more noteworthy receptiveness prompts upgraded advancement execution; in any case, it requires a committed design for coordinated effort to access and use outer information.

After using expert knowledge to break down cocktails into eight categories, the system generates cocktails from a particular category using a context-free stochastic grammar. These cocktails were then evaluated by human participants in a research setting. Participants evaluated the cocktails on the basis of quality, novelty and typicality to check the creative potential of the generator's output.

Cocktail drinks are among the main savers decision the on- reason, and this inclination can be seen across account levels, from neighbourhood bars to super premium areas. Buyers' mixed drink decisions are progressively impacted by the way of life of their city. The L.A. market loans itself well to tropical contributions, for example, Tiki drinks, while NYC drives a

sensation of wistfulness, and exemplary mixed drinks are habitually requested and celebrated in New York. Liquor Rand, IWSR's COO of the Americas, notes, "while every city has various spirits classes driving mixed drink development, it is the fiery and exquisite flavour profile that is moving in the two areas, reflecting changing customer palates and impact of cooking on what we drink."

Fiery spiced mixed drinks are menu unquestionable requirements all year in L.A., and New Yorkers are utilizing new fixings to add invigorating spots of flavor to their mixed drinks too. "Pepper concentrates, imbuelements and in-house colors, particularly jalapeno, adds the kick buyers have generally expected from the socially different L.A. market," notes Rand.

Jalapeno peppers highlight noticeably in New York too, close by pepper mixtures, habanero peppers and dried stews.

A decade ago, drinking out was not an economical option. People used to drink at home and go out for dinners. Now youngsters go out to drink a minimum of twice a week, says Girish Oberoi, former president of the Federation of Hotel and Restaurant Associations of India (FHRAI). We have all gone from grant rooms to high quality gins, make brew bistros and cheerful hours the entire week. The spirits market has multiplied in the course of the last decade and youngsters are driving this development.

Recollect how we used to arrange our beverages? You muttered a couple of words, the server trundled away and got back with rum, gin or bourbon; pop or Thumbs Up; ice. Also, that was pretty much it. In case there was a beverages menu, it was a solitary overlaid page. In the liquor serving area, called the Permit Room, stout office-going men ate peanuts peacefully and AC solace; ladies were delicately diverted to the Family Room, which had the AC solace however not the beverages menu. Presently think about the last time you requested a beverage. Maybe the greatest change is the ladies. They're all over — once in a while alone, frequently in gatherings.

### **Introduction**

Ignite The Event Was Held On 27th January 2021 At The Campus Of Thakur Institute Of Hotel Management To Celebrate 72nd Republic Day.

The Name Ignite Represents The Flames Within Each Indian Ignited On Republic Day.

Celebrity Chef Harpal Singh Sokhi Was Invited As A Guest To Motivate Students For



Their Future Ahead In Hotel Industry. Principal Of Institute Dr. Sm Ganeshari As Well As Trustee Of Our College Mr. Rajesh Singh Were Also Invited To Light Up The Event.

Students Were Divided Into Different Branch With Respective Head Of Department To Manage The Event And Prosper It.

I Being A Part Of F&b Department, Handled The Guest Table Service As Well As Buffet Service.

Conventional Indian fixings, utilized in cooking and drink- production by more established ages, have returned in stylish mixed drink bars. In a country known for its wide cluster of conventional flavors and natural products, parts like aam panna (a juice from green mangoes), kaanji (a juice from dark or aged carrots) and kala khatta syrup (produced using Indian blackberry) would now be able to be found in the blossoming create mixed drink scene. A portion of these fixings have changed western works of art like the drink, and some have prompted pristine beverages one will not discover elsewhere.

More mixed drinks have been created over the most recent 10 years than any decade since Prohibition. Some have arisen as present day works of art, yet additionally as go about as signs of the decade's most critical mixology patterns. Inventive reasoning and creative mind are the way to making your own unique style.

The worldwide pandemic has had a significant effect on the beverages industry. It has without a doubt assisted the at-home and internet business comfort culture we had effectively started to appreciate, bringing more encounters straight into our homes than we might at any point have envisioned. The pandemic has made home the point of convergence of our social lives and changed the eating furthermore, drinking scene for eternity. Drives, for example, virtual glad hours and live-streamed gigs have permitted individuals to reproduce their number one components of bars and cafés. With numerous bars now offering on the web mixed drink classes furthermore, painstakingly prepared beverages conveyed straightforwardly to our entryways. to drink conveyance application- have been immensely effective.

### **My Experience**

I Being A Part Of F&b Department, Handled The Guest Table Service As Well As Buffet Service.

Stay competitive in the Food and Beverage industry by taking advantage of

MarketResearch.com's database of research reports. Our Food and Beverage reports include data on culinary trends in flavors, ingredients, sales, and new products. The research also provides an in-depth analysis of product trends and new market segments, creating a comprehensive industry overview. With different trends continuously moving through the Food and Beverage industry, such as the need for healthier foods or cravings for new and exotic flavors, having a better understanding of what is currently in demand will benefit your company. Staying up-to-date with the latest reports that directly relate to your needs will allow you to keep up with changing consumer demands. MarketResearch.com offers a selection of diverse categories with reports in each aspect of the Food and Beverage industry: food industry (baked goods, fish and seafood, frozen, health, natural, and snack foods and sports nutritionals), beverage market (including water, soda, alcoholic, sports, and other drinks), food service (equipment, technology, vending), hospitality (bars and restaurants), and agriculture (agriculture is the science of soil, plants, forests, livestock and crops). Use our in-depth insights and analysis to answer your industry research questions and create new opportunities for your business.

#### Hierarchy Of Food & Beverage Department

KARAN GORE (F & B MANAGER)



MIHIR PATIDAR (ASST F & B MANAGER)



ADITYA JAISWAL JAY VALA

YASH GHOLAP ANURAG PATIL VINAY DAUNDKAR

SAINATH KOTIAN VEDANT PEDNEKAR ABHISHEK TIWARI YASH GALANDE

## Department Costing

### FOOD & BEVERAGE DEPARTMENT

ITEMS	COST ( Rupees)
PLASTIC GLASSES (200 nos)	480
SPOONS (100 nos )	60
STIRRER STICKS (100 nos)	160
KHUS SYRUP (2 bottle )	280
SPRITE ( 5 bottles of 1.75 ltr ) (6 bottles of 600 ml)	550
CRANBERRY JUICE	120
VODKA	400
TOTAL	2050

### Crockeries, Glasses &

### Cutleries Used

ITEMS	COUNT
BRANDY BALLOON	12
HIGH BALL	12
DINNER PLATES	50
HALF PLATE	20
SIDE PLATE	20
SPOON & FORK	12
WATER GOBLET	12
CRUET SET	8
CHAMPAGNE TULIP	12
MONKEY BOWL	12
RAMMIKIN	12
TEAPOT	2
COFFEETOP	2
STARTER PLATTER	3
PORTION BOWL	3
LARGE BOWL	2
TEACUP WITH SAUCER	12
CONICAL BOWL	6

## Mocktails and Its Recipe

### Tihm mojito

All time favorite of all fresh mint leaves and lemon wedges muddled, topped with soda.

**recipe:** muddle fresh mint leaves, lemon wedges in high ball glass. Top it with sprite sodawith a dash of caster sugar. Mix it with a stirrer stick. Your mo-he-toh is ready!

### **indian hot toddy**

hot based drink which is a blend of indian spices includes ginger, cloves, cinnamon, cardomom, black pepper. This drink is served hot.

**recipe:** boil all the indian spices i.e ginger, cloves, cinnamon, cardomom, black pepper. Also prepare sugar syrup. Pour the spice blend and tsp of sugar syrup into brandy balloon glass and at last sum it up with a stick of cinnamon used as a stirrer.

### **replublican spicy khus cooler**

a twist of spicy and sweet, refreshing & elegant drink for all time hot summer days.

### **recipe: remove s**

## **Conclusion**

Event Ignite 2021 Was Successfully Well Handled By All The Respective Positions Given To Students Of Thakur Institute Of Hotel Management.

This Was Our First Event Where The Students Were Given Different Responsibilities According To Their Department.

Being F & B Manager, I Had The Responsibility To Take Care Of Planning And Controlling The Ordering Of Food & Beverage For All The Guests As Well As Students. Also, All The Finance Related To Whole Process Of Purchasing Food And Drink Material Including Crockeries, Cutleries & Glasses Required For The Event learning More About Department Costing Which Included The Items Related To Making mocktails , Types Of Plates, Cutleries i.e Spoon & Fork, Types Of Glasses & Bowls Etc.

Through This Event I Got To Learn How To Manage And Accomplish All Finance, Food & Beverage Service According To Guest Needs. From Serving Guest, Handling Buffet, table Service, Managing Bar, Everything Requires A Proper Scheduled Planning.

Here, Also We Get To Learn To Develop Personal Growth. At Last, I Would Like To Conclude Through A Phrase Which Says, “Your Work Makes A Difference For Guest.”

Mixed drinks in jars have demonstrated especially mainstream. Concurring to investigate by Bacardi, near 30% of shoppers guarantee they plan to buy RTD mixed drinks or then again canned soul and blenders, with convenience and comfort referred to as key purposes

behind loading up on a pre-made beverage.

The second-greatest change: The bar menus. They're somewhere in the range of 20 and 50 pages in length. You can in any case get a rum and coke for under Rs 200, however you can likewise browse wines that expense over 1,000 bucks a glass; there are arrangements of mixed drinks and lagers enhanced including kalakhatta and star anise to nectar and karipatta.

### **Summary**

During this event we had a great time and learnt a lot from this event, this event made us mentally prepared for our future. We learned event managing and also learned how to manage things in a given budget our teachers helped us with various tasks and organizing the decorations.

We got knowledge about how to prevent safety measures, how to handle a guest's during sanitation period our teacher's helps in every point of our event. From this event we got to learn teamwork is a team spirit without leaving each other we understand we had to learn from our own mistake and work on it.

Not only e a single department but every department should students show their dedication towards work and this dedication pays off by the things are come out with in such a wonderful way like decoration , ,singing etc.

From this event personally I find out my own composure how to work ,how to lead the things, how to get the things in a given budget and this was the best experience of my life I ever had because this was the first event of my starting career this will be always remember . The best thing was that chef Harpal Singh sokhi who give a speech about his career About our better future this was I will never forget in ever life this is the best experience we have had in the start of her career his memories his patience his hard work and now he is a biggest YouTube star And specially a big thank you to our teacher's nandini mam , ashish sir who gave us such a big opportunity to get much more knowledge about our career.

Without them this event it is incomplete and we also This event memories can never fade in my life. May will get opportunities to show our ability, talent and creativity etc.

**Bibliography**

- <https://www.theiwsr.com/cocktail-innovation-spices-and-savoury-notes-are-the-flavour-profile-to-watch-on-both-coasts-of-the-us/>
- <https://www.hindustantimes.com/more-lifestyle/beer-on-tap-boozy-brunch-cocktails-india-s-drinking-scene-is-changing/story-WiCoTcAz8hXI37kkkNfYBM.html>
- [https://www.researchgate.net/publication/271833979\\_Open\\_innovation\\_strategies\\_in\\_the\\_food\\_and\\_drink\\_industry\\_Determinants\\_and\\_impact\\_on\\_innovation\\_performance](https://www.researchgate.net/publication/271833979_Open_innovation_strategies_in_the_food_and_drink_industry_Determinants_and_impact_on_innovation_performance)
- <https://coolhunting.com/food-drink/india-cocktail-bar-ingredients/>
- <https://kathycasey.com/Powerpoint/cocktails.pdf>
- <https://www.absolutdrinks.com/en/drinks/with/triple-sec/>
- <https://www.thatcocktail.com/cocktails-with-triple-sec/>
- [https://computationalcreativity.net/iccc2015/proceedings/9\\_3Pagnutti.pdf](https://computationalcreativity.net/iccc2015/proceedings/9_3Pagnutti.pdf)
- [https://www.huffpost.com/archive/in/entry/summer-cocktails-indian-b\\_n\\_9579878](https://www.huffpost.com/archive/in/entry/summer-cocktails-indian-b_n_9579878)
- [https://mms.businesswire.com/media/20210203005511/ja/855851/1/Bacardi\\_2021\\_Cocktail\\_Trends\\_Report\\_Final.pdf](https://mms.businesswire.com/media/20210203005511/ja/855851/1/Bacardi_2021_Cocktail_Trends_Report_Final.pdf)
- <https://www.hindustantimes.com/more-lifestyle/beer-on-tap-boozy-brunch-cocktails-india-s-drinking-scene-is-changing/story-WiCoTcAz8hXI37kkkNfYBM.html>

## 21. A Case Study on Experience as an Assistant Hod of Housekeeping Department

Ashish Nevgi  
Nandini Roy  
Sanjana Bagwe

Thakur Shyamnarayan Degree College, Thakur Institute of Hotel Management.

### Abstract

Event plays as an important role in everybody's life. Event management skills refer to the ability to apply project management skills in order to launch large scale social for events such as formal parties festivals concerts etc essentially require an individual to work within the given budget following a certain schedule in dealing with vendors in order to create and develop best possible events requested by the teachers. The main responsibility of every even member is charged with creating experiences and bring regions to in event. Main responsibility is for every even member is to work under the budget parameters set by the teachers communicate with each other and developer network that could make each community events and successful and easy is the main key of every event . Every member should make sure the event progress and as plant and stays on schedule prepare to the features performers and event will become successful as usual. In planning of events event planners have great organisational skills some people can work in 6 house but as a planet it's

Important to really on process and method if you are part of an team . It means keeping your team informed at the ring two timelines budget and appointment as well as keeping important documents and information organised a successful event planner can recall the minut off details and is on top of everything mostly an event planner even or even member should have a communication level another must have quality of an event planner is the ability to interact and built a report in a short time along with the communication skills you also need to purchase equally strong writing skills to convey information accurately with confidence respect and clarity. In this an event can end with an good manner.

### Introduction

The first ever event of thakur institute of hotel management was held on 27th january the event named was ignite represented the flames of patriotism in the hearts of each and every

indian on the republic day. From this event we got to learn many things we got new experience because this was the first ever event in our batch students life in this event there was best involvement of students in various departments in many things like dancing singing a decoration and there was a department was selected by teachers students were separated in each and every department with their works particular every student were giving level best for this even to make memorable one because this was the first event we ever had in a start of a career this even memories was the best one every one ever had because this memories will never fade . This event thought us how to co-ordinate with our team members not only in particular department but we learn that from a teacher's from this event that we can do for every department because roll we all are doing a teamwork and if one departments

Works gone wrong every department was got named as wrong so we have to work together co- ordinate with each other every team member of particular department. From this event we got to know how to to take things in low cost but without compromising quality this experience we got from a teachers and they wish they thought us how to do things in budget if we doesn't have a budget we can do things better only if we have faith to do the work. Mainly i got housekeeping department i am as assistant hod of housekeeping department in that in that department we got to learn many things like decoration sanitization but not only with for this department we had to do for every department but this department had a better place in my heart and mind.

From this moment we got to learn about the time and management for this event we had to do things on time because this was an first event there was an excitement and we got all the things products in about kitchen about decoration we got 2 days prior because are teachers always taught us that things in time will always do better and this was the best thing we done all the works

As per time the things for like by everyone by our guest

Chef harpal singh sokhi who gave us a best speech regarding or future his memories his exexperience, his hard work and how he become an chef not an only chef all over india best chef famous in youtube we got to learn new things about our field from this event and we always praised that we got the always chance for this types of events.

### **My Experience as an Member of Housekeeping Department**

During the event i was the member of the housekeeping department and played an extremely vital role in the cleaning operation and smoot flow of the event.



I and my team members had to make sure that we had all the sufficient and required items needed for our service was on time .in this event our whole team coordinate and cooperate for decoration and cleanliness process therefore , our work becomes the best.

In whole event we make sure that our guests hygiene is the must , me and my colleague's decorate our floor, in a way it's attract the public's reaction. Mainly, the event was an best part of my career because it was a first time i had a great experience to work as an member of housekeeping department . I got so many things to learn from this event. An member of the housekeeping department is an greatest opportunity ever got.

### **Summary**

During this event we had a great time and learnt a lot from this event, this event made us mentally prepared for our future. We learned event managing and also learned how to manage things in a given budget our teachers helped us with various tasks and organizing the decorations . We got a knowledge about how to prevent safety measures , how to handle a guest's during

Sanitation period our teacher's helps in every point of our event. From this event we got to learn teamwork is a team spirit without leaving each other we understand we had to learn from our own mistake and work on it.

Not only e a single department but every department should students show their dedication towards work and this dedication pays off by the things are come out with in such a wonderful way like decoration , ,singing etc

From this event personally i find out my own composure how to work ,how to lead the things, how to to get the things in a given budget and this was the best experience of my life i ever had

Because this was the first event of my starting career this will be always remember .

The best thing was that chef harpal singh sokhi who give a speech about his career about our better future this was i will never forget in ever life this is the best experience we have had in the start of her career his memories his patience his hard work and now he is a biggest youtube star and specially a big thankyou to our teacher's nandini mam , ashish sir who gave us such a big opportunity to get much more knowledge about our career . Without them this event it is incomplete and we alsothis event memories can never fade in my life.may will get opportunities to show our ability, talent and creativity etc.

## Conclusion

Planning event from start to finish according to requirements, target audience and objectives coming up with suggestions to enhance the event's success preparing budgets and ensuring adherence. An event needs to be managed well if it wants to achieve its goals. Event management

Involves a whole heap of tasks and event management responsibilities; from the mundane and simple to the stressful and complex.

Any event wanting to deliver maximum results needs a good event manager

There was a many challenges for us not only for one department for every department . The most important challenge is that all the departments faculty forgetting things about how the things will come out if the guest will not like there was a many challenges for us but at the last we all overcome from all this challenges and big and becoming this challenge is complete because we have team spirit teamwork coordination with each other and that's make strong the team and biggest supports are from teachers and the best thing is that the guest speech which will never get forgotten bias under things are come out best .

Main opportunities will get to perform again. Hierarchy was mail main important thing in the event the costing of products in the given budget for the kitchen department for the fmb department for the housekeeping department for front office department we have to overcome all

The costing by the given budget and biggest thing is coordination of our teamates .

## Bibliography

- <https://resources.workable.com/event-manager-job-description>
- [www.wikipedia.com](http://www.wikipedia.com)
- [www.encyclopedia.com](http://www.encyclopedia.com) <https://www.socialtables.com/blog/event-planning/biggest-event-planning-challenges/>
- <https://festivalsandevents.com/festival-planning/conclusion.shtml>
- <https://ieeexplore.ieee.org/document/6662986/>
- <https://www.abstract.ae/services/event-management/>
- <https://www.slideshare.net/mervynmaicoaldana/the-event-experience>
- <https://www.scienceweek.net.au/how-to-write-a-great-event-description/>



**AJANTA - ISO 9001 : 2015 QMS / ISBN / ISSN**



**9579260877, 9822620877, 0240 - 2400877**



**ajanta6060@gmail.com**



**www.ajantaprakashan.com**



**Jaisingpura, Near University Gate,  
Aurangabad. (M.S.) - 431 004.**