

Institutional Distinctiveness: We would like to highlight our plan of action to equip our students to acquire knowledge on various areas which are closely related to the hotel industry. A couple of initiatives have taken at the Institution level. 1. Carving Classes: Carving “art on the fruits, vegetables, ice, butter” etc; has become the sign of attraction for the guests attending the parties. There is a an attractive caricatures made out of fruits and vegetables near the plates lying for the gusts to go for the lunch/dinner for the food of the choice.

In Indian parties as well as world over the chef always try to impress the guests by their skill of the art carving on the fruits and vegetables apart from the dishes they are preparing.

Carving is the art of carving fruit and vegetables, a very common technique in Europe and Asian countries, and particularly popular in Thailand, China and Japan. There are many fruits & vegetables that can be used in this process; the most popular one that artists use are watermelons, apples, strawberries, pineapples, carrots, pumpkins, cantaloupes etc. One constraint to carving fruits and vegetables is that sometimes one must work fast. The moment a peel is removed, oxidization will start to discolor your artwork. The person who is having knowledge in carving will be in good demand. One can opt to settle completely in that line. The college would arrange the carving classes by a well experienced faculty member. Duration of the course, timings, date etc; would be decided to suit the timings of Faculty and students. The affordable fee will be fixed for the course. On completion of the course, college will issue certificate to the students. 2. Bakery classes: Culinary students preparing to embark on a career in food preparation are faced with an early choice. The hierarchy of most kitchens is based on delineation between sweet and savory specialties. Early in his or her career a chef will generally declare a field of study that will guide their educational path toward the preparation of sweet or savory foods. The passion for savory or sweet is pretty clear-cut among chefs and so too is the educations for each. Cakes, chocolates, pies, tarts, cookies, soufflés, truffles, and other delectable creations are limited only by the creativity of the pastry chef, and have become a natural part of daily menus and celebrations. Front-line chefs who create savory delicacies are often recognized as key players in the culinary world, but the importance of pastry chefs should not be underestimated. These unsung heroes of the kitchen are often responsible for the cold food preparation area as well as the pastry shop. Pastry chefs work in a diverse array of kitchen and culinary environments including small and large standalone restaurants, bistros, hotels, convention centers, resorts and spas, cruises, casinos, and as personal chefs. In large convention and resort centers there are often many kitchens on a single property. It is not uncommon for the pastry shop to be run from an independent kitchen. When the bakery stands alone, the staff is structured in the same fashion as any other kitchen. An executive pastry chef is assisted by a sous chef-pastry in meeting the responsibilities of day to day operations. Smaller kitchens might not be staffed with multiple managers, but a pastry chef graduate should be prepared to see a variety of positions, depending on the property. Common related positions in an active kitchen might include: 1. Executive Pastry Chef 2. Sous Chef- Pastry. 3. Pastry Chef. In view of the reason to equip our students with good Knowledge about bakery & confectionery, we decided to start above said course. We conduct the bakery classes as the part of time table & the students are asked to maintain the journals to record the recipes of the sessions done which will be valued by the faculties.