



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

1. General Information

Date: 31/03/2022

Event Type: Launch

Event Title: Launch of Mezbaan Hospitality Club

Event Theme: Club Activity

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: DSW Office, AUH

Event Level: Institutional

Student Participation*: No. of Students from AUH (Course wise):- 28 (BHM) & 6 (BTTM)

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. Mr. Shivansh Soni (BHM Student, Batch 2020-2024) – Founder & President of Mezbaan Hospitality Club
2. Chef Dr. Kunal Seth – Professor, HOD & Patron of Mezbaan Hospitality Club
3. Chef Mr. Subir Kumar Malakar - Associate Professor
4. Chef Mr. Vinod Kumar Chauhan - Assistant Professor
5. 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				
All clubs of AUH came to know about launch of 'Mezbaan Hospitality Club'. Also, the BHM 2 nd & 4 th Sem Students of ASH learnt to host lunch, decide menu, cook menu items & serve menu items as per food & beverage service standards.				
5. Any other - NIL				

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

3.1 General Introduction of the Event – ASH in collaboration with DSW Office, AUH launched 'Mezbaan Hospitality Club' on 31st March 2022 at Food & Beverage Service Lab cum Basic Training Restaurant by hosting a lunch for Presidents & Vice-Presidents of various clubs of AUH. The menu for lunch was designed by 17 BHM 2nd & 11 BHM 4th Sem Students of ASH under guidance of Food & Beverage Production Faculty of ASH which included the following food & beverage items:

- i. Jal Jeera
- ii. Paneer Do Pyaza
- iii. Mix Veg Dry
- iv. Dal Panchmel
- v. Lachha Parantha
- vi. Jeera Pulao
- vii. Salad/Papad/Chutney/Pickle
- viii. Shahi Tukda

This menu was prepared by Food & Beverage Production Team comprising of 3 Faculty Members, 1 Lab Assistant, 17 BHM 2nd Sem & 11 BHM 4th Sem Students at Food & Beverage Production Lab. 6 BTM 2nd Sem Students helped in decoration of Food & Beverage Service Lab cum Basic Training Restaurant. 35 Coupons were sold to Presidents & Vice-Presidents of various clubs of AUH @ 200 Rs/- per coupon. Later, when the coupon buyers came during lunch hours, the menu items were served as per hospitality standard operating procedures.

3.2 Inspiration & Objectives of the Event: To spread awareness about launch of Mezbaan Hospitality Club.

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 successful launch of Mezbaan Hospitality Club.

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)



Please join us on our **INSTAGRAM PAGE** for more information -
mezbaanclub

Welcome everyone to the launch event of our **MEZBAAN HOSPITALITY CLUB**

AMITY GURUGRAM, ASH.

TIME AND DATE:
31ST MARCH, 2022
1PM to 1:45PM

VENUE: TRAINING
RESTAURANT ASH



**AMITY
UNIVERSITY**
— HARYANA —



Menu

JAL JEERA

PANEER DO PYAZA

MIXED VEG DRY

DAL PANCHMEL

LACHHA PARANTHA

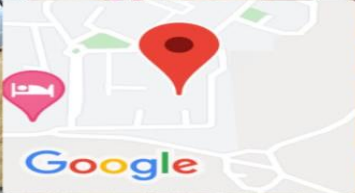
JEERA PULAO

SALAD/PAPAD/CHUTNEY/PICKLE

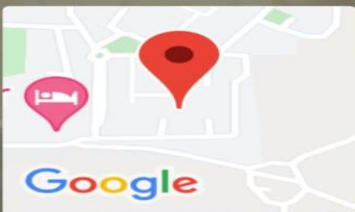
SHAHI TUKDA

DATE & TIME
31ST MARCH, 2022
1:00 PM TO 1:45 PM

VENUE
TRAINING RESTAURANT
ASH



Gwalior, Haryana, India
Hostel, Gwalior, Haryana 122015, India
Lat 28.315609°
Long 76.915641°
31/03/22 12:56 PM



Gwalior, Haryana, India
Hostel, Gwalior, Haryana 122015, India
Lat 28.315497°
Long 76.915325°
31/03/22 01:25 PM

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	Ms. Jyoti	ASH	BHM 2 nd Sem
2	Mr. Raktim	ASH	BHM 2 nd Sem
3	Mr. Tanish	ASH	BHM 2 nd Sem
4	Mr. Kushal	ASH	BHM 2 nd Sem
5	Mr. Rahul	ASH	BHM 2 nd Sem
6	Mr. Kapil	ASH	BHM 2 nd Sem
7	Mr. Abhishek	ASH	BHM 2 nd Sem
8	Mr. Tarun	ASH	BHM 2 nd Sem
9	Mr. Gaurav	ASH	BHM 2 nd Sem
10	Mr. Utkarsh	ASH	BHM 2 nd Sem
11	Mr. Puneet	ASH	BHM 2 nd Sem
12	Mr. Aryan	ASH	BHM 2 nd Sem

13	Mr. Jatin	ASH	BHM 2 nd Sem
14	Mr. Lakshya	ASH	BHM 2 nd Sem
15	Mr. Ajay I	ASH	BHM 2 nd Sem
16	Mr. Ajay II	ASH	BHM 2 nd Sem
17	Mr. Himaan	ASH	BHM 2 nd Sem
18	Mr. PRIYANSH JOSHI	ASH	BHM 4 th Sem
19	Mr. HIMANSHU KUMAR	ASH	BHM 4 th Sem
20	Mr. ARJUN RAWAT	ASH	BHM 4 th Sem
21	Mr. JATIN KUMAR HANS	ASH	BHM 4 th Sem
22	Ms. HIMANSHI TAAK	ASH	BHM 4 th Sem
23	Ms. YASHIKA GOYAL	ASH	BHM 4 th Sem
24	Mr. VIKAS VASHISHT	ASH	BHM 4 th Sem
25	Mr. SONI SHIVANSH MANOJKUMAR	ASH	BHM 4 th Sem
26	Ms. AYUSHI SINGH	ASH	BHM 4 th Sem
27	Mr. ANURAG AGRAWAL	ASH	BHM 4 th Sem
28	Mr. HITESH	ASH	BHM 4 th Sem
29	Mr. Kanav	ASH	BTTM 2 nd Sem
30	Ms. Anisha	ASH	BTTM 2 nd Sem
31	Mr. Harsh	ASH	BTTM 2 nd Sem
32	Mr. Yali	ASH	BTTM 2 nd Sem
33	Mr. Krish	ASH	BTTM 2 nd Sem
34	Ms. Simran	ASH	BTTM 2 nd Sem

A. Bhattacharya

Signature of HOI

Akshay Rgim

Signature of the DOO Coordinator