



**SHRI BALASAHEB TIRPUDE COLLEGE OF
HOTEL MANAGEMENT & CATERING TECHNOLOGY**

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

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AICTE Permanent Institute Id : 1-14318331 • DTE Institute Code : HM4219 • RTM NU College Code - 007 AISHE Code : C-18976

Date: 03/07/2019

To,

The Principal,

Shri Balasaheb Tirpude College of
Hotel Management and Catering Technology,
Nagpur.

Subject: Submission of report on 'Demonstration of Lamb Carcass' dated on 1st July, 2019 at
Quantity Kitchen for the Academic Year 2019-2020 between 10.00hrs -12.00hrs.


Respected Sir,

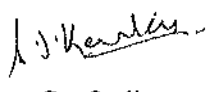
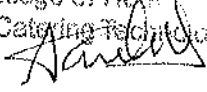
I undersigned, submit the report on 'Demonstration of Lamb Carcass' dated on
1st July, 2019 at Quantity Kitchen for the Academic Year 2019-2020 between 10.00hrs -
12.00hrs.

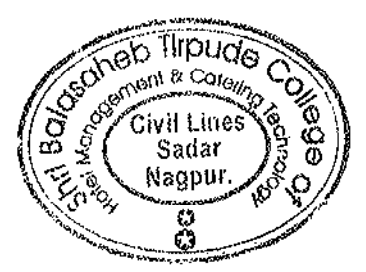
Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,


Event Co-Ordinator
ANIKET KENEKAR
Assistant Professor
Shri Balasaheb
College of Hotel
& Catering Technology, Nagpur


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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur



Shri Balasaheb Tirpude College of Hotel Management and Catering Technology

Presents

Demonstration on Lamb Carcass

Name of Event/ Activity- Demonstration on Lamb Carcass

Name of Person conducted Demonstration: Chef Atul Bansod, CDP of Butchery Department, Radisson Blu, Nagpur.

Name of event coordinator faculty – Mr. Ankeet kenekar & Mr. Yogesh Meshram

Date of Event -01/07/2019

Time of Event- 10 am to 12 pm

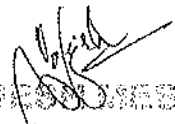
Number of Students Participated – 55


Venue for event – College Premises


Type of event/ Activity – Lamb Cuts (Wholesale and Retail Cuts)

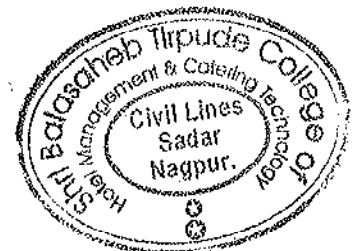
Achievement:

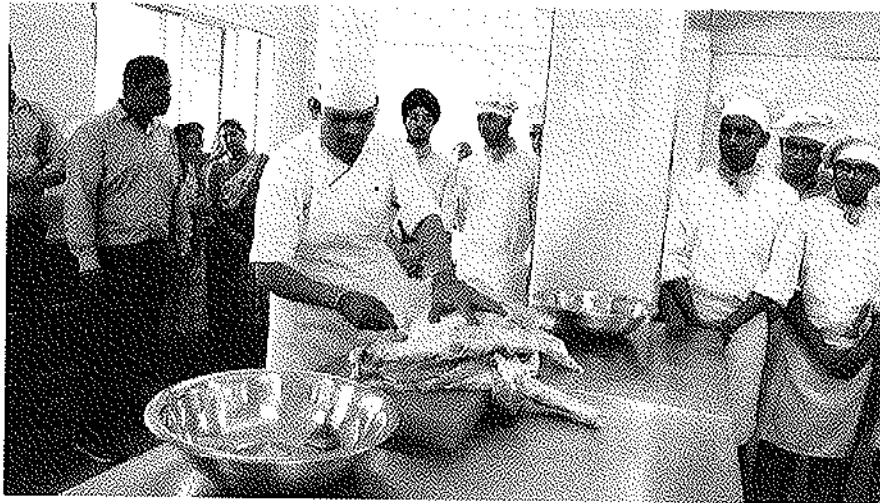
- 1)The students were able to understand the basic cuts of lamb.
- 2)The students were involved in cutting of retail cuts.
- 3)Chef has given detail information about the lamb, its British and American cuts providing vernacular names of it.


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Yogesh
YOGESH K. RAM
 Head of Department
 Civil Lines
 Nagpur

