



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

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

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001

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

Date: 16/01/2020

To,

The Principal,

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

Subject: Submission of report on 'Barbeque Cooking Workshop' held on 12th January, 2020 at
College Campus, for the Academic Year 2019-2020 between 16.00hrs -22.00hrs.

Respected Sir,

I undersigned, submit the report on 'Barbeque Cooking Workshop' held on 12th
January, 2020 at College Campus, for the Academic Year 2019-2020 between 16.00hrs -
22.00hrs.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

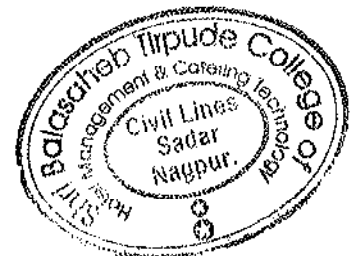
AJ Khanday

Event Co-Ordinator

ANNE V. KHANDAY
Academic Professor
Shri Balasaheb Tirpude
College of Hotel Management
& Catering Technology, Nagpur

S. Anil

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



Shri Balasaheb Tirpude College of Hotel Management and Catering Technology

&

Dainik Bhaskar Presents

Barbeque Cooking Workshop

Name of Event/ Activity- Barbeque Cooking Workshop

Name of Event organizer and Chef: Shashikant Dahikar

Name of event coordinator – Ms. Shubhangi & Ms Shweta Kurhekar

Name of event coordinator faculty – Mr. Ankeet kenekar

Date of Event -12/01/2020

Time of Event- 04pm to 10 pm

Number of Participants – 100

Number of Students supported Activity: 40

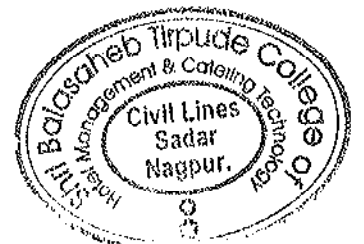
Venue for event – Shri Balasaheb Tirpude College of HMCT.

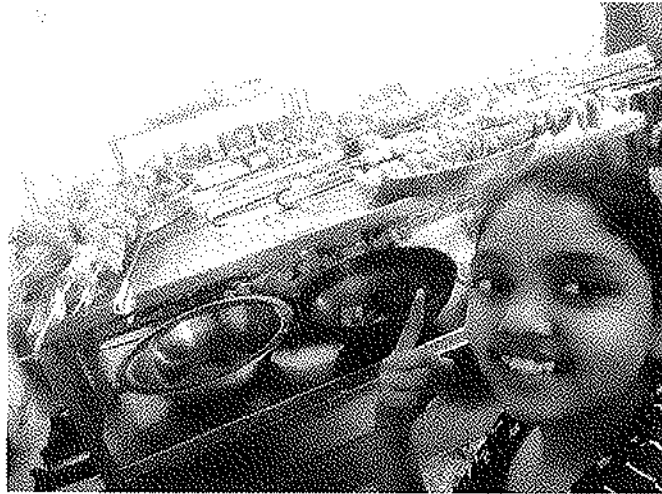
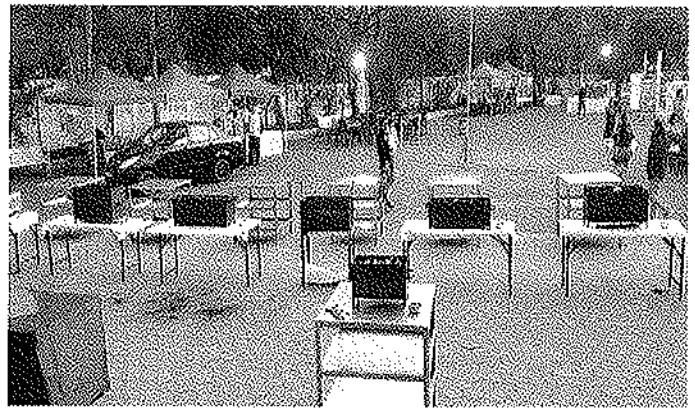
Achievement:

- 1) The college was responsible for providing unique experience to the young budding chef of the college.
- 2) The college received a nice response from the participants who enrolled themselves for the activity.
- 3) The workshop was divided into two parts
 - a) Marination Kitchen (Veg & Non Veg)
 - b) Live Barbeque
- 4) Marination Kitchen: The students were responsible for setting up table in which every participant received a mise en tray spices, skewers, basting brushes etc. The students understand basic set which is required for such events.
- 5) The students guided the participants during the activity for marination, Skewering and how to use Barbeque safely.
- 6) The Students Received a huge Appreciation from the Participants.


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