



**Directorate of Outcome**

**Outcome Report (Event/Activity Organized @ AUH)**

**1. General Information**

**Date:** 09/03/2022

**Event Type:** Indian Regional Cuisine Culinary Workshop Series

**Event Title:** Delhi 6 Street Food By Women For Women Culinary Workshop

**Event Theme:** Delhi Cuisine & International Women's Day

**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):-** 13 (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. Ms. Kumari Shiwani – Assistant Professor
2. Dr. Ruchika Kulshrestha - Assistant Professor
3. Ms. Poonam Yadav – Office Assistant
4. Ms. Asma Mahmood – 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 |
|---|---------------------|-------------------|--|--------------------|
| <b>1. Outcome related to Academia Connect</b>   |                     |                   |  |                    |
| 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          |                   |  |                    |
| <b>2. Outcome related to Industry Connect</b>   |                     |                   |  |                    |
| 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 |  |  |  |
| <b>3. Outcome related to Society Outreach</b>   |            |  |  |  |
| a) Benefit to society in terms of Health & Hygiene  | Intangible |  |  |  |
| b) Benefit to society in terms of Education   | Intangible |  |  |  |
| <b>4. Outcome related to Students Learning &amp; Grooming</b>   |            |  |  |  |
| The BHM 4 <sup>th</sup> Sem Students of ASH learnt to cook, garnish, present & serve Delhi Cuisine food & beverage items. |            |  |  |  |
| <b>5. Any other - NIL</b>   |            |  |  |  |

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

**3.1 General Introduction of the Event** – ASH conducted ‘Delhi 6 Street Food By Women For Women Culinary Workshop’ as a part of ‘Indian Regional Cuisine Culinary Workshop Series’ to celebrate ‘International Women’s Day 2022’ on 9<sup>th</sup> March 2022 at Food & Beverage Service Lab cum Basic Training Restaurant. The Delhi Cuisine Menu was designed which included the following food & beverage items:

- i. Gol Gappe
- ii. Dahi Bhalle
- iii. Tikki Chole
- iv. Chole Bhature
- v. Veg Biryani
- vi. Jalebi with Rabri

This Delhi Cuisine Menu was prepared by women of ASH comprising of 2 Faculty Members, 1 Office Assistant, 1 Lab Assistant & 13 BHM 4<sup>th</sup> Sem Students at Food & Beverage Production Lab. 32 Coupons were sold to other AUH women faculty & staff members on first come first serve basis @ 200 Rs/- per coupon. Later, when the coupon buyers came during the lunch hours, the Delhi Cuisine menu items were served as per hospitality standard operating procedures.

**3.2 Inspiration & Objectives of the Event:** To make BHM 4<sup>th</sup> Sem Students of ASH cook, garnish, present & serve Delhi 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 success of Delhi 6 Street Food By Women For Women Culinary Workshop.

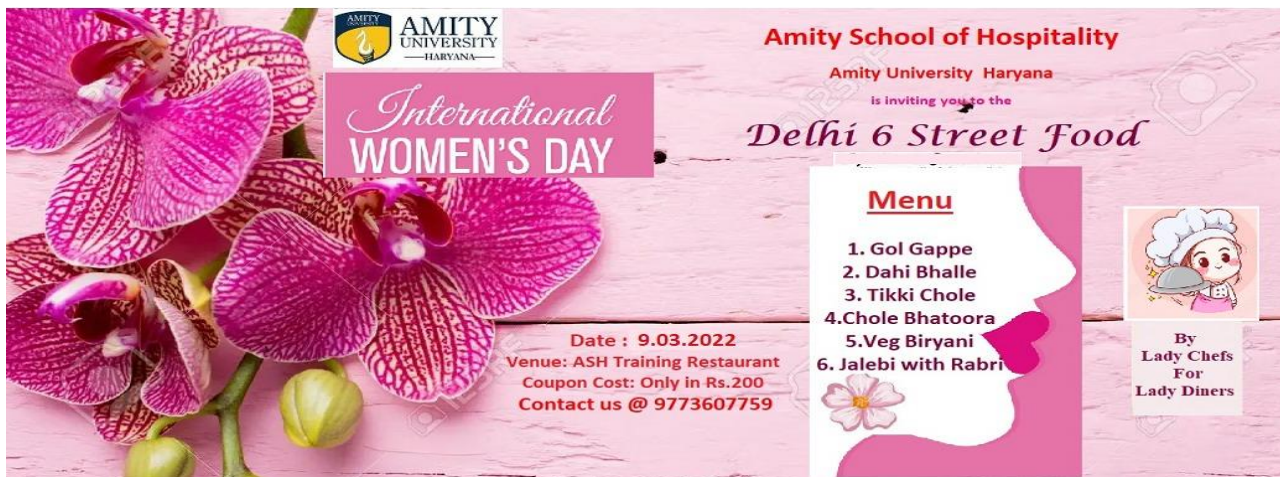
**3.5 Future plan for utilizing the contacts developed with the Invited Guests:** N/A

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

**3.7 Details of Awards if Any:** NIL

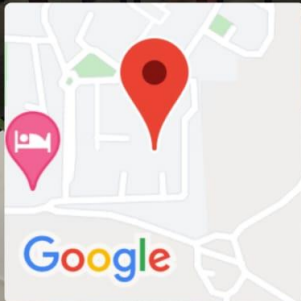
| Awardee Details | Award / Position / Recognition Secured | Title of Innovation/ Start-up Secured the Award / Recognition | Award/Recognition/ Achievement Received for |
|-----------------|--|---|---|
|                 |  |   |   |

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





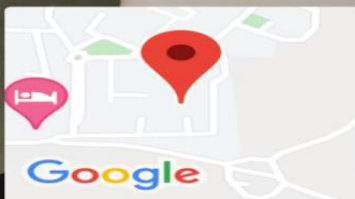
GPS Map Camera



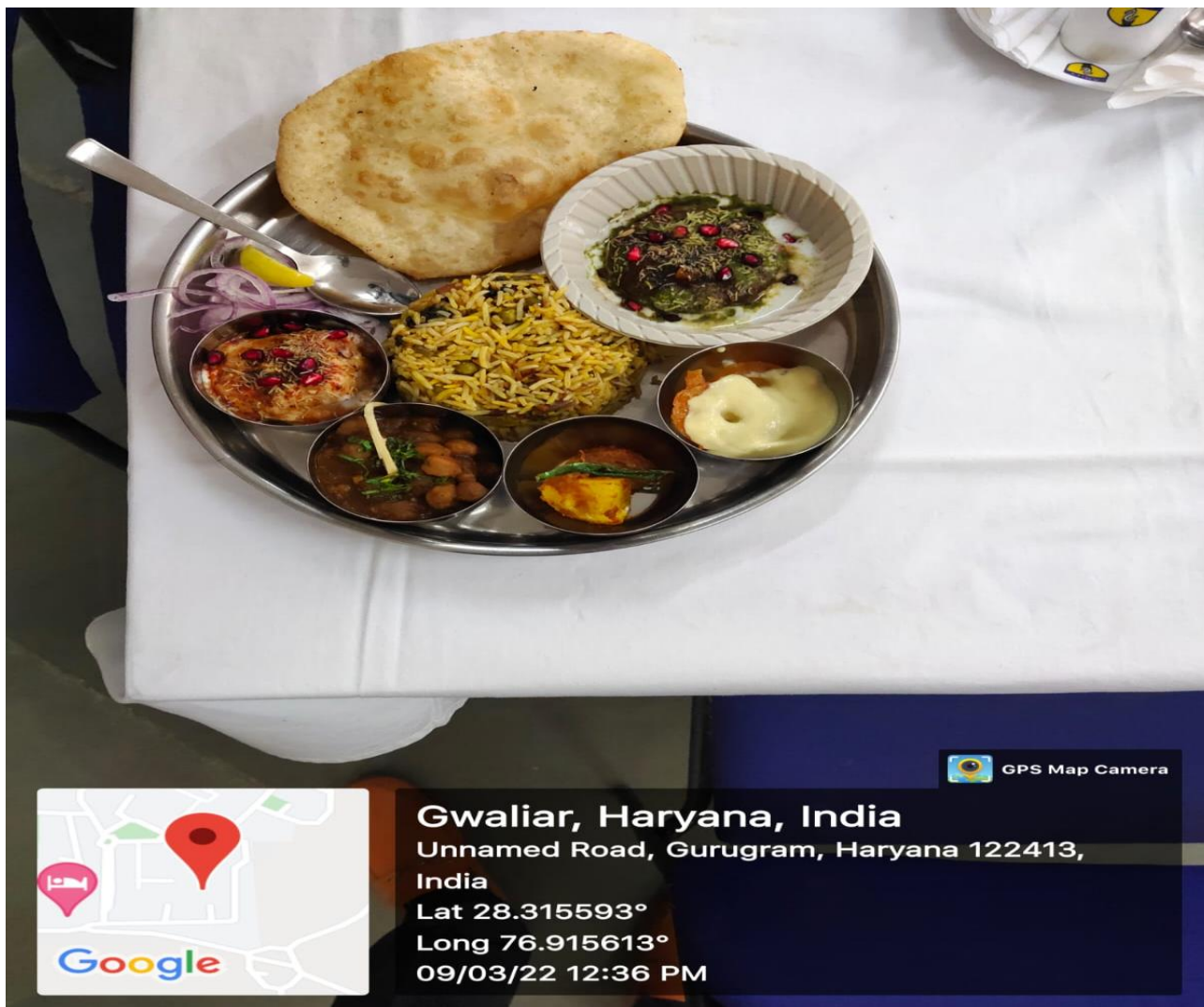
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Unnamed Road, Gurugram, Haryana 122413, India  
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Long 76.915599°  
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India  
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### 3.9 Attendance Details of Faculty, Staff & 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 4 <sup>th</sup> Sem |
| 2      | Mr. HIMANSHU KUMAR              | ASH    | BHM 4 <sup>th</sup> Sem |
| 3      | Mr. ARJUN RAWAT                 | ASH    | BHM 4 <sup>th</sup> Sem |
| 4      | Mr. YAJUSH AGARWAL              | ASH    | BHM 4 <sup>th</sup> Sem |
| 5      | Mr. JATIN KUMAR HANS            | ASH    | BHM 4 <sup>th</sup> Sem |
| 6      | Ms. HIMANSHI TAAK               | ASH    | BHM 4 <sup>th</sup> Sem |
| 7      | Ms. YASHIKA GOYAL               | ASH    | BHM 4 <sup>th</sup> Sem |
| 8      | Mr. DEEPANSHU VASHISTH          | ASH    | BHM 4 <sup>th</sup> Sem |
| 9      | Mr. VIKAS VASHISHT              | ASH    | BHM 4 <sup>th</sup> Sem |
| 10     | Mr. SONI SHIVANSH<br>MANOJKUMAR | ASH    | BHM 4 <sup>th</sup> Sem |
| 11     | Ms. AYUSHI SINGH                | ASH    | BHM 4 <sup>th</sup> Sem |
| 12     | Mr. ANURAG AGRAWAL              | ASH    | BHM 4 <sup>th</sup> Sem |
| 13     | Mr. HITESH                      | ASH    | BHM 4 <sup>th</sup> Sem |

*A. Bhattacharya*

**Signature of HOI**

*Akshay Agin*

**Signature of the DOO Coordinator**