

MEMORANDUM
OF
UNDERSTANDING
(MOU)

MEMORANDUM OF UNDERSTANDING

Between

Shanti Devi Arya Mahila College, Dinanagar

District, Gurdaspur

&

Hotel Golden Palm ,G.T. Road, Gurdaspur



Report on activities of 2021

Workshop on Table Manners at Golden Palm

Institute	Shanti Devi Arya Mahila college, Dinanagar
Activity	Workshop on Table Setting & Table Manners
Date	23/09/2021
Time	12:00 pm
venue	Hotel Golden Palm
Class	B.A. Sem 1
Participants	32

On 23/09.2021, a group of students from Shanti Devi Arya Mahila College participated in a comprehensive workshop on table setting & table manners held at Hotel Golden Palm. The workshop aimed to enhance the students' understanding and application of proper cutlery layout and table etiquette in professional and social gatherings.

The workshop commenced with an introductory session outlining the importance of table Setting and manners in various contexts, including interviews, business meetings, and formal gatherings. Practical demonstrations and interactive activities were used to engage the participants actively.

Glimpses Of Workshop On Table Setting





Hands- On Practice Done By Students



Key Topics Covered:

1. Seating Arrangements: Proper seating etiquette based on social hierarchy or event type.
2. Utensil Usage: Correct usage of Cutlery (forks, knives, spoons) based on the courses served.
3. Napkin Etiquette: Placement, unfolding, and usage of napkins during the meal.

4. Conversation Skills: Guidelines on appropriate topics and manners of conversation during meals.

5. Handling Difficult Foods: Techniques for eating challenging foods gracefully.

Outcome Of The Training

Participants actively engaged in role-playing scenarios to practice the newly acquired skills. This hands-on approach allowed them to experience real-life dining situations and receive immediate feedback from instructors.

In conclusion, the workshop on table manners at Hotel Golden Palm was a valuable experience for the students of Shanti Devi Arya Mahila College, equipping them with essential skills for success in diverse social and professional gatherings. The event not only enhanced their understanding of etiquette but also fostered a sense of confidence and preparedness to host formal guests with full mannerism.

Evidence Of Successful Learning



Ms. Ankita Aggarwal , A student of Home Science Got First Prize In Table Setting & Healthy Cooking Competition Held By Arni University In 2021-22

List Of Participants

Sr. No	Roll. No.	Students Name
1	140	ADITI
2	146	AARTI SHARMA
3	147	PRIYANKA

4	160	KAVITA
5	161	RITIKA
6	172	UTTAMPREET KAUR
7	175	KOMAL
8	181	PAYAL
9	182	MANSI
10	186	PALAVI DEVI
11	191	POOJA DEVI
12	192	DAMANI
13	197	HEM LATA
14	198	SHIVATI SAINI
15	209	NISHA KUMARI
16	210	SHIVANI
17	211	PALVI DEVI
18	231	SHAKUNTLA
19	232	ISHA DEVI
20	237	BHAVNA
21	239	SIMRAN
22	240	RUPALI
23	258	SIMRANJEET
24	262	SNEHA
25	263	ANUGRAH
26	264	SIMRAN
27	267	SHIKHA
28	276	ANAMIKA
29	277	PALLAVI
30	279	KIRAN BALA
31	282	VISHALI
32	283	BEVY

Report on activities of 2022

Workshop on Napkin Folding & Hospitality Management

Institute	Shanti Devi Arya Mahila college, Dinanagar
Department	Home Science Department
Activity	Seminar on Hospitality Management
Date	04/04/2022
Time	11:00am
Venue	Hotel Golden Palm
Class	B.A. Sem 2
Speaker	Mr. Vipin Kumar, Hospitality Manager
Participants	32

On 04/04/2022, Shanti Devi Arya Mahila College organized workshop focused on Workshop on Napkin Folding & Hospitality Management featuring esteemed professionals at Hotel Golden Palm. The workshop aimed to provide students with insights into the dynamic field of hospitality and opportunities within it and techniques of napkin folding methods.

Key Expert: Mr. Vipin Kumar Hospitality Manager, Hotel Golden Palm

Mr. Vipin highlighted the evolving landscape of hospitality management and the skills required to succeed in the industry. He discussed trends such as personalized guest experiences, sustainability practices, and the role of technology. Moderated by him the panel discussed career paths in hospitality management, sharing personal anecdotes and professional insights. He gave demonstration on Napkin Folding & Table setting required to host a party.



It was an effective session with practical training. Students engaged in Practical session , delving deeper into specific aspects of hospitality management. The Discussions ranged from practical opportunities at Hotel Golden Palm in future and then practice it generally at home





The workshop concluded with practical experience of students, encouraging them to apply the knowledge gained and pursue careers in hospitality with enthusiasm.

Overall, the workshop on Hospitality Management at Hotel Golden Palm, featuring professionals, was a resounding success. It provided valuable insights and inspiration for students aspiring to enter the dynamic field of hospitality. Students learned the different techniques of Napkin Folding and Formal Table Setting with full enthusiasm techniques of Napkin Folding.

List Of Participants

Sr. No	Roll. No.	Students Name
1	2	TARANPREET KAUR
2	8	PRIYA DEVI
3	10	MANDEEP KAUR
4	13	SIMARJIT KAUR
5	36	HIMANI SALARIA
6	38	ANJALI
7	45	JASWINDER KAUR
8	47	SIMRANJEET KAUR
9	49	JASMEET BOPARAI
10	50	SHIKHA DEVI
11	51	DISHA SONI
12	53	SUREHA
13	56	KANCHAN SAINI
14	62	SALONI
15	65	PALAK DEVI

16	79	KRITIKA
17	80	SIMRAN
18	82	KIRPA
19	83	MANNAT MARWAHA

Report on activities Of 2022

Workshop on Menu Planning

Institute	Shanti Devi Arya Mahila college, Dinanagar
Activity	Workshop on Menu Planning
Date	12/08/2022
Time	12:00pm
Venue	Hotel Golden palm
Class	B.A. Sem 1
Participants	22

The workshop on menu planning at Hotel Golden Palm aimed to educate the students of Shanti Devi Arya Mahila College about the principles and practical aspects of creating effective menus for different occasions for a small gathering.

Key Highlights:

- 1. Introduction to Menu Planning:** The workshop began with an introduction to the importance of menu planning in the hospitality industry. Emphasis was placed on how menus not only showcase the culinary offerings but also influence customer experience and profitability.
- 2. Factors Influencing Menu Planning:** Various factors influencing menu planning were discussed, including seasonality, regional preferences, dietary trends, and cost considerations. Participants learned how these factors shape menu decisions to cater to diverse customer needs.
- 3. Menu Design and Layout:** Detailed insights were provided into the design and layout of menus. Topics covered included menu engineering techniques, strategic placement of items, and the use of visual elements to enhance appeal and profitability.



4. **Ingredient Sourcing and Seasonality:** The importance of sourcing fresh, seasonal ingredients was highlighted during the session. Participants gained understanding on how ingredient quality impacts dish quality and customer satisfaction.

5. **Nutritional Considerations:** The workshop touched upon nutritional considerations in menu planning, stressing the growing consumer demand for healthy options. Discussions included ways to incorporate nutritional information transparently into menus.



6. **Practical Exercises:** Hands-on exercises allowed students to apply theoretical knowledge. They were tasked with designing sample menus considering various scenarios, applying their understanding of cost management, customer preferences, and seasonal availability.

7. **Industry Insights:** Representatives from Hotel Golden Palm shared practical insights from their experience in menu planning. This included challenges faced, innovative solutions implemented, and the role of feedback in refining menu offerings.

8. **Q&A Session:** The workshop concluded with an interactive Q&A session where students clarified doubts and sought advice on specific menu planning scenarios. This provided a platform for deeper understanding and practical application of concepts discussed.

In Nutshell, The workshop on menu planning at Hotel Golden Palm was a comprehensive learning experience for the students of Shanti Devi Arya Mahila College. It equipped them with essential knowledge and skills to approach menu planning strategically, considering both culinary creativity and business profitability

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Sr. No	Roll No.	Students Name
1	4	DIMPLE DEVI

2	10	RUCHIKA SALARIA
3	11	NAVJEET KAUR
4	13	SONALIKA
5	14	SAMRITI
6	18	RICHHU SHARMA
7	32	DIYA PATHANIA
8	35	PRIYA DEVI
9	40	RITIKA
10	42	MONIKA
11	46	SNEHA
12	47	SHIVANI
13	51	GOLDY SHARMA
14	52	PALAK SALARIA
15	66	KIMTI DEVI
16	69	SIMRANJIT
17	75	KRISHMA DEVI
18	83	NEHA KUMARI
19	84	SIMRAN KAUR
20	89	LOVELY
21	98	MANPREET KAUR
22	102	MANSI DEVI
23	103	PAYAL
24	106	RITIKA
25	114	VISHAKHA
26	115	BHARTI
27	118	RITIKA SHARMA
28	119	SIMRANJEET KAUR
29	121	SUNEKHA SHARMA
30	124	SIMRAN
31	133	PALAK RANI
32	137	PRIYANKA

Report on activities Of 2022

Seminar On Role of Healthy Diet & Nutrition in Selecting Recipes for Good Health.

Institute	Shanti Devi Arya Mahila college, Dinanagar
Activity	Seminar on Nutrition
Date	09/09/2022
Time	12:00 pm
venue	Seminar Hall
Class	B.A. Sem. 1 & 5
Participants	86

The Seminar On Role of Healthy Diet & Nutrition in Selecting Recipes for Good Health hosted by Shanti Devi Arya Mahila College in collaboration with Hotel Golden Palm. to celebrate National Nutrition Month, featured Dr. Dalwinder Sharma, a distinguished health expert arranged by Manager of Hotel Golden Palm, aimed at educating students and faculty on the importance of healthy eating habits. The event commenced at 12.15 pm and was well-attended by students across various disciplines.

The keynote speaker is known for his expertise in culinary arts and nutrition with a background of a BAMS Doctor and an expert with versatile cooking methods with use of herbs, brought a wealth of practical knowledge and insights to the seminar.





Key Highlights:

1. Nutritional Fundamentals: The seminar began with an overview of essential nutrients and their roles in maintaining good health. The speaker emphasized the importance of a balanced diet comprising proteins, carbohydrates, fats, vitamins, and minerals.
2. Eating for Wellness: Practical tips were shared on how to make healthier food choices amidst busy schedules. The speaker stressed the need for moderation and portion control, illustrating with examples of common dietary pitfalls and their consequences.

3. Meal Planning: A significant portion of the seminar focused on meal planning strategies. The audience learned about creating nutritious and delicious meals using locally available ingredients, ensuring both health benefits and culinary satisfaction.

4. Special Dietary Needs: The expert addressed various dietary preferences and requirements, including vegetarianism, veganism, and gluten-free diets. Practical advice was given on how to meet these needs without compromising on taste or nutrition.

5. Q&A Session: The seminar concluded with an engaging Q&A session, where students and faculty had the opportunity to seek clarification on nutrition-related topics. The speaker provided insightful responses, further enriching the audience's understanding.

Overall, the seminar on nutrition by the expert from Hotel Golden Palm was a resounding success. It not only imparted valuable knowledge but also inspired attendees to adopt healthier eating habits. The event underscored the importance of informed dietary choices in promoting overall well-being.

Report on activities of 2023

Workshop on Indian cuisine

Institute	Shanti Devi Arya Mahila college, Dinanagar
Activity	Workshop on cuisine
Date	24/04/2023
Time	11:00am
venue	Hotel Golden Palm
Class	B.A. Sem 6
Participants	20

The workshop on cuisine organized by Shanti Devi Arya Mahila College was held at the prestigious Hotel Golden Palm. The event aimed to broaden students' culinary horizons and provide hands-on experience in gourmet cooking techniques.

The workshop saw active participation from students of Shanti Devi Arya Mahila College, including culinary enthusiasts and students from related fields. Several faculty members and industry experts also attended to share their knowledge and insights.

Activities and Sessions:

- 1. Introduction to Gourmet Cuisine:** The workshop began with an introduction to various gourmet cuisines from around the world. Participants learned about the history, ingredients, and techniques that define these cuisines.
- 2. Cooking Demonstrations:** Renowned chefs from Hotel Golden Palm conducted interactive cooking demonstrations. They showcased intricate cooking methods and shared on achieving culinary excellence.





3. Hands-on Cooking Experience: Students had the opportunity to participate in hands-on cooking sessions under the guidance of experienced chefs. They learned to prepare signature dishes and gained practical skills in food preparation and presentation.

4. Tasting and Feedback: After preparing dishes, participants enjoyed tasting their creations. This session encouraged discussions on flavours, textures, and the overall dining experience.

5. Panel Discussions: Industry experts and chefs led panel discussions on current trends in the culinary world, career opportunities in the hospitality industry, and the importance of creativity and innovation in cuisine.

Key Learnings:

- Culinary Techniques: Participants gained insights into advanced culinary techniques such as molecular gastronomy, and plating aesthetics.
- Cultural Appreciation: They developed an appreciation for diverse culinary traditions and the role of food in cultural identity.
- Teamwork and Collaboration: Collaborative cooking sessions fostered teamwork and effective communication among participants.

In Conclusion, The workshop on cuisine at Hotel Golden Palm was a resounding success, providing an enriching experience for students and faculty alike. It enhanced participants' culinary skills, deepened their understanding of gourmet cuisine, and inspired them to pursue excellence in the culinary arts.

List Of Participants

Sr. No	Roll. No.	Students Name
1	3	ANMOLPREET KAUR
2	8	MEHAK
3	9	SIMRAN KUMARI
4	10	EKTA
5	11	MADHU BALA
6	14	BHAVIKA
7	15	SHWETA SALARIA
8	17	MANPREET KAUR
9	18	JIYA MAAN
10	22	SAMRITI
11	25	SABRINOOR
12	27	DIYA
13	32	KOMAL DEVI
14	34	SONIA
15	46	ANSHIKA DEVI
16	48	KHUSHBOO SHARMA
17	54	SUMEETA DEVI
18	64	TANIYA
19	73	PALAKPREET KAUR
20	74	HARKIRANJEET

Report on activities of 2023

Workshop on Buffet Style Table Setting for Hosting A Party & Event Management with Different Themes

Institute	Shanti Devi Arya Mahila college, Dinanagar
Activity	Workshop on Buffet Style Table Setting for Hosting A Party & Event Management with Different Themes
Date	24/04/2023
Time	11:00am
venue	Hotel Golden Palm
Class	B.A. Sem 2
Participants	15

The Workshop on Buffet -Style Table Setting for Hosting A Party & Event Management with Different Themes was organized by Shanti Devi Arya Mahila College at the prestigious Hotel Golden Palm. The event aimed to broaden students' horizons and provide hands-on experience in Buffet setting during parties. The workshop saw active participation from students of related fields. Faculty members, students and experts also shared their knowledge and insights.

Activities and Sessions:

1. Introductory Tips to Arrange a Party: The workshop began with an introduction to various occasions for hosting parties with different themes. Participants learned about the history, skills, and techniques of Buffet setting on different theme based parties like birthdays anniversaries and reception parties..

2. Demonstrations: Mr..Subhash Chauhan ,Event Manager and Mr Ankit , Head Chef from Hotel Golden Palm conducted interactive session. They showcased different methods of managing events according to themes on Birthdays, Anniversaries and other occasions and shared on achieving excellence. They gave practical knowledge with demonstrative methods







3. Hands-on Experience: Students had the opportunity to participate in hands-on practice sessions under the guidance of experienced persons. They learned to lay signature dishes and gained practical skills in food presentation for different theme based parties.

4. Practical Training and Feedback: After practice, participants enjoyed showing their creations. This session encouraged students to have practical training of hosting parties.

5. Panel Discussions: Industry experts and chefs led panel discussions on current trends in the Event Management and career opportunities in the hospitality industry, and the importance of creativity and innovation in event management.

Key Learnings:

- Buffet Setting Techniques: Participants gained insights into advanced stylish techniques to arrange theme based events on different occasions.
- Cultural Appreciation: They developed an appreciation for diverse traditional dishes and the role of presentation of food in cultural identity.

In Conclusion, The workshop at Hotel Golden Palm was a resounding success, providing an enriching experience for students and faculty alike. It enhanced participants' skills, deepened their understanding of event management, and inspired them to pursue excellence in this field.

List Of Participants

Sr. No	Roll. No.	Students Name
1	110	BHAWNA
2	116	SUNEHA SALARIA
3	118	KOMAL DEVI
4	135	ARTAKSHI
5	140	MUSKAN
6	142	PINKY
7	145	NIKTA SHARMA
8	162	NANDINI KUMARI
9	164	NISHA
10	168	SHIVANI DEVI
11	169	AARTI
12	175	GURMEET KAUR
13	181	RAZIA
14	185	RANJIT KAUR
15	186	VINIKA
16	195	MUSKAN
17	203	TAMANNA DEVI
18	207	KOMALPREET KAUR
19	209	MEENU BALA
20	210	DEEPIKA
21	212	NAVJOT KAUR
22	222	PREETI LALKA
23	224	MUSKAN SAINI