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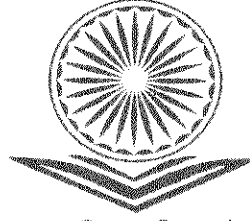
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1. A Case Study on Litchi Must Vinification

Ashish J. Nevgi

Asst Professor - F&B, ZSCT's TSDC- Thakur Institute of Hotel Management Kandivali (E),
Mumbai, India.

Abstract

The mature litchi fruit is round to oval in shape and bright red in colour. It has a thin, leathery and indehiscent pericarp surrounding a succulent, edible white aril. The aril contains a relatively large dark brown seed. Litchi fruit is non-climacteric with little change in soluble solids concentration or titratable acidity after harvest. The fruits deteriorate rapidly unless proper handling techniques are employed. The major factors reducing the storage life and marketability of litchi fruit are microbial decay and pericarp browning. Low temperature storage at 1–5°C is used to reduce pathological decay, but has only limited role in reducing pericarp browning. Moreover, the fruits deteriorate rapidly when removed from cold storage. Under refrigeration, litchi fruit has a storage life of approximately 30 days. Pulp quality and disease development are generally stable during cold storage until such time as fruit become visually unacceptable based on the evaluation of pericarp browning. Sulfur dioxide fumigation has been the most effective postharvest treatment for control of pericarp browning in litchi fruit, and is used extensively in commercial situations. The appropriateness of litchi juice concentrate was investigated for the making of litchi wine. The great amount of fermentable sugars (85.20%) and acid content (4.25%) therein litchi juice concentrate were found appropriate for its use in wine making. Amongst the four yeast strains screened for alcoholic fermentation of reconstituted litchi juice.

Keywords - Litchi juice concentrate, Alcoholic fermentation, Wine,

Ethanol Ref

https://www.researchgate.net/publication/228463858_Postharvest_biology_and_technology_of_litchi_fruit

Introduction

Wine is an alcoholic drink produced from grapes by fermentation process. Yeast reacts with sugar naturally present in grapes and converts it to ethanol also known as alcohol. A variety of grapes produces different styles of wines. Wine quality depends on soil, climatic

conditions, drainage around vineyards. Old world wine producing countries like France, Germany, Italy & Spain have laws governing the production of wine as they take pride in what they make and should be of high quality. Apart from grapes wine can also be made from rice and with fruit such as plum, strawberry, guava, mulberry etc.

Lychee Wine

Lychee fruit is grown in some parts of India. It has prosperity of taste and is a superior supply of minerals and vitamins, and is used for the making of alcoholic beverages in China. This fruit has been used to plan a low-alcohol high-flavor beverage. It was found that a product containing 5–6% alcohol, 3–4% sugar, and 0.35% acid can be prepared.



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Production Process

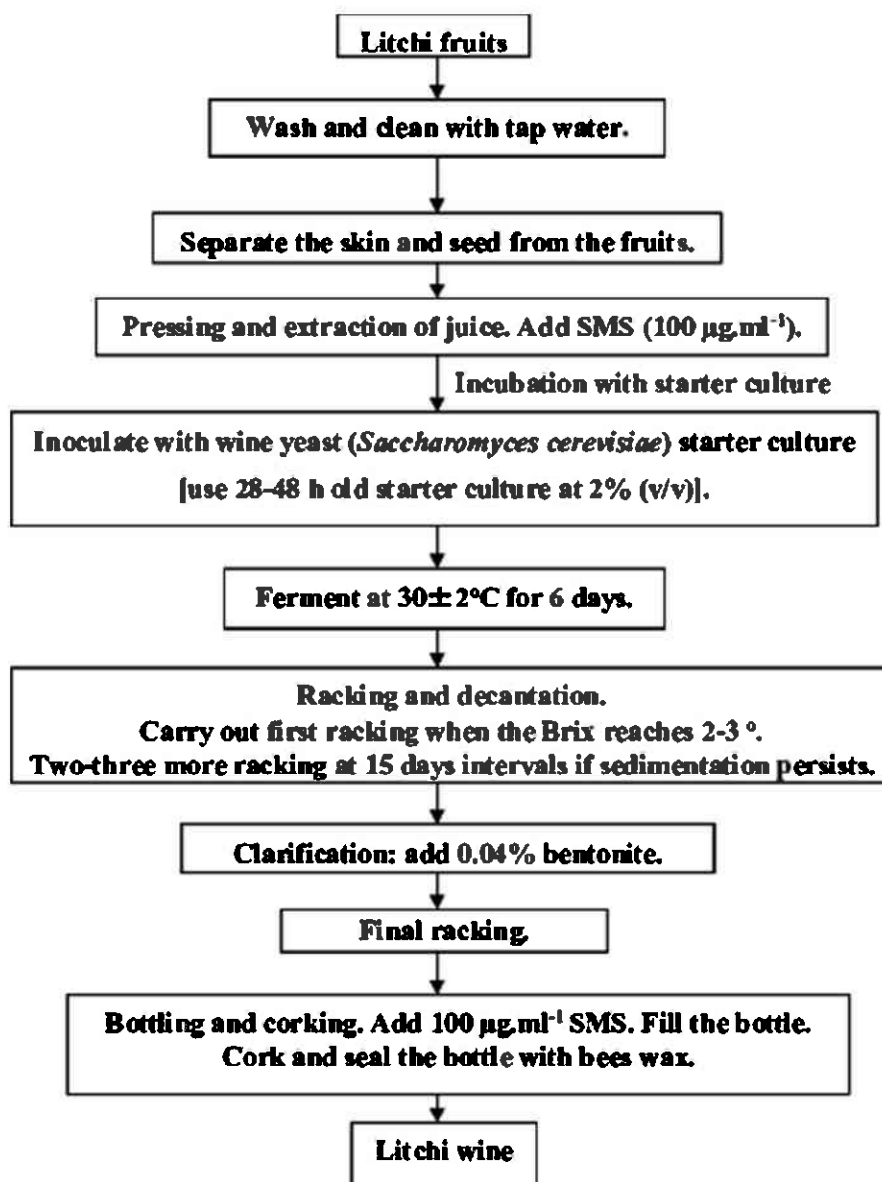
Heat the water. Remove the skin of lychees. chop up the fruit and put in it to the sugar in the main container. Transfer in adequate hot water to build one gallon of liquid and blend until the sugar is dissolved. Permit the blend to cool to room temperature.

Put in the left behind ingredients. Note the necessity for further tannin for lychee wine because this fruit is not acidic enough by itself. Cover the main container with a fabric.

Allow the blend to stand uninterrupted until it is fermenting strongly. Blend it each day for five days.

Strain the liquid through a muslin cloth into the secondary container and airtight the container. Rack every 30 days until the wine clears and does not drop any deposit. It is very important step in lychee wine production.

Calm down the wine and make sweeter to taste if required. Wait 10 days to make sure that fermentation has closed before racking into bottles.



Ref - https://www.researchgate.net/figure/A-flow-chart-for-making-litchi-ine_fig1_236894392

Products	Microorganisms used	Type of fermentation	Major producers	References
Wine	<i>Saccharomyces cerevisiae</i>	Submerged	Italy, France, Spain	Mishra et al. (2017)
Beer	<i>Saccharomyces cerevisiae</i> , <i>Saccharomyces pastorianus</i>	Submerged	China, USA	Stewart (2016)
Whiskey	<i>Saccharomyces cerevisiae</i>	Submerged	France, Scotland, USA, Canada	Walker and Hill (2016)
Yogurt	<i>Streptococcus thermophilus</i> , <i>Lactobacillus delbrueckii</i>	Submerged	France, Ireland, Canada, USA	Han et al. (2016)
Cheese	<i>Lactococcus</i> , <i>Lactobacillus</i> , <i>Streptococcus</i> sp., <i>Penicillium roqueforti</i>	Solid-state fermentation	Germany, the Netherlands, France, USA	Mishra et al. (2017)
Acidophilus milk	<i>Lactobacillus acidophilus</i>	Submerged	North America, Europe, Asia	Yerlikaya (2014)
Sauerkraut	<i>Leuconostoc</i> sp., <i>Lactobacillus brevis</i> , <i>Lactobacillus plantarum</i>	Solid-state fermentation	Europe	Swain et al. (2014)
Fish sauce	Lactic acid bacteria (halophilic), <i>Halobacterium salinarum</i> , <i>Halobacterium cutirubrum</i> , <i>Bacillus</i> sp.	Submerged fermentation	Thailand, Korea, Indonesia	Lopetcharat et al. (2001)
Fermented meat	<i>Lactobacillus</i> sp., <i>Micrococcus</i> sp., <i>Staphylococcus</i> sp.	Solid/submerged fermentation	Europe	Holck et al. (2015)

Ref-https://www.researchgate.net/figure/1-Commercial-fermented-foods-and-the-major-producing-regions_tbl1_324366080

Major Lychee-Producing Countries and Important Cultivars

Country	Major Cultivars
Australia	'Fay Zee Siu', 'Kwai May Pink', 'Salathiel', 'Souey Tung', 'Tai So', 'WaiChee', 'Haak Yip', 'Seong Sue Wai', 'Kwai May Red', 'No Mai Chee Standard', 'Brewster', 'Groff'

Country	Major Cultivars
China	'Bah Lup', 'Baitang-ying', 'Fay Zee Siu', 'Haak Yip', 'Kwai May Red', 'Kwai May Pink', 'Lanzhu', 'No Mai Chee', 'Wai Chee', 'Sum Yee Hong', 'Souey Tung', 'Tong Bok', 'HongPay', 'Bo Dy', 'Choo Mah Zee', 'Heong Lai', 'Ah Neong Hai', 'Soot Wai Zee', 'Tai So', 'Seong Sue Wai',

	'Kom Hom Lam Chiak', 'Luk Lai', 'Sampao Kaow', 'Kwa Lok', 'Aili', 'Ziniangxi', 'Mianbaoli', 'Fengli', 'Dahong Muomizi', 'Liquili', 'Feizixiao', 'Songmei-2', 'Songmei-5', 'Songmei-9', 'Songmei-12'
India	'Bedana', 'China', 'Culcuttia', 'Late Bedana', 'Longia', 'Shahi', 'Dehra Dun', 'Dehra Rose', 'Early Large Red', 'Early Seedless', 'Hong Kong', 'Muzzafarpur', 'Rose Scented', 'Saharanpur', 'Purbi', 'Bombai', 'Longia', 'McLean'
Indonesia	'Local Selection'
Israel	'Mauritius', 'Floridian', 'Bengali'
Madagascar	'Madras', 'Mauritius'
South Africa	'Mauritius', 'McLean's Red'
Thailand	'Chacapat', 'Haak Yip', 'Kom', 'Tai So', 'Wai Chee', 'Amboina', 'Peerless', 'Cheng', 'Erewhon', 'Hong Thai', 'Jim Lee', 'Kaloke Bai Yaow', 'Kom Hom Lan Chiak', 'Luk Lai Sampao Kaow'
United States	'Brewster', 'Haak Yip', 'Kwai Wai', 'No Mai Chee', 'Shan Chi', 'Mauritius', 'SweetCliff', 'Groff', 'Charley Tong'
Vietnam	'Vaithieu'

Ref: <https://www.sciencedirect.com/topics/food-science/lychee>

Conclusion

The premium class wines should have a distinctive spray and taste which depends on the maker, ripeness conditions of the litchi fruit, climatic environment and most prominently, on yeast fermentation functioning. All these factors cause the differences of aroma, fragrance, composition and excellence among all kinds of fruit wines. The appropriateness of litchi juice concentrate was investigated for the making of litchi wine. The great amount of fermentable sugars (85.20%) and acid content (4.25%) there in litchi juice concentrate were found appropriate for its use in wine making. Amongst the four yeast strains screened for alcoholic fermentation of reconstituted litchi juice.

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2. A Case Study on Soldier Feet Housekeeping Against Covid - 19

Nandini Roy

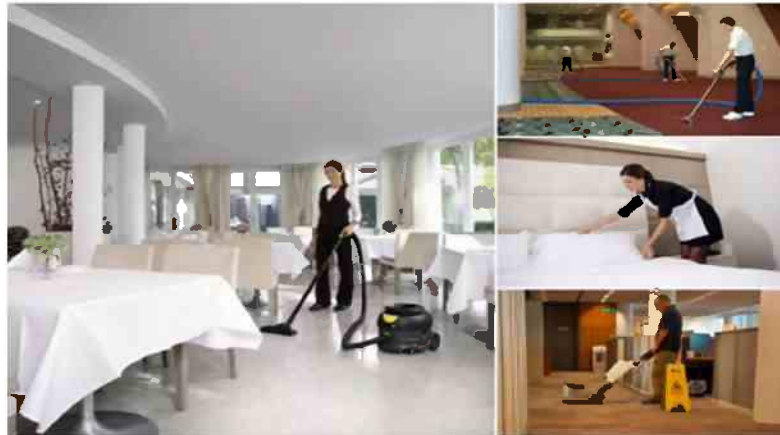
Assistant Professor, Rooms Division Management.



1. Abstract

Earlier (before pandemic of covid-19) customer requirement was food, accommodation and transportation with appropriate service. Nowadays we cannot forget that the pandemic taught us that guests now demand hygiene and sanitation in each and every service in terms of food, accommodation, and travelling. After seeing all this we feel like we have entered into a new era where sanitation of all areas of the hotel is the necessity of the guest as well as staff of the hotel because guests who come from outside can be the direct threat to hotel and hotel staff for covid-19 infection.

The modified range of cleaning and service activities are crucial to continuously improve and habituate by abiding the transformed procedure. Through these daily practice it will help to understand the housekeeping staff what strength and skills they had before the pandemic and what transformation is required for them now to be soldier fit to sustain post reopening of all hospitality sector as per government guidelines by protecting them self and guest from this deadly viral infection called COVID-19.



2. Introduction

While the government is more pivoting on rescuing people from Covid -19 infection and satiate the economy of the country, hotels are revamping to inveigle the guest towards the hospitality service. Introducing changed and modified procedures in the housekeeping department has become salient to all hospitality sectors to acquire the recognition of the guest by administering high levels of hygiene standards while they are at the hotel.

It is but obvious hat Housekeeping department has vital role in terms of safety, cleanliness ,hygiene and sanitation specially after pandemic of Covid-19.Its been always called as support centre of other revenue generated centres as department does not generate any revenue directly but support hardly o generate maximum revenue for the hotel through the coordinating department like Front office. The necessity of hygiene and sanitation is not needed in the guestrooms of the hotel but also the other revenue generated areas like food and beverage, Kitchen sections and other back areas like the Marketing department who brings various types of the guests at the hotel by ensuring standards of hygienic service and cleanliness.

3. Summary

During the pandemic, hotels and Hospitality Industry have faced lots of difficulties in restoring trust of the guest towards the Hotel and Hospitality services and attracting them towards their product. It was an actual challenge for giving assurance to guests that they're doing everything in their power to keep them safe and healthy. Therefore hotels must prioritize cleaning, disinfection and infection prevention to give guests and visitors peace of mind.

4. In addition to considering their guests, hotels must also take the necessary steps to reassure and retain employees.



During work in Hotel

- Purchase of high quality uniform for the staff, so uniforms durability will remain long even after frequent wash
- Uniforms of the staff to be washed every after shifts end with exact SOP of laundering of uniforms.
- Mask and hand glove to be given while cleaning of guest rooms and washrooms of guest rooms and public areas.
- Sanitizer to be placed at most areas of the hotel where we find heavy footfall of guests and staff.
- Conversation with staff or guests to be done with maintaining at least 2.5 feet distance from the other one.
- Personal belongings not to touch or share with others like masks, handkerchiefs, uniforms etc.
- Avoid touching nose eyes and ears while doing any cleaning task pertaining to the guest.
- Ensure hands, elbow and face to be washed with soap after finishing all cleaning tasks.
- Gifts should not be accepted by the guest for the time being.
- Direct contacts like handshake, hugging, seating close as well as touching to be avoided during shift.
- Immediately inform your supervisor if staff feels like cold, fever, or coughing.

- Staff should be sent on leave and ask for a proper check up if not feel good for more than three days.
- Necessary help to be given to the guest if required.
- Staff should also maintain their personal hygiene after ending of the shift and reaching home (bath before and after work)



Before and after work

- Employees should bath every before and after shift.
- Eat healthy and on time.(Vitamins,proteins,vegetables etc)
- Exercise daily.
- Wear malk during travel, work and while meeting someone offline.
- Washing clothes everyday which are used for traveling keeps you away from the infection which is everywhere now in the world.
- Drink hot water; take steam for 10 minutes frequently 3-4 times a day if you are suffering from a cold, cough.
- Consult Physician if facing various issues related to your health, get treated yourself and inform your department head for the same.

Housekeeping departments of various sectors are geared up now to play a vital role in terms of cleanliness, health, hygiene, safety and sanitation of the front and heart of the house. The need of the hour is to transform the Hygiene and Sanitation Department as per post Covid – 19 guidelines by uplifting our present SOP's to rebuild trust and confidence in the traveler and let them know the measures implemented to keep them safe and healthy.



5. The emphasis in the post Covid era will be on rigorous training and preparedness of the staff to implement the safety and health guidelines of maintaining social distance and enhance cleanliness that includes

- Allow resting period post check out to clean and disinfect the room.
- Assign one staff per room to clean.
- Turn down service must be only on guest request.
- All touch points like doorknobs, switches, safety latches, and taps should be cleaned frequently.
- Linen should be replaced as per the guest request (long stay guest)
- Housekeeping staff wear PPE while handling linen and laundry operation and performing cleaning activity at guest rooms and public areas.
- Deep clean the front area on a timely basis.
- Staff movement around the rooms should be restricted if not required.
- Linen is required to change after every guest checks out.
- Use disinfectant to clean the guest room and public area bathroom.
- Social distance to be followed before, on and after duty.
- Self-hygiene and health to be taken care of.
- Sickness to be reported to the senior immediately.

6. Conclusion

Following changes adopted by the hotel industry post covid 19 pandemic.

1. Touch point changing and cleaning - Touch points in hotels like tab, door knob, handles designed are changed in order to not to touch it directly where you can use elbow to open it or close i.e use Push and Pull sign on the door here you don't have to touch the handle. Touch points also need to clean frequently by the housekeeping staff during the shift. the

main thing to follow by hotel staff that sanitize your hand and then touch the handle of the door to open or close it.

2. Guest Amenities and supplies in the Guest rooms- Guest room amenities like Tea set, hair dryer machine, iron and iron board etc ot be removed from the guest rooms and place to the guest room if guest request for the same and immediately to be removed from the guest room when guest tak a check out.This is very important to clean or sanitize the amenities to stay away from any sort of infection.

Guest Rooms supplies to be thrown out once the guest checks out from the room.Recycle supplies to be avoided to place it in the guest rooms.Minibar and the edible items to be charged and hand it over to guest if the guest removes it from minibar and open seal.

3. Guest room set up- Extra sofa set up and chairs to be removed from the guestroom to avoid crowd in the guestrooms.Extra number of pax not to be allowed in single or double guestroom to follow the social distancing. Mask, sanitizer disposabile bottle to be placed in the guestroom so the guest can carry out while traveling and coming back to hotel.So the cleanliness will be set as rule to keep away any type of infection and stay healthy.



Safety Precautionary measures to be taken during work to be taken-

- Wearing a hand glove, mask, shower cap and Housekeeping apron during cleaning work at public areas as well as guest rooms are mandatory.
- If the cleaning work is held in the presence of the guest it is important to avoid continuous conversation with the guest or can ask the guest to take a seat in the balcony until in side guestroom cleaning is get done then move the guesty in side the guest room and start the cleaning work of balcony

- Inform your supervisor if it is observed by the GRA that guest is not keeping well (coughing, continuous sneezing, and high fever). Supervisor should immediately call a doctor and coordinate to the Front office department for the same.
- Rooms are not only to clean but also to be sanitized after cleaning and free air (windows and doors to keep open for some time after cleaning and sanitation) after the guest checks out.

The modified range of cleaning and service activities are crucial to continuously improve and habituate by abiding the transformed procedure. Through these daily practice it will help to understand the housekeeping staff what strength and skills they had before the pandemic and what transformation is required for them now to be soldier fit to sustain post reopening of all hospitality sector as per government guidelines by protecting them self and guest from this deadly viral infection called COVID-19.

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3. A Case Study on Operation Management and Venue Maintenance during an Event

Ashish Nevgi

Nandini Roy

Aditi Lolekar

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Abstract

Event Management is the process of analyzing, planning, marketing, producing and evaluating an event. It is a different way of promoting a product, service or idea. If an event is managed efficiently and effectively, it can be used as a very powerful promotional tool to launch or market a product or service. Event management know for basically managing big events with all the team members and their co ordination. It fluctuates from team to team. There is a main member also known as leader or the organiser. Who looks after his team and their work and respective performances.

Introduction

'Ignite' was the very first event of our college. The event was organised by the students of thakur institute of hotel management being a part of it as a student. Our teachers guided us through. Us students were divided into four different departments which were food and beverage, front office, housekeeping and kitchen or food production. Each student had its own task and an excitement to work and work as a team. There were HODs of the department who looked after their team members and their work. Students were creative with their ideas and plans. All were given their respective work to perform.

My Experience

I was under the housekeeping department. My job was looking after hygiene, sanitization, decoration and cleanliness. I'm glad I was a part of this event and this department. I learnt so many new things and ideas. I got the opportunity to be a part of this department and decorate our restaurant where the event was held. We also had our college principal Dr. Sharad Phulari and the trustee of our college Mr. Rajesh Singh as VIP guests. The students had not only organized the event, they also had prepared for a culture event to make this event a more memorable one. These all made this event memorable. Our students also performed a

wonderful dance, live orchestra which brought Life in the event. The students from the kitchen department made amazing dishes. Also, we had a general manager and an assistant general manager who looked after every team and who were also the host. The name ignite was kept which means flames this event was a flame of our college, everybody our teachers our principals helped and guided us. We had a chief guest who is also a celebrity chef Mr Harpal Singh Sodhi. He is a well known face, Known for his own innovative dishes and work. The chef was so calm and explained every detail of this industry. He shared his experience, what he learned, how to work smart and how to be a good cook.

He shared his failures but most importantly the things he learnt from it. I Welcomed the guests and helped with their sanitization. It was a great pleasure to be a part of these and enjoy every moment. I helped in decoration on doors and top of the walls. This was the first ever event of my life. When four faculty members informed the students about organizing this event on our own I was very sacred even of taking part in this event but our faculty members encouraged me not only me they also encouraged others students who were not sure of taking part in this event and I'm thankful to them for motivating us.

Summary

In this event I was part of the housekeeping department. Not only this, I was also a part of the cultural team. We performed dance and singing as well. I gave some creative ideas and steps for dance to make it look more good . At the start all the students were very excited about taking part in culture but as the time went and we started practicing students started to back out and there was a lot of chaos created during practice of every individual category. There were 3 group dances, duet singing, and group singing handling. All this seemed like an essay but as the time went it was a big task for me to handle all this. I also had Sainath Kotian as an assistant head of the culture team. In the start, by seeing the excitement of the students towards the culture it seemed it would work out smoothly but there were much chaos and miscommunication which took place. Our cultural team leader Esha wadhwa looked after us and helped us go through.

Conclusion

'Ignite' was the first event of my college life. I enjoyed everything about that. I was also stressed about the deadlines and how it would work but it went amazing. All students performed their given task perfectly. Our teachers who are also our mentors helped us a lot with our work and decoration ideas . Through this event I also learned how to manage time and

how to organize each and everything nicely in less time. This event taught me the importance of time and how to manage everything in less time. This event also helped me in increasing my communication skill. By being a head of culture team in this event I also got to know about my leadership quality. These events give the confidence of leading a team and how to communicate without fearing anything. I'm grateful to our faculty members and to be a part of this event. I would like to thank all the faculty members and our principal sir and ma'am for giving us this great opportunity to prove ourselves. I will never forget the things I learnt as a learner how to handle the guests, how to talk to the guests and the greetings.

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4. A Case Study on Cost Control and Operations Management in the F&B Department

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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. 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 make sensible decisions 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 revolutionary 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 revolutionary 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 to 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 roadblocks. 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 their 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 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.

Food & Beverage Department

ITEhIS	COST (Rupees)
PLASTIC GLASSES (200 no's)	480
SPOONS (100 no's)	\$g
STIRRER STICKS (100 no's)	160
IMJUS SYRUP (2 bottle)	280

Front Office Department

ITEFIS	COST (RUPEES)
ROSES	340
EARTHEN GLASSES	200
PLANTS	200
BOUQUET PLASTIC AND DECORATION	250
CHART PAPER	100
TOTAL	1090

Housekeeping Department

ITEâIS	COST (RUPEES)
TRICOLOUR FEATHERS	90
FLOWERS	140
TRICOLOUR RIBBONS (1 PC)	60
BLUE RIBBONS (4 PC)	40
BLACIC RIBBONS (4 PC)	40

TRICOLOUR BALLOONS	120
CHART PAPER	100
COLOURED BALLOONS	300
DOUBLE SIDED TAPE	200
INDIAN FLAG	200

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 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, and 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.

Recipe - Remove Seeds of Chilli, Add It into the Glass. Add Khus Syrup, Atlast 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.”

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5. A Case Study on Kitchen Management and Interdepartmental Coordination

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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, 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 convention, ceremony, team building activity, party, or conference. 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 help, 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 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 to 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 known 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 MANAGEMENT was held on 27th January and the event known as This event 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 best to make this event a memorable one.

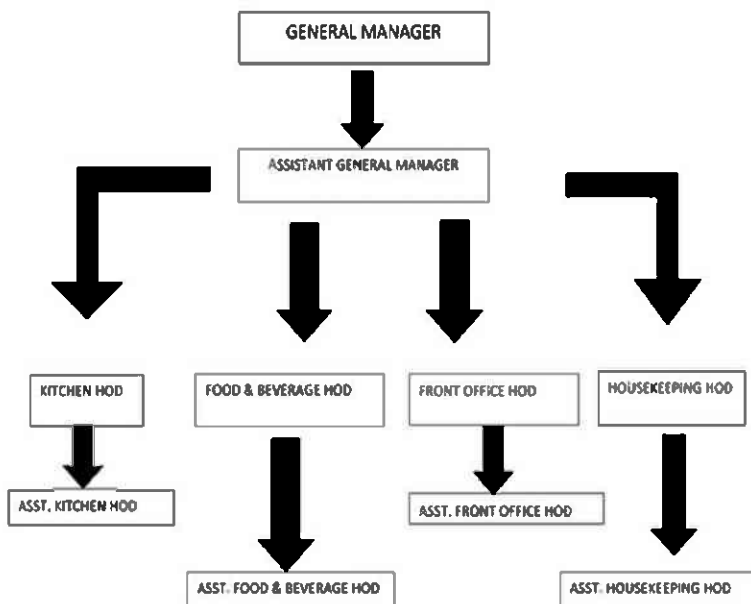
Celebrity Chef Harpal Singh Sokhi was invited as our Chief Guest to motivate students for their future ahead in this industry. This event is the first of many to come and I believe that the flames Ignited during this event shall last for eternity. Principal of this institute Dr. SM Ganechari as well 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 the kitchen department involves cutting vegetables in dice. Deepak as an executive chef to give him updates about my dishes .As a kitchen member . Every department has its own experiences as every department gives their best in igniting. 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 .

Hierarchies



Expenses

FOOD & BEVERAGE DEPARTMENT:-

ITEMS	COST (Rupees)
PLASTIC GLASSES (200 no's)	480
SPOONS (100 no's)	60
STIRRER STICKS (100 no's)	160
KHUS SYRUP (2 bottle)	280
SPRITE (5 bottles of 1.75 litre) (6 bottles of 600 ml)	550
CRANBERRY JUICE	120
VODKA	400
TOTAL	2050

HOUSEKEEPING DEPARTMENT:-

ITEMS	COST (RUPEES)
TRICOLOUR FEATHERS	90
FLOWERS	140
TRICOLOUR RIBBONS (1 PC)	60
BLUE RIBBONS (4 PC)	40
BLACK RIBBONS (4 PC)	40
TRICOLOUR BALOONS	120
CHART PAPER	100
COLOURED BALOONS	300
DOUBLE SIDED TAPE	200
INDIAN FLAG	200
DECORATIVE QUILLINGS	200
TOTAL	1490

FRONT OFFICE DEPARTMENT:-

ITEMS	COST (RUPEES)
ROSES	340
EARTHEN GLASSES	200
PLANTS	200
BOUQUET PLASTIC AND DECORATION	250
CHART PAPER	100
TOTAL	1090

KITCHEN DEPARTMENT :

Ingredients	Quantity	Cost
Cashew	500 gm	425
Oil	2 litres	270
Ghee	1 litre	456
Sugar	5 litres	180
Basmati Rice	4 Kg	357
Brown Chana	2 Kg	180
Salt	1 Kg	20
Ginger garlic paste	20 gm	20
Kitchen King masala	100 gm	59
Chat masala	100 gm	43
Soya Chunks	900 gm	80
Kasuri Methi	100 gm	42
Turmeric	100 gm	50
Chili powder	100 gm	52
Tandoori Masala	100 gm	69
Ketchup	1Kg	67
Maida	2kg	72
Garam Masala	100 gm	80
Black pepper	100 gm	82
Coal	1 Kg	70
Sathe Stick	2 packets	80
Rava	2 Kg	80
Desiccated Coconut	300 gm	102
Amul Mithai Mate	400 gm	105
Boondi	1 Kg	100

Vegetables and Milk products

<u>Ingredients</u>	<u>Quantity</u>	<u>Price per Kg</u>	<u>Total Price</u>
Tomato	6 kg	25	150
Capsicum	2 Kg	60	120
Coriander	1 Bunch	25	25
Green Peas	2 Kg	40	80
Mint	1 bunch	30	30
Beat root	1 Kg	40	40
Green Chilly	250 gm	120	30
Carrot	2 Kg	80	160
Onion	5 Kg	45	225
Cabbage	1 Kg	45	45
Cucumber	1Kg	40	40
Corn	500 gm	160	80
Lemon	25 lemons	Per lemon 4rs	100
Mawa	1 kg	400	400
Curd	2 Kg	100	200
Paneer	1 Kg	360	360

Summary

I loved, I ENJOYED, I LEARNT, I have EXPERIENCED A LOT, AT LAST I FEEL SAD,as we did with the 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 departments 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.

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6. A Case Study on Menu Planning and Event Management

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Abstract

You are a food service manager. What is the first thing that comes to mind when you hear the following: appetizers, entrees, desserts, daily specials, ethnic cuisine, fine or casual dining, pricing psychology, trends, cut food costs, reduce your staff, dietary guidelines, government regulations, sustainability, special diets, food delivery, marketing, equipment, customer demand?

Each of the above words probably brought quite a few different thoughts to mind. One word, however, affects—and is affected by—every term on the list: THE MENU.

The importance of the menu to a foodservice operation cannot be emphasized too often or too much. The fact that it is an early topic in this book underscores its importance for those studying the management of foodservice operations. The menu is also called “the driver” of a foodservice operation. This descriptive term indicates that every part of a foodservice operation is affected by the menu and stresses how the menu is a managerial tool for controlling many aspects of a foodservice operation. As you learn more about menus and menu planning, keep in mind menus from your favorite restaurants or your recent meals in other types of foodservice operations.

Meet Melanie. Melanie has just started a new job as a nanny. Some of her duties include taking care of the children and household. In addition to the normal household duties such as cleaning, Melanie is responsible for menu planning. Melanie has never had to plan meals for anyone other than herself and usually just grabs whatever she had in the cabinets or refrigerator, often eating on the go. But Melanie knows that in order to be good at menu planning, she needs to know what it is and why it is important. Menu planning also facilitates purchasing and storing required food items. If a food preparation organization is providing multiple cuisines from all over the world, menu planning makes the theme easy.

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

Job Profile

My job as a Chef was to cut vegetables & to make Seekh kabab.

KeepingKeeping the GM informed and updated about the current situation in the department and the estimated time for the food to be ready for service.

Summary

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 departments 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

Once the menu concept and ingredients are decided upon, it's time to analyze the cost associated with each dish. A recipe management program can organize and keep track of specific menu costs such as portions.

Based on added cost totals, the idea of price reduction can be explored. Adjusting food suppliers or reestablishing some menu items are methods of ensuring enough room for profit. Whatever the revenue goal is, understanding the key performance indicators (KPIs) will be an asset in building a successful menu.

A memorable menu is an important part of the restaurant marketing package. Food is the first thing a restaurant should be known for. When the menu is being designed, it should express the personality of the restaurant.

Menu planning will tie together many different aspects of restaurant success. A good menu is a source of profitability, establishes operational budgets, and is what customers will come to know the restaurant I work as a assistant chef and I had a wonderful experience working as a assistant chef and working with chef chetan motwani we all enjoyed our 1st ever experienced at our thakur college of hotel management and we are always grateful for our teachers who were constantly guiding us throughout the event.

Image Gallery

Our Special guest Harpal Singh



Our General Manager Lav Patidar and Asst. General Manager Harshwardhan Patil along with our Anchors Camee Shah and Sainath Kotian.





Our Culture lifts our spirits by singing and dancing to patriotic songs.



We in the kitchen department prepare and make food for the event and I strongly believe that, “food is the ingredient that binds us together”.



Our Boys behind the bar making amazing mocktails along with our Food and beverage teacher Ashish sir showing us some of his cool party tricks and mesmerized all us with his sheer talent and skills behind the bar.



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7. A Case Study on Importance of Proper Hierarchy and Chain of Command for Smooth Functioning of Food & Beverage Service Operations During an Event

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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 make sensible decisions 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 revolutionary 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 their 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 successful event planning.

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. 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 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 kind of 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. 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.

My Experience

As I was an associate at an event working in the F & B department with my other colleagues. It was fun working with people of different thinking and managing skills. Our team

leader Karan gore who also was HOD of F&B department at the time of ignite event. He made sure everything went well according to the tour plan. We all reported 8AM in the morning to set the restaurant area for the event and prepared basics for mock tails and other preparation as well.

We were also helped by other members and our respective teachers. It was great to organize such an event where all the students had fun and learned something about organizing and managing. Hope in the future we have such an opportunity as well.

Summary

The event was held on 27 JANUARY 2021.

All the responsibilities were given to students and all students were distributed as per their given area of interest. The main reason to give responsibility to students was so that they could learn something and try to coordinate with each and every department.

Harpal Singh Sokhi was our guest of honour at the event, they shared their point of view and scope in the future of hospitality studies. It was great hearing him and getting to know how things will be.

There was dance, singing and other entertainment for students to enjoy and participate in them freely.

There were also a few problems with coordination but when everything was going right there were things which lacked function. All of us tried our best to cover up things quickly and fast as possible so we could enjoy the event at.

Our teachers were there to help or guide us whenever we were having issues, a big thanks to our teachers for their best support.

After the dance, singing and participation of students the event was finally over.

The kitchen department prepared food for all students and teachers. In the event the food was great all of us enjoyed it. Then there was FO and the HK team was made to welcome all our guests and greet them pleasantly with welcome drinks and make guests feel at home.

HK then did all the decoration prior a day so no workload fell on event day.

Everything went well and according to the plan of all departments. It was fun in the event and also knowledge to gain.

Conclusion

This paper helps us to know about what events are 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 guests, handling buffet, table service, managing bar, decoration and table setup, quantity and quality of food and should fulfil 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 report 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 mind-set 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.

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8. A Case Study on the Importance of Menu Engineering, Designing and Event Management

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Abstract

The importance of the menu to a foodservice operation cannot be emphasized too often or too much. The fact that it is an early topic in this book underscores its importance for those studying the management of foodservice operations. The menu is also called “the driver” of a foodservice operation. This descriptive term indicates that every part of a foodservice operation is affected by the menu and stresses how the menu is a managerial tool for controlling many aspects of a foodservice operation. As you learn more about menus and menu planning, keep in mind menus from your favorite restaurants or your recent meals in other types of foodservice operations.

Meet Melanie. Melanie has just started a new job as a nanny. Some of her duties include taking care of the children and household. In addition to the normal household duties such as cleaning, Melanie is responsible for menu planning. Melanie has never had to plan meals for anyone other than herself and usually just grabs whatever she had in the cabinets or refrigerator, often eating on the go. But Melanie knows that in order to be good at menu planning, she needs to know what it is and why it is important. Menu planning also facilitates purchasing and storing required food items. If a food preparation organization is providing multiple cuisines from all over the world, menu planning makes the theme easy.

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 kitchen department, in which I got a life time's opportunity to be assistant HOD/Executive Sous Chef.

Job Profile

My job as a Chef was to cut vegetables & to make Seekh kabab.

Keeping 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.

Summary

The first ever event of the 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 departments 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

Once the menu concept and ingredients are decided upon, its time to analyze the cost associated with each dish. A recipe management program can organize and keep track of specific menu costs such as portions.

Based on added cost totals, the idea of price reduction can be explored. Adjusting food suppliers or reestablishing some menu items are methods of ensuring enough room for profit. Whatever the revenue goal is, understanding the key performance indicators (KPIs) will be an asset in building a successful menu.

A memorable menu is an important part of the restaurant marketing package. Food is the first thing a restaurant should be known for. When the menu is being designed, it should express the personality of the restaurant.

Menu planning will tie together many different aspects of restaurant success. A good menu is a source of profitability, establishes operational budgets, and is what customers will come to know the restaurant I work as a assistant chef and I had a wonderful experience working as a assistant chef and working with chef chetan motwani we all enjoyed our 1st ever experienced at our thakur college of hotel management and we are always grateful for our teachers who were constantly guiding us throughout the event.

Image Gallery

Our Special guest Harpal Singh



Our General Manager Lav Patidar and Asst. General Manager Harshwardhan Patil along with our Anchors Camee Shah and Sainath Kotian.





Our Cultural lifting our spirits by singing and dancing on pateriotic songs.



We in the kitchen department prepare and make food for the event and I strongly believe that,
“food is the ingredient that binds us together”.



Our Boys behind the bar making amazing mocktails along with our Food and beverage teacher Ashish sir showing us some of his cool party tricks and mesmerized all us with his sheertalentand skills behind the bar.



Our Boys behind the bar making amazing mocktails along with our Food and beverage teacher Ashish sir showing us some of his cool party tricks and mesmerized all us with his sheer talent and skills behind the bar .



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9. A Case Study on the Role of Formal and Traditional Welcoming Practices in an Event

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Abstract

Events play an important role in our society. Event management is a process of planning and organizing various events such as (ceremony, birthdays, weddings, charitable events, concerts, parties). Event management means doing various tasks at a time and making sure that each and everything is in place. It's not rocket science to make an event successful. It is the coordination, running and handling of all the people around.

Behind all of these and the other events that took place it's the event managers who worked restlessly just to make this event the best experience for the guests, the stars and the sponsors as well. Event management is also used as one of the most useful tools for marketing a company's product as it may attract more customers.

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 teacher.

The main motive for organizing this event was to make us understand how to manage the event. Through this event, we understand what type of responsibilities we have to take. We learned the need for having good management skills.

We are glad because of the presence of Chef Harpal Singh Sokhi as our chief guest. He shared with us his experience, difficulties which he faced in his journey. He motivated us for our future ahead in this journey.

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. In "IGNITE" there were three dance in which, one is culture dance which were taught by Nandini mam, and the other two dances were group dances. I participated in all three dances. And I'm so glad that I received an award for doing good work and teaching steps of group dance.

I'm glad that I was a part of that event.

All the students did a wonderful job making this event a memorable one.

Summary

I am Ayushi Verma. I was a Part of the front office department. HOD of the front office department was Camee Shah and Assistant HOD was Avani Sankhe.

My Experience as A Member of Front Office Department

- In the front office department we were a team of 5 students. We shared work among ourselves.
- Our assistant HOD Avani Sankhe welcomed the guest with greetings and wishes.
- We made invitations for guests, some of them written by me. As a special gift we made small basil plants in which we put a flag in each pot and in soil, basil seeds.
- As well as we gifted hand made rose bouquets to guests and also to a member of each department for excellent and hardwork.
- We made a batch for all HODs and Assistant HODs of all departments.
- We took good care of our guests. Due to the sharing of work, the work got done well and quickly.
- All the members of the front office department did their job very well.

Conclusion

- Overall the event was a great success. All guests and organizers were happy with all of the department's work.
- The success of the event depended on the contribution or hard work of each and every member. This was our first time of management of any event and we are glad that we made the event possible.
- In the beginning, I felt too much burden of the event but when all members of every department start working in unity then we feel that we can make this event possible and memorable. We accepted all the challenges and moved toward the event.
- Through this event, we learned how to organize and manage an 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.
- As I was the art of the front office department and was also a participant of the dance . I was worried about my responsibilities, how to meet my responsibilities. But I managed everything with the help of my colleagues.
- We learned a lot from this event such as how to manage an event, how to be creative.
- This was our first ever event which was managed by us, so it was a memorable event for all members and I'm glad that I did all the efforts I could.

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10. A Case Study on Decor Management and Post Event Wind up Management

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Abstract

Events play a very important role in life. It plays a very big role in my life because I didn't usually participate in many events in the past. Thanks to my teachers for encouraging me to participate in this event and special thanks to “Nandini ma'am” for giving me this wonderful opportunity. This event gave me many experiences about what it means to be part of an event. And what great opportunity it is to show your skills and what you are capable of doing.

It encourages them to make better judgments and make sensible decisions. This process helps new firms or ventures get better in achieving their goals, improve skills. Another essential factor of this process is to improve the capacity to manage, develop, and build an experience 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 etc. Essentially require a person 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.

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.

It offers enormous scope for ambitious young people. Event management is the planning and implementation of events, large and small.

Main responsibility for every event member is to work under the budget parameters set by the teachers to communicate with each other and the developer network that could make each community event successful and easy is the main key of every event.

Every member should make sure the event progresses and as plans and stays on schedule prepare to feature performers and the event will become successful as usual.

The 5 things which you need to research while planning an event are your event ideas, audience, market, location and date. In their 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 them 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 Successful Event Planning.

It means keeping your team informed at the ring two timelines budget and appointment as well as keeping important documents and Information organized a successful event planner can recall the minute 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.

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.

Our college has invited a chief guest named- "Chef HARPAL SINGH SOKHI" a celebrity chef of India.

He is a director of "Turban Tadka " Hospitality and he launched his own chain of The Punjabi Tadka in 2013.

He has also hosted the cooking show called Turban Tadka. So when the chef came our front office team welcomed him in a traditional Indian way and served him a welcome drink. This event 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 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 kind of 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 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.

My Job As an Asst. Housekeeping HOD Was To Ensure

- Assisting my friends.
- Keep communication and coordination between department and ourselves to ensure that the work has been going smoothly.
- To ensure that every decoration equipment & things they need I provide them.
- The decoration we are doing is liked by teachers. If anything changes, we will finish

it as soon as possible.

- If any of my friends need help I distribute work and help them.

My Experience

I was assigned to the HK department as an assistant, my work was to handle decoration and provide materials for that. It was fun working with people of different thinking and managing skills.

I was able to understand the importance of teamwork and that we can do heavy work through it very easily.

Also I gain many skills during events from my colleges, as my friends teach me many things that I didn't know before. Like (crafting, proper way of painting, what is quelling etc.), I also learned the time management skill.

On the day of the event we came early to ensure the decoration we have done is proper and intact and if any other department needs help we can help. Although it was our first event we have done it with very minimal mistakes with the help of our teachers, they help us in many ways. So a very special thanks to all the teachers.

Summary

Thus 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 grand scream of things but the involvement and the true spirit that each and every student shows 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 these could be added to its long for scene legacy.

This was the first ignite many more to come. If not hosted by is then by our junior's but the flame of pastorium and the spirit of the event shall never be ended.

While during this event we make a lot of mistakes, if you make a mistake, accept it and apologize and find a way to correct it as soon as possible because a small mistake in the event can lead to big problems because all departments are working coordination, it will break that.

I also gained lots of new experience 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 management and also learned how to manage things in a given budget. Our teachers helped us with various tasks and organized the decorations. You always have to be dedicated to your work. The work that has been given to you plays an important role in events, always being on time, and being helpful to everyone who needs help.

We got knowledge about how to prevent safety measures, how to handle a guest's during sanitation periods and our teacher's help 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 mistakes and work on it. I am in the housekeeping department. My job was to decorate the place with my team, we worked hard to complete our work within time and our hard work paid off in the end. The decoration we did was liked by everyone. It was light but beautiful.

Not only 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 thankyou to our teacher's Nandini mam, Ashish sir and Chetan chef who gave us such a big opportunity to get much more knowledge about our career.

Without them this event is incomplete and we also this event's memories can never fade in my life.

Conclusion

This paper helps us to know about what events are and how they are organized. Through this event one can learn how to manage and accomplish all finances, food and beverage service according to guest needs. From serving guests, 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 two fold.

We are human, not a perfect machine, referring that we make some mistake in the end, although it was not that big of deal our teacher helps us in that situation.

My role was the asst. HOD of the housekeeping department I am in charge of handling the decoration of events with my comrades.

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 report used to evaluate the success of the approach designed to counter these challenges.

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.

Overall I had a great experience in this event. It was my first event that I am involved in this deeply, it gave me many memories and experiences of life time that I will never forget.

Thanks to all the teachers.

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11. A Case Study on Importance of Menu Planning Kitchen Operation Supervision in an Event

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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 role 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 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 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 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 along with my team had to plan a 3-course menu which had to be healthy, tasty as well as eye appealing.

After meticulously planning and discussing with my team we decided to keep kebab as our starters and in order to make the kebab healthy, we made the kebab from black chickpeas.

We grinded black chana, added little gram flour and boiled mashed potato in order for the kebab to bind and hold its shape, stuck it on skewer sticks, coated it with tandoori paste and baked it. In order to add oomph and smoky flavour we even smoked the kebabs which further added to the taste of the dish.

For the main course we kept Veg Tiranga Pulao. The gravy of the pulao was tomato and onion-based masala with vegetables such as carrot, green peas and corn along with paneer and soya chunks. For this we marinate the paneer and soya chunks a day prior to the event and on the day of the event we pan tossed them and added it to the freshly prepared gravy.

Rice was prepared using basmati chawal. In a service bowl we layered the rice and gravy on top of one another and as our event was held on the republic day, we layered the top of the pulao with saffron colour and bottom with spinach flavoured rice which symbolised the tricolour of our Indian flag. The pulao was also accompanied with boondi raita and kachumber salad.

We had made tiranga barfi which was made out of semolina and milk solids flavoured with cardamom and coloured using organic colours to replicate the three colours of our Indian Flag.

Menu planning was one of the most unique and intriguing experiences for me. Being the Executive Sous Chef, I was bombarded with a plethora of suggestions by my teammates pertaining to various dishes, ideas and approaches. So, I along with my team had to sit and meticulously plan out a unique, innovative, healthy and mouth-watering menu that would be liked and appreciated by all our batchmates and teachers.

I and my executive chef had to make sure that we had all the sufficient materials required for the preparation of the dishes and the dishes that we had planned for our event, as short fall of materials could prove to be detrimental and would hinder 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 kind of 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, keep in mind our budget and depleting financial resources.

Because of us being vigilant, 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 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 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.

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. 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 would lead to a major setback for my entire team. Knowing the repercussions 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 willingly 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 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 throughout 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.

I truly understood the difference between a speaker and a leader. A speaker is a person who enforces his thoughts and ideologies on his subjects without considering their thoughts and opinion whereas A leader never takes decision on his own, rather he keeps an open mind and respects any and all inputs and thoughts that are put forward by his colleagues and in the end takes a constructive, concrete and unanimous decision which is accepted by all.

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.

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12. A Case Study on Cultural Engagements Role in Successful Event Management

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Abstract

Event management is the application of project management to the creation and development of small or large-scale personal or corporate events such as festivals, conferences, ceremonies, weddings, formal parties, concerts, or conventions. It is the process of analyzing, planning, marketing, producing and evaluating an event. It is a different way of promoting a product, service or idea. If an event is managed efficiently and effectively, it can be used as a very powerful promotional tool to launch or market a product or service. Events Management requires certain core values to be deployed to every element, process and decision to justify professional approach and achieve effective and efficient results. It involves studying the brand, identifying its target audience, devising the event concept, and coordinating the technical aspects before actually launching the event. For understanding the event management more we had also planned an event in our college called IGNITE. This event was basically for the students studying in the hotel management stream which is also known as hospitality studies. The event was held during the occasion of republic day. The event was organized and managed by the students itself. It was held to make our students understand what exactly event management is and how they are supposed to deal with each and every thing during an event. This event also taught us how to overcome the challenges that we faced during this event or will face in future while planning an event. The event was very helpful to me and for more students who are like me as I'm the person who doesn't have any confidence to face challenges nor I'm comfortable in communicating or interacting with new people this event has helped me a lot to overcome my fear. This event taught us a lot of things. This event will always be the best event of my life.

Introduction

“IGNITE” The first ever event of Thakur Institute Of Hotel Management. The event was organized by the students of the institute. All the students had divided themselves into different departments according to their interest with their respective head of department to manage the event. All the students give their 100 percent in their receptive department and overall also to make this first ever event a memorable one. The event was the first event of the institute. All the students were very excited and energetic for the event. Each and every student had the courage to do the event in an innovative way and make the event the most memorable event. There was a lot of responsibility on students and all had completed their responsibility very nicely. This event was the first of many to come and I believe that the flame ignited during the event shall last for eternity. Our Institute had also invited a celebrity guest Haripal Singh Sokhi. He is a well known chef. Many of you have seen him on cooking shows. He was there to motivate the students for their future in this industry. The chef was too calm and humble to guide the students about their future in this industry; he had also cleared all the doubts of the students regarding their career in this industry. It was a pleasure to have just a wonderful celebrity guest in our college. We also had our college principal Dr. Sharad Phulari and the trustee of our college Mr. Rajesh Singh as VIP guests. The students had not only organized the event they also had prepared for a culture event to make this event a more memorable one. Many of the students had prepare wonderful performance for the guest and their fellow classmates that to in very less time not all this Students had also prepare Mocktails to serve to the guest and others the mock tails prepared by the students were “TIHM Mojito, Indian Hot Toddy and Republican spicy khus cooler” they also had prepared food such as “ Veg Kebab, Veg Pulav, Raita, Kachumber salad, Barfi and last but not the least Rava Barfi” all this were prepared by the students they had tired making all this for the first time and no doubt all of them give their best. The event was a great success and all this was possible only because of the faculty members of our institute they were one you supported and motivated the students from starting and throughout the event without our faculty members we would have not been able to make this an memorable one.

My experience during this event : In this wonderful event I was a part of the culture team and a part of the housekeeping department. I was not all a part of the culture team in fact I was the head of the culture team being an head of the culture team. I had a great experience by leading the culture team compared to other departments. I'm glad that I volunteered to be a part

of this event. This was the first ever event of my life. When four faculty members informed the students about organizing this event on our own I was very scared even of taking part in this event but our faculty members encouraged me not only me they also encouraged other students who were not sure of taking part in this event and I'm thankful to them for motivating us. As I was the head of our culture team I also got an opportunity of welcoming our celebrity guest Haripal Singh Sokhi and not only him I also got an opportunity of welcoming our college principal Dr. Sharad Phulari and the trustee of our college Mr. Rajesh Singh who were the VIP guest of our event. It was a great pleasure for me to get an opportunity to welcome the guest in the first ever event organized by our institute.

Summary

In this event I was a part of the housekeeping department and a part of the culture team not only a part in fact I was the head of the culture team. Being head of the culture team I had a lot of responsibility to handle the participants who had taken part in the culture event. In the start all the students were very excited for taking part in culture but as the time went and we started practicing students started to back out and there was a lot of chaos created during practice of every individual category. There were 3 group dances, duet singing, group singing, handling all this seemed like an essay but as the time went it was a big task for me to handle all this. I also had Sainath Kotian as an assistant head of the culture team. In the start, by seeing the excitement of the students towards the culture event it seemed everything will go very smoothly but as we say nothing goes as we think. The same thing happened as there was a lot of chaos and miscommunication among the participants. It was getting very difficult to handle them at the same time. I was also a part of the housekeeping department so I also had to take care of the decoration of the event with my housekeeping department members. Although there were miscommunication between the participants and a lot of chaos was created as soon as the event date came closer they started understanding their mistakes and started helping me out with everything and all our work was done on time. The event also went very smoothly and all of us were very happy and proud of ourselves for making this event a memorable one.

Conclusion

The first ever event of my life "Ignite" the event was organized by our institute it was the first ever event I had organized in this event I learned a lot of things such as multitasking as there was a very less time allotted to us for this event I had to do multitasking cause I was a part of the housekeeping department and the culture team head I had to contribute my time to

both the departments. Through this event I also learned how to manage time and how to organize each and every thing nicely in less time. This event taught me the importance of time and how to manage everything in less time. This event also helped me in increasing my communication skill. By being a head of culture team in this event I also got to know about my leadership quality. These events give the confidence of leading a team and how to communicate without fearing anything. This event also taught me management skills and how to manage if anything goes wrong in the last minute of the event. I'm grateful to the faculty members of our institute who all planned out this event and gave us the responsibility to manage and organize each and every thing on our own. If the faculty would have not thought of doing this event then it would have taken me a lot more time to learn all of this so special thank you to the faculty members of our institute.

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13. A Case Study on the Importance of Menu Planning in Events

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Abstract

Planning is widely used in many areas such as in medicines, business logistics, educational department and family matters too.

The word planning refers to planning something for a series of actions to represent in the future.

Theoretically, planning is an important part of rational behavior.

The state of the arts and nutrition care expert systems and approaches that applied.

Meaning of Menu

Menu is a list, in specific order, of the dishes to be served at a given meal. Menu is central to the food service concept—it defines the product offering, establishes key elements of financial viability namely price and contribution margin, and provides a powerful marketing tool.

Objective of Menu Planning

1. Age groups
2. Sex
3. Type of work / activity
4. Place of work or accessibility to the market or eating place
5. People to be served
6. Economic conditions
7. Surrounding area

There is a basic objective for any type of canteen. Which are common to any food eating outlets.

1. To provide food which is clean and wholesome for the clientele
2. To provide a balanced food not only nutritious but balanced in variety. These two

facts can be used in any type of canteens.

To maintain the cost of food which is very reasonable and satisfying to the clientele. In addition to general objectives for each type of canteen there may be specific objectives for each type of canteen.

For getting a great experience that is how menu planning is done in depth. So, we the student of hotel management had conducted our first event called "Ignite" in our college premises.

Introduction

The first event of thakur institute of hotel management was conducted on 27th January 2020 which was named as ignite that means the flames of patriotism ignited in the hearts of each and every Indian on the Republic Day. Which was conducted and handled by the students of hotel management? Every student took an active part in it and gave their hundred percent to make this event successful.

This event was very special for each and every one of us because this was our first event in our academics. Every student took part in their respective areas in which they all were interested.

This event was the first but I believe that the flames of ignite will last for eternity. Celebrity Chef Harpal Singh Sokhi was invited as our special chief guest to light up the event. Principal of the institute Dr Ganeshari as well as the trustee of our college Mr Rajesh Singh were also invited.

So, each and all students were divided into different departments to manage the event and prosper it.

As everyone was divided for their respective work, I took part in kitchen department and I was given the opportunity to be a demi chef de partie.

My experience as Demi Chef de Partie

For the event I was the chef de partie for making barfi which comes under a dessert. As my job was to see whether all the work is done on time and to see to it that all the colleagues are doing their work properly.

At first when the work was assigned to me, I got nervous whether I would perform my work properly or not. But as tough as I thought it was, it wasn't like that because all my colleagues were actively ready to perform and hear the instructions from me so my work was done with full grace.

As I was given the responsibility for the following recipe, I needed to give all the details of work and the progress of the recipe to my Chef de Partie who was Mahek.

In the kitchen department we all were in a group of 20 students and we planned a 3 course buffet menu, which consisted of a main course, salad and dessert. Each and every one was divided on the basis of workload in a recipe needed. And there was a proper way of communication and command established in the kitchen department.

After the completion of the recipe, I helped other colleagues to finish their work in the given time. In short, I loved my work and did my work with all the responsibility given to me whether it was helping my colleague or sharing the valuable ideas and executing it.

My job as a Demi chef de partie was to: Assist the chef de partie. Taking care whether all the work is done efficiently Communicating and coordinating with the commi chef and ensuring the proper communication is established. Keeping the CDP informed about the work in progress.

Summary

I loved, I learned, I enjoyed and gained a great amount of experience from this event. Because of the event all the students and teacher came together as a one team we executed a great event. Congratulations to each and every department, Cultural group, head of all the departments, our managers who were handling the event and coordinating with each and every department whether all the work is completed.

As I was in the kitchen department, I got a great chance to enhance my way of cooking. And letting know my mistakes is also a great part of being a human being. Because of the mistakes we make we get to know how to get it right and avoid making it. Also got many cooking tricks which can be used during the process with the help of the chef. Need to thank each and every teacher who helped make this event a grand one.

As the event was going on our chief guest chef Harpal Singh Sokhi gave his valuable experience in his great career. Told each and every minute thing a student needs to become a chef. Showed us how the hotel industry has taken a great change and all the aspects a student needs to become a hotelier. And got a huge knowledge from him.

This was the first Ignite and many more to come not hosted by us then by our juniors who will take this legacy ahead and let the flame of patriotism and spirit of the event should never be ended

Conclusion

Even after the last visitor leaves, the event is not over-at least not for the organizers. One thing must be taken care of by all the firms and organizations that helped with the event. As I conclude here, the event was a great success. And with the help of each and everyone we all did a great job. As the event ended, we were super excited and surprised that it was a huge success for all of us. All were giving their 100 percent of dedication to their work. We all are very excited to indulge ourselves in upcoming events in college. This will help us in the future to handle an event and be calm in tough situations. And happy to say that we did a great job.

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14. A Case Study on Importance of Proper Formal Hosting and Guest Interaction during an Event

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Abstract

Event management is one of the stressful jobs in the world .There are various types of events that are celebrated throughout the world like events related to festivals, personal achievements, marriages , birthday celebrations ,kitty parties or get togethers etc.Management is of an event is not a one man job it's always depends upon the coordination and cooperation of other sectors like housekeeping, front office ,kitchen and food and beverage services. A event can be call successful only and only when all these sectors work together in harmony, lousey work from any of the mentioned sectors can lead to catastrophe and may lead to a bad eventThe 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. Financial planning is also one of the most important factors that has to be kept in our mind in event planning. A good idea of the budget has to be kept at the corner of your mind while planning an event to make proper financial decisions to maximize your profits.

Summary

Ignite was the first ever event held by Thakur institute of hotel management held on the auspicious event of the republic day. The event consisted of various acts, performances, dances and songs performed by the very talented students of Thakur institute of hotel management the

flow of all these performances were managed by the two incredible hosts of the event. The word ignite was used to name the event as both the faculty as well as students hoped that the spirit of the day of republic shall always ignite the feeling of patriotism in the hearts of the people and cherish the event to be the greatest and better in the coming years and onwards. They event was relied on the front office sector for welcoming the incoming guests and listen to the complaints as well as note them if there were any, on the housekeeping for the decoration on the venue as the event was held on the day of republic the decoration had to be done in a way that would compliment the event hence the housekeeping departments work began from bringing materials for the decorations such as tricoloured flag, tri coloured balloons ,ribbons and chart paper etc that too managing the decoration in a given budget, food and beverage service had to serve every person present in the event, mannerisms and habits are too be kept at an all time best while in front of the guests. Serving as well as producing beverages was entirely the job of the food and beverage , Kitchen department was given the biggest budget compared to the other sectors as the raw materials required for the production of the food as well as the quantity is larger compared to other sectors. The kitchen department had the responsibility of producing food for all the guests present in the event which took them a day prior for the preparation of raw material used to produce the complete product. As mentioned before, management of an event is not the work of a specific person or a sector as it heavily depends on the teamwork of all the sectors which is handled by the assistant and well as the general manager of the event. A event can be called as a machine which won't work until all the tiny parts in the machine aka all the departments mentioned above don't work together

My Experience

Ignite was the first ever event of Thakur institute of hotel management as well it was the first time I ever managed a event, the stakes were very high for me as I had four other departments working under me namely front office, housekeeping , housekeeping and food and beverage the hierarchy started with the general manager , assistant general manager and then came the head of departments of all the sectors .As I said before the stakes were high so being tensed is the only natural human response I started my work with rolling up the head of departments and asking them to find out exactly how much funds would they require for their respective departments all the while collecting the funds for the event, once I was used to the fact that I was the general manager I realised that I didn't have much to do on the day of the event so picked up an opportunity for hosting the event since it was the first ever event it was

like watching history unfold in front of my own eyes and I wanted to contribute as much as I can and as hard as I can to make the event a massive success, once I was done with collecting the funds for the event I distributed a sizable chunk amongst the head of departments of all the sectors according to their needs as preparations had to be made for the event and the sooner they receive the funds the sooner they would be able to proceed with their work. The kitchen department started the preparation a day before by cutting up the vegetables and setting up the spices as they required to give the final product on the day of the event and preparing raw materials on the day of event would be time consuming and it would have been impossible to achieve the goal if not so, along with the kitchen department the housekeeping department started preparing their decoration materials prior to the day of the event achieving the economy also was a big goal in the corner of my mind. The food and beverage department were the people at work during the event as I was preparing and scripting my hosting. The food and beverage department was planning and preparing to cover the entire hall so that no guest would leave unserved. Hosting for the first time was a scary experience at first but once I got used to the atmosphere it became easier and easier the friendly nature of the audience helped a lot in keeping my confidence at an all time high, once I was done with my hosting it was time for our chief guest to come up on the stage and interact with the audience it was a truly educational as well as enlightening experience to listen to the t.v icon chef harpal singh sokhi share his experiences with us. In conclusion I would like to say that the event was a massive success by not only looking at it in the aspect of an event but it also helped each and every person who took part in the event by building up their confidence.

Conclusion

The lesson to be learnt while managing events is that the key word is coordination and there is no way around it. The entire event may flop if any of the departments involved works inefficiently. Heading towards the event with a plan creates an ideal picture in your head about the event which helps in further planning of the event, it is like having a blueprint of the building before constructing it off course managing an actual event is way different making a schedule but it is always a great idea to move forward with a plan. A schedule can be used to keep all the departments in check and be more efficient. A prior idea of the event and its schedule should be given to the H.O.D of the departments and if possible then to the entire management team that would help each and every person in the management team a better idea of the flow of the event and it also improves the synergy of the teammates. If possible,

appointing a person to manage the finances of the event helps you achieve financial accuracy which leads to you getting a proper idea of the usage of your budget which then helps to maximise your profit. The behaviour of your staff towards the guests has to be very helpful and welcoming. This is important not only for management purposes but in regards to the hotel industry as well. Financial decisions made by you should be in accordance with the budget of the event and how much the institution is earning from the service and how much u percentage of the profit you are authorised to use for the event. The satisfaction of the customer aka recipient of the event is very important as it will increase the goodwill of the institute which will help u get more customers in future through the references of your satisfied customer. The moral of the team should be high or else the work may be sloppy, the reasons for low morale of teammates might be over aggressiveness of the manager or bad behaviour of the customer towards the teammate but in any case the possibility of this happening during the event should be mentioned prior to the event as it helps the teammate of the awareness of the situation which can be resolved after the event. Tolerance of your teammates' mistakes and a control on your anger in the stressful atmosphere of the event helps you get a stronger hold on the problem of the situation at hand. So in conclusion of management is a job that requires abilities like asserting team work, coordination, cooperation, financial awareness, anger management, influencing teammate willingness to learn and flexibility

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15. A Case Study on Kitchen Setup and Operation Management

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Abstract

Event management system is used to manage all the activities related to the event. In any event many service providers work simultaneously and it is very hard to manage these providers. It is also important for event organizers that he has all the contact details of these service providers so that he can contact them any time to plan an event at a given time. To manage all these activities we have developed this software. To get success in the event management business, users should have strong network contacts of service providers. These contacts are essentially providers of specific services who can be mobilized quickly to participate in any given event. To make an event successful the event manager needs different service providers like Soundsystems services, Lighting providers, Canteen services, stage construction and so on. In any event many service providers work simultaneously and it is very hard to manage these providers. It is also important for event organizers that he has all the contact details of these service providers so that he can contact them any time to plan an event at a given time. . In the present system Event Company has to do all management work manually. They keep all payment information on papers.

There is no system to check the past expenses on any event. To do this they have to check the payment register and this task is very time consuming and tiresome.

The Event Management System project is useful for planning how to successfully organize a function. In order to organize an event teamwork is important and work allotted to each team member managed using this software.

Event organizer is an application under project management for creating and developing festivals, events, etc. Through event management, users can study the workings of the product being looked at, identify the goal viewers, visualize the occasion idea, coordinate and plan the technical as well as logistical aspect of the event before executing the plan. An arrival on asset is essential for the occasion management industry, therefore careful planning

and analysis is required for optimizing the return on investment. Since big events have a big impact on the country.

The event management industry includes a gamut of events, right from the Olympic Games losing to a brunch gathering for ten people. Most industries, charitable organizations and other interest groups shall hold events of various sizes in order to market themselves, raise money, build and maintain business relationships or just celebrate.

Introduction

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The event management industry includes a gamut of events, right from the Olympic Games losing to a brunch gathering for ten people. Most industries, charitable organizations and other interest groups shall hold events of various sizes in order to market themselves, raise money, build and maintain business relationships or just celebrate.

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.

I was in the kitchen department as chef de partie and my role was to make a starter dish known as KEBAB and segregate the work to my team.

My Major role was to coordinate with my teammates and the executive chef and also to get each and every team-mates opinion and take them into consideration.

This was the first event which was only managed by hotel management students

We students were even nervous as the responsibility given to us was quite major and we the output to be perfect

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.

My Experience As Chef De Partie

During the event I was the chef de partie for kitchen department and played an extremely vital role in the kitchen operation and for the smooth flow of the event

Me and my executive chef had to be sure about the ingredients, lay out cooking utensils needed to complete the recipe and set up a timeline of when to cook the item.

Collaborating with the rest of the culinary team to ensure high quality food and service keeping your area of the kitchen save in sanitary

As there was responsibility of bulk cooking and compared to the rest departments, the kitchen department was having more students and also they were segregated with different types of dishes which included starter, salad, main course, and sweet dish.

The Executive chef gives the CDP's (station head) different stations to cook.

So me and my team had pre-planned the work that we all needed to do individually.

This event made me learn many things like patience, moreover coordinating with the people who have different opinions.

And also had to listen to everyone command as nd instructions given by the our chef Although the experience which I am writing about was not practically easy, Few things didn't go according to the plan but we managed the situation in due course.



My Job as Chef De Partie

- Assist my team members
- Communicating and coordinating with the teammates and Ensuring the proper communication with them
- Listening and understanding each and every team- mates opinions and ideas
- Keeping the executive informed about the current situation of the work given and done

- Helping my team members and also the rest of the

Summary

This event has been like a seesaw for me , as there were many ups and downs in the event, and I was the CDP for the starter and was given a team of 4 members. It was quite challenging for me to manage everything accordingly.

One of the challenge that I faced while cooking my dish was, in the beginning the were going good until the mixture of the kebab was not getting combined, then according the opinion of everyone and permission of the chef, we add gram flour into it and gave it a mix again

Then though the mixture wasn't getting combined as we added it in oil it started to discrete, as our chef is expert in handling the collapsing situation he suggested we give the mixture a mix by adding some boil potatoes then we combined the potatoes together and made it into round balls and then deep fried it.

And the results were stunning

When the things were falling apart and we lost hope for the final product our chef have supported us and encouraged us that these are situation that might happen in future but at that time we have to overcome and get the solutions of it. 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, supported and encouraged us and gave us the positivity which helped us throughout 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

Event Management System is user friendly and cost effective system, it is customized with activities related to event management life-cycle. It provides a new edge to the management industry. Solution to always keep your objectives and goals on top priority while

developing any plan of work.

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 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.

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16. A Case Study on Event Planning, Organising and Executing

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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 make sensible decisions 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 revolutionary 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. 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 successful event planning.

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. 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 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

The department was kind of 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 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.

Expenses

FOOD & BEVERAGE DEPARTMENT:-

ITEMS	COST (Rupees)
PLASTIC GLASSES (200 no's)	480
SPOONS (100 no's)	60
STIRRER STICKS (100 no's)	160
KHUS SYRUP (2 bottle)	280

FRONT OFFICE DEPARTMENT:-

ITEMS	COST (RUPEES)
ROSES	340
EARTHEN GLASSES	200
PLANTS	200
BOUQUET PLASTIC AND DECORATION	250
CHART PAPER	100
TOTAL	1090

Housekeeping Department

ITEâ&is	COST (RUPEES)
TRICOLOUR FEATHERS	90
FLOWERS	140
TRICOLOUR RIBBONS (1 PC)	60
BLUE RIBBONS (4 PC)	40
BLACIC RIBBONS (4 PC)	40
TRICOLOUR BALLOONS	120
CHART PAPER	100
COLOURED BALLOONS	300
DOUBLE SIDED TAPE	200
INDIAN FLAG	200
DECORATIVE QUILLINGS	200
TOTAL	1490

Vegetables and Milk Products

Ingredients	Quantity	Price per Ky	Total Price
Tomato	6 kg	25	150
Capsicum	2 Kg	60	120
Coriander	1 Bunch	25	25
Green Peas	2 Kg	40	80
Mint	1 bunch	30	30
Beetroot	1 Kg	40	40
Green Chilly	250 gm	120	30
Carrot	2 Kg	80	160
Onion	5 Kg	45	225
Cabbage	1 Kg	45	45
Cucumber	1Kg	40	40
Corn	500 gm	160	80
Lemon	25 lemons	Per lemon 4rs	100
Mawa	1kg	400	400
Curd	2Kg	100	200
Paneer	1Kg	360	360

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 events are and how they are organized. Through this event one can learn how to manage and accomplish all finances, food and beverage service according to guest needs. From serving guests, 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 report 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.

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17. A Case Study on Menu Designing & Developing for Varied Events

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Abstract

Menu is one of the important aspects for the success of any foodservice establishment. Perhaps it is arguably the soul of the restaurant. Menu infers several interpretations for both the buyers and sellers. The main advantage of a well-planned menu is that it leads to consumer satisfaction. It also helps to motivate the employees for a responsible and successful service. Menu planning is the process of deciding what you will eat for each meal, including main dishes, side dishes, and desserts. It also entails knowing how many meals to plan for and when to serve them. Daily activities and scheduling variations may complicate the menu planning process. Knowing what types of foods can be prepared according to the activities and schedules for a particular day is an important part of meal planning. Menu should provide nutritious food, tempt the appetite and satisfy the guest. It is essential to have knowledge about the sequence of courses. The modern trend is to give about 4 to 5 courses in a sequence. Having a menu plan will also reduce food waste

Objectives of Menu Planning

The aim of menu planning is to

1. Minimize overhead expenditure, i.e., fuel, electricity, water, labour.
2. Create eye appeal
3. Simplify purchase, preparation, and storage of meals
4. Provide attractive, appetizing meals with no monotony
5. Save time and money
6. meet nutritional needs recognition that food is treatment part of medical therapy
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 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 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 kitchen department, in which I was demi chef de partie

My experience as a demi chef de partie

For the event I was chosen as the demi chef de partie for the veg pulao recipe. My job was to prepare pulao and help my colleagues who were with me for the pulao preparation.

I was nervous at first as it was the very first event of the college but my colleagues made it easier to work and everyone was so helpful and did their best which gave me encouragement, and helped me to believe in myself. That helped me towards my work

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

Rice that which we prepared that was undercooked we all got panicked then we added some water and gave indirect heat to cook the rice

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 so that one feels a sense of responsibility and a proper chain of command is established in the department.

After the completion of the recipe I also helped the starter department in making the tri ranga kebab as time was short to make that dish.

My Job As an Demi Chef De Partie Was To

- Assist the Head Chef and Sous Chef
- Assisting all the areas of kitchen and ensuring all the station is clean and tidy
- To ensure minimum kitchen wastage
- Making sure the chain of command is working efficiently.
- Intervening, assisting and suggesting fellow colleagues when in need of help. • To be flexible and willing to help the kitchen in busy times
- To report all maintenance issue to the head chef
- Coordinating with the food and beverage department at the time of service.

Summary

The event "IGNITE" was successfully well handled by all the students. This is our first event the students were given the responsibilities according to their departments 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 demi chef de partie, overall it was great experience i got to learn alot from it like time management and it plays a important role in kitchen and

staying constantly vigilant makes much easier for me avoid self created problems which allow me to focus on my work i started to notice my mistake and observed by having presence of mind toward my work. I knew that my department's reputation was at stake and any mishap by me or any member of my department would lead to a major setback for my entire team. Everybody did their best knowing the repercussions 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

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.

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

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.

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

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.

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18. A Case Study on Planning and Management of Food & Beverage Service and Pairing in Events

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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.

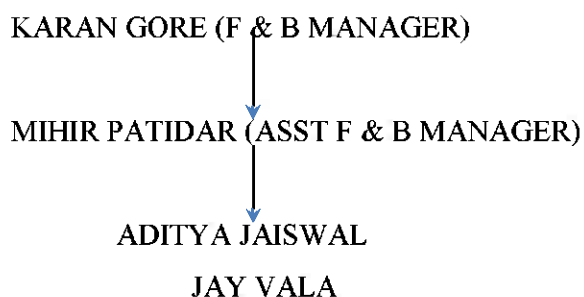
I Being A Part Of F&b Department, Handled The Guest Table Service As Well As Buffet Service.

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 drill, 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



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.

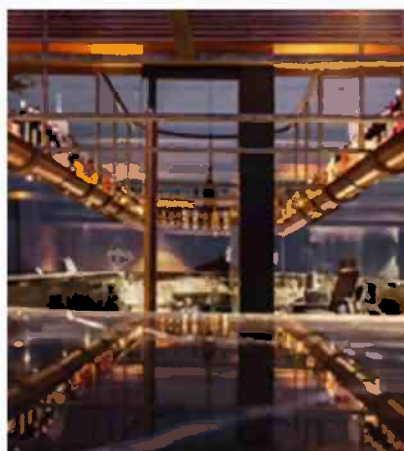
RECIPE: BOIL ALL THE INDIAN SPICES i.e GINGER, CLOVES, CINNAMON, CARDAMOM, BLACK PEPPER. ALSO PREPARE SUGAR SYRUP. POUR THE SPICE BLEND AND TSP OF SUGAR SYRUP INTO BRANDY BALLOON GLASS AND AT LAST SUM IT UP WITH A STICK OF CINNAMON USED AS A STIRRER.

REPUBLICAN SPICY KHUS COOLER

A TWIST OF SPICY AND SWEET, REFRESHING & ELEGANT DRINK FOR ALL TIME HOT SUMMER DAYS.

RECIPE: REMOVE SEEDS OF CHILLI, ADD IT INTO THE GLASS. ADD KHUS SYRUP, ATLAST ADD SPRITE SODA AND THEN MIX IT WITH A STIRRER. YOUR DRINK IS READY TO SERVE!

IMAGE GALLERY



Source: <https://www.gqindia.com/content/insiders-guide-to-best-bars-in-juhu-mumbai>.



Source : <https://img4.nbstatic.in/tr:w-500/5fe5b9d05cc6f2000bbce4d3.jpg>



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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 an investigation 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.

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19. A Case Study on Venue Management and Themed Decor for Specific Events

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Introduction

The first event of Thakur Institute of Hotel Management was held on 27th January, the event was named as “IGNITE” representing 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.

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 housekeeping department, in which I got a chance to be a member of the housekeeping department.

Housekeeping Costing

Sr. No	Items	Cost
1.	Tri Color Feathers	90
2.	Flowers	140
3.	Tri Color Ribbons (1 pcs)	60
4.	Blue Ribbons (4 pcs)	40
5.	Tri Color Balloons	120
6.	Chart paper	100
7.	Individually Coloured Balloons	300
8.	Double sided tape and accessories	200

9.	Indian Flag	200
10.	Quilling Strips	200
11.	Glitter Pens(8 pcs)	100
12.	Black Ribbons (4 pcs)	40
13.	Flag Stickers and Tags (2 pcs)	40

Image Gallery



Our General Manager Lav Patidar and Asst. General Manager Harshwardhan Patil



Source:https://encryptedtbn0.gstatic.com/images?q=tbn:ANd9GcTenrm1Ov24hSx3jNPVtTnQm3lnsIKew7hk_g&usqp=CAU

Summary

My experience as an member of housekeeping department

During the event I was a member of the housekeeping department and played an extremely vital role in the cleaning operation and smooth 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 on time .In this event our whole team coordinated and cooperated for the decoration and cleanliness process therefore , our work became the best.

In the whole event we make sure that our guests' hygiene is the must. Me and my colleague's decorate our floor, in a way it attracts the public's reaction.

Mainly, the event was the best part of my career because it was the first time I had a great experience working as a member of the housekeeping department . I got so many things to learn from this event. Being a member of the housekeeping department is the greatest opportunity ever.

Conclusion

This event has been a total roller coaster ride for me for the first time ever since I was working in the housekeeping department which was completely new for me. 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.

Over all the event was a great success as our decoration turned out to be perfect and I got to learn quite a lot of things

This event was one of its kind of involvement and the true spirit that each student showed to make this event possible is what made this event great.

My Job as an Member of an Housekeeping Department Team To

- Make sure the whole floor is clean and the decorations of the floor
- Communicating and coordination with the colleagues 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 decoration and cleaning to be ready for service.
- Coordinating with the front office department for the time of service.

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20. A Case Study on Importance of Hierarchy of Food and Beverage Department

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Kenil soni

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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 make sensible decisions 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 revolutionary 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 conceptualising, planning, organising 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 organisation. Event management is an area that is growing rapidly, and is expected to have a better growth rate in the next decade. Typical events organised 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 their 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 successful event planning.

Introduction

The first ever event of “THAKUR INSTITUTE OF HOTEL MANAGEMENT” was held on 27 January 2021. The event was named “IGNITE”. The word Ignite represented the flame of patriotism Ignited in the hearts of each and every Indian on the day of Republic. The event was made special due to the involvement of students in various departments. There were a lot of responsibilities on the mind of the student 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 was the first event and many more to come and I believe that the flame ignited during the event shall last for eternity.

Our College Has Invited a Chief Guest Named

“Chef HARPAL SINGH SOKHI” a celebrity chef of India.

He is a director of “Turban Tadka ” Hospitality and he launched his own chain of The Punjabi Tadka in 2013.

He has also hosted the cooking show called Turban Tadka. So when the chef came our front office team welcomed him in a traditional Indian way and served him a welcome drink. Principal of this institute “Dr. SM GanaChari” as well as “Mr. Rajesh Singh” were also invited to light the event. Then the student showed the presentation based on chef Harpal Singh which was made by one of our students. Then chef Sokhi was greeted with a bouquet by the students that are General Manager, asst. GM, and HOD’s of various departments of the event. Then at the request of our ma’am the chef talked about himself, told about his college life, the hard work he did for his passion for his success and gave motivation to all students.

After that the chef was served with tea, coffee and snacks.

Our cultural team prepared dance acts and also prepared songs on patriotic themes, which were performed by them and they did a great job. The chef Sokhi enjoyed the performance and appreciated it. Then he was served a mocktail and food prepared by the F &

B and Kitchen department. He thanked all of us for inviting him as a chief guest and at the end of the day we clicked pictures with him and thanked him for coming to our college and he left with big smile on his face

My Experience

As I was an associate at an event working in the F & B department with my other colleagues.

It was fun working with people of different thinking and managing skills. Our team leader Karan gore who also was HOD of F&B department at the time of ignite event. He made sure everything went well according to plan. We all reported at 8AM in the morning to set the restaurant area for the event and prepared basics for mock tails and other preparation as well.

We were also helped by other members and our respective teachers. It was great to organise such an event where all the students had fun and learned something about organising and managing. Hope in the future we have such an opportunity as well.

Summary

THUS 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 FOR-SCENE LEGACY.

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

This paper helps us to know about what an event is and how it is organised. Through this event one can learn how to manage and accomplish all finances, food and beverage service according to guest needs. From serving guests, handling buffet, table service, managing bar, decoration and table setup, quantity and quality of food and should fulfil all the guests needs. The objectives of this paper were twofold. The first was to outline some of the challenges faced by the students organising events. The second was to report the findings of a post-event analysis report 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 mind-set 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.

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21. A Case Study on Planning and Organizing Decor as Per Theme of an Event

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Abstract

Event management includes a variety of functions for executing large-scale events, which might include conferences, conventions, concerts, trade shows, festivals, and ceremonies. It involves handling the overall logistics of the event, working with staff, and conducting project management of the event as a whole.

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.

Additional duties might include managing the budget and the teams of people responsible for each function, as well as overseeing the execution of the event. Event managers also supervise the services of all outside vendors and professionals, including event planners.

We decided to plan an event in our college called “IGNITE” for the celebration of republic day. This event was hosted by us students with the help of our teachers. The actual reason for organizing this event was to make us understand what event management was all about. Because of this event we have learned the need for having good management skills, such as having good leadership qualities and acquiring the ability to be creative and resourceful.

College invited Chef Harpal Singh Sokhi as our chief guest and the wisdom that he was willing to share with us added 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.

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 housekeeping department, in which I got a life time’s opportunity to be the head of department (HOD).

My experience as (HOD) OF HOUSEKEEPING DEPARTMENT

During the event I was the head of department (HOD) for the housekeeping department. I and my housekeeping members had to make sure that we had all the sufficient and required items needed for the decoration and safety and hygiene kit 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 housekeeping department.

The difficult challenge we faced was buying decoration items at 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 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 housekeeping department we were a team of 09 students. So, we divided them into teams and assigned each team to a station and everyone feels a sense of responsibility and a proper chain of command is established in the department.

My job as an (HOD) housekeeping (leader in Housekeeping) i positively lead the Housekeeping department with energy and enthusiasm. My role was to provide exceptional service and work as part of a team to achieve great success and deliver lasting memories to the guests.

My role as an (HOD) of housekeeping department was->

- Keeping the area clean.
- Consistently offer professional, friendly and engaging service
- Lead and supervise the day-to-day operation of the department to ensure service standards are followed
- Handle Guest concerns and react quickly, logging and notifying the proper areas
- Actively participate in daily briefing.
- Decorating the restaurant
- Sanitising area
- Follow all safety and sanitation policies
- Other duties as require

Summary

This event has been really amazing for me, I was in charge of an individual and fully functional department which was completely new for me and as I was the (HOD) of housekeeping department I was confident for my position and in the beginning of the event but I was also too tensed and worried about how this event will turn out to be as and what if something goes wrong, but I was sure 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. Nandini Ma'am is our housekeeping teacher and she is our backbone and support system in the housekeeping department and she 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 Nandini Ma'am from the bottom of my heart. And thanks to our team of housekeeping 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.

Housekeeping may be defined as the provision of a clean, comfortable and safe environment, It's is not confined to the housekeeping department as every member of staff in the establishment should be concerned with the provision of these facilities in their own department

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. We got to know the importance of money, time period, communication, safety and hygiene and proper grooming standards. Because of every department this event was really great and was possible.

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22. A Case Study on Importance of Crowd Engagement and Interpersonal Skills during an Event

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Abstract

The job of a general manager and the assistant general manager is to coordinate with each and every member that was in the event the job does not only begin in the morning of the day of the event but it starts on the day when we decide to host the event the general managers are the two core pillars of the event. Hierarchy explains the most prominent figure of the event which is the general manager below him comes the assistant manager under them come Hod's should coordinate with the general manager and assistant manager to make the event a successful one.

The floor depends on the coordination and teamwork that the general manager, assistant manager and H.O.Ds show.

The job of the general manager and the assistant general manager is full of responsibilities and this is an excellent opportunity to show one's leadership qualities and how he manages his team. This is the experience that I had when I was the general manager of the event.

Introduction

The first ever event of Thakur Institute of hotel management under zagdu Singh Charitable trust of Thakur College of science Was hosted by students. The event was named ignite because it represented the flame of patriotism ignited in the hearts of each and every Indian on the day of Republic Event was hosted on 26th itself but it was further delayed to 27th. The participation of all the students is what made this event a memorable One.

Students were divided into Departments and H.O.D's were decided to manage the flow of the event. The event started at 11:00 AM itself but the work of the students started at 5:00

AM itself an event this big Needs a lot of preparation The preparation start with the housekeeping Department when they arrived for decorating the event venue all the while the kitchen Department was getting their kitchen ready for the preparation of the food which would be consumed later in the event on the other hand the front office were getting their front office ready and were practising their mannerisms to show them in front of the guests The F&B Department also had a lot of works on their hands the F&B had to get their eyes and prepare for the beverages ready to get them ready on time at the time of the event now going on to 11:00 AM the event started with the students aka the guests entering the venue we were also joined with many of the college faculty and honourable guests the chief guest of the event was Harpal Singh sokhi Event started with Nandini mam pondering our guest with a small presentation which was then followed by the guest giving their advice and sharing their experiences with the students it was very enlightening to listen to the problems and solutions to the problems that the guest face in their lives to be shared with us the guest then unfortunately Had to leave but the event continued with the performances that were been practised by the students of the cultural group Then after the performance it was time for food all the students enjoy the food and the beverages served by the F&B Department They're having the food it was very satisfying to see each and every guest been completely happy And satisfied with the Event Hence the event ended but this was the first with more to come and I said in the event the flame Ignited in the event shall forever cherish the spirit of the event for the rest of eternity.

My experience

Ignite was a once in a lifetime experience for me as it was the first ever event of Tihm so being the general manager was a very great experience for me as I had the privilege of being part of history itself. I was the general manager of the event and the assistant general manager under me were the H.O.Ds of other sectors namely housekeeping, front office, food production and food and beverage under them were allotted teams of students.

The venue of the event was in the resto bar named the inn the event began at 11am in the morning with our excellent hosts and their on point humour which then commenced with an welcome dance which was choreographed and executed by the students themselves the dance was then accompanied with a song accompanied with melodious music played by the students which was continued by the briefing of the chief guest chef Harpal Singh sokhi he shared his experience and stories with the audience then we ended the event with food which was again prepared by food production team of the students. In general in my eyes the event

was a success and we hope that it stays a yearly occasion to be continued by the next generation.

Summary

The event was going to start at 11am in the morning but the study reported in the college at 6am in the morning there were many things to be done by the students such as decorating the venue, preparing food and preparing raw materials etc.

Then the students started preparing for their roles that had to be played by them in their separate departments.

Practice played an impossible role in the making of the event and success the event started at 11am sharp in the morning the event quickly picked up with energetic hosting by the hosts.

Which was then followed with a marvellous dance and melodious song. Which lifted the spirit of the event. The chief guest of the event was chef Harpal Singh sokhi.

He was first introduced to the audience by non-other than Nandini Ma'am. Nandini ma'am prepared a 20 page presentation for our beloved guest, chef Harpal Singh sokhi is a very charismatic individual, and he explained the industry to our audience and shared his experiences as well. It was very enlightening to have him with us. It was a seriously informative experience.

Expenditure

Front Office Expenses

EXPENSES.	AMOUNT.
Glitters pens (8 pcs)	100
Plants	200
Earthen glass	200
Bouquet plastic and decorations	250
Chart paper for greeting cards and decorations.	100
Roses	340
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

Khus Syrup	280
Sprite	550
Cranberry Juice	120
Vodka	400
Total Amount	2,050

Amount 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 Quelling's	200
Total	1290

Conclusion

Does 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 even not only cherish the spirit off Thakur Institute of hotel management but also this could be added to its long For scene legacy this event was the first of its kind but not the last ignite will always take place If not hosted by us then by the juniors but the flame of patriotism and the spirit of the event shall never the vanquished.

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