



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

**1. General Information**

**Date:** 16/03/2022  
**Event Type:** Indian Regional Cuisine Culinary Workshop Series  
**Event Title:** Rang Dhanak - North Indian Cuisine Culinary Workshop  
**Event Theme:** North Indian Cuisine & Holi  
**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):-** 17 (BHM) & 6 (BTTM)  
**Faculty Participation\*: No. of Faculty Members from AUH (Deptt. wise):-** 9 (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
5. Ms. Kumari Shiwani – Assistant Professor
6. Dr. Ruchika Kulshrestha - Assistant Professor

**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	Intangible			

training, Dissertation)] & Projects/Use of Instruments				
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 & BTTM 2 <sup>nd</sup> Sem Students of ASH learnt to cook, garnish, present & serve North Indian 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 ‘Rang Dhanak - North Indian Cuisine Culinary Workshop’ as a part of ‘Indian Regional Cuisine Culinary Workshop Series’ to celebrate ‘Holi 2022’ on 16<sup>th</sup> March 2022 at Food & Beverage Service Lab cum Basic Training Restaurant. The North Indian Cuisine Menu was designed which included the following food & beverage items:

- i. Kanji Wade
- ii. Assorted Pakode
- iii. Aloo & Dal Kachori
- iv. Aloo Sabji
- v. Dahi Gujiya
- vi. Tehri
- vii. Malpua with Rabri

This North Indian Cuisine Menu was prepared by Food & Beverage Production Team comprising of 5 Faculty Members, 1 Lab Assistant, 17 BHM 2<sup>nd</sup> Sem & 6 BTTM 2<sup>nd</sup> Sem Students at Food & Beverage Production Lab. 40 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 North Indian menu items were served as per hospitality standard operating procedures.

**3.2 Inspiration & Objectives of the Event:** To make BHM & BTTM 2<sup>nd</sup> Sem Students of ASH cook, garnish, present & serve North Indian 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 Rang Dhanak - North Indian Cuisine 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)*

Amity School of Hospitality  
Amity University, Haryana

invites you to celebrate **HOLI**  
on 16.03.22

**RANG DHANAK**

Menu

Kanji Wade

Assorted Pakode

Aloo & Dal  
Kachori

Aloo Sabji

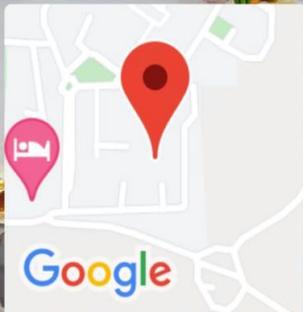
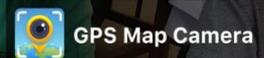
Dahi Gujiya

Tehri

Malpua with Rabri

Only in  
Rs.200

For any details  
Pls contact  
@9773607759  
@9871223551



Gwalior, Haryana, India  
8W88+F3C, Gwalior, Haryana 122413, India  
Lat 28.315596°  
Long 76.915614°  
16/03/22 01:22 PM



### 3.9 Attendance Details of Faculty, Staff & Students

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

S. No.	Participant Student Name	School	Programme & Semester
1	Ms. Jyoti	ASH	BHM 2 <sup>nd</sup> Sem
2	Mr. Raktim	ASH	BHM 2 <sup>nd</sup> Sem
3	Mr. Tanish	ASH	BHM 2 <sup>nd</sup> Sem
4	Mr. Kushal	ASH	BHM 2 <sup>nd</sup> Sem
5	Mr. Rahul	ASH	BHM 2 <sup>nd</sup> Sem
6	Mr. Kapil	ASH	BHM 2 <sup>nd</sup> Sem
7	Mr. Abhishek	ASH	BHM 2 <sup>nd</sup> Sem
8	Mr. Tarun	ASH	BHM 2 <sup>nd</sup> Sem
9	Mr. Gaurav	ASH	BHM 2 <sup>nd</sup> Sem
10	Mr. Utkarsh	ASH	BHM 2 <sup>nd</sup> Sem
11	Mr. Puneet	ASH	BHM 2 <sup>nd</sup> Sem
12	Mr. Aryan	ASH	BHM 2 <sup>nd</sup> Sem
13	Mr. Jatin	ASH	BHM 2 <sup>nd</sup> Sem
14	Mr. Lakshya	ASH	BHM 2 <sup>nd</sup> Sem
15	Mr. Ajay I	ASH	BHM 2 <sup>nd</sup> Sem
16	Mr. Ajay II	ASH	BHM 2 <sup>nd</sup> Sem

17	Mr. Himaan	ASH	BHM 2 <sup>nd</sup> Sem
18	Mr. Kanav	ASH	BTTM 2 <sup>nd</sup> Sem
19	Ms. Anisha	ASH	BTTM 2 <sup>nd</sup> Sem
20	Mr. Harsh	ASH	BTTM 2 <sup>nd</sup> Sem
21	Mr. Yali	ASH	BTTM 2 <sup>nd</sup> Sem
22	Mr. Krish	ASH	BTTM 2 <sup>nd</sup> Sem
23	Ms. Simran	ASH	BTTM 2 <sup>nd</sup> Sem

*A. Bhattacharya*

**Signature of HOI**

*Akshay Rgim*

**Signature of the DOO Coordinator**