

Event Proposal

Name of the activity	CAKE MIXING CEREMONY		
Introduction	Cake Mixing Ceremony is a tradition followed during Christmas season where dry fruits and nuts are soaked in wine and juices to infuse the taste to preserve it for the Christmas.		
Objectives	1. Tradition followed during Christmas season 2. The ceremony will do together with family to rejoice and begin with preparation of Christmas.		
Outcomes	1. Learners will understand and learn about tradition of cake mixing ceremony. 2. Special Plum Cakes were distributed to prominent Hotels in Mumbai.		
Methodology	Workshop (Theoretical and Practical)		
Location/Venue	RMC-Hotel Management Premises	Eligibility	
Date	24 th November, 2022	Time	12.30 Pm to 3:30 pm.
Registration Link	_____		
Feedback Link	_____		

Logistics

Time Slot	Event Flow	Accountability (Student/Faculty)
12:30 pm. to 1:00 pm	Joining and settlement of students and faculty and introduction of event and guest.	Chef Shailesh Nigawale will introduce the event and guest Chef Sachin Pereira. Ms. Muskan will give the welcome speech.
1:00 pm. to 1:30 pm.	Introduction and speech will be given by Chef Shailesh Nigawale.	Chef Shailesh will introduce the event and invite all dignitaries, teachers, staff and students.



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REENA MEHTA COLLEGE

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1:30 pm. to 2.00 pm.	Cake mixing will be done under the guidance of our guest, Chef Sachin Pereira.	All the arrangement for the ceremony by faculties and students of Hotel Management students. Ceremony will be done Chef Sachin Pereira.
2.00 pm to 2.30 pm	Event will end by vote of thanks.	All dignitaries, faculties and students will participated in the ceremony. Event will end by a vote of thanks by HOD Chef Shailesh Nigawale.

Signature:

HOD - Chef Shailesh Nigawale.
(Dept. Hospitality Studies.)

Dr. Mrs. Satinder Kaur Gujral.
I/C Principal
Reena Mehta College of Arts, Science
Commerce & Mgf. Studies
Bhayandar (West), Dist. Thane - 401 101





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12nd November, 2022

NOTICE
(Hospitality Studies)

This is to inform that Cake Mixing Ceremony is arranged for students of Hospitality Studies on Wednesday 24th November, 2022 at Hotel Management Premises.

The chief guest for this ceremony is Chef Sachin Pereira culinary expert with an experience of over two decades, Chef will be guiding the students about Cake Mixing Tradition.

Duty allocation for the students will be done by given by HOD and professors well in advance.

Attendance is mandatory for all students.

Reporting timing for students is 08.45 a.m.

Chef Shailesh Nigawale
HOD – Hospitality Studies

Dr. (Mrs.) Satinder Kaur Gujral
Principal
Reena Mehta College of Arts, Science
Commerce & Mgt. Studies
Bhayandar (West), Dist. Thane - 401 101



ACTIVITY REPORT 2022 - 2023

HOSPITALITY STUDIES

Part A) Information about Organizing Team

IQAC ACTIVITY No: C2/SH22/DHS09

NAME OF THE ACTIVITY: CAKE MIXING CEREMONY			
DATE	DEPARTMENT	COMMITTEE	COORDINATOR NAME
24 /11/ 2022	Hotel Management		Chef Shailesh Nigawale
DURATION	VENUE	PARTICIPANTS (Nos)	NATURE: Outdoor/Indoor
2 hours	RMC Auditorium	30	Indoor
NAME OF THE SPEAKER/ ORGANIZATION		CONTACT DETAILS OF THE SPEAKR/ ORGANIZATION	
Chef Sachin Pereira			
FACULTY SUPPORT:	1. Chef Shailesh Nigawale		2. Prof. Nikhilesh Dusane
	3. Prof. Pooja Sukhdare		4. Prof. Abhishek Naik
	5. Sarika Sawant		6.
STUDENT SUPPORT:	A. Dhanraj Shetty		B. Jenevi Patel
	C. Muskan Sharma		D. Raj Singh
	E. Moh. Kaif		F. Arshad Patel

Part B) Brief Information about the Activity (CRITERION NO. -2): 2,3,1

TOPIC OF THE ACTIVITY	CAKE MIXING CEREMONY
OBJECTIVES	1. Tradition followed during Christmas season 2. The ceremony will do together with family to rejoice and begin with preparation of Christmas. 3. This tradition symbolize unity and hard work.
METHODOLOGY	Offline workshop – Theoretical and Practical
OUTCOMES	1. Learners will be able to create a deeper sense of understanding on usage of icings. 2. Learners will be able to develop their own ideas on customization of cakes as per the choice of guests. 3. Learners will be able to critically evaluate their skills in the trend of current cake making techniques.



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Part C) Proofs & Documents Attached (Tick mark the proofs attached):




<input type="checkbox"/>	1. Directions by Authority	<input checked="" type="checkbox"/>	6. Activity Report	<input type="checkbox"/>	11. Account Settlement
<input checked="" type="checkbox"/>	2. Proposal Note	<input type="checkbox"/>	7. Brief Profile Guest	<input type="checkbox"/>	12. News Material
<input type="checkbox"/>	3. Approval Letter	<input checked="" type="checkbox"/>	8. Attendance Gender/Sem/Course	<input type="checkbox"/>	13. Feed Back Report
<input checked="" type="checkbox"/>	4. Notice & Schedule	<input type="checkbox"/>	9. Certificate	<input type="checkbox"/>	14. Any Other
<input type="checkbox"/>	5. Organizing Committee	<input checked="" type="checkbox"/>	10. Geo-tagged Photographs	<input type="checkbox"/>	

Part D) Social Media:


Web Site Signature & Date		Twitter Signature & Date		Instagram Signature & Date		Facebook Signature & Date	
DOS	DOP	DOS	DOP	DOS	DOP	DOS	DOP
—	—	—	—		26 Nov 2022	—	—

Part D) IQAC Cell:

IQAC Cell Activity Number:

NAME & SIGNATURE OF COORDINATOR	NAME & SIGNATURE OF PRINCIPAL	IQAC Documentation	IQAC COORDINATOR (SEAL & SIGNATURE)
 HOD Chef Shailesh Nigawale. (Hospitality Studies)	 Dr. Mrs. Satinder Kaur Gujral. (I/C Principal)	Total pages = 09	

NOTE: - The report has been scanned and submitted.

Signature (Scanned by) 

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Date: - 25/11/2022

Event Report

NAME OF THE ACTIVITY: CAKE MIXING CEREMONY

Name of the Programme: F.Y. BSC and Diploma Hospitality Studies

Batch: - F.Y. BSC and Diploma - 22 - 23

Semester: - I

Section: Hotel Management

Duration: - 2 hours

CAKE MIXING CEREMONY

Reena Mehta College Department of Hotel Management organized Cake Mixing Ceremony at RMC Auditorium on 24th November 2022. Cake Mixing Ceremony is a tradition followed during Christmas season where dry fruits and nuts are soaked in wine and spirits to infuse the taste and to preserve it for Christmas. This ceremony is done together with family to rejoice and begin with preparation of Christmas. Faculties and students of Reena Mehta College of Hotel Management took initiative to carry this tradition, All the Dignitaries and Faculties of the college were invited for the ceremony. Ceremony started with introductory speech about the ceremony which was done by Chief Guest, Chef Sachin Pereira. All dignitaries, teachers, staff and students participated in ceremony.

Donning gloves, they added different alcoholic beverages to a generous quantity of dry fruits, tossing and coating the entire mixture on a massive table. Wine, rum, vodka, whisky, along with mounds of black raisins, brown dates, red cherries, cashews, cardamom and other exotic spices went into the cake-mixing ceremony.

The history of the cake-mixing ceremony dates back to the 17th century, when it marked the arrival of the harvest season. During this period, numerous fruits and nuts were harvested and prepared to go into the making of the traditional plum cake. The mix was saved up for the next harvest season with the hope that the coming year would bring with it another abundant year.



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Also, The original convocation degree was handed over to students of Diploma In Hotel Operations and Management by our honorable Vice Chairperson / Secretary – Dr. Narendra Mehta Sir .The formal vote of thanks was proposed by Ms.Muskaan Sharma. Alumni students were very happy after meeting their friends and teachers after a very long time and they clicked pictures to store this moment as a pleasant memory.

Ceremony was ended with a vote of thanks by students.

Regards

Signature:

HOD - Chef Shailesh Nigawale.

(Dept. Hospitality Studies)



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Date: 24/11/2022

Name of the Session: Cake Mixing Ceremony

Speaker & Institution/Organization: _____

Sr. No.	Name	Class	Roll number	Signature
1.	Shubh Doshi			
2.	Reagan David			
3.	DHANRAJ SHETTY			
4.	Mo/kwif/khan			
5.	Omkar Gorival			
6.	Allen Almeida			
7.	NASIR SHAIKH			
8.	Dhruvesh Patil			
9.	Khem Budha			
10.	Zoya SHAIKH			
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Event Report

NAME OF THE ACTIVITY: CAKE MIXING CEREMONY

Name of the Programme: F. Y. BSC & Diploma Hospitality Studies

Batch: F. Y. BSC 22- 23

Semester: I

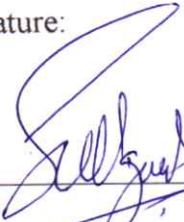
Section: Hotel Management

Duration: 2 hour




Regards

Signature:



HOD - Chef Shailesh Nigawale.

(Dept. Hospitality Studies)


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