



## 7.2.2: Institutional best practices (as per NAAC format)

**1. Title of the Practice:** Implemental development of overall professional skills learned through Food Festival- Tandoori Nights.

### 2. Objectives of the Practice:

It not just gatherings of food enthusiasts; they are vibrant celebrations of culture, unity, and gastronomy that play a significant role in any society. These have gained immense popularity worldwide, serving as platforms that highlight the diverse culinary traditions and the power of food to bring people together. Institute organised this fest with given objectives in mind:

- To improve social sustainability by supporting the tourism and hospitality industries.
- To promote Food Tourism and education.
- To celebrate and preserve cultural diversity and Heritage.
- To Support local economy by fostering community and unity.
- To develop and implement the overall proficient skills of students.
- To prepare students for professional environment of all fields related to industry.

### The Context:

#### Challenges-

- Make sure to strictly follow the guidelines laid by FSSAI for organising safe and hygienic food festivals.
- Convincing students and their Parents; the importance of this concept.
- Procuring and manging the equipment, raw materials, and budget for this event by student for students for their use.
- Resolving the problem faced by students.
- Not to disturb the code of conduct and academic schedule for and of students.

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- Motivating students for their Participation.
- Ample of supervision before, during and after the event.
- Permission and permit for conducting the event.
- Training all the student in every aspect of the event management.
- Maintaining consistency of same taste, appearance of each preparation throughout the event.

#### Features-

- 360<sup>0</sup> exposures for students as professionals.
- Practical implementation practice of Guidelines laid by FSSAI for organising safe and hygienic food festivals.
- Training for initiation of safety measures and clam demeanor while managing in this type of event in future.
- Progress of Communication, Promotion and Salesman's skills among the students.
- Development of Knowledge skill required for Purchasing, Holding and Cooking Raw Ingredients.
- Development of skill required for Designing and Planning Events
- Polishing of Culinary skills and Culinary Innovation
- Management of Tangible and Intangible resources required for the event.
- Boosting of Students confidence to take risk or to become entrepreneur in various field.
- Expansion of Managerial skill at beginning stage of their career.
- Enhancement of Knowledge required for the legal aspect that need to be consider for any event.
- Cultural Exploration
- Community and Social Interaction

#### 4. The Practice:

This event plays a crucial role in preserving culinary traditions, supporting local economies, fostering community bonds, and promoting food education. Before students actually involves in this practice they are:

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- Aware about the concept among the students through the videos and articles published related to concept.
- General verbal suggestions were also welcome to encourage more student participation in this practice.

As this event helps the students to contribute to the organizational goals directly or indirectly by guiding the efforts of their team, keeping in mind the vision, mission, values, objectives, and culture of the Institute. The job profile of today's manager nowadays includes not only operational responsibilities, but also management processes such as planning, organizing, coordinating, staffing, directing, and controlling and that is what students learn practically with this event.

### The Management Process

Figure 12. presents the Event management process for Tandoori Nights

1. **Planning:** This begins in September with deciding the theme as every year institute aims to introduce new cuisine to Nagpurians and for that regular discussions are carried out which involve following seven basic activities:

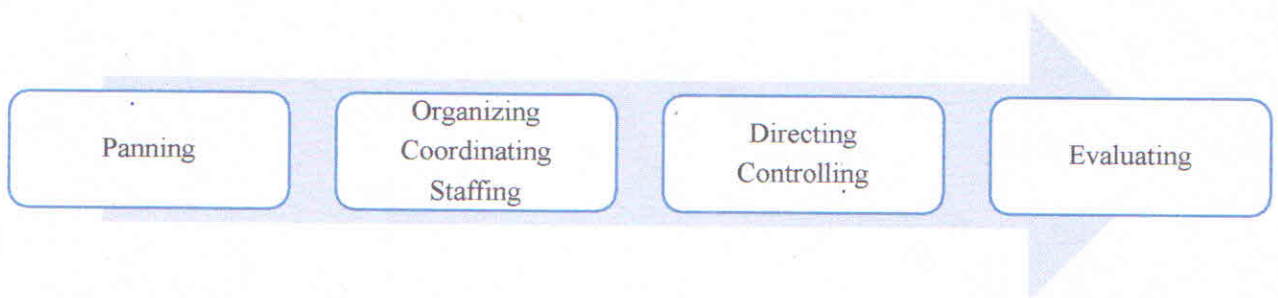


Figure 1 The management process

- **Forecasting-** keeping in mind academic calendars, city engagements and regular activity schedule dates are crucially decided as it is 6 days event.
- **Setting objectives-** Finalising theme, Menu and activities that may carry out before, during and after the event.
- **Developing strategies-** Deciding the strategies to engage the students for their efforts example searching dishes and their recipes.

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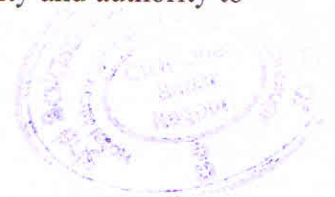
- **Programming** Establishing priorities, sequence, and timing of trials of recipes and all other setup and all their course of action to be taken before, during and after the event.
- **Budgeting:** The funds required are also raised by the students through the sponsorship and selling of tickets afterwards allocating financial and mechanical resources required.
- **Setting procedures** Standardizing methods of execution example portions, garnishes, their pricing method of service and clearance.
- **Developing policies** Making standing decisions on important recurring matters.

## 2. **Organizing and coordinating:**

As this event is for the all over professional and personal growth of student, Institute conduct the Election before the actual planning process is starts in which all the heads and subheads are voted for all departments. With the faire vote decision selected heads and subheads joins all the task carried out in planning process.

- **Establishing an organizational structure:** students start to Draw up an organization chart for their departments and means of co-ordinations with each other the next and crucial stage that is staffing is begins.
3. **Staffing:** it involves placement of each and every student in this event. All the department heads open up their vacant position and discuss same in each class room and interested candidates are requested to mark/ register themselves with particular department. Leadership and communication now come into play and communication is established to ensure that understanding among them. There are four activities:
- **Selecting students:** on the bases of students' future interest students are selected for particular department by the students, the student who have done the training in particular department also one of the selection criteria.
  - **Orienting students-** Familiarizing students with their operational working before, during and after the event tasks.
  - **Training-** This is trial training specially for kitchen and housekeeping.
  - **Developing** Improving their knowledge, attitude, and skills.
4. **Directing:** There are five activities in the directing of operations:
- **Delegating:** All the students are delegate with some responsibility and authority to get the desire success.

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- **Motivating** Persuading and inspiring students through positive motivation and providing aid whenever needing.
- **Coordinating:** Working as one large team.
- **Managing differences** Encouraging independent student for resolving conflict.
- **Managing change** Stimulation of creativity and innovation of student ideas and thought.

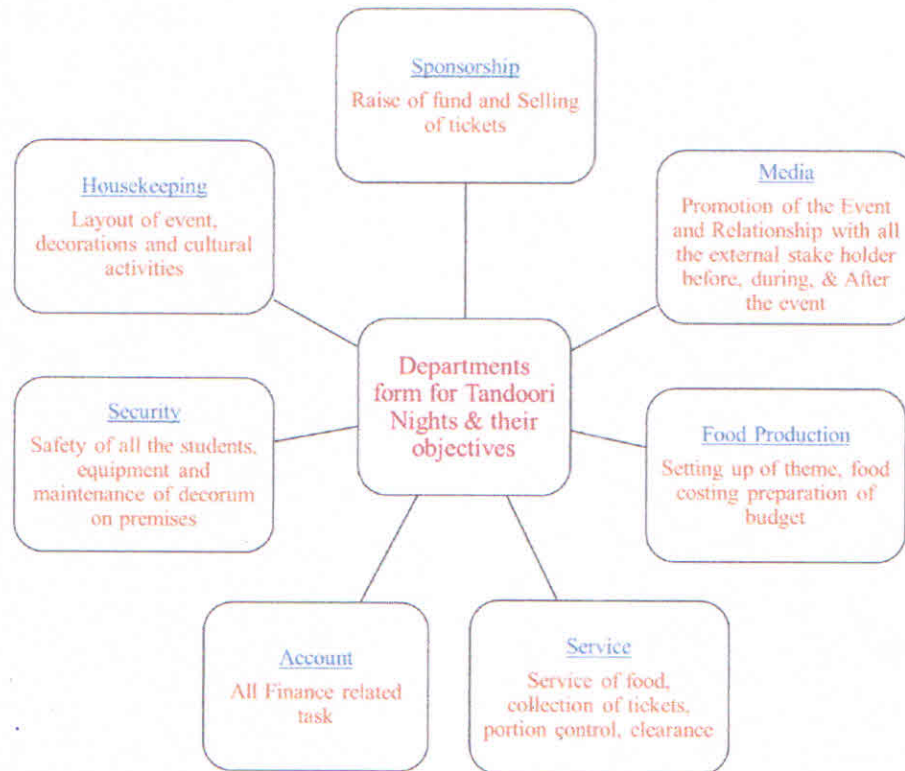


Figure 2 Organization and staffing for Tandoori Nights

5. **Controlling:** This involves the control of operations and activities to ensure progress toward the desired objectives. The basic activities in controlling is:
  - **Establishing a reporting system** through the progress is evaluated.
6. **Evaluating:** The activities here are:
  - **Measuring results:** The success is seen through the performance of student before, during and after the event.
  - **Rewarding** Praising, and acknowledge student the certificate of participation.

## 5. Evidence of Success:

### OUTCOME:

Innovative Practice towards the following outcomes.

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- Enrichment of Knowledge and Practical Skills of Students
- Team building was showcased and mutual spirit was enhanced.
- Barriers of communication were reduced among senior and their junior.
- Senior students were getting chance to be trainers or buddy for their junior subordinates.
- The rate of college campus selection and spirit of entrepreneurship is increase among students.

#### **IMPACT:**

- Students are able to understand the importance of personal and environmental hygiene during the Hospitality and Culinary Operations.
- Analytical ability and problem-solving skills of student are increase.
- Students become responsible and confident to handle certain tasks.
- Students are able to address the error and rectify them.

#### **6. Problems encountered and resources required**

- Availability of students due to change in academic schedule.
- Certain students do not show their willingness towards this event.
- Lack and delaying of funds and sponsored material that is required.
- Inconsistency appear as all the task are performed by the students.
- Availability of resources sometime is not sufficient as compared to the number of students participating.

#### **7. Notes Optional**

Since 1997 the college is regularly organizing food events in form of theme dinner, Sizzler week, and Gala Food Event of Nagpur-“Tandoori Nights”.

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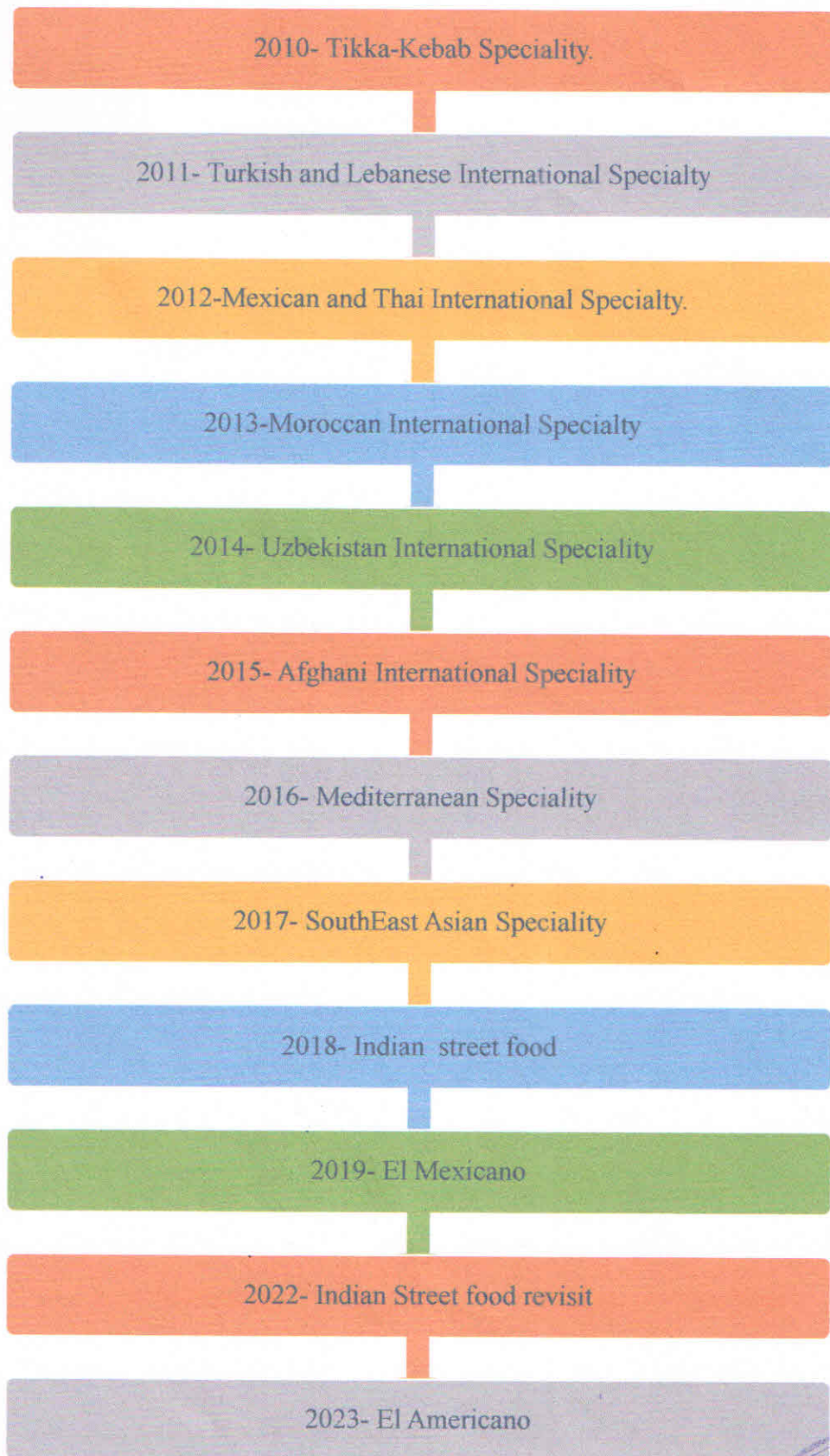


Figure 3 Journey of Tandoori Nights Event

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