AMITY UNIVERSITY
HARYANA
Established vide Government of Haryana Act No.10 of 2010

Directorate of Outcome
Outcome Report (Event/Activity Organized @ AUH)

1. General Information

Date: 04/03/2022
Event Type: Indian Regional Cuisine Culinary Workshop Series
Event Title: Punjabi Cuisine Culinary Workshop
Event Theme: Punjabi Cuisine
Venue: Food & Beverage Service Lab cum Basic Training Restaurant, Amity School of Hospitality (ASH)
Web/Video Link of the Event: N/A
Organized by: Amity School of Hospitality (ASH)
In collaboration with: None
Event Level: Institutional
Student Participation*: No. of Students from AUH (Course wise):- 11 (BHM)
Faculty Participation*: No. of Faculty Members from AUH (Deptt. wise):- 11 (ASH)
Participation from outside AUH*: No. of Students & Faculty Members- NIL
(Enclose attendance sheets in given format)
Event Coordinator(s) with designation:

1. Chef Dr. Kunal Seth – Professor & HOD
2. Chef Mr. Subir Kumar Malakar - Associate Professor
3. Chef Mr. Vinod Kumar Chauhan - Assistant Professor
4. Chef Mr. Mansoor Ahmad – Lab Assistant

Details of Expert/Speaker/Resource Person/Judge: NIL

SN	Country Name	Expert Name	Organization Name	Designation	Specialization	Contact No.	E-mail Id	CV of Expert (Yes/No)	Major Areas where Amity can Collaborate with expert	Recommended by
1										
2										

Criteria of Inviting Resource Person/Judge/Speaker/Judge (Write a paragraph): N/A

Were the guest known in advance and if yes, from what previous interaction (Write a paragraph)? N/A

2. Outcome of the Event with Time Lines (Proposed/Achieved)

Envisaged Outcome	Tangible/ Intangible	Achieved/ Proposed	Target date & responsibilities (if proposed)	Details of outcome
1. **Outcome related to Academia Connect**				
a) Collaborations for Research Papers / Conference Papers/ Book Chapter etc.	Intangible			
b) Collaborations & MOU for Research Guidance [PhD, PG & UG (summer training, Dissertation)] & Projects/Use of Instruments etc.	Intangible			
c) Collaboration for Funded Projects	Intangible			
2. **Outcome related to Industry Connect**				
a) Placement	Intangible			
b) Collaborations for Research Papers	Intangible			
c) Collaborations & MOU for Research Guidance [PhD, PG & UG (summer training, Dissertation)] &Projects/Use of Instruments	Intangible			

d) Collaboration for Funded Projects	Intangible			
3. **Outcome related to Society Outreach**				
a) Benefit to society in terms of Health & Hygiene	Intangible			
b) Benefit to society in terms of Education	Intangible			
4. **Outcome related to Students Learning & Grooming**				
The BHM 4th Sem Students of ASH learnt to cook, garnish, present & serve punjabi cuisine food & beverage items.				
5. **Any other** - NIL				

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3. Event Report along with glimpses of the event *(Photographs)*

3.1 General Introduction of the Event – ASH conducted 'Punjabi Cuisine Culinary Workshop' as a part of 'Indian Regional Cuisine Culinary Workshop Series' on 4th March 2022 at Food & Beverage Service Lab cum Basic Training Restaurant. The punjabi menu was designed which included the following food & beverage items:

 i. Jal Jeera
 ii. Kadhai Paneer
 iii. Matar Pulav
 iv. Dal Amritsari
 v. Raita
 vi. Gobhi Adraki
 vii. Mooli Kas
 viii. Laccha Paratha
 ix. Tawa Naan
 x. Chutney
 xi. Papad
 xii. Aachar
 xiii. Gajar Halwa

This punjabi menu was prepared by Food & Beverage Production Team comprising of 3 Faculty Members, 1 Lab Assistant & 11 BHM 4th Sem Students at Food & Beverage Production Lab. 20 Coupons were sold to other AUH faculty & staff members on first come first serve basis @ 200 Rs/- per coupon. Later, when the coupon buyers came during lunch hours, the punjabi menu items were served as per hospitality standard operating procedures.

3.2 Inspiration & Objectives of the Event: To make BHM 4th Sem Students of ASH cook, garnish, present & serve punjabi cuisine food & beverage items.

3.3 Brief about the address/talk of speakers: N/A

3.4 'Take Homes' for the Guest and Attendees: The guests (coupon buyers) praised a lot about taste, aroma, texture, presentation and quality of food & its service. The attendees (ASH Faculty, Staff & Students) are excited with the grand inauguration & success of Indian Regional Cuisine Culinary Workshop Series & are looking forward to continue with tremendous enthusiasm in coming weeks ahead.

3.5 Future plan for utilizing the contacts developed with the Invited Guests: N/A

3.6 Budget of the Event (Budget Sanctioned, Total Expenditure & Revenue Generated): Self-Financed

3.7 Details of Awards if Any: NIL

Awardee Details	Award / Position / Recognition Secured	Title of Innovation/ Start-up Secured the Award / Recognition	Award/Recognition/ Achievement Received for

3.8 **Photographs with caption** *(also share high resolution JPEG files of photographs)*

You're Invited!

Traditional food with contemporary twist

AMITY UNIVERSITY

INDIAN REGIONAL CULINARY WORKSHOP SERIES

AMITY SCHOOL OF HOSPITALITY

Lunch At Training Restaurant, ASH

4th of march, 2022

1:00pm To 1:45pm

Reach us at:-8810525416 (Arjun)

9265166881 (shivansh)

NOTE:-
1. ENTRY BEFORE 1:30PM AFTERNOON.
2. ONLY 20 COUPONS WILL BE SOLD.

ONLY @200RS PER COUPON

AMITY UNIVERSITY

BALLE BALLE

PUNJAB di GALI

MENU

JAL JEERA

KADHAI PANEER

MATAR PULAV

DAL AMRITSARI

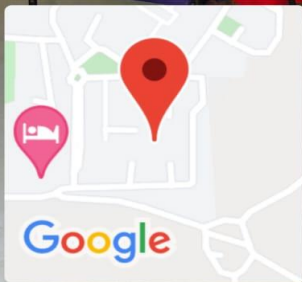RAITA

GOBI ADRAKI

MOOLI KAS

LACCHA

PARATHA

TAWA NAAN

CHUTNEY/PAPAD

/AACHAR

GAJAR HALWA

CONTACT US

daTE-4TH MARCH 2022

Gwaliar, Haryana, India
Hostel, Gwaliar, Haryana 122015, India
Lat 28.315602°
Long 76.915473°
04/03/22 01:17 PM

3.9 Attendance Details of Faculty & Students

S. No.	Participant Faculty & Staff Name	School	Designation
1	Mr. Arunangshu Bhattacharya	ASH	Professor & HOI
2	Dr. Kunal Seth	ASH	Professor & HOD
3	Mr. Subrata Pal	ASH	Associate Professor
4	Mr. Subir Kumar Malakar	ASH	Associate Professor
5	Ms. Kumari Shiwani	ASH	Assistant Professor
6	Mr. Vinod Kumar Chauhan	ASH	Assistant Professor
7	Mr. Mohd Soyav	ASH	Assistant Professor
8	Dr. Ruchika Kulshrestha	ASH	Assistant Professor
9	Mr. Abhimanyu Awasthi	ASH	Assistant Professor
10	Mr. Abhishek Roy	ASH	Assistant Professor
11	Mr. Akshay Nain	ASH	Teaching Associate
12	Ms. Poonam Yadav	ASH	Office Assistant
13	Mr. Mansoor Ahmad	ASH	Lab Assistant
14	Ms. Asma Mahmood	ASH	Lab Assistant

S. No.	Participant Student Name	School	Programme & Semester
1	Mr. PRIYANSH JOSHI	ASH	BHM 4th Sem
2	Mr. HIMANSHU KUMAR	ASH	BHM 4th Sem
3	Mr. ARJUN RAWAT	ASH	BHM 4th Sem
4	Mr. JATIN KUMAR HANS	ASH	BHM 4th Sem
5	Ms. HIMANSHI TAAK	ASH	BHM 4th Sem
6	Ms. YASHIKA GOYAL	ASH	BHM 4th Sem
7	Mr. VIKAS VASHISHT	ASH	BHM 4th Sem
8	Mr. SONI SHIVANSH MANOJKUMAR	ASH	BHM 4th Sem
9	Ms. AYUSHI SINGH	ASH	BHM 4th Sem
10	Mr. ANURAG AGRAWAL	ASH	BHM 4th Sem

| 11 | Mr. HITESH | ASH | BHM 4th Sem |

A. Bhattacharya

Signature of HOI

Akshay@gm

Signature of the DOO Coordinator

A. Bhattacharya