



From the Editor's Desk:-Edition :-01/2020

Chef VPS Negi, HOD Culinary

July.07



The Oxford dictionary describes Hospitality as “the friendly and generous reception and entertainment of guests, visitors or strangers”. It is one of the most interesting and challenging industries as it involves empathising with the need and desire of the guests. It is all about customer service and providing the best experience possible to the guests. In India, hospitality is based on the principle Atithi Devo Bhava, meaning “the guest is god”. The prospects of hospitality industry are bright and the demand for better services is soaring across the globe. Despite the Covid-19 pandemic, which has brought havoc to economies across the world, we are very optimistic that the hospitality industry will bounce back soon like never before.

Here, at The Servo Hospitality School we enlighten our students with a gamut of lessons and experiences to bring out the best in them. We feel honoured to present the very first edition of our newsletter. We as a team have made efforts to capture and offer you a glimpse into the exciting first three months of 2020.

This newsletter will not only offer you a peek into the life of a student on campus but also the bonding that they share with the faculty who carefully nurture them and imprint them with experiences.

We would also like to extend our gratitude towards Mr & Mrs. Ghai (Chairperson) & Mr. Vishwas Ghai (Chairperson), Servo Hospitality School for creating harmony during live sessions and bonding at Servo.

We would sincerely like to thank Ms. Surbhi Ghai, our Managing Director, Servo Hospitality School, Dehradun who introduced us to “Happenings 2020”, our dedicated faculty members who left no stone unturned to make it a success and our students who took it up with great enthusiasm. We welcome you with open arms to gaze into the life @Servo. We hope you enjoy the experience.



Events & Activities: (January & February '20).

1) Food & Beverage Service :-

Resource person:- Mr. Vipul Bhandari,
HOD F&B service, Servo Hospitality
School.

Date:- 02nd Jan' 2020

The practical was aimed at acquainting students with the basic table service. It was beautifully carried out and covered the following aspects : Table layout, cover setup, meeting, greeting and seating the guest, water service, presentation of menu, order taking, service of food & beverage, presentation of bill and clearance.





2) Bakery Workshop:-

Resource person:- Mr. Alok Iohani,
Patisserie Bakery Chef.

Date:- 11th Jan' 2020

Breads & Desserts Workshop was organised for students, faculty and staff members. Different breads such as Focaccia, Croissant, Honey Oat, Multi grain, Muffin, Baguette etc and desserts such as Red velvet cake, Cupcakes, Chocolate brownie, Chocolate truffle cake were prepared during the workshop.





3) Water Treatment Plant visit on the occasion of International Education Day

Resource person:- Ajaypal singh Rawat, HOD Housekeeping, Servo Hospitality School.

Date:- 24th Jan'2020

The Servo team visited the Water Treatment Plant, Purukul on the occasion of International Education Day. The insights about the Plant was provided by the members of UttarakhandJal Sansthan. Students were delighted to observe the processes involved, machines & products used while treating the waste out of water.





4) Management Practices

Resource Person:- Ms. Shilpa Arora,
Freelancer Trainer & Consultant.

Date:- 01st February'2020

*The guest session emphasized on
Stress Management, Time
Management & Interview
Preparation.*





5) Practical on Identification of F&B Service equipments

Resource person:- Mr. Vipul bhandari, HOD F&B service, Servo hospitality school.

Date:- 03rd February'2020

In this session, an array of different glasses, cutlery, crockery, bar equipments and other service tools were displayed to budding hoteliers of new batch.



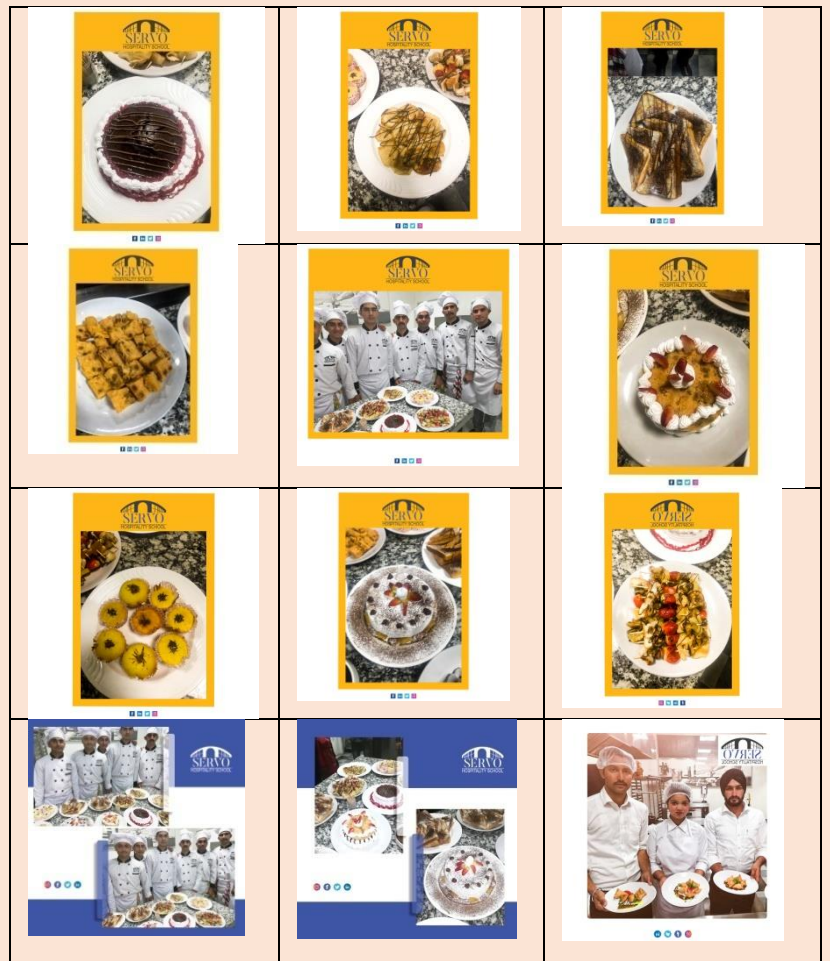


6) International Nutella Day celebration

Resource person:- Mr. VPS negi, HOD culinary, Servo hospitality school

Date:- 05th February'2020

International Nutella Day was observed & celebrated by preparing, showcasing and serving various delicacies namely, Carrot & Raisin Nutella Cake, Nutella Strawberry Vanilla Cake, Chocolate Nutella Cake, Strawberry Pineapple Nutella Cake, Nutella Pancakes, Grilled Nutella Kabobs, Banana & Nutella Sandwiches, Assorted Nutella Muffins and Creamy Nutella Sauce.





7) Workshop on Bonsai

Resource person:- Mr. Ajaypal Singh Rawat, HOD housekeeping, Servo Hospitality School

Date:- 15th February'2020

Session on Bonsai was conducted wherein, different bosai plants were sown and showcased. Thorough knowledge on Introduction to Bonsai, types and shapes of Bonsai, care and maintenance, how to prepare the soil & potting the plant was imparted.



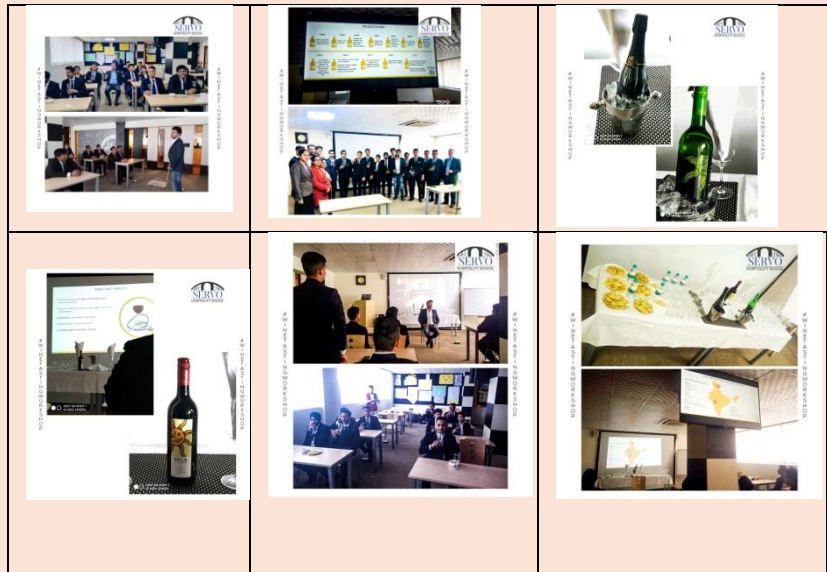


8) Wine tasting session

Resource person:- Mr. Mukesh Singh, Sommelier, Sula Vineyards, Nasik.

Date:- 18th Feb,2020

Wine tasting session was organised in school for the students wherein details such as types of wines, manufacturing process, wine growing regions, brands of wines, serving process etc were briefed to the students. The students were delighted to taste different flavours of red, white and sparkling wine.





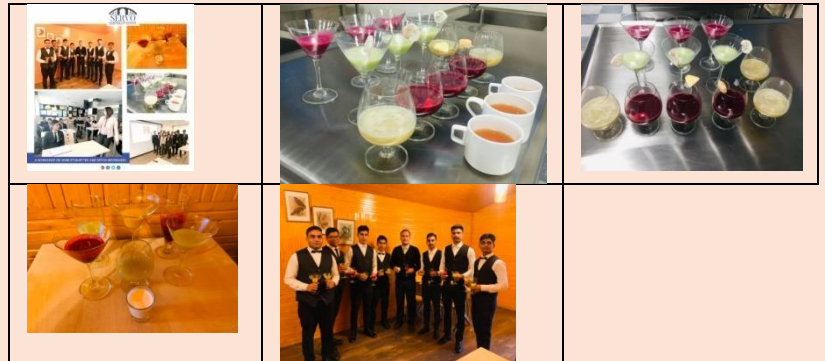
9) World Bartender's Day

Resource person:- Mr. Vipul bhandari, HOD F&B service, Servo hospitality school.

Date:- 24th February,2020

On the occasion of World Bartender Day, a workshop on Wine Etiquettes and Detox Beverages was conducted, wherein students were taught about wine dining etiquettes, wine tasting and benefits of drinking detox beverages etc.

Different types of detox beverages such as beauty drink lemonade, ginger litchi lemonade, orange & ginger detox drink, pomegranate juice, coconut water with lemon and mint, ginger honey lemon tea, cucumber mint lemonade were prepared to enlighten students about the medicinal benefits of drinking detox beverages.





10) WineEtiquettes

Resource person:- Ms. Shalini Mehta, Image Consultant &Etiquette Coach

Date:- 24th Feb,2020

On the occasion of World Bartender's Day, a session on Wine Etiquettes was scheduled for the students and staff, wherein, they were taught on handling the wine glass, the serving styles, drinking pattern and the role of toastmaster. Basic information on Wines and its types was also provided.





11) Practical on Salad Preparation & Dressing

Resource person:- Mr. VPS Negi, HOD Culinary, Servo hospitality school

Date:- 25thFebrury, 2020

Students prepared various salads and their dressing during the session, such as Carrot & raisins salad, Coleslaw, Kimchi salad, Iron salad, Toss salad, Raddish and tomatoes salad, French Vinaigrette, Curry dressing, Lemon & honey dressing, Thousand island dressing, Spiced herb tomatoes dressing. Mother sauce mayonaise was prepared as the base for all the dressings.

