



JEEVAN JYOT EDUCATIONAL CHARITABLE TRUST

REENA MEHTA COLLEGE

of ARTS, SCIENCE, COMMERCE & MANAGEMENT STUDIES

Affiliated to University of Mumbai | NAAC Accredited B Grade with 2.41 CGPA | ISO 9001:2015 | Gujarati Linguistic Minority
Section 2 (f) of the UGC Act 1956

Event Proposal

Name of the activity	MALAYSIAN CUISINE ONLINE WORKSHOP		
Introduction	Workshop organized for St. Andrew's college hospitality department as a part of Faculty Exchange Program. Students Reena Mehta College of Hotel Management are also the part of learning experience. This workshop will be conducted by HOD Chef Shailesh Nigawale. Workshop will be on online format for St. Andrews college and offline for Reena Mehta college students.		
Objectives	1. This workshop will focus on culinary aspects and will help students to learn different traditional dishes from Malaysian Cuisine. 2. This workshop will be hosted by HOD Chef Shailesh Nigawale.		
Outcomes	1. Learners will be able to discuss on Malaysian Cuisine and its key features. 2. Learners will be able to elaborate their skills on cooking techniques, garnish, plating techniques. 3. Students will be able to critically evaluate on Regional cuisine, specialty dishes of Malaysia, cooking methods.		
Methodology	Masterclass, Online, Offline, Demonstration.		
Location/Venue	RMC-Hotel Management Premises - Kitchen	Eligibility	Undergraduates, HM students.
Date	4 th February, 2022	Time	From 10:30 am. to 3:30 Pm.
Registration Link			
Feedback Link			

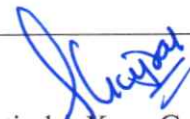
Logistics

Time Slot	Event Flow	Accountability (Student/Faculty)
10:30am. to 11:00 am	Joining and settlement of students and faculty in Hotel Management premises and introducing the event.	Chef Shailesh Nigawale will introduce event. Prof. Nikhilesh Dusane will monitor the RMC students in kitchen.
2:00 pm. to 4:00 pm.	Introductory speech on Malaysian Cuisine will be given by Chef Shailesh Nigawale, followed up by Practical demonstration.	Students Chandan, Sameer, Affan will help Chef Shailesh for cooking and preparations. Chef will introduce the Malaysian Cuisine and teach traditional dishes to the students.
2:00 pm. to 4.00 pm.	Prof. Delia Lester F & B faculty from St. Andrew's will monitor the event.	Prof. Delia Lester will monitor the event for their Hotel Management students.
3.00 pm to 3.30 pm	Workshop will accompanied by Q&A session. Event will end by vote of thanks.	Workshop will accompany by Q&A session at the end. Event will end by a vote of thanks by students.

Signature:



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



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



Date: 03-02-2021

NOTICE
(Hospitality Division)

This is to inform you all that workshop on MALAYSIAN CUISINE will be conducted by Chef. Shailesh Nigawale which will be streamed live on College YOUTUBE channel tomorrow 04/01/2022 from 11.00am onwards. Joining link will be sent prior to the session.

Attendance is mandatory for all .



Dr. (Mrs.) Satinder Kaur Gujral
(I/C Principal)



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ACTIVITY REPORT 2022 - 2023

HOSPITALITY STUDIES

Part A) Information about Organizing Team

IQAC ACTIVITY No: C/SH22/DHS10

NAME OF THE ACTIVITY: MALAYSIAN CUISINE ONLINE WORKSHOP			
DATE	DEPARTMENT	COMMITTEE	COORDINATOR NAME
04 /02/ 2022	Hotel Management		HOD Chef Shailesh Nigawale
DURATION	VENUE	PARTICIPANTS (Nos)	NATURE: Outdoor/Indoor
5 hours	RMC - Hotel Management Premises	27	Indoor
NAME OF THE SPEAKER/ ORGANIZATION		CONTACT DETAILS OF THE SPEAKER/ ORGANIZATION	
Chef Shailesh Nigawale		98667891859	
FACULTY SUPPORT:	1. Chef Shailesh Nigawale.	2. Prof. Nikhilesh Dusane.	
	3. Prof. Delia Lester	4.	
	5.	6.	
STUDENT SUPPORT:	A. Chandan	B. Sameer	

Part B) Brief Information about the Activity

(CRITERION NO. -2): 2.3.1

TOPIC OF THE ACTIVITY	MALAYSIAN CUISINE ONLINE WORKSHOP
OBJECTIVES	<ol style="list-style-type: none">1. This workshop will focus on culinary aspects and will help students to learn different traditional dishes from Malaysian Cuisine.2. This workshop will be hosted by HOD Chef Shailesh Nigawale.3. Main objective of this workshop is to emphasize on Malaysian cuisine, its special ingredients, cooking equipments.
METHODOLOGY	Online workshop – Demo and Interactive QNA Session.
OUTCOMES	<ol style="list-style-type: none">1. Learners will be able to discuss on Malaysian Cuisine and its key features.2. Learners will be able to elaborate their skills on cooking techniques, garnish, plating techniques.

	3. Students will be able to critically evaluate on Regional cuisine, speciality dishes of Malaysia, cooking methods.
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Part C) Proofs & Documents Attached (Tick mark the proofs attached):

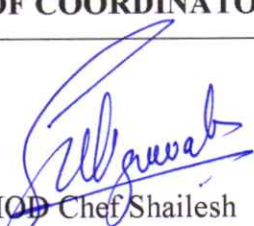


<input type="checkbox"/>	1. Directions by Authority	<input checked="" type="checkbox"/>	6. Activity Report	<input type="checkbox"/>	11. Account Settlement
<input checked="" type="checkbox"/>	2. Proposal Note		7. Brief Profile Guest		12. News Material
	3. Approval Letter	<input checked="" type="checkbox"/>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

Part D) Social Media:

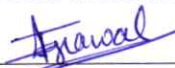
Web Site Signature & Date		Twitter Signature & Date		Instagram Signature & Date		Facebook Signature & Date	
DOS	DOP	DOS	DOP	DOS	DOP	DOS	DOP


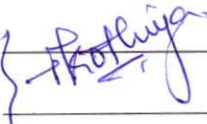
Part D) IQAC Cell:

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 = 8 ✓	

NOTE: - The report has been scanned and submitted.

Signature (Scanned by) 
 (File name 2.3.1)
 (Folder name DHS)

Signature 
 Signature 



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Date: - 04/02/2022

Event Report

NAME OF THE ACTIVITY: MALAYSIAN CUISINE ONLINE WORKSHOP

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

Batch: - F.Y. BSC 21- 22

Semester: - II

Section: Hotel Management

Duration: -5 hours

MALAYSIAN CUISINE ONLINE WORKSHOP

Reena Mehta College Department of Hotel Management organized Malaysian cuisine workshop for the 3rd year students St Andrew's college of arts, science and management hospitality department as a part of Faculty Exchange Program Students from Reena Mehta College of Hotel Management were also the part of learning experience, they helped to set up of Mise-en-place & Workplace. This workshop was conducted by HOD Chef Shailesh Nigawale. Students from both colleges found the event very through the culinary point of view. The dishes that were taught in the session were as follows:

Nasi lemak: It is fragrant rice cooked in coconut milk and pandan leaves.

Roti Kanai: It is crispy, buttery and flaky. The flat breads are made of ghee (clarified butter) and flour. Laksa soup: Laksa is a spicy noodle dish popular in Southeast Asia.

Ayam percik: Ayam percik consists of marinated chicken that is traditionally slowly grilled over charcoal.

Kek batik: Kek Batik is essentially crushed biscuits soaked in a chocolate & Milo mixture. No baking required

Ms. Delia Lester - F&B faculty from St Andrew's college played a major role in monitoring the event for their students.

Workshop was accompanied by QNA session at end and was concluded by vote of thanks by students.

Regards

Signature:

HOD – Chef Shailesh Nigawale

(Dept. Hospitality Studi



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Date: 4/2/2022

Name of the Session: Malaysian Cuisine online workshop
Speaker & Institution/Organization: Rme - Hospitality Studies

Sr. No.	Name	Class	Roll number	Signature
1.	Anam bhosale	FYBSC(HS)	01	Anam
2.	Amisha Parwi	FYBSC(HS)	2	Parwi
3.				
4.	Chandan Ghoshe.	FYBsc(HS)	04	Chandan
5.	Khushi Jaiswal	FYBsc	5	Khushi
6.				
7.	Manasi Kadam	FY BSC [HS]	07	Manasi
8.	Mesaj Khan	Fy BSc(HS)	08	Mesaj
9.				
10.	Affan al huda	FYBSC	10	Affan
11.				
12.	RIVA JAISWAL	FYBSC	12	Riva
13.	Saif Sharida	FYBsc	13	Saif
14.	SAMAR MANSURI	FY B.Sc	14	Samar
15.	Pamees Bhoykh	FY. B.Sc	15	Pamees
16.7	Susreet Patil	FY. BS	17	Patil
17	Shruti jadhav	Fy B.Sc	16	Jadhav
18.				
19.				
20.				
21.				
22.				
23.				
24.				
25.				

Sallyjwale

Date: - 04/02/2022

Event Report

NAME OF THE ACTIVITY: MALAYSIAN CUISINE ONLINE WORKSHOP

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

Batch: F. Y. BSC 21 - 22

Semester: I

Section: Hotel Management

Duration: 4 hour




Regards

Signature:



HOB - Chef Shailesh Nigawale

Dept. Hospitality Studies


I/C Principal
Reena Mehta College of Arts, Science
Commerce & Mgt. Studies
Bhayandar (West), Dist. Thane 401 101

