



7.2.1

BEST PRACTICE 1: EQUIPMENT, GLASSWARE & BARWARE EXHIBITION

OBJECTIVES OF THE PRACTICE

The Exhibition's intention was to develop skills such as Research, Teamwork, Planning, Solving challenges, enhancing Public Speaking skills and Understanding Concepts by the student.

THE CONTEXT


The Exhibition organized by Third Year B.Sc.(Hospitality Studies) students for the Second Year and First Year students of both B.Sc.(Hospitality Studies) and B.A. Culinary Art, aims to showcase the extensive array of equipment and offer practical insights into Restoware, Barware, and Glassware. Additionally, the event fosters knowledge exchange among different batches of students and students from guest Colleges as well. Encouraging participation, the initiative aims to boost confidence in students.

THE PRACTICE

For the Exhibition, students are elected as General Manager, Asst. General Manager, Media Team, Table heads along with the Logistics head. The Mangers make teams of three to five students. The Logistics team is responsible for making a list of all the Equipment available in College according to their category, takes the inventory of all the equipment and segregates the equipment according to the distribution of the tables for display. Training sessions are meticulously conducted. On the event day the junior batches are divided into three divisions to facilitate smooth event flow. A road map and QR codes with equipment notes and images, aids identification and understanding. The Auditorium, Fifth floor Lobby, Hibiscus Restaurant, Sixth Floor Lobby are the various venues for the exhibition. Each table is assigned for showcasing different types of Equipment that are uniquely used in the Food & Beverage Industry. The team-in-charge of each table has to narrate the history and use of the equipment to their audience. The students have to also aesthetically present their table. The host students have to answer the questions of the visiting students. The Principal personally guides the FY students on questioning skills, offering an award for the most unanswered questions. Incentives like the Best Presenter prize are given to motivate the TY students which is rewarded at the end of the Exhibition.

EVIDENCE OF SUCCESS

The TY students explain the details of each equipment to every batch. Feedback taken from the Students show that they enjoyed the exhibition and were very grateful for the learning experience. The Students who asked the most questions and the best presented table are awarded with a certificate.


Principal
Sheila Raheja Institute of Hotel Management
Raheja Education Complex, Opp. Colgate Ground,
Bandra (East), Mumbai - 400 051.



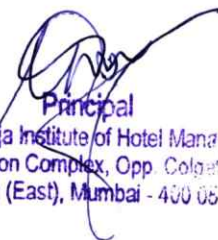


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PROBLEMS ENCOUNTERED AND RESOURCES REQUIRED

The challenges faced are adjusting lectures for the day, coordination among students as well as for the exhibition date, time constraints, limited space, meticulous research and sourcing uncommon equipment which are not available. Validating the authenticity of sourced information rested with the concerned faculty demanding substantial time and effort due to daily lectures and practical sessions. Absenteeism and a lack of research methodology among students also poses concerns. Addressing these challenges requires better planning for lectures and event timing, enhanced coordination among students, improved equipment sourcing methods, and encouraging thorough research for accurate description.


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