

# ST. XAVIER'S COLLEGE FOR WOMEN, ALUVA REACCREDITED BY NAAC WITH A GRADE (CGPA 3.33) ISO 9001-2015 CERTIFIED

# DEPARTMENT OF B.VOC CULINARY ARTS AND HOSPITALITY MANAGEMENT ANNUAL REPORT 2021-2022

# B.VOC CULINARY ARTS AND HOSPITALITY MANAGEMENT ACTIVITY REPORT 2021-2022

**HOD**: Athiya Anand

**Student coordinator:** Mary Jovina Dsilv, Saritha Reddiyar,

Varsha Shijo

B.voc Association provides opportunities for the students to exhibit their talents in various fields related to culinary arts and Hospitality management and will also help them to enhance their decision making skills. The eventswhich we offer will extend a platform to grasp team work, critical thinking, andcreative learning and also to build self confidence.

The main aim of this events and programmes are to develop good decision making skills, creative thinking and provide many experiences and opportunities. Apart from all these activities students are also permitted to participate and represent the college in various competitions organized by other institutions.

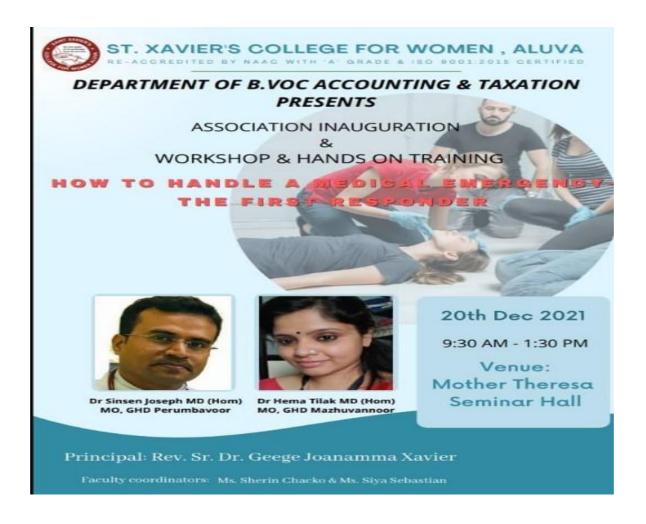
During the academic year 2021-22 100 students have enrolled their names in B.voc Association.

# Objectives-

- To enable students to develop their skills
- To enhance the coordinating activity among students
- To expose students to the practical aspects in their academics
- To develop team spirit among students.
- To enable students to know about modern techniques in their fields
- To expose their skills in Different platforms
- To enable students to interact with different resource and experienced persons.

## Detailed report with photos

1. Workshop on How to Handle Medical emergency- The First Responder



B.Voc Department of Culinary Arts and Hospitality Management on 20<sup>th</sup> December 2021 conducted a Work shop and Training for Students. The work shop was a huge success with about 100 participants participating in it. Dr. Sinsen Joseph MD (Hom) MO, GHD Perumbavoor and Dr. Hema Tilak MD (Hom) MO, GHD Mazhuvannoor was the two resourceful persons in the programme.

It was a very Helpful programme for the students for Handling Medical emergency situations.

# 2. Association Inauguration of B.voc

# ST.XAVIER'S COLLEGE FOR WOMEN, ALUVA

Affiliated to Mahathma Gandhi university, kottayam Re accredited by NACC with A grade (CGPA3.33)

# **Association Inauguration Of**

B. Voc Culinary Arts and Hospitality Management

# Highlights of the Day

"Stress and Time Management" Exam preparation Training Techniques for Students



Marry Jovina D'silva

Varsha shijo

Saritha Reddiyar Venue : Mother Theresa Hall

Date:29.10.2022 Time:10Am

Mr. Adharshkumar G Nair

Former RTO CUM Trainer

Faculty coordinator Athiya Anand

Prof. Dr. Milon Franz Rev. Sr. Dr. Shalini

Principal

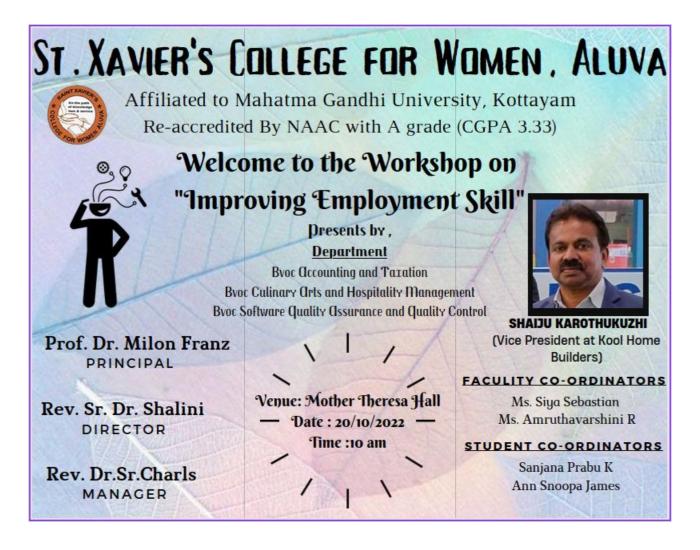
Director





Department of Culinary Arts and Hospitality Management Inauguration of Association was conducted on 29 September 2022. Mr Adarsh kumar G Nair Former RTO cum Trainer was the Resource person of the programme. The Inuguration was a successful about 100 participants.

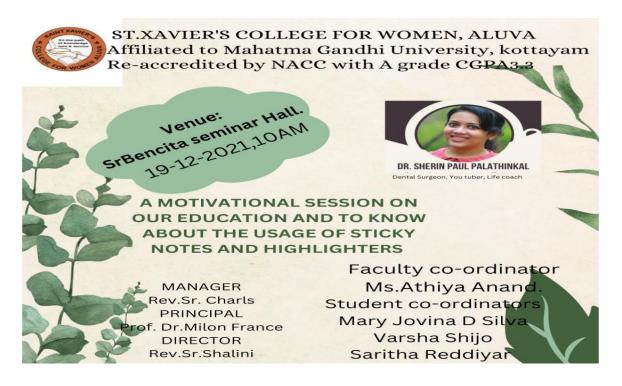
# 3. Orientation Programme







#### **4.MOTIVATIONAL CLASS**



B. Voc Department was conducted a motivational class on 19 December 2022. DR.Sherin Paul Palathinkal Dental surgeon, You tuber, and Life coach was the Resource person of this Programme. It was a very helpful programme for the students to know more about the right use of short notes and use of High lighters in study time and also helpful for avoid study related stress.







## **5. INTERACTION SESSION FOR STUDENTS**



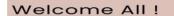
# SUCCESS PAD

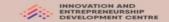
INTERACTION WITH Mr. Saneesh C K

Managing Director Edu Mithra Foundation



7th November 2022 10.00 AM







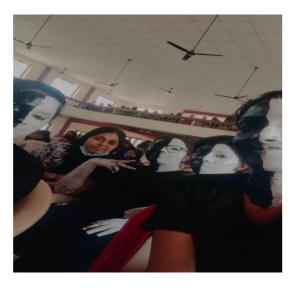






Success Pad is an Interactive session for the students conducted on7th November 2022 in collaboration with IIC, IEDC, & ED CLUB. Mr. Saneesh C K Managing Director of Edu Mithra Foundation. It was a useful session for the students for their future and interactive classes and Entrepreneurship ideas are given for students.













One Day Training at The Renai Cochin Palarivattom. This one-day training programme for students are helpful to convert their theoretical knowledge in to practical. Students study from visualizing and asking doubt to the responsible persons. Hotel visit are very useful for culinary students to remind and understand things.

## **6.EXTENSION ACTIVITY- FOOD KIT**



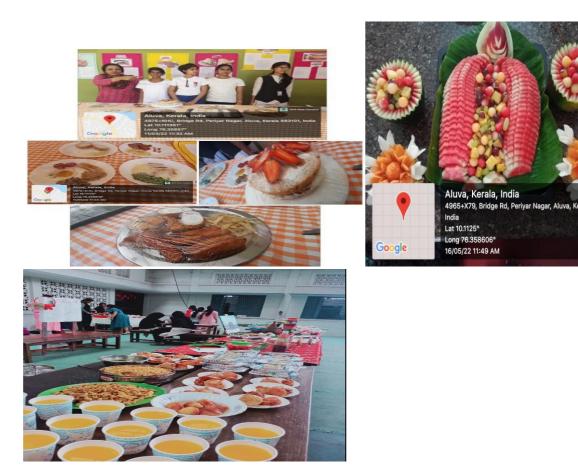






Students of Culinary Arts and Hospitality Management held a social service programme as the part of extension activity o 21<sup>st</sup> November 2022. 12 items are included in the kit are given to the people in need. Students take all responsibility for funding and collecting items. From this programme studens accheive self confidence and improve the helping mentality towards the people who suffer in the soceity.

#### **7.FOOD EXHIBITION**



Food Exhibition is done in collaboration with English department. This types of exhibitios are helpful for improving ability and skills in their curriculum.

## 7.FOOD PREPARATION CLASSES BY CHEFS



Classes for resource persons are also given for the students. Chefs from differents hotels are do the practicals sessions for students. From this students learn more about working of Hotels are different tems and words used in Hospitality Industry.





Organic Farming is done as a part of mooc activities. Different types of seeds are seeded by the students. This also improves love towards the environment