

# Skill Development Program on Food & Beverage Service

Organized by Bhikaji Cama Subharti College of Hotel Management



**Ms. Tatiyana Petrakova**  
Owner of "Taste with TAT"  
consultancy, London  
Former International Brand  
Ambassador of Russian Standard  
Vodka,



**Mr. Digvijay Singh Rathore**  
Cluster F&B Director  
Millenium and Copthorne  
Hotel, Dubai(UAE)



**Mr. Mohit Shadaik**  
Director of Restaurants  
Maldives  
WSET Level-3



**Mr. Rakesh Awaghade**  
Sommelier with Fratelli Wine  
Best Sommelier in Delhi NCR in 2019,  
Certified Sommelier by the  
Court of Master Sommeliers,  
Wine Spirit Education Trust Level 4  
Diploma,



**Mr. Imran Ahmad**  
Ex. General Manager with BEERTALES  
Ex. Operations Manager at  
Club JYNXXX at Eros Hilton Nehru Place, New Delhi

## Who can participate?

- Students
- Academicians
- Industry Person

## What will you learn?

- ✓ Basic Restaurant etiquette.
- ✓ Bar Techniques
- ✓ Service/Napkin folding
- ✓ IBA and Classic Cocktail
- ✓ Bar equipment & their uses
- ✓ Bar setup
- ✓ Garnish preparation
- ✓ Cocktail making methods
- ✓ Cocktail recipe and their demonstration
- ✓ Wine & Spirit Knowledge
- ✓ Alcoholic Strength measurement (Proof)
- ✓ Improve your Managers skill set


Duration:- 10 Days

23rd Aug to 2nd Sept 2021

Registration Fee: Rs.200/-

## Coordinator

**Mr. Ankit Srivastava**  
Asst. Professor

 9871170417

**Mr. Vinay Punia**  
Asst. Professor

 8218002395





## Report on 10 days Skill Development Programme on Food and Beverage Service

Topic:- 10 Days Skill Development Program on Food and Beverage Service.

Date :- 23<sup>rd</sup> August 2021 to 02<sup>nd</sup> September 2021.

Time:-02:00PM to 05:00PM.

Mode:- Offline and Online.

Venue:- Training Restaurant and Bar, 1st Floor Bhikaji Cama Subharti College of Hotel Management, Meerut.



## Day 1:- Monday (23/08/2021)

**Speaker:-Mr. Vimal Kumar.**

Mr. Vimal from The Lalit Suri School of Hospitality took the session on **Evolution of Food and Beverage Service and Latest Trends in the Industry**. He explained the various forms of catering industry, latest equipments used and different sectors in the industry. He also threw light on the development of industry and new possibilities as a Career prospects in the industry.

### **Demonstration:- Restaurant & Bar Equipments**

Mr. Vinay Punia and Mr. Ankit Srivastava, Assistant Professor, Bhikaji Cama Subharti College of Hotel Management demonstrated the equipments to all the participants in which Vinay Punia demonstrated various equipments used in restaurants for dining in Different restaurants Continental, Asian and Mr. Ankit Srivastava showed Bar Equipments and glasswares.

Finally, they have demonstrated the different table layout for Continental breakfast, American Breakfast, English breakfast, Table layout of set menu, plate set up and European Buffet layout.

**During the session there were 355 online viewers.**

YouTube Link for Day1: <https://www.youtube.com/watch?v=htjfsGPhcow>





## Day 2:- Tuesday (24/08/2021)

### Speaker:-Mr. Shashikant

Mr. Shashikant from IMS Unison University, Dehradun, Uttarakhand has taken a lecture on **Introduction to Beer** in which he shared information regarding the history of beer, how beer came into existence, beer making methods and what are the famous breweries in India and around the globe.

### Demonstration:- Beer Based Cocktails

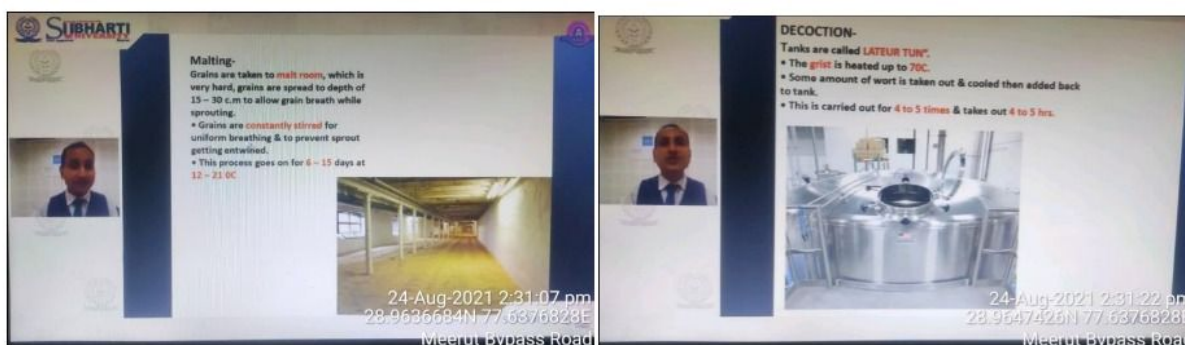
The demonstration of beer based cocktail was done by Mr. Imran Ahmad and Mr. Vinay Punia.

Mr. Ahmad prepared the 12 different beer based cocktails like Shandy( with beer and sprite), Red Eye(with Beer, egg, Tomato Juice etc), Michelada (a Mexican cocktail)

Later Mr. Punia continued the session with 8 Different beer based cocktails like Peach Shandy etc.

**During the session there were 255 online viewers.**

YouTube link of the Day 2:- <https://www.youtube.com/watch?v=5RqGDnqxDbM>



### **Day 3:-Wednesday (25/08/2021)**

#### **Speaker:-Mr. Mukesh Shekhar**

Mr. Mukesh from Sikkim Manipal University, took a live session on Bar and its importance and the contribution of the bar in the hotel revenue. He also explained the different methods of cocktails making.

He also informed about IBA (International Bartenders Associations) and the different units that are used in alcoholic strength measurement like Proof, ABV, V/V.

#### **Demonstration:- Garnishes, Cocktail Making Methods**

The demonstration on Day 3 was done by Mr. Ankit Srivastava on different garnish preparation, various fruit cuts, checklist to start a shift at bar, cocktail making methods like (Build-up, Layering, Blending, Shaken and Stirred).

**During the session there were 244 online viewers.**

YouTube link of the session:- <https://www.youtube.com/watch?v=IyTTIPDQHeU>



### Day 4:-Thursday (26/08/2021)

#### Speaker:-Mr. Mohit Shadaik

Mr. Mohit is a specialist in the F&B service and acquired WSET level-3. He took a lecture on Introduction to Whiskey. The session started with history and different types of whisky present around the globe. Mr. Shadaik also informed the participants about difference between all those whisky's (Scotch, American, Irish, Canadian). He also informed about the tasting notes of the whisky and how to serve the whiskies.

#### Demonstration:- Whisk(e)y based Cocktails

Demonstration of the Whisky based Cocktails was done by Mr. Vinay Punia. During the session, he showed various preparations of whisky based cocktails, flambé a whisky for the cocktails alongwith steps and precautions required for flambé a whisky.

During the session Mr. Punia prepared cocktails like: Manhattan, Whisky sour, old fashion, Irish coffee etc.

**During the session there were 166 online viewers.**

YouTube link of the session:- <https://www.youtube.com/watch?v=9t58NvDotqE>



### Day 5:-Friday (27/08/2021)

#### Speaker:- Mr. Digvijay Singh Rathore

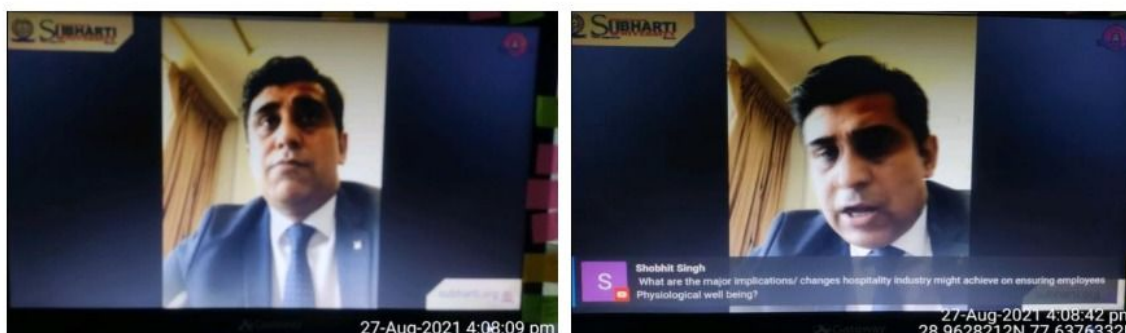
Mr. Rathore took the session on very important and crucial topic *How to improve managerial skills and manpower handling*. Mr. Rathore is working as a F&B Cluster director of Millenium Airport Hotel Dubai(UAE) with 950Keys and 23 Outlets and he came live from Dubai. He shared his experiences about the challenges that one can face during the early days of his career and what are personnel skills that a hotelier must acquire for a long terms. He also shared his valuable experience on guest demand which has changed during last 5 to 10 years.

#### Demonstration:- Ice Carving

Ice carving session was hosted by Chef Bikram. He has demonstrated the basics of Ice Carving how he has started ice carving and what are the equipment and precautions required for ice carving.

**During the session there were 185 online viewers.**

YouTube link for the session :- <https://www.youtube.com/watch?v=c7mhqPh8iQQ>





## Day 6:-Saturday (28/08/2021)

### Speaker:- Ms. Tatiana Petrakova

Ms. Tatiana has worked with various renowned industry like Sports apparels, tobacco, Liqueur. And she was global brand ambassador of Russian standard vodka. Mr. Vinay was the session Moderator and during the session she has given all the basic and minute details of vodka making, producing and bottling what are the different cocktails that can be prepared with vodka and what are the latest trends in vodka industry and what are the new grains that are used in vodka making.

### Demonstration:- Vodka Based Cocktail

Mr. Vinay was the instructor of the session and he demonstrated the different vodka based cocktails their traditional methods and modern methods.

During the session cocktails like: Cosmopolitan, Screwdriver, Harvey wall banger vodka martini etc were prepared.

### During the session the views were: 241

The Youtube link for the session:- <https://www.youtube.com/watch?v=ntj9Fu9dP-w>





**Day 7:-Monday(30/08/2021)**

**Speaker:-Mr. Rakesh Awagadhe**

**Demonstration:- Wines**

Mr. Rakesh Awagadhe from Fratelli wines was the expert on the subject topic and started the session with history of wines types of wine, Wine quality and changes that have come across during the wines from last decade till 2021.

He also shared his knowledge about food, cheese and wine pairing.

The session was very informative and fruitful for budding hoteliers and wine experts.

**During the session no. of views were: 109**

The Youtube link of the session were;- <https://www.youtube.com/watch?v=UqFbsWMdAPk>



## Day 8:-Tuesday(31/08/2021)

### Speaker:-Mr. Vinay Punia

Mr. Vinay Punia took the rum session in which he shared his knowledge about the Different types of rum and their origin. He also informed how was the first rum produced and what the important points to be remember while the distillery owners take care while making a rum. He also shared what are the different kind of rums like :- light, dark , golden and spiced.

### Demonstration:- Rum

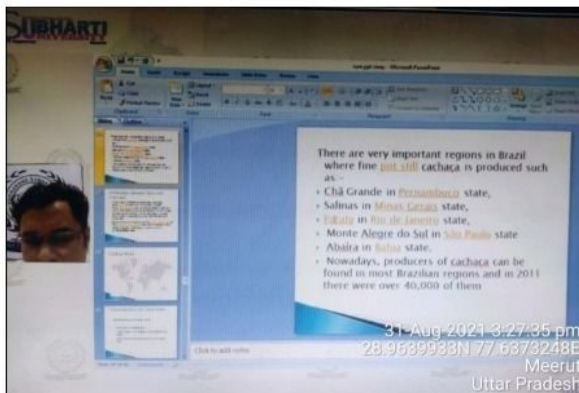
The session was hosted by Mr. Vinay Punia about different rum based cocktails.

He also demonstrated the different methods and techniques used in Making of Cocktails in the traditional and modern ways and what are the key points to be remember while making cocktails of rum.

During the session Mai-Tai, Pina Colada, Cuba Libra, Mojito Etc cocktails were prepared.

### During the session no. of views were:- 163

Youtube link of the session :- <https://www.youtube.com/watch?v=pI97kzF1jgg>



## Day 9 :-Wednesday(01/09/2021)

### Speaker:-Mr. Vinay Punia

Mr. Vinay Punia took the Gin session in which he shared his knowledge about the Different types of Gin and their origin. He also informed how was the first Dutch and English gin were produced and what the important points to be remember while the distillery owners take care while making gin. He also shared what are the different kind of gin like :-English (London dry), Dutch(schidem).

### Demonstration:-Gin Cocktails

The demonstration was hosted by Mr. Ankit Srivastava in which he has shown how the different types of martini and gin cocktails are prepared. And what are the different methods used in making classic cocktails.

During the session:- Negroni, Martini, Gibson, Gimlet etc cocktails were prepared.

During the session no. of views were:- 129

Youtube link of the session :- [https://www.youtube.com/watch?v=0jiXSYE\\_juQ](https://www.youtube.com/watch?v=0jiXSYE_juQ)





**Day 10 :- Thursday(02/09/2021)**

**Speaker:-Mr. Kunal Kaul**

From Grape Xpectation was the subject expert on Tequila has shared his knowledge how the tequila is different from Mezcal and what are the essential points to be remember while making a cocktails of tequila

**Demonstration:- Tequila Cocktails.**


The demonstration was hosted by Mr. Ankit Srivastava in which he has shown how the different types of tequila based cocktails are prepared. And what are the different methods used in making classic and modern cocktails of tequila.

During the session:- Margarita, Tequila SunSet , Paloma were prepared.

**During the session no. of views were:- 177**

Youtube link of the session :- <https://www.youtube.com/watch?v=af3seN4Qgxc>



  
Head of the Institution  
Bhikaji Cama Subharti Institute of Hotel Management  
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## List of Participants

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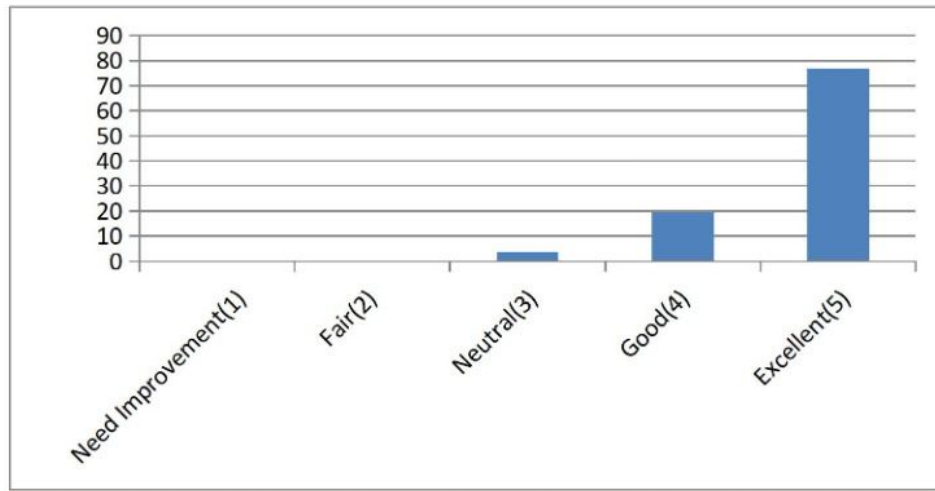
  
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## Feedback Analysis of 10 days Skill Development Program on Food and Beverage service

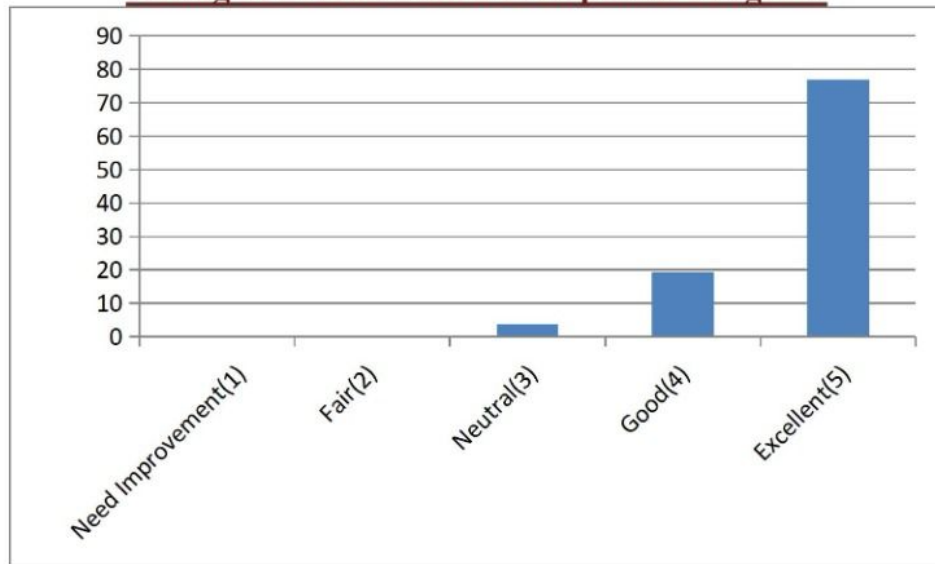
These ratings are on the basis of participant's feedback after the program.  
(Rating scale of the program: 1=Need Improvement, 2=Fair, 3=Neutral, 4=Good and 5=Excellent)

### Rating of overall program on the basis of gaining knowledge



Neutral=7.69%, Good=15.38% and Excellent=73.07%

### Rating of overall Skill Development Program



Neutral=3.84%, Good=19.23% and Excellent=76.92%

## CERTIFICATES



SDP/HM/2021/2154



### **CERTIFICATE OF PARTICIPATION**

*This Certifies that*

**AAKANSHA RAJPUT**

*has participated in 10 days Skill Development Programme on  
Food & Beverage*

*23rd Aug to 2nd Sept 2021*

*organized by*

*Bhikaji Cama Subharti College of Hotel Management*

*Mr. Vinay Punia  
Coordinator*

*Mr. Ankit Srivastava  
Coordinator*

*Dr. Shiv Mohan Verma  
Principal*



SDP/HM/2021/2208



### **CERTIFICATE OF PARTICIPATION**

*This Certifies that*

**AJAY BHARDWAJ**

*has participated in 10 days Skill Development Programme on  
Food & Beverage*

*23rd Aug to 2nd Sept 2021*

*organized by*

*Bhikaji Cama Subharti College of Hotel Management*

*Mr. Vinay Punia  
Coordinator*

*Mr. Ankit Srivastava  
Coordinator*

*Dr. Shiv Mohan Verma  
Principal*



**CERTIFICATE OF PARTICIPATION**

*This Certifies that*

**ANJALI KUMARI**

*has participated in 10 days Skill Development Programme on  
Food & Beverage*

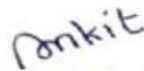
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Coordinator



Dr. Shiv Mohan Verma  
Principal



**CERTIFICATE OF PARTICIPATION**

*This Certifies that*

**BHADRI RAGHUVeer VINAY**

*has participated in 10 days Skill Development Programme on  
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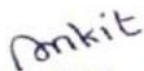
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Mr. Vinay Punia  
Coordinator



Mr. Ankit Srivastava  
Coordinator



Dr. Shiv Mohan Verma  
Principal





**CERTIFICATE OF PARTICIPATION**

*This Certifies that*

**PRADEEP PATEL**

*has participated in 10 days Skill Development Programme on  
Food & Beverage*

*23rd Aug to 2nd Sept 2021*

*organized by*

*Bhikaji Cama Subharti College of Hotel Management*

*Mr. Vinay Punia  
Coordinator*

*Mr. Ankit Srivastava  
Coordinator*

*Dr. Shiv Mohan Verma  
Principal*



**CERTIFICATE OF PARTICIPATION**

*This Certifies that*

**SARAH MACDONALD**

*has participated in 10 days Skill Development Programme on  
Food & Beverage*

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