

## Manipal University Jaipur's Program on Student Food Insecurity

Manipal University Jaipur (MUJ) is committed to fostering a supportive and inclusive environment that addresses the well-being of all students, including their 'nutritional needs. Recognizing that food insecurity can be a significant barrier to academic success and personal development, MUJ has developed a comprehensive program aimed at addressing food insecurity among students. This program seeks to ensure that no student faces hunger or inadequate access to nutritious food during their time at the university.

The primary goals of MUJ's program on student food insecurity are to:

Identify and support students in need, by providing resources and assistance to those experiencing food insecurity.

Promote awareness about food insecurity and the resources available to students, while fostering a culture of mutual support and care within the university community.

Reduce food waste by implementing sustainable practices and encouraging the redistribution of surplus food to those in need.

The program consists of several initiatives designed to meet the nutritional needs of students and promote a culture of food security on campus:

MUJ has established an on-campus food pantry where students in need can access essential groceries and non-perishable items free of charge. Stocked with donations from the university community, local businesses, and partner organizations, the pantry provides a range of items, including rice, lentils, canned foods, and personal hygiene products. The university also offers meal assistance programs, allowing students to access meal vouchers for on-campus dining facilities. These vouchers are available through the Office of Student Affairs, which ensures that students can maintain a balanced and healthy diet regardless of their financial situation.

In collaboration with campus dining services, MUJ has implemented a food redistribution program to repurpose surplus food from dining halls and campus events. Surplus food is collected, packaged, and made available for students through the food pantry or distributed directly to those who have signed up for the program. The university is committed to minimizing food waste by working closely with dining services to forecast meal demand accurately and by promoting responsible consumption habits among students.

MUJ provides emergency financial assistance to students who may be experiencing short-term financial hardship, which may include food insecurity.

MUJ actively involves students in the fight against food insecurity by encouraging volunteerism within the food pantry, food redistribution initiatives, and awareness campaigns. Student organizations and clubs play a significant role in fundraising activities, food drives, and other events that support the program.

The university also collaborates with local non-profit organizations, food banks, and government agencies to strengthen its food insecurity program, build partnerships, and expand access to resources for students.

Through its food insecurity program, MUJ has made strides in ensuring that students have consistent access to nutritious food, contributing to their overall well-being and academic success. The program has fostered a culture of community support and empathy, encouraging students to support their peers and raise awareness of food insecurity issues both on campus and beyond. The university regularly evaluates the program’s impact by gathering feedback from participants, monitoring usage rates of the food pantry and meal assistance programs and conducting surveys to assess students’ needs. This feedback is essential for refining the program and adjusting meet evolving demands effectively

Manipal University Jaipur’s program on student food insecurity reflects the university’s dedication to supporting the holistic development of its students. By addressing food insecurity, MUJ not only helps students meet their basic needs but also ensures they have the resources necessary to succeed academically and thrive personally. This initiative embodies MUJ’s commitment to fostering an Inclusive and caring campus community, where every student has the opportunity to succeed without the barriers of hunger or nutritional deprivation.

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2023	2022	2021
1/10/2023-7/10/2023	1/10/2022-7/10/2022	1/10/2021-7/10/2021



*Students & faculty members of SHTM are serving food items to the children's of NGO.*





MUJ offers free nutritional counseling services to students through the university's health and wellness center. These services provide guidance on healthy eating habits, budgeting for food, and making nutritious choices on a limited budget. The wellness center also conducts regular workshops on meal planning, cooking skills, and nutrition education to empower students to make informed choices about their diets.

### **Courses Offered**

Course Code	Course Name	L	T	P	C	Semester
HA1101	Food Production Foundation - I	4	0	0	4	I
HA1102	Food & Beverage Service Foundation - I	4	0	0	4	I
HA1131	Food Production Lab - I	0	0	4	2	I
HA1132	Food & Beverage Service Lab - I	0	0	2	1	I
HA1201	Food Production Foundation - II	4	0	0	4	II
HA1202	Food & Beverage Service Foundation - II	4	0	0	4	II
HA1231	Food Production Lab - II	0	0	4	2	II
HA1232	Food & Beverage Service Lab - II	0	0	2	1	II
HA2101	Introduction to Indian Cuisine	4	0	0	4	III
HA2131	Indian Cuisine Lab	0	0	4	2	III
HA2132	Food & Beverage Service Lab - III	0	0	2	1	III

HA2201	Global Cuisine & Patisserie	3	0	0	3	IV
HA2202	Food & Beverage Management	3	0	0	3	IV
HA2231	Global Cuisine Lab	0	0	4	2	IV
HA2232	Advanced Food and Beverage Service Lab	0	0	2	1	IV
HA2233	Bakery & Confectionery Lab	0	0	4	2	IV
HA3241	Culinary Management - I	0	2	4	4	VI
HA4141	Culinary Management - II	0	2	4	4	VII
BT6202	Plant Biotechnology	3	0	1	4	II
BT1201	Mycology, and Plant Pathology	2	1	0	3	II
BT1101	Diversity of Lower Plants	2	1	0	3	I

### **HA1101: Food Production Foundation - I [4 0 0 4]**

Introduction to Cookery: Culinary History-Development of the culinary art from the middle ages to modern cookery, Introduction to International Cuisine, Levels of skills and experiences- Attitudes and behaviour in the Kitchen-Personal hygiene- Uniforms & Protective Clothing -Safety procedure in handling equipment, Classical Brigade-Modern staffing in various category Hotels- Roles of executive chef, Duties and responsibilities of various chefs-Co-operation with other departments. Aims and Objectives of Cooking Food- Importance classifications, Principles - Equipment's required. Methods of Cooking- Classification of Cooking Methods (Boiling-Roasting-Poaching Braising-Grilling-Baking-Roasting-Broiling-Stewing-Sautéing-Blanching- Steaming- Microwave & Modern Cooking Methods). Food Commodities Vegetables, Cereals, Pulses, Spices & Herbs, Fats and Oils. Classification of vegetables -Cuts of Vegetables-Classification of fruits, Stocks, Thickening Agents, Soups, Sauces Types & Uses, Sauces - Classification and Importance of Soups & Sauces Salads- Classification, Importance, Salads - definition, parts, types and salad dressings.

### **HA1102: Food & Beverage Service Foundation - I [4 0 0 4]**

Food and Beverage Services: - The growth of the catering industry and its evolution. Hotel scenario in India. Career opportunities in food service industry. Introduction, Concept, and Classification of Catering Establishments, their importance; Personal Hygiene, Uniform & Grooming Standards, F&B Service Outlets & Familiarisation with their Hierarchy of F&B Service Department, F&B Service Brigade, Modern Staffing in various hotels, Duties & Responsibilities of various employees in F&B Service, their attributes; coordination of F&B Service with other departments. Food Service Equipment's: Types of equipment. Crockery, Glassware, Hollowware, Cutlery, Flatware - Special Operating Equipment and their use - Maintenance and upkeep of equipment. Knowledge of suppliers /materials /price ranges - Equipment used by hotels in India (special reference to what is done in specialty restaurants) Side Stations and its uses Food Service -1: American, English, French, Gueridon, Russian, Indian Service. Formal dining etiquette - Sequence Of Indian Service From Different Regions - Mise-En-Scene And Mise-En Place -Rules For Laying Of A Cover, Napkin Folding (At least Ten Types), Food Service-II Components ,Timings Of Service For Each Of The Following - Breakfasts - Indian, South Indian, Continental, American And English -Brunch-Elevenses-Lunch-Afternoon Tea - High Tea -Dinner-Supper Origin of Menu - Types of Menus - French Classical Menu - French Menu Terminology - Traditional Dishes From Various Countries Menu knowledge: Introduction, Types -A la Carte & Table D'hote, Menu Planning, considerations and constraints.

### **HA1131: Food Production Lab - I [0 0 4 2]**

Equipment's - Identification-Description-Uses & Handling, Hygiene - Kitchen Etiquette-Practices & Knife Handling- Safety and Security in Kitchen. Cuts of Vegetables - Julienne, Jardinière, Macedoine, Brunoise,

Paysanne, dices, Cubes, shred, mirepoix, Basic Cooking Methods and Pre-Preparation, Blanching of Tomatoes -Preparation of concasse, Boiling-Potatoes, Beans, Cauliflower, etc., Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc. Braising - Onions, Leeks, Cabbage, Starch cooking (Rice, Pasta, and Potatoes), Stocks, Demonstration and preparation: White stock, Brown stock, Fish stock, Vegetable Stock, Sauces - Demonstration & preparation of basic mother sauces: Mayonnaise, Hollandaise, Béchamel, Veloute, Tomato and Espagnole - with 2-3 derivatives of each, Preparation of basic soups: Cold, Thin, Thick and International. Salad preparation: Waldrof salad, Russian salad, Salad de Betterave and Salad Dressings, Potato preparation: Pommes De Terre Duchess, Potatoes Lyonnaise, Potato Wedges and French Fries.

**HA1132: Food & Beverage Service Lab - I [0 0 2 1]**

Knowledge of Equipment: Identification of flatware, cutlery, glassware and crockery, silverware polishing and care, glassware cleaning and care, setting up a side station. Restaurant Linen: Laying of tablecloth and various napkin folds. Mis-en-Place & Mis-en-Scene: Pre-preparation and setting up the restaurant for service. Cover Setting: Laying cover for breakfast, lunch, dinner. Laying covers for different cuisines and various food service outlets. Service Procedure: Receiving and seating the guests, order taking, beverage and food service, clearing, handling any special guest request, guest bill presentation and settlement.

**HA1201: Food Production Foundation - II [4 0 0 4]**

Meat- Introduction to meat cookery, Cuts of beef/veal/ lamb/ pork/game, Poultry, Fish - Introduction to fish/ shellfish cookery, Classification of fish & shellfish, Cuts of fish, Selection of fish and shell fish, Cooking of fish, Egg- Introduction to egg cookery, Structure of an egg, Selection of egg, Uses of egg in Cookery Dairy & Dairy Products- Milk, Cheese, Butter, Cream Farinaceous Products- Pasta, Potato and other starch. Accompaniments & Garnishes, Appetizer & Starters- Sandwiches, Canapés, Rechaufé - Objectives, Methods, Products, Advantages & Disadvantages

**HA1202: Food & Beverage Service Foundation - II [4 0 0 4]**

Non-Alcoholic Beverages: Classification of Beverages - Refreshing, Nourishing, Stimulating - Tea - Various Types of Tea, Processing, Manufacturing, Service Standards, Storage, Brands. Preparation of Tea & Coffee - Types, Processing & Production, Service Standards, Storage, Brands and methods of making Tea & Coffee. Nourishing Beverages - Examples with types, brands. Refreshing beverages - Examples with types, brands & composition. Types of waters with examples of each. In Room Dining/ Butler Service: Types of Room Service Operations - Equipment Used -Room Service Order Taking - Service Standards -Butler Service - New Trends, Restaurant Control Systems - Manual & Electronic: Importance of KOT - Different type of KOT's - Duplicate and Triplicate check Systems - Electronic Point of Sales. Ancillary Areas: Pantry - Still Room - Linen Room - Hot Plate. Tobacco: Introduction, Types - Cigars & Cigarettes, Cigar strengths and sizes, Brands - Storage and service

**HA1231: Food Production Lab - II [0 0 4 2]**

Identification of various cuts-Beef, Lamb, Pork, Sea food processing, Simple Egg preparations- Scotch egg- Assorted omelettes- Oeuf Florentine, Oeuf Benedict- Oeuf Farci- Oeuf Portugese. Breakfast Menu Preparation, Preparation of menu, Salads- Waldrof Salad, Fruit Salad, Russian Salad, Salade Nicoise, Chicken, Mutton and Fish Preparations- Fish Orly, A La Anglaise, Colbert, Meuniere, Poached, Baked Entrée-Lamb Stew, Hot Pot, Shepherd's Pie, Grilled, Steaks & Lamb/Pork Chops, Roast Chicken, Grilled Chicken, Leg Of Lamb. Simple Potato Preparations- Basic Potato Dishes, Vegetable Preparations- Basic Vegetables.

**HA1232: Food & Beverage Service Lab - II [0 0 2 1]**

Understanding Non-Alcoholic Beverages, Types & Service Techniques, Understanding mocktails, Their Presentation and Services. Guest Service and Guest Interactions while on Food Service - Do's & Don'ts.

Breakfast Services: Types, Breakfast Layouts, Menu Knowledge, Table Services, Clearance & Acknowledging guests. Familiarisation with Food Service in Restaurants (Receiving Guests, Table Layouts, Complimenting them, Presentation of Bills. Room Service Practical, Taking of Orders, Delivery of Food Services, Identifying Room Service, Equipment, Food Pickup Procedure, Room service Layout Knowledge, Laying of trays for various orders. Service of Cigars and Cigarettes in bar.

#### **HA2101: Introduction to Indian Cuisine [4 0 0 4]**

Indian Cooking: Introduction, cultural and philosophical factors that influenced of Indian cuisine; the great Indian cuisine - diversity and regional influence, popular foods of India from all the regions. Condiments, Herbs and Spices Used in India Cuisine: Introduction, Condiments, Herbs and Spices used in Indian Cuisine (Allspice, Ajowan, Aniseed, Asafoetida, Bay leaf, Cardamom, Cinnamon, Cloves, Coriander seeds, Cumin, Chilli, Fenugreek, Mace, Nutmeg, Mustard, Pepper, Poppy Seeds, Saffron, Tamarind, Turmeric, Celery, Curry Leaf, Marjoram, Pomegranate Seeds, Stone Flowers, Basil, Betel Root, Black Salt, Red Chilli, Rock Salt) Various ways of using spices, their storage and usage tips. Masalas, Pastes and Gravies in Indian cooking: Thickening agents for Indian gravies; Masalas and Pastes: Introduction, Types, Blending of Spices, Concept of Dry and Wet Masalas, Pastes used in Indian Cooking, Purchasing, Storing Considerations. Basic Indian Gravies: Introduction, Gravies and Curries, Regional Gravies, Gravy Preparations (White Gravy, Green Gravy, Makhni Gravy, Lababdar Gravy, Kadhai Gravy, Achari Gravy, Yellow Gravy, Korma Gravy). Indian Regional Cooking: Hyderabadi, Bengali, Goan, Gujarati, Rajasthani, Kashmiri, Maharashtrian, Punjabi, Chettinad, Tamil Nadu, Kerala, Awadhi.

#### **HA2131 Indian Cuisine Lab [0 0 4 2]**

Understanding Indian cooking and preparation of basic menu comprising of Starter, Main course, Staple and Dessert from each region of India: North (Kashmiri, Punjabi, Rajasthani), East (Bengali), South (Tamil Nadu, Andhra Pradesh) and West (Maharashtra, Gujrat); Indian Street Food.

#### **HA2132 Food & Beverage Service Lab - III [0 0 2 1]**

Set up a table with Prepared Menu with wines; Bar set up and Service of Alcoholic Beverages-Wines, Spirits: Opening & closing of wines corks (Champagne, Red & White wines), Service of Beer, Spirits & Liqueurs.

#### **HA2201: Global Cuisine & Patisserie [3 0 0 3]**

International Cuisine: Introduction to influences of cultures on regions, special features with respect to ingredients, methods, culinary styles - Asian (Thai, Chinese), European (French, Italian, Spanish), American (Mexican), Mediterranean. Introduction to Garde Manger: Functions of larder department, duties & responsibilities of larder chef, pantry operation, specific tools & equipment in the larder, Common terms used in larder department etc. Introduction to Bakery & confectionery: Definition, Principles of baking, Bakery Equipment (small & large), Formulas & measurements, Physical & chemical changes during baking; Bakery Commodities & Breads: Flour, shortening agents, Raising agents, Coloring Pigments, Flavoring Agents. Flour Pastries: Definition & Classification- Short Crust, Choux, Puff, Leavened & Laminated, Cookies: Definition / introduction, Types of cookies, methods of mixing & baking: Icing, Frosting & Fillings, Definition & Uses, Classification, Ingredients used, Meringue, Cakes & Sponge.

#### **HA2202: Food & Beverage Management [3 0 0 3]**

F&B Cost Dynamics: Cost, Elements of Cost-Material, Labour, Overhead; F&B Sales Concepts: Definition, Monetary, Non-monetary; Inventory Control: Inventory, Objectives, Methods- Stock level, EOQ, ABC analysis, Stock turnover ratio, Perpetual, Physical, Monthly, Requisition pricing; Storing and Issuing; Food & Beverage Control: Planning, Purchasing, Receiving, Storing, Issuing, production control, standard recipe and yield, sales control-ECR, POS; Budgetary Control: Budget, Control objectives, Types of budget- Operating, Capital, Master, Departmental, Fixed and Flexible, ZBB, Factors affecting budgetary control; Variance analysis: Importance, calculations, standard costing; Breakeven Analysis: Concept and

calculation; Menu Merchandising: Concept, Consideration and constraints, Pricing; Menu Engineering: Concept, Menu Analysis and Strategies.

**HA2231: Global Cuisine Lab [0 0 4 2]**

Understanding cooking and preparation of basic menu comprising of Starter, Main course, Staple and Dessert from each global culinary style: Asian (Thai, Chinese), European (French, Italian, Spanish), American (Mexican) and Mediterranean.

**HA2232: Advanced Food & Beverage Service Lab [0 0 2 1]**

Formal and Informal Set-ups, Restaurant and Bar Setups of different types & services; Service of Afternoon & High teas; Service of Juice, Smoothies, Shakes; Mocktail preparation and service; Buffet Lay-out, theme Buffets set up; Role plays & situation handling in bar and restaurant.

**HA2233: Bakery & Confectionery Lab [0 0 4 2]**

Bread: Soft Rolls, Hard Rolls, Sandwich Breads, Bread Sticks. Breakfast Pastries: Muffin, Doughnuts, Berliners, Brioche. Cookies: Melting Moments, Chocolate chip Cookies. Cakes: Swiss Roll, Fruit Cake, Marble Fruit Cake. Choux Pastry: Éclairs, Profit rolls, Croquembouche. Short Crust: Tart, Pie, Flan, Quiche. Laminated Pastry: Veg Puff, Vol au Vant, Palmiers, Cream Horns. International Desserts and Plate Presentations.

**HA3241: Culinary Management - I [0 2 4 4]**

Volume Feeding: Classification - Industrial, Institutional, Mobile Catering Unit. Menu Planning: Principles for mass feeding, Menu planning for educational institute, industrial worker, hospitals, railway catering, airline catering, outdoor parties. Planning for volume feeding: Indenting, Portion size, Preparation for quantity food, Space allocation, Equipment selection, Staffing, Constraints of volume feeding. Food Control: Purchasing, Supplier selection, Receiving, Storing, Issuing, Controlling. Culinary trends and concepts: Organic Cuisine, Molecular Gastronomy, Diet food, Iconic culinary techniques from global cuisines; Artisan Breads, Chocolate, Sugar Craft, Desserts - Hot, cold and frozen; Fusion cuisine: scope and challenges; Charcuterie and cured food: Pates, galantine, terrine, sausages classical salads, and savories. Practical: Theme and culinary style-based menu preparation and presentation related to the area of choice: Indian Cuisine /International Cuisine /Bakery and Patisserie.

**HA4141: Culinary Management - II [0 2 4 4]**

Introduction to Hazards to Food safety: Physical, Chemical and Biological hazards; Personal hygiene. Microorganism in Food: Bacteria, Viruses, Parasites, Moulds and Fungi; Characteristics of microorganism; FATTOM; Beneficial role of microorganism in gastronomy. Food Borne Diseases: Sources; Diseases caused by food borne pathogens like Indigestion, Alga toxin, Metal poisoning; Method of preventing bacterial multiplication. Food Additives and Adulteration: Introduction and Types; Risk and Prevention. Food Cross Contamination: Introduction; control of cross contamination; Proper storage of food in refrigerator; Cleaning and Sanitization. Food Laws & Regulations: PFA, FPO, AGMARK, ISI, ISO (9000, 14000, 22000), FSSAI and HACCP. Product Research & Development: Testing of new recipes and equipment, Developing new recipes, Food trials. Practical: Formal and informal event-based menu planning, preparation, presentation and photography.

**BT6202: Plant Biotechnology [3 0 1 4]**

Introduction: History and scope of plant biotechnology. Organogenesis: Direct and indirect methods of organogenesis. Embryo culture and embryo rescue. Protoplast isolation, culture and fusion; Selection of hybrid cells and regeneration of hybrid plants; Symmetric and asymmetric hybrids, cybrids. Another, pollen and ovary culture for production of haploid plants and homozygous lines. Transfer and establishment of whole plants in soil. Plant Transformation Technology: Features of TI and RI plasmid, mechanisms of DNA transfer, Role of virulence genes, Use of TI and RI as vectors, binary vectors, use of 35S and other promoters, Use of reporter genes. Transformation for Productivity and Performance: Bt



genes, Non-Bt like protease inhibitors, Alpha amylase inhibitor. Abiotic stresses. Chloroplast Transformation: Metabolic engineering and industrial products. Plant as chemical and pharmaceutical factories. Biodiversity and Its Conservation: Plant germplasm collection and conservation including wild species, Cryopreservation.

**BT1202: Mycology, and Plant Pathology [2 1 0 3]**

Fungi: Occurrence, general characteristics, structure, classification (Alexopoulos and Mims, 1979), recent developments in fungal taxonomy, reproduction, parasexual cycle, heterothallism, mushroom cultivation, economic and ecological importance, Study of life cycle of the following genera: Albugo, Puccinia. Plant diseases and their control measures: history, classification, symptoms, defense mechanism, mechanism of host parasite interaction, transmission and dissemination of diseases. Causal organisms of disease cycle of the following: green ear disease of Bajra, rust of Crucifers, rusts and smuts of Wheat. Disease Management: prophylaxis-quarantine measures, biological control and integrated pest management.

**BT1101: Diversity of Lower Plants [2 1 0 3]**

Algae: Occurrence, general characteristics, classification system, thallus structure, pigments, reproduction and importance. Study of life cycle of the following genera: Volvox, Chara, Vaucheria. Bryophytes: Occurrence, distribution, general characteristics, alternation of generation, classification and economic importance. Study of life cycle of the Marchantia. Pteridophytes: Occurrence, general characteristics, classification, stele system, seed habit and heterospory, apospory and apogamy. Study of life cycle of the Marsilea. Comparative study of the algae, bryophytes and pteridophytes in general. Global applications of cryptogams in industry.

## Courses Offered

Course Code	Course Name	L	T	P	C	Semester
HA1101	Food Production Foundation - I	4	0	0	4	I
HA1102	Food & Beverage Service Foundation - I	4	0	0	4	I
HA1131	Food Production Lab - I	0	0	4	2	I
HA1132	Food & Beverage Service Lab - I	0	0	2	1	I
HA1201	Food Production Foundation - II	4	0	0	4	II
HA1202	Food & Beverage Service Foundation - II	4	0	0	4	II
HA1231	Food Production Lab - II	0	0	4	2	II
HA1232	Food & Beverage Service Lab - II	0	0	2	1	II
HA2101	Introduction to Indian Cuisine	4	0	0	4	III
HA2131	Indian Cuisine Lab	0	0	4	2	III
HA2132	Food & Beverage Service Lab - III	0	0	2	1	III
HA2201	Global Cuisine & Patisserie	3	0	0	3	IV
HA2202	Food & Beverage Management	3	0	0	3	IV
HA2231	Global Cuisine Lab	0	0	4	2	IV
HA2232	Advanced Food and Beverage Service Lab	0	0	2	1	IV
HA2233	Bakery & Confectionery Lab	0	0	4	2	IV
HA3241	Culinary Management - I	0	2	4	4	VI
HA4141	Culinary Management - II	0	2	4	4	VII
BT6202	Plant Biotechnology	3	0	1	4	II
BT1201	Mycology, and Plant Pathology	2	1	0	3	II
BT1101	Diversity of Lower Plants	2	1	0	3	I

### **HA1101: Food Production Foundation - I [4 0 0 4]**

Introduction to Cookery: Culinary History-Development of the culinary art from the middle ages to modern cookery, Introduction to International Cuisine, Levels of skills and experiences- Attitudes and behaviour in the Kitchen-Personal hygiene- Uniforms & Protective Clothing -Safety procedure in handling equipment, Classical Brigade-Modern staffing in various category Hotels- Roles of executive chef, Duties and responsibilities of various chefs-Co-operation with other departments. Aims and Objectives of Cooking Food- Importance classifications, Principles - Equipment's required. Methods of Cooking-Classification of Cooking Methods (Boiling-Roasting-Poaching Braising-Grilling-Baking-Roasting-Broiling-Stewing-Sautéing-Blanching- Steaming- Microwave & Modern Cooking Methods). Food Commodities Vegetables, Cereals, Pulses, Spices & Herbs, Fats and Oils. Classification of vegetables -Cuts of Vegetables-Classification of fruits, Stocks, Thickening Agents, Soups, Sauces Types & Uses, Sauces - Classification and Importance of Soups & Sauces Salads- Classification, Importance, Salads - definition, parts, types and salad dressings.

### **HA1102: Food & Beverage Service Foundation - I [4 0 0 4]**

Food and Beverage Services: - The growth of the catering industry and its evolution. Hotel scenario in India. Career opportunities in food service industry. Introduction, Concept, and Classification of Catering

Establishments, their importance; Personal Hygiene, Uniform & Grooming Standards, F&B Service Outlets & Familiarisation with their Hierarchy of F&B Service Department, F&B Service Brigade, Modern Staffing in various hotels, Duties & Responsibilities of various employees in F&B Service, their attributes; coordination of F&B Service with other departments. Food Service Equipment's: Types of equipment. Crockery, Glassware, Hollowware, Cutlery, Flatware - Special Operating Equipment and their use - Maintenance and upkeep of equipment. Knowledge of suppliers /materials /price ranges - Equipment used by hotels in India (special reference to what is done in specialty restaurants) Side Stations and its uses Food Service -I: American, English, French, Gueridon, Russian, Indian Service. Formal dining etiquette - Sequence Of Indian Service From Different Regions - Mise-En-Scene And Mise-En Place -Rules For Laying Of A Cover, Napkin Folding (At least Ten Types), Food Service-II Components ,Timings Of Service For Each Of The Following - Breakfasts - Indian, South Indian, Continental, American And English -Brunch-Elevenses-Lunch-Afternoon Tea - High Tea -Dinner-Supper Origin of Menu - Types of Menus - French Classical Menu - French Menu Terminology - Traditional Dishes From Various Countries Menu knowledge: Introduction, Types -A la Carte & Table D'hote, Menu Planning, considerations and constraints.

#### **HA1131: Food Production Lab - I [0 0 4 2]**

Equipment's - Identification-Description-Uses & Handling, Hygiene - Kitchen Etiquette-Practices & Knife Handling- Safety and Security in Kitchen. Cuts of Vegetables - Julienne, Jardinière, Macedoine, Brunoise, Paysanne, dices, Cubes, shred, mirepoix, Basic Cooking Methods and Pre-Preparation, Blanching of Tomatoes -Preparation of concasse, Boiling-Potatoes, Beans, Cauliflower, etc., Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc. Braising - Onions, Leeks, Cabbage, Starch cooking (Rice, Pasta, and Potatoes), Stocks, Demonstration and preparation: White stock, Brown stock, Fish stock, Vegetable Stock, Sauces - Demonstration & preparation of basic mother sauces: Mayonnaise, Hollandaise, Béchamel, Veloute, Tomato and Espagnole - with 2-3 derivatives of each, Preparation of basic soups: Cold, Thin, Thick and International. Salad preparation: Waldrof salad, Russian salad, Salad de Betterave and Salad Dressings, Potato preparation: Pommes De Terre Duchess, Potatoes Lyonnaise, Potato Wedges and French Fries.

#### **HA1132: Food & Beverage Service Lab - I [0 0 2 1]**

Knowledge of Equipment: Identification of flatware, cutlery, glassware and crockery, silverware polishing and care, glassware cleaning and care, setting up a side station. Restaurant Linen: Laying of tablecloth and various napkin folds. Mis-en-Place & Mis-en-Scene: Pre-preparation and setting up the restaurant for service. Cover Setting: Laying cover for breakfast, lunch, dinner. Laying covers for different cuisines and various food service outlets. Service Procedure: Receiving and seating the guests, order taking, beverage and food service, clearing, handling any special guest request, guest bill presentation and settlement.

#### **HA1201: Food Production Foundation - II [4 0 0 4]**

Meat- Introduction to meat cookery, Cuts of beef/veal/ lamb/ pork/game, Poultry, Fish - Introduction to fish/ shellfish cookery, Classification of fish & shellfish, Cuts of fish, Selection of fish and shell fish, Cooking of fish, Egg- Introduction to egg cookery, Structure of an egg, Selection of egg, Uses of egg in Cookery Dairy & Dairy Products- Milk, Cheese, Butter, Cream Farinaceous Products- Pasta, Potato and other starch. Accompaniments &Garnishes, Appetizer & Starters- Sandwiches, Canapés, Rechaufé - Objectives, Methods, Products, Advantages & Disadvantages

#### **HA1202: Food & Beverage Service Foundation - II [4 0 0 4]**

Non-Alcoholic Beverages: Classification of Beverages - Refreshing, Nourishing, Stimulating - Tea - Various Types of Tea, Processing, Manufacturing, Service Standards, Storage, Brands. Preparation of Tea & Coffee - Types, Processing & Production, Service Standards, Storage, Brands and methods of making Tea & Coffee. Nourishing Beverages - Examples with types, brands. Refreshing beverages - Examples with types, brands & composition. Types of waters with examples of each. In Room Dining/ Butler Service: Types of Room Service Operations - Equipment Used -Room Service Order Taking - Service Standards -Butler

Service - New Trends, Restaurant Control Systems - Manual & Electronic: Importance of KOT - Different type of KOT's - Duplicate and Triplicate check Systems - Electronic Point of Sales. Ancillary Areas: Pantry - Still Room - Linen Room - Hot Plate. Tobacco: Introduction, Types - Cigars & Cigarettes, Cigar strengths and sizes, Brands - Storage and service

**HA1231: Food Production Lab - II [0 0 4 2]**

Identification of various cuts-Beef, Lamb, Pork, Sea food processing, Simple Egg preparations- Scotch egg- Assorted omelettes- Oeuf Florentine, Oeuf Benedict- Oeuf Farci- Oeuf Portugese. Breakfast Menu Preparation, Preparation of menu, Salads- Waldrof Salad, Fruit Salad, Russian Salad, Salade Nicoise, Chicken, Mutton and Fish Preparations- Fish Orly, A La Anglaise, Colbert, Meuniere, Poached, Baked Entrée-Lamb Stew, Hot Pot, Shepherd's Pie, Grilled, Steaks & Lamb/Pork Chops, Roast Chicken, Grilled Chicken, Leg Of Lamb. Simple Potato Preparations- Basic Potato Dishes, Vegetable Preparations- Basic Vegetables.

**HA1232: Food & Beverage Service Lab - II [0 0 2 1]**

Understanding Non-Alcoholic Beverages, Types & Service Techniques, Understanding mocktails, Their Presentation and Services. Guest Service and Guest Interactions while on Food Service - Do's & Don'ts. Breakfast Services: Types, Breakfast Layouts, Menu Knowledge, Table Services, Clearance & Acknowledging guests. Familiarisation with Food Service in Restaurants (Receiving Guests, Table Layouts, Complimenting them, Presentation of Bills. Room Service Practical, Taking of Orders, Delivery of Food Services, Identifying Room Service, Equipment, Food Pickup Procedure, Room service Layout Knowledge, Laying of trays for various orders. Service of Cigars and Cigarettes in bar.

**HA2101: Introduction to Indian Cuisine [4 0 0 4]**

Indian Cooking: Introduction, cultural and philosophical factors that influenced of Indian cuisine; the great Indian cuisine - diversity and regional influence, popular foods of India from all the regions. Condiments, Herbs and Spices Used in India Cuisine: Introduction, Condiments, Herbs and Spices used in Indian Cuisine (Allspice, Ajowan, Aniseed, Asafoetida, Bay leaf, Cardamom, Cinnamon, Cloves, Coriander seeds, Cumin, Chilli, Fenugreek, Mace, Nutmeg, Mustard, Pepper, Poppy Seeds, Saffron, Tamarind, Turmeric, Celery, Curry Leaf, Marjoram, Pomegranate Seeds, Stone Flowers, Basil, Betel Root, Black Salt, Red Chilli, Rock Salt) Various ways of using spices, their storage and usage tips. Masalas, Pastes and Gravies in Indian cooking: Thickening agents for Indian gravies; Masalas and Pastes: Introduction, Types, Blending of Spices, Concept of Dry and Wet Masalas, Pastes used in Indian Cooking, Purchasing, Storing Considerations. Basic Indian Gravies: Introduction, Gravies and Curries, Regional Gravies, Gravy Preparations (White Gravy, Green Gravy, Makhni Gravy, Lababdar Gravy, Kadhai Gravy, Achari Gravy, Yellow Gravy, Korma Gravy). Indian Regional Cooking: Hyderabadi, Bengali, Goan, Gujarati, Rajasthani, Kashmiri, Maharashtrian, Punjabi, Chettinad, Tamil Nadu, Kerala, Awadhi.

**HA2131 Indian Cuisine Lab [0 0 4 2]**

Understanding Indian cooking and preparation of basic menu comprising of Starter, Main course, Staple and Dessert from each region of India: North (Kashmiri, Punjabi, Rajasthani), East (Bengali), South (Tamil Nadu, Andhra Pradesh) and West (Maharashtra, Gujrat); Indian Street Food.

**HA2132 Food & Beverage Service Lab - III [0 0 2 1]**

Set up a table with Prepared Menu with wines; Bar set up and Service of Alcoholic Beverages-Wines, Spirits: Opening & closing of wines corks (Champagne, Red & White wines), Service of Beer, Spirits & Liqueurs.

**HA2201: Global Cuisine & Patisserie [3 0 0 3]**

International Cuisine: Introduction to influences of cultures on regions, special features with respect to ingredients, methods, culinary styles - Asian (Thai, Chinese), European (French, Italian, Spanish), American (Mexican), Mediterranean. Introduction to Garde Manger: Functions of larder department,

duties & responsibilities of larder chef, pantry operation, specific tools & equipment in the larder, Common terms used in larder department etc. Introduction to Bakery & confectionery: Definition, Principles of baking, Bakery Equipment (small & large), Formulas & measurements, Physical & chemical changes during baking; Bakery Commodities & Breads: Flour, shortening agents, Raising agents, Coloring Pigments, Flavoring Agents. Flour Pastries: Definition & Classification- Short Crust, Choux, Puff, Leavened & Laminated, Cookies: Definition / introduction, Types of cookies, methods of mixing & baking: Icing, Frosting & Fillings, Definition & Uses, Classification, Ingredients used, Meringue, Cakes & Sponge.

**HA2202: Food & Beverage Management [3 0 0 3]**

F&B Cost Dynamics: Cost, Elements of Cost-Material, Labour, Overhead; F&B Sales Concepts: Definition, Monetary, Non-monetary; Inventory Control: Inventory, Objectives, Methods- Stock level, EOQ, ABC analysis, Stock turnover ratio, Perpetual, Physical, Monthly, Requisition pricing; Storing and Issuing; Food & Beverage Control: Planning, Purchasing, Receiving, Storing, Issuing, production control, standard recipe and yield, sales control-ECR, POS; Budgetary Control: Budget, Control objectives, Types of budget-Operating, Capital, Master, Departmental, Fixed and Flexible, ZBB, Factors affecting budgetary control; Variance analysis: Importance, calculations, standard costing; Breakeven Analysis: Concept and calculation; Menu Merchandising: Concept, Consideration and constraints, Pricing; Menu Engineering: Concept, Menu Analysis and Strategies.

**HA2231: Global Cuisine Lab [0 0 4 2]**

Understanding cooking and preparation of basic menu comprising of Starter, Main course, Staple and Dessert from each global culinary style: Asian (Thai, Chinese), European (French, Italian, Spanish), American (Mexican) and Mediterranean.

**HA2232: Advanced Food & Beverage Service Lab [0 0 2 1]**

Formal and Informal Set-ups, Restaurant and Bar Setups of different types & services; Service of Afternoon & High teas; Service of Juice, Smoothies, Shakes; Mocktail preparation and service; Buffet Lay-up, theme Buffets set up; Role plays & situation handling in bar and restaurant.

**HA2233: Bakery & Confectionery Lab [0 0 4 2]**

Bread: Soft Rolls, Hard Rolls, Sandwich Breads, Bread Sticks. Breakfast Pastries: Muffin, Doughnuts, Berliners, Brioche. Cookies: Melting Moments, Chocolate chip Cookies. Cakes: Swiss Roll, Fruit Cake, Marble Fruit Cake. Choux Pastry: Éclairs, Profit rolls, Croquembouche. Short Crust: Tart, Pie, Flan, Quiche. Laminated Pastry: Veg Puff, Vol au Vant, Palmiers, Cream Horns. International Desserts and Plate Presentations.

**HA3241: Culinary Management - I [0 2 4 4]**

Volume Feeding: Classification - Industrial, Institutional, Mobile Catering Unit. Menu Planning: Principles for mass feeding, Menu planning for educational institute, industrial worker, hospitals, railway catering, airline catering, outdoor parties. Planning for volume feeding: Indenting, Portion size, Preparation for quantity food, Space allocation, Equipment selection, Staffing, Constraints of volume feeding. Food Control: Purchasing, Supplier selection, Receiving, Storing, Issuing, Controlling. Culinary trends and concepts: Organic Cuisine, Molecular Gastronomy, Diet food, Iconic culinary techniques from global cuisines; Artisan Breads, Chocolate, Sugar Craft, Desserts - Hot, cold and frozen; Fusion cuisine: scope and challenges; Charcuterie and cured food: Pates, galantine, terrine, sausages classical salads, and savories. Practical: Theme and culinary style-based menu preparation and presentation related to the area of choice: Indian Cuisine /International Cuisine /Bakery and Patisserie.

**HA4141: Culinary Management - II [0 2 4 4]**

Introduction to Hazards to Food safety: Physical, Chemical and Biological hazards; Personal hygiene. Microorganism in Food: Bacteria, Viruses, Parasites, Moulds and Fungi; Characteristics of microorganism; FATTOM; Beneficial role of microorganism in gastronomy. Food Borne Diseases: Sources; Diseases caused by food borne pathogens like Indigestion, Alga toxin, Metal poisoning; Method of preventing bacterial multiplication. Food Additives and Adulteration: Introduction and Types; Risk and Prevention. Food Cross

Contamination: Introduction; control of cross contamination; Proper storage of food in refrigerator; Cleaning and Sanitization. Food Laws & Regulations: PFA, FPO, AGMARK, ISI, ISO (9000, 14000, 22000), FSSAI and HACCP. Product Research & Development: Testing of new recipes and equipment, Developing new recipes, Food trials. Practical: Formal and informal event-based menu planning, preparation, presentation and photography.

**BT6202: Plant Biotechnology [3 0 1 4]**

Introduction: History and scope of plant biotechnology. Organogenesis: Direct and indirect methods of organogenesis. Embryo culture and embryo rescue. Protoplast isolation, culture and fusion; Selection of hybrid cells and regeneration of hybrid plants; Symmetric and asymmetric hybrids, cybrids. Another, pollen and ovary culture for production of haploid plants and homozygous lines. Transfer and establishment of whole plants in soil. Plant Transformation Technology: Features of TI and RI plasmid, mechanisms of DNA transfer, Role of virulence genes, Use of TI and RI as vectors, binary vectors, use of 35S and other promoters, Use of reporter genes. Transformation for Productivity and Performance: Bt genes, Non-Bt like protease inhibitors, Alpha amylase inhibitor. Abiotic stresses. Chloroplast Transformation: Metabolic engineering and industrial products. Plant as chemical and pharmaceutical factories. Biodiversity and Its Conservation: Plant germplasm collection and conservation including wild species, Cryopreservation.

**BT1202: Mycology, and Plant Pathology [2 1 0 3]**

Fungi: Occurrence, general characteristics, structure, classification (Alexopoulos and Mims, 1979), recent developments in fungal taxonomy, reproduction, parasexual cycle, heterothallism, mushroom cultivation, economic and ecological importance, Study of life cycle of the following genera: Albugo, Puccinia. Plant diseases and their control measures: history, classification, symptoms, defense mechanism, mechanism of host parasite interaction, transmission and dissemination of diseases. Causal organisms of disease cycle of the following: green ear disease of Bajra, rust of Crucifers, rusts and smuts of Wheat. Disease Management: prophylaxis-quarantine measures, biological control and integrated pest management.

**BT1101: Diversity of Lower Plants [2 1 0 3]**

Algae: Occurrence, general characteristics, classification system, thallus structure, pigments, reproduction and importance. Study of life cycle of the following genera: Volvox, Chara, Vaucheria. Bryophytes: Occurrence, distribution, general characteristics, alternation of generation, classification and economic importance. Study of life cycle of the Marchantia. Pteridophytes: Occurrence, general characteristics, classification, stele system, seed habit and heterospory, apospory and apogamy. Study of life cycle of the Marsilea. Comparative study of the algae, bryophytes and pteridophytes in general. Global applications of cryptogams in industry.



**MANIPAL UNIVERSITY  
JAIPUR**

**FACULTY OF MANAGEMENT & COMMERCE**

**SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT**

**&**

**EPICUREAN CLUB**

**In association with**

**DIRECTORATE OF STUDENT WELFARE, MUJ**

**Conducted an**

**OUTREACH ACTIVITY - ZERO HUNGER**

**at**

**NGO**

**JANKALA SAHITYA MANCH SANSTHAN, JAIPUR**

**27<sup>TH</sup> December 2023**

### 1. Introduction of the Event

SHTM & Epicurean club in association with Directorate of Student Welfare organized an outreach program of SDG's mission of ZERO HUNGER at NGO - Jan Kala Sahitya Manch Sansthan, Jaipur MATRA CHAYA BAL GRAH, A-17, Ashok Vihar, Mansarovar, Jaipur - 302020 on 27<sup>th</sup> Dec 2023.

### 2. Objective of the Event

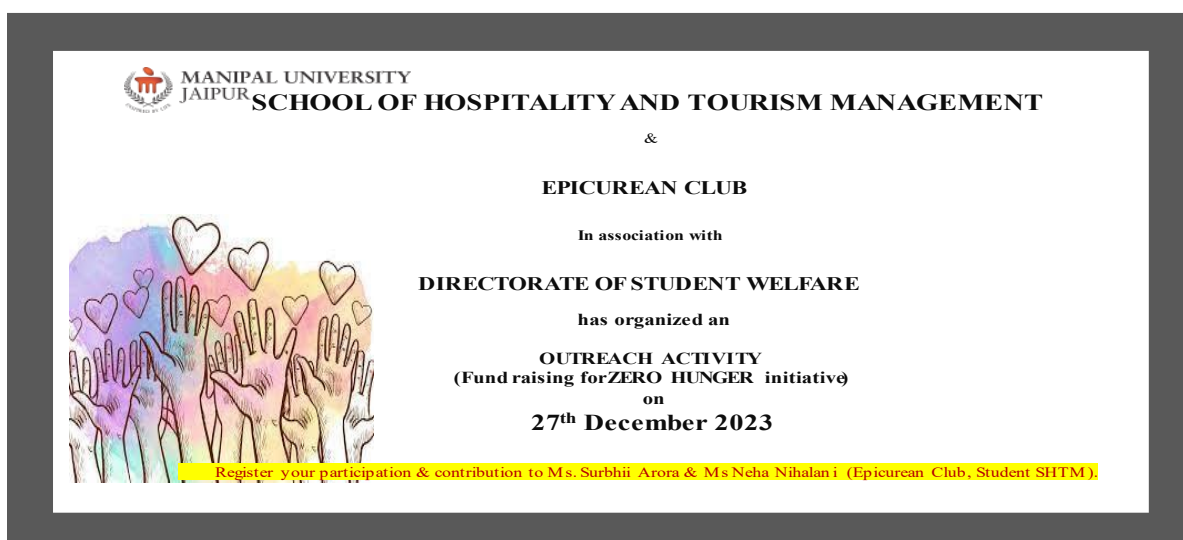
- Organizing an outreach activity
- Develop value ethics among the SHTM students
- Spread awareness of SDG initiatives

### 3. Beneficiaries of the Event

*NGO - Jan Kala Sahitya Manch Sansthan, Jaipur* is an orphanage which provides education, shelter and other basic needs to the homeless, and abandoned children. It is a safe place for children who are looking for shelter and food. They take education seriously and provide the same to the children.

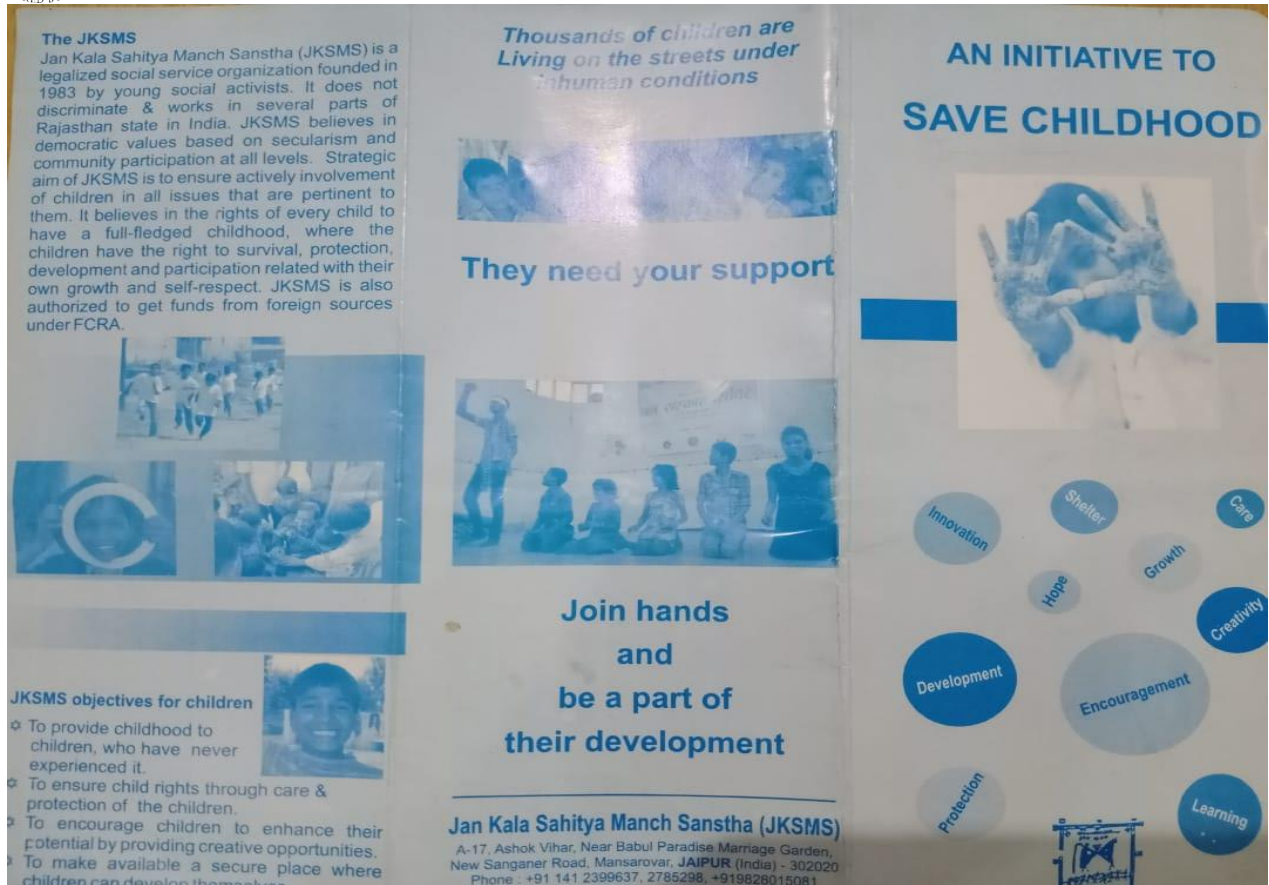
### 4. Brief Description of the event

The motive to inculcate corporate social responsibility among the students, Epicurean club run by School of Hospitality & Tourism Management came up with the idea of raising funds for the children of the orphanage. A core team of students initiated the outreach drive and collected donations from the students and faculty members of MUJ. The team was led by the students of Hotel Management and the members of Epicurean Club under the guidance of the faculty members of SHTM, showing great leadership skills and teamwork. On 27<sup>th</sup> Dec 2023, the students and faculty members went to the NGO and donated the collected fund, stationery items and foods to the orphanage representatives.



*Brochure*





NGO - Pamphlet

## 5. Photographs



Students of SHTM and Epicurean Club are serving food items to the children's of NGO.



*Students & faculty members of SHTM are serving food items to the children's of NGO.*



*Ms. Surbhii Arora – listing the items for donation at the NGO.*



Latitude: 26.876125  
Longitude: 75.745215  
Elevation: 441.34±2 m  
Accuracy: 11.8 m  
Time: 12-27-2023 12:09  
Note: outreach 2023

Powered by NoteCam

*HOD of SHTM, Dr. Amit Datta, along with faculty members and students donating the collected fund, stationery items and food to the Manager of the NGO - Jan Kala Sahitya Manch Sansthan, Jaipur.*

**6. Attendance detail: - 54 students and 3 Faculty members Faculty members:  
Dr Aravind Kumar Rai, Dr Amit Datta, & Dr Mukesh Shekhar**

S. No.	Registration No	Student Name
1	200801027	SURBHII ARORA
2	220801002	VANSHIKA
3	220801003	MEHMA SINGH
4	220801005	RAKSHITA VERMA
5	220801008	SHIVAM JAISWAL
6	220801009	ABHIJEET ARORA
7	220801012	AJAY AHIR
8	220801013	SARTHAK GAUTAM
9	220801014	NITIN KUMAR
10	220801015	RITU RAJPUROHIT
11	220801016	ALAM HUSSAIN
12	220801017	GARIMA PANDEY
13	220801018	RUDR SIKARIA
14	220801019	VAIBHAV ENDORIA
15	220801020	DHANUSHWEE L
16	220801021	DIVESH NIMAWAT



17	220801022	PREKSHA MAHESHWARI
18	220801025	ARUSHI RATHORE
19	220801027	PAWAN
20	220803003	DIVYANSH YADAV
21	220803006	ANIE ASHOK VASWANI
22	220803008	LAKSHYARAJ SINGH CHAUHAN
23	220803009	KIRTI JAIN
24	220803010	DIYANSHI GOYAL
25	220803011	TANISHK SAINI
26	210801001	GAURAV AJMERA
27	210801003	HARDIK CHACHAN
28	210801004	TAKSHLIKA SHARMA
29	210801005	GAUTAM PRATAP SINGH
30	210801007	KHUSHI BAJORIA
31	210801008	AKHYA UPADHYAY
32	210801009	SHUBHAM KOCHAR
33	210801011	RITURAJ SINGH BHATI
34	210801012	PALAK JAISWAL
35	210801015	ARVIND SINGH RATHORE
36	210801016	VIKAS MAHAWAR
37	210801017	RITESH MAHAWAR
38	210801018	SHANTANU BANERJEE
39	210801019	ARNNIE KHANNA
40	210801023	NEHA NIHALANI
41	210801025	KHUSHI BHATIA
42	210801027	SIDDHI CHAUHAN
43	210801028	ALVIN K PAPPACHAN
44	200801021	JATIN PODDAR
45	210801030	MANAV SHARMA
46	200801011	BHAVIKA CHANGULANI
47	210801032	HARMAN SINGH
48	210801034	NITIN KUDI
49	210803001	YASODHA SUNDARARAMAN
50	210803003	ARPIT GUPTA
51	210803004	RADHIKA SHARMA
52	210803006	TEENAM ROY
53	210803008	AKSHAT JAIN
54	210803010	ROHAN SINGH

7. Acknowledgement Letter: -



जन कला साहित्य मंच संस्था  
JAN KALA SAHITYA MANCH SANSTHA

22 A, Metro City Colony, Near Choudhary Ramchandra Circle, Behind UTSAV Appartment, Mangyavass, Mansarovar, Jaipur,  
Phones : 9828015081, 9694087999, 7240011105 • E-mail : jksmsjaipur@gmail.com • Web : www.jksms.org

Ref. No.

Date 27-12-2023

Dear Sir,

**School of Hospitality and Tourism Management and Directorate of Student Welfare, Manipal University Jaipur.**

We hope this letter finds you well. On behalf of everyone at Apna Ghar Orphanage, we want to express our deepest gratitude for your generous donation of Rs 5000.

Your support means a lot to us and plays a crucial role in helping us provide a nurturing and caring environment for the children at our orphanage. With your contribution, we can continue to meet their basic needs, offer educational opportunities, and create a loving atmosphere that fosters their growth and well-being.

Your kindness and compassion are making a real difference in the lives of these children, giving them a chance for a brighter future. We are truly grateful for your commitment to our cause.

Thank you once again for your generosity. Your support is invaluable, and we look forward to keeping you updated on the positive impact it has on the lives of the children in our care.

Warm regards,

  
Kamal Kishor  
SECRETARY  
JAN KALA SAHITYA MANCH SANSTHA  
JAIPUR

(Secretary)



**MANIPAL UNIVERSITY  
JAIPUR**

**FACULTY OF DESIGN**

**HERITAGE CLUB**

School of Architecture and Design

FOOD WALK

Walled City, Jaipur

**18<sup>th</sup> FEBRUARY 2023**

## Contents

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## 1. Introduction of the Event:

Heritage Club, School of Architecture and Design conducted a Food walk through a well curated route in the walled city of Jaipur for the students of MUJ, where students got to explore the Heritage City of Jaipur through its tasty delicacies while also enjoying the religious vibe in the walled city on the occasion of Mahashivratri.

## 2. Objective of the Event:

The curated route of Food Walk took the participants to the pink city in order to help them appreciate and admire the following –

- The scrumptious local delicacies along with their specific history.
- The streets featuring continuous small scaled shops and local vendors that thrive upon the city's heart.
- The built heritage of walled city, as the route also covered prominent architectural structures such as Hawa Mahal, Tripolia Gate and Tarkeshwar temple(one of the most prominent shiva temple in Jaipur) etc.

## 3. Beneficiaries of the Event:

- Students from all faculties of MUJ.
- Faculty members of MUJ

## 4. Brief Description of the event:

Heritage Club (School of Architecture and Design) conducted a Food Walk in the Walled City of Jaipur to acquaint the student fraternity of MUJ with the food delicacies and heritage beauty of Jaipur, on 18<sup>th</sup> February 2023. The food walk included several food items which offered different tastes of local Rajasthani cuisines where students could appreciate and admire the taste.

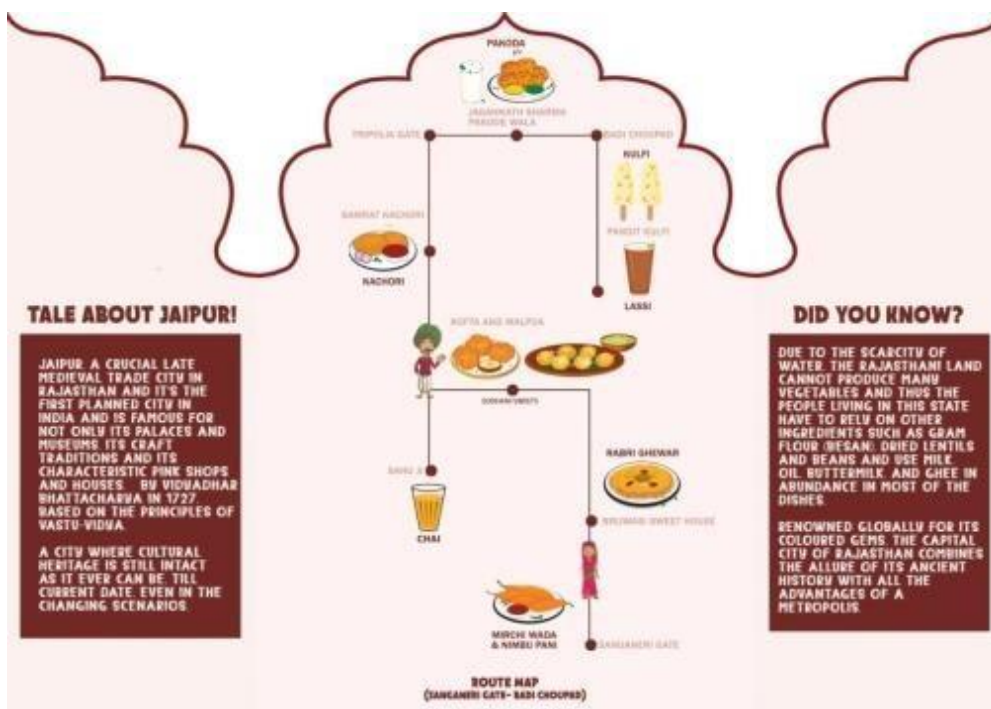
This Food Walk was the third physical event of the Heritage Club, but first of its kind ever. The walk began from Sanganeri Gate and terminated at Zaleb Chowk (route details as per brochure on the following page). Besides briefing about the history of the traditional bazaars, participants were also enlightened about the legacy of diverse cuisines by the enthusiastic food vendors themselves who showed utmost hospitality to the group of students and faculties.

The food menu provided a variety of items ranging from local drinks like nimbu pani to snacks like mirchi bada, kachoris & pakoras to sweets like ghewar and kulfi. The portions of all food items were specially made uniquely after requesting the vendors so that the portions then become easily consumable by a single person. Hence, everyone got an opportunity to taste all items (and the walk made it easy to digest them and create an appetite for the next item 🍷).



The walk ended with a positive feedback and contentment by all the participants. Mementos (key chains) created in-house by the club and school were distributed to everyone as a token of memory and gratitude. E-certificates were also given to all participants and volunteers of the event.

## 5. Brochure of the event



## 6. Photographs of the event.



Picture 1- Participants of the Food Walk



Picture 2-Sodhani Sweets (2<sup>nd</sup> stop)

Food vendors presenting the importance and making of malpua and aloo vada along with the narrative on when the shop was opened.



Picture 3- Sahoo Restaurant (3<sup>rd</sup>stop)  
Participants having a break with Tea.



Picture 4 – Jagannath Pakode Wale (4<sup>th</sup> stop).



Picture 5- Pandit Kulfi (last stop).

## 7. Attendance of the Event:

ID	Name2	Registration Number	Course & Branch	h/d	Contact	Signature
1	Divyesh Shankla	210501003	Barch	Day scholar	9894699992	
2	Mansi	200501024	B.arch	Day scholar	7877991098	
3	Ria Rattan Kotwal	210501028	B.Arch	Hosteler	7406524738	
4	Jai	200901001	BBA	Hosteler	969093693	
5	Sonali	211002041	Bio science	Hosteler	8770273605	
6	Sanchoita	200606015	B.ARCH	Hosteler	8408803378	
7	Hrishita Kesarwani	229303266	Cse ai ml	Hosteler	9922490410	
8	Anjali Adhikari	210501025	B Arch	Hosteler	9733182131	
9	Priya Agarwal	211002006	Bsc biotechnology (biosciences)	Hosteler	7061587976	
10	Bhavesh Khemka	210501009	Architecture	Day scholar	9116006663	
11	Ashrav	219301466	Btech cse	Hosteler	9833094011	
12	Shashank Goyal	211002043	Bio science	Hosteler	9024935154	
13	Naman Agrawal	219303093	B.Tech CCE	Hosteler	7013464852	
14	Riddhi Daga	211201064	BJMC	Hosteler	9331214622	
15	Vivek Anand	210901312	Business Administration	Hosteler	8610310054	
16	Yashi Shree	229301030	Btech	Hosteler	9599147349	
17	Dr. Subhash Devrath	-	-	Day scholar	9571188767	
18	Mrs. Suman Devrath	-	-	Day scholar	9571188767	
19	Tejashwini Joshi	210901112	BBA marketing	Hosteler	6309335977	
20	Harshita mandhra	220501018	Architecture	Hosteler	9610814620	
21	Vaishnavi shukla	210501022	Barch	Hosteler	7607694292	
22	Anaya	221151002	1 year phd	Hosteler	7889559667	
23	Abhik	220502004	M.arch	Day scholar	7873726178	
24	Ankita Shrivastava	220501012	B. arch	Day scholar	8839638509	
25	PRACHITA BHWAPURKAR	200501001	B.ARCH	Hosteler	9898711500	
26	Aarshia Chauhan	229302370	BTech IT	Hosteler	9710000136	
27	Vaidehi Agarwal	229302345	Btech IT	Hosteler	9999367467	
28	Arpita garg	229303156	Btech with cce	Hosteler	7983182007	
29	Shriya	220501014	B.arch	Hosteler	9599571767	
30	Kasvi Soni	229311033	Btech cse with iot	Hosteler	9650848355	
31	MOULESH MR	220501005	B arch	Hosteler	9087023888	
32	Rudr Sikaria	220801018	BHM	Hosteler	8638136126	

33	Ahaana Verma	221015001	BCA	Hosteler	9315421451	
34	Mehma Singh	220801003	Bhm management	Hosteler	7267984000	
35	Yash bhargava	221201025	BAJMC	Hosteler	8458922968	
36	Divyansh	229310407	CSE(AI&ML)	Hosteler	7082947781	
37	Anjali choudhary	211002005	Bsc biotechnology	Hosteler	6367051288	
38	Ikshita Bagla	220501021	B.Arch	Hosteler	9336057274	
39	Sajal panwar	220501002	B.arch	Hosteler	9667899121	
40	Mustansir kanchwala	220903021	B.com honours	Hosteler	8871600661	
41	Rijul Chaudhary	220501003	B.arch	Hosteler	8433130649	
42	Aarya Chandiramani	220501010	B.arch	Day scholar	8852953085	
43	Arghya Bhagwat	220501022	B.Arch	Hosteler	8219847663	
44	Franjal Furi	220606004	B.des interior design	Hosteler	7727031282	
45	Vedika Gupta	221007014	BSc psychology	Hosteler	9310489974	
46	Shinaya Badgujar	221105022	BA Liberal Arts	Day scholar	8209657590	
47	Ayamullah Khan	229309022	B.Tech	hosteler	8530044774	

## 8. Feedback:

Students were amazed by the flavor of cuisines and had a boundless experience while exploring local markets and historical sites through the organized route. They cherished and gave a positive response towards organizing such walks and events in future.

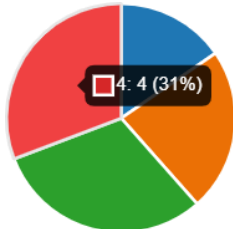
Following is the feedback collected through Google Forms-

Response to each food items by students-

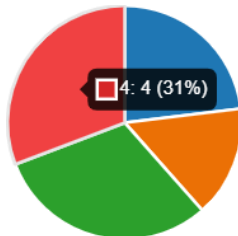
1-Not Bad; 2-Good; 3-Very Good; 4-Delicious



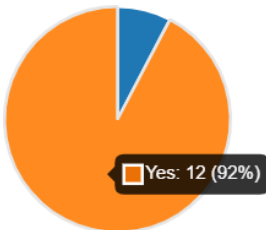
- Route curated for the walk-  
1-Very Satisfied; 2-Satisfied; 3-Neutral; 4-Unsatisfied



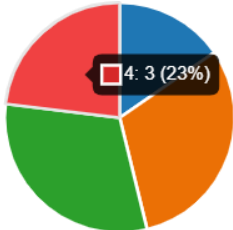
- Walk to be informative-



- Order of the Food Items-



- Overall Experience-



- Feedbacks from Students through forms-

*“Walk was well organized”. – Bhavesh Khemka*

*"Good event... Enjoyed very much". – Rudr Sikaria*

*"It was a very great experience. Tasting different food items I have never heard of was superb". - Mansi*

## 9. Post event link-

## 10. Faculty Coordinator:



Signature of Faculty Coordinator  
Ar. Ayushi Sharma  
Assistant Professor, SA&D  
9660311113



Signature of Faculty Coordinator  
Ar. Neha Saxena  
Associate Professor, SA&D  
9950158160



**Assistant Director, DSW**

**DIRECTOR STUDENT WELFARE & PROCTOR  
MANIPAL UNIVERSITY, JAIPUR**



**MANIPAL UNIVERSITY  
JAIPUR**

**FACULTY OF MANAGEMENT & COMMERCE**

**SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT**

**&**

**Directorate of International Collaboration, MUJ**

**in collaboration with**



**along with**

**JoJo Internationals**

**has organized a**

**CULTURAL CULINARY WORKSHOP**  
(SDG: Zero Hunger & Sustainable Consumption)

**11/08/2023**

**(9:00 – 14:00)**

**AMIT**

**DATTA**

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Date: 2024.01.11  
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## Content of Report

1. Introduction of the Event
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### 1. Introduction

Goal 12 is about ensuring sustainable consumption and production patterns, which is key to sustain the livelihoods of current and future generations. Our planet is running out of resources, but populations are continuing to grow. The workshop also aims to generate awareness of it. Goal 2 is about Zero Hunger, which is a key to sustain humanity and provide nutritious food for all human being.

The International Association for the Exchange of Students for Technical Experience, Association, commonly known as IAESTE, is an association of national committees representing academic, industrial and student interests. The main aim is to help the members realise their dreams and to facilitate the exchange of ideas both technical as well as, cultural, by connecting students from various cultures and countries.

### 2. Objective of the Event

- To promote and strengthen international collaborations at MUJ
- To provide a learning opportunity for the SHTM students
- Spread SDG Awareness related to Responsible Consumption & Production and Zero Hunger

### 3. Brief Description of the event

On 11<sup>th</sup> August 2023, a Cultural Culinary Workshop was organized in association with IAESTE-MUJ and JoJo International. The DoIC, MUJ supported the event. IAESTE interns from 22 different countries and 25 BHM students participated in preparing their local delicacies. The workshop was organized at SHTM lab. A session on sustainable development

goals 12 and 2, i.e on Sustainable Consumption & Production and Zero Hunger was conducted by the resource person and SHTM faculty members. Further the career scope of culinary professional was shared with the students. Thereafter the participants prepared different dishes. The food was presented and the leadership team of MUJ tasted and applauded the efforts of the participants. Later certificate was awarded to all the participants.

#### 4. Photographs of the event

*Glimpses of the event*







Latitude: 26.84294  
 Longitude: 75.564067  
 Elevation: 381.21±5 m  
 Accuracy: 52.4 m

Certificate distribution to the foreign IAESTE interns



Latitude: 26.841534  
 Longitude: 75.565385  
 Altitude: 371.5±1 m  
 Accuracy: 22.3 m

3. SDG Presentation by the resource person foreign interns

## 5. Brochure



**MANIPAL UNIVERSITY  
JAIPUR**



**IAESTE  
LC-MUJ**



**JJO  
INTERNATIONAL**

**SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT**

**&**

**Directorate of International Collaboration, MUJ**

**Has organized a**

**Cross -Cultural Culinary Workshop**

**On 11<sup>th</sup> August 2023 (SHTM Lab )**

**For Registration Contact IAESTE coordinators:  
 Yahya Aseerullah (9573642592) or Aditya Patil (9421524060)**



**Sustainable Development Goals**

## 6. Schedule of the event

**Resource Person:** Mr Ankit Adhikari, Recruitment Supervisor, JoJo International. Email: [cv8@jojointernational.co.in](mailto:cv8@jojointernational.co.in). [www.jojo-international.com.au](http://www.jojo-international.com.au) (+61470234428)

Date	Time	Duration	Venue
11 <sup>th</sup> August, 2023	9:00 am – 14:00 pm	05 hours	#325, 1AB HM Lab
Introduction, Culinary Session on Responsible Consumption & Production and Zero Hunger, Food Presentation, Certificate Distribution, Lunch, Vote of thanks.			

## 7. Attendance of the Event Total attendee – 47 (22 Foreign + 25 Indian [MUJ])

Sr	Participant's Name	Country	University
1	Aaron John Goff	United Kingdom	University of Edinburgh
2	Marlene Elisabeth Metz	Germany	Heidelberg University
3	Benedikt Lohnes	Germany	Technical University of Darmstadt
4	Nina Lauks	Poland	Uniwersytet Medyczny w Lodzi
5	Yaba Rosette Tanoé	Germany	Friedrich-Alexander-Universitat Erlangen-Nurnberg
6	Suwapat Thongyoun	Thailand	Chulalongkorn University, Bangkok
7	Blanca Prior Palomero	Spain	Universidad Politecnica de Madrid
8	Valentín Gregorio Galindo Benéitez	Spain	Universidad Politecnica de Madrid
9	Friedrich Albrecht Dang	Germany	Technische Universitat Munchen
10	Mustafa Aidini Abala	Turkey	Erciyes University
11	Tristan Robert A. Toye	Belgium	Katholieke Universiteit Leuven
12	Laura Maria Estrada D'Amado	Sweden	Chalmers University of Technology
13	Pablo Rodriguez Sanchez	Spain	University of Málaga,
14	Arshia Vali Pour	Iran	Iran University of Science and Technology
15	Oscar Monje Lola	Spain	Universidad Politecnica de Madrid
16	Mohamed Haroun Boutaieb	Tunisia	National School of Architecture and Urbanism
17	Khadijeh Ahmadi Zamani	Iran	K.N. Toosi University of Technology
18	Amine Zribi	Hungary	Eotvos Lorand University
19	Eya YAHYAOU	Tunisia	National Engineering School of Tunis (ENIT)
20	Muhammed Yasir Yılmaz	Turkey	Istanbul Technical University
21	Eren Asci	Turkey	Kocaeli University
22	Daniel Manuel Allan Werner-Meier	Germany	Technical University of Cologne
23	VANSHIKA	India	Manipal University Jaipur
24	MEHMA SINGH	India	Manipal University Jaipur
25	HARSH ADITYA SINGH RATHORE	India	Manipal University Jaipur
26	SHIVAM JAISWAL	India	Manipal University Jaipur
27	ABHIJEET ARORA	India	Manipal University Jaipur
28	AJAY AHIR	India	Manipal University Jaipur
29	SARTHAK GAUTAM	India	Manipal University Jaipur
30	RITU RAJPUROHIT	India	Manipal University Jaipur
31	ALAM HUSSAIN	India	Manipal University Jaipur
32	GARIMA PANDEY	India	Manipal University Jaipur
33	RUDR SIKARIA	India	Manipal University Jaipur
34	VAIBHAV ENDORIA	India	Manipal University Jaipur

35	DHANUSHWEE L	India	Manipal University Jaipur
36	DIVESH NIMAWAT	India	Manipal University Jaipur
37	PREKSHA MAHESHWARI	India	Manipal University Jaipur
38	ARUSHI RATHORE	India	Manipal University Jaipur
39	PAWAN	India	Manipal University Jaipur
40	HIMANSHU SAINI	India	Manipal University Jaipur
41	ANSHUMAN CHETIA	India	Manipal University Jaipur
42	RUDRARAJ SINGH SISODIA	India	Manipal University Jaipur
43	RANJEET SINGH CHUNDAWAT	India	Manipal University Jaipur
44	ANKIT MANKANI	India	Manipal University Jaipur
45	PRAKASH MANKANI	India	Manipal University Jaipur
46	RITWIK GUPTA	India	Manipal University Jaipur
47	KULDEEP SINGH	India	Manipal University Jaipur

## 8. Feedback of the Event

The session was interesting and will benefit the student's learnings about the different culinary products and about SDG goals of responsible Production and Consumption and Zero Hunger. Similar views were also expressed by the delegates, IAESTE members, and SHTM students after the session was completed.

## 9. Letter of Correspondence and Certificates

**From:** Team Incoming IAESTE LC MUJ <[head.incoming@iaestemuj.in](mailto:head.incoming@iaestemuj.in)>

**Sent:** Monday, August 7, 2023 5:38:53 PM

**To:** Dr. Amit Datta [MU - Jaipur] <[amit.datta@jaipur.manipal.edu](mailto:amit.datta@jaipur.manipal.edu)>

**Cc:** President <[president@iaestemuj.in](mailto:president@iaestemuj.in)>; Dr. Arun Kumar Poonia [MU - Jaipur] <[arunkumar.poonia@jaipur.manipal.edu](mailto:arunkumar.poonia@jaipur.manipal.edu)>

**Subject:** 4th Edition of International Cross-Cultural Culinary Workshop

Dear Sir,

Please find the details of the International Cross-Cultural Culinary Workshop below:

**Date: 11 August 2023**

**Time: 10:00 AM-2:00 PM**

**Total guests: 30 (including leadership, faculty, foreign interns and team members)**

Certificates will be issued to 25 Hotel Management students and 15 foreign interns as discussed.

Thank you.

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**Warm Regards,**



**Team Incoming  
IAESTE India, LC  
MUJ Website:  
[www.iaestemuj.in](http://www.iaestemuj.in)**

**Yahya Aseerullah**

**Head, Incoming**

Mobile: (+91) 9573642592

**Aditya Patil**

**Head, Incoming**

Mobile: (+91) 9421524060

IAESTE Office, 1st Floor, Administrative Block  
Dome Building, Manipal University Jaipur

**From:** [cv8@jojointernational.co.in](mailto:cv8@jojointernational.co.in) <[cv8@jojointernational.co.in](mailto:cv8@jojointernational.co.in)>  
**Sent:** Tuesday, August 4, 2023 2:15 PM  
**To:** Dr. Amit Datta [MU - Jaipur] <[amit.datta@jaipur.manipal.edu](mailto:amit.datta@jaipur.manipal.edu)> Dr. Aravind Kumar Rai [MU - Jaipur] <[aravindkumar.rai@jaipur.manipal.edu](mailto:aravindkumar.rai@jaipur.manipal.edu)>  
**Subject:** FW: Proposal for Meeting

Respected Sir,

Greetings from JOJO International!!

Hope this email finds you in good health.

Noted and also discuss the benefits and advantages associated with the programs.

Feel free to keep in touch with us about any of your queries.

**NOT HAPPY with Our Services, then Write your CONCERN at [care@jojointernational.org](mailto:care@jojointernational.org)**

Best Regards,

Ankish Adhikari,  
Recruitment Supervisor.  
Contact:+91-70030-10217  
Skype: live:54bf85b47b529fc1



INDIA HEAD OFFICE: | MUMBAI-INDIA |  
JOJO INTERNATIONAL PVT. LTD.  
Contact: +91-22-28577040  
[www.jojointernational.com](http://www.jojointernational.com)

AUSTRALIA OFFICE: | SYDNEY-NSW |  
JOJO INTERNATIONAL (AUS) PTY LTD.  
Contact: +61470234428  
[www.jojo-international.com.au](http://www.jojo-international.com.au)

**BRANCH OFFICES IN INDIA:**  
| KOLKATA+913340319494 | | BANGALORE+918777851669 | | NAVIMUMBAI+918976226899 |  
| PUNE+917715020459 | | DARJEELING+916296399980 | | VARANASI+916389739003 |  
*Think Green Before You Print This Page!!!*

**From:** Dr. Aravind Kumar Rai [MU - Jaipur] <[aravindkumar.rai@jaipur.manipal.edu](mailto:aravindkumar.rai@jaipur.manipal.edu)>  
**Sent:** Wednesday, July 28, 2023 5:21 PM  
**To:** [cv8@jojointernational.co.in](mailto:cv8@jojointernational.co.in)

**CERTIFICATES :**