

Office : 0480 2825258

Email : office@christcollegeijk.edu.in

http://christcollegeijk.edu.in

CRITERION	II	Teaching-Learning and Evaluation
KEY INDICATOR	2.3	Teaching - Learning Process
METRIC	2.3.1	Student-centric methods such as experiential learning, participative learning and problem-solving methodologies are used for enhancing learning experiences:

DEPARTMENT OF HOTEL MANAGEMENT (ACADEMIC YEAR 2022-2023)

Introduction - Student Centric Methods

The department of Hotel Management has adopted many ways to include student centric methods in the curriculum during the academic year 2022-23 for academic and nonacademic skill enhancement of the students. The major initiatives of the department are listed below.

2.3.1	Participative Learning (2.3.1(a))	Experiential Learning (2.3.1(b))
1	Industrial visit	Cake Marination/Making
2	Food Service in Connection with NAAC visit	Recipe Development
3	Food Service to the high -profiled Guest	
4	Exhibition cum Sale-" Sweet Tooth"	
5	Career Counselling Session	

Participative Learning Activity 1 - Industrial visit

Programme Objective

- Understand the operational areas of the hotel
- Know the relevance of professionals in the hotel industry



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Programme Report

As a part of knowing the hotel industry and to get a visual imagery of the theoretical class on the industry, students of first year hotel management were taken for an industrial visit to HOLIDAY INN KOCHI on 15th march Wednesday, 2023. The students were accompanied by two of the mentors Mr. Pius joseph and Mr. Ajith Mani. The visit started at 11:30am and we boarded at 9:30 am from campus on a tourist bus. After reaching the hotel students were welcomed by the HR manager Suganthi Vipin and F&B manager Syamjith venugopal. We were provided with refreshment drinks and seated at the banquet hall named Kallayi. They gave us a brief speech on all the departments included with a questionnaire from students. All the managers of their respective departments made sure to give a clear picture on the industry. We also had an opportunity to interact with the Executive chef Anoop (Le Gordon Bleu) alumni. It was an eyeopening session for all the aspirants who wanted to become a chef. After the meeting they provided a tour on the property accompanied by Trainee recruiting manager Anoop. We had an opportunity to see their executive suite room. The visit concluded at 2:50 after a photo session and vote of thanks from Vishnu N Vijayan. After the return from HOLIDAY INN, KOCHI students had lunch and reached college at 6pm.

Programme Outcome:

- Understand the operational areas of the hotel.
- Understand the relevance of professionals in the hotel industry



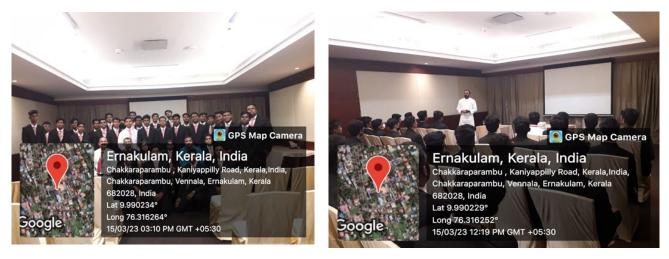
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	INDUSTRIAL VISIT ATTENDANCE 15	the
2	ADARSH MOHAN	teacht
3	AJAY VAISHNAV ANILKUMAR	AT
4	AKSHAJ.M	
5	ALBIN SHIBU	Altos
6	ALEX C.V	An
7	ALIO WILSON	AD
8	ALPHIN T.S	Muslin
9	ANAS P NOUSHAD	they.
10	ANSIL MUHAMMED NASEER	in the
10	ARAVIND K.M	the
12	ARUNCHANDRALAL C.P	John
13	ATHUL KRISHNA T.R	AFR.
14	BENAT CHACKO PRASAD	Distor
15	EFRON SEBI	toma
16	FAVAS RAHMAN K.A	Javas
17	FLEMING JOSE	Floring
18	GLADSON SHAJU	alante and
19	GRACE JOHNY	lie
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23	JOHN MATHEW	Brook-
24	JOSE PALATHINGAL	the
25	JOSHWA K.J	- water and an
26	JOYEL RAJANS	Reins
27	KARTHIKA. V.S	Marrita
28	PARTHEEV PRASANNAKUMAR	Barther
29	RAHUL P.V	polot.
30	SACHIN RAJEEV	Backing
31	SARAN DEV V	20
32	SREEKANTH K.S	00
33	VISHNU NATTUVETTY VIJAYAN	inner



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Participative Learning Activity 2 - Food Service in connection with Various Visits

Programme Objectives

- To aid the students in having a hands-on experience in Guest handling.
- To have a hands-on experience in Food Preparation and Food Service

Programme Report:

Report of Food Service in connection with NAAC Visit /SAAC VISIT/ AUTONOMY VISIT

The NAAC Visit on Christ College (Autonomous), Irinjalakuda, Thrissur was held on 13th and 14th October 2022. The department of Hotel Management coordinates for the Food and Beverage Production, Food and Beverage Service Front Office and Housekeeping. On 13th October 2022, the service team started with morning service of tea/coffee/green tea, dry fruits and nuts in Principal's Office.Runner team included Arjun KB, Saran KV, Albin Johnson, Wilfred Antony, Avin CJ, Davis and Gokul. The runner team lead by Prof. Pius Joseph. They also served pineapple juice, cookies, vegetable samosa, vegetable spring roll and tender coconut water in the Chavara AC Seminar Hall. At 2.30 PM, we served lunch in 'Le Festia' AC restaurant for the VIP guest which consist of 15 paxes and 'Delizioso' restaurant for the teaching and non-teaching staff of the Christ College(Autonomous), Irinjalakuda which consist of 50 people. The lunch consisted of 5 course menu including Jal Jeera, Vegetable Shorba, Methi Thepla, Matar Pulao, Plain Rice, Mughlai Chicken Curry, Dal fry, Shahi Paneer, Tawa fried vegetables, Cole slaw, Green salad, Mixed vegetable Raita, Papad, Pickle, Tender Coconut Pudding and Fresh Fruit Cuts. The service team in the 'Le Festia' AC restaurant included Nevil Xavier, Nandhana PB, Aiswarya B, Sreerag, Martin Sunny and Adil Celestin. The team lead by Prof.Toybe Joseph and Prof.Ajith Mani. The service team in 'Delizioso' restaurant included Christo George, Abraham P Jaimon and Sayooj. The Jal Jeera was prepared by the juice making team which included Alen Johny, Alwin Daison, Benson Bennat and Shahin. They also made Pineapple fresh lime, passion fruit juice, Mint lime, Blue Moon Mojito. The runner team served tea/coffee/green tea, cookie, dry fruits and nuts in the Fr. Jose Thekkan AC Seminar Hall. During the cultural programme, the runner team gave water to the NAAC peer team. In the 'Le Festia' AC restaurant the NAAC peer team including Prof.



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Hoshiyar Dhami(Chairmperson)(Vice-Chancellor Surajmal University, Uttarkhand), Prof. K Krishnan(Member Coordinator)(Professor Emeritus in Archaeology Former Dean, Faculty of Arts The Maharaja Sayajirao University of Baroda) and Prof. Sayadgar Limbagoud (Member)(Girraj Government College (Autonomous), Nizamabad. The NAAC Peer members met students of Hotel Management and interact with all students who worked in different departments and with teachers. The dinner serving was also happen in the 'Le Festia' AC restaurant with Sweet Corn Vegetable Soup, Chapathi, Dal fry, Vegetable Pulao, Butter Chicken Masala, Gobi Manchurian, Vegetable Jalfraize, Raitha, Pickle, Green Salad, Leaf Salad, Caramel Pudding, Rainbow fruit salad and Ice cream.

On 14th October 2022, NAAC Peer Team visited college at 5PM. We served Lunchwhich started with Pineapple fresh lime, Lemon -coriander soup, Tawa Paratha, Jeera Pulao, Plain Rice, Avial, Olan, Injipuli, Dal Makhani, Paneer Masala, Kadai Vegetables, Green Salad, Boondhi Raitha, Papad, Pickle, Palada Payasam, Fresh Cut Fruits. The runner team served in the Exiting meeting held in the Auditorium with Tea/coffee/green tea, dry fruits and nuts. The NAAC Peer team chairman Prof. Hoshiyar Dhami complemented and appreciated about the food and the service served in the 'Le Festia' AC restaurant and also he mentioned the experience of spending time with the Department of Hotel Management in the Visitor's Diary of the College. Students got an opportunity to exhibit their talent to the NAAC Peer Committee. "There are no secrets to success. It is the result of preparation, hard work, and learning from failure". –Colin Powell.

Programme Outcome:

- The programmes enabled the students in having a hands-on experience in Guest handling.
- The programmes were an opportunity to have a hands-on experience in Food Preparation and Food Service



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	FOOD SERVICE TO AUTOR	NOMY VISIT 17/07/2022
No	Name of the Student	SIGN
1	Adhil Ashraf	Achel Adres
2	Anlin	Avelar.
3	Abraham	Abaptano.
4	Joel	Jael
5	Nithesh	Nila
6	Ayesh	april
7	Vishnu	Righmu
8	Sonet	Server
9	Joseph	Jasade
10	Alen	allan
11	Jaiden	mastan.
12	Rajeswri	Revent
13	Nevil	Naril
14	Alswrya B	Approx
15	Martin	Martin
16	Nandhana	Apravadan.
17	Adhil Celastian	Anil

		AC VISIT 23/09/2022
No	Name of the Student	SIGN
1	Vishnu	itat
2	Sonet	Sto
3	Joseph	Josep
4	Jaiden	there .
5	Abdhulla	AN I
6	Alswarya	200
7	Alen Jihny	Ann
8	Joseph Shine	SHAL.
10	Alen	the
11	Anlin	3RL.
12	Rajeswri	trate.
13	Adhil Celastian	(m).
14	Joyal Rajans	Sept.
15	Surya krishna	take .
16	Alfin	and .
17	Rahul	Aldren
18	Nevil	stem.
19	Alswrya B	piet.
21	Nandhana	A lest a A

lo	Name of the Student	SIGN
1	Alen Jihny	ted -
2	Joseph Shine	Cighet-
3	Anand	Alexande
4	Jaiden	Jask
5	Abdhulla	Aballa
6	Aiswarya	Arent
7	Vishnu	toghand.
8	Sonet	bente
9	Joseph	Jug
10	Alen	Alen
11	Anlin	Aster
12	Rajeswri	Reconstruct
13	Nevil	Nel
14	Alswrya B	Andersa
15	Martin	Maria
16	Nandhana	Mander
17	Adhil Celastian	Adulcelia
18	Joyal Rajans	Tearlinger
19	Surya krishna	Source
20	Alfin	Alex
21	Rahul	Ruh



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<u>Participative Learning Activity 3 - Food Service to High Profiled Guests of Christ</u> <u>College(Autonomous) Irinjalkakuda</u>

Programme Objectives

- To aid the students in having a hands-on experience in Guest handling.
- To have a hands-on experience in Food Preparation and Food Service

Programme Report

The students of the department of hotel management have prepared and served food on several occasions in their training lab and trained restaurant. It includes the food service to the faculty members from Marian College, Kuttikananm., Alumni community of Christ including Mr. Nandakumar (Manappuram Finanace), Mr.Johny edakkattukudy(Chairman EVM group of Companies and many eminent personalities who visited the campus.

Programme Outcome

- The programmes enabled the students in having a hands-on experience in Guest handling.
- The programmes were an opportunity to have a hands-on experience in Food Preparation and Food Service



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Attendance

No	Newsorth	
NO	Name of the Student	SIGN
1	DAVIS AC	-
2	JISHNULAL V.M	JA-AL-
3	AYESH K.J	AL.
4	LAKSMI K.P	- identi-
5	SONAT P S	20 Martin
6	NEVIL XAVIER	Aur
7	BENSON BENNAT	been
8	RAJESWRI V.A	Alocest.
9	SARAN K.V	See.
10	ALEN JOHNY	Hue

DEPARTMENT OF HOTEL MANAGEMENT COOD SERVICE TO FACULTIES OF MARIEN COLLEGE KUTTICKANAM

FOOD SERVICE TO ALUMNI Mr. E.V JOHNY 15/11/22				
No	Name of the Student	SIGN		
1	Alen Simon	Ans p.		
2	AISWRYA B	Weller		
3	Joseph Shine Michael	Jour 1		
4	ALWIN DAISON	Alexand		
5	Jaiden Varghese	Jaiden V		
6	MARTIN SUNNY	Mart		
7	GOKUL KRISHNA	Gentlembin		
8	THOBIN JOSEPH	-		
9	SREERAG RAMACHANDRAN	Smalling-		
10	VAISAK R	Asun		

DEPARTMENT OF HOTEL MANAGEMENT



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Participative Learning Activity 4 - Celebrating National Cookies Day 2022

Programme Objectives

- To learn about the various cookie recipes &commemorate national cookie day
- To learn to conduct an exhibition and sale

Programme Report

On National Cookies Day, an exhibition and sale of cookie products were conducted under the leadership of Hotel Management Department at Christ College (Autonomous)Irinjalakuda. Around 30 different types of cookies were prepared and displayed by the students of the department. Along with this, in the exhibition hall, this year's Christmas cake marination ceremony was held in the presence of Pierre Tixniff, Professor of Chemistry at the Chimic Institute of Rents University, France. Christ College Manager Fr. Jacob Njerinjampalli inaugurated the exhibition. Principal Fr. Jolly Andrews CMI and Self Financing Coordinator Dr. T Vivekanand also spoke to offer greetings. Dr. T. Vivekanandan, (coordinator- self-financing)presented the book form of about thirty recipes compiled by the students on the occasion which was handed over to Fr. Sibi K Thomas(the librarian) and released. Mr.Pius Joseph, Mrs.Jenny Thomas and Mr.Ajith Mani, teachers of hotel management department led the program. Second year student Aishwarya Anand led the coordination of various programs.

Programme attained Outcome

- The programmes enabled the students in having a hands-on experience in Cookie preparation and Sales.
- The programmes were an opportunity to enhance sales & marketing skills.



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B.Sc. HOTEL MANAGEMENT 2021-24 SWEET TOOTH 09/12/22						
NO	ROLL NO	REG.NO	NAME	SIGN		
2	1167	CCAVSCT002	ADHIL CELESTIAL	Alhi		
3	1168	CCAVSCT003	ADITHYAN T BIJU	Yelly		
4	1169	CCAVSCT004	AISWARYA ANAND	Actions		
5	1170	CCAVSCT005	AMAL C.B	Ainst		
6	1171	CCAVSCT020	ATHUL KRISHNA K.U	Dely		
7	1172	CCAVSCT006	AYESH K.J	Ale		
8	1173	CCAVSCT007	BASIL BABU	Boto		
9	1174	CCAVSCT008	DAVIS AC	Quis		
10	1175	CCAVSCT009	GOKUL KRISHNA	Gate		
11	1176	CCAVSCT010	JISHNULAL V.M	Julmul		
12	1177	CCAVSCT011	LAKSMI K.P	Lakhon		
13	1178	CCAVSCT012	MARTIN SUNNY	Alter		
14	1179	CCAVSCT013	MUHAMMED ABDULLA P.A	N. MANARCO		
15	1180	CCAVSCT014	SAYOOJE MANU	SANGES).		
16	1181	CCAVSCT015	SHAHIN RAHMAN K	Shakir		
17	1182	CCAVSCT016	SONAT P S	south		
18	1183	CCAVSCT017	SREERAG RAMACHANDRAN	2000		
19	1184	CCAVSCT018	THOBIN JOSEPH	Thom part		
20	1185	CCAVSCT019	VAISAK R	wheathe		



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Participative Learning Activity 5 - Career Counselling Session

Program Objectives

- Understand the opportunities in higher education abroad
- Understand the scope of job opportunies in Tourism

Program Report

A career counselling session was organized by the department of Hotel Management for the students in the batch 2020-2023 on 14/11/22 at La Festia. The session was led by Mr. Hrithugosh S Ekkalayil representing Vistula University, Poland. The session was completed in online mode. The students got an opportunity to interact and know the opportunities for higher studies in the field of Tourism in Poland.

Mr. Pius Joseph, Placement Coordinator, introduced and welcomed the resource person and Mr. Joseph shine representing the batch put forward the vote of thanks.

Program Outcome

- Understood the opportunities in higher education abroad.
- Understood the scope of job opportunities in Tourism.



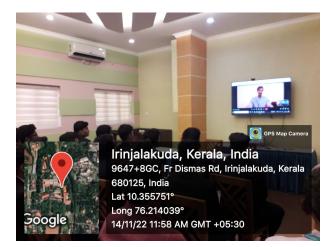
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	ELING 2020-23 BA	COLINS	CAREER	
SIGN	NAME	ROLLNO	REG.NO	NO
had	Abhisheak Jaiiu	1111	CCAUSCT001	1
autor.	Abraham P Jaimon	1112	CCAUSCT002	2
Anti	Adil Ashraf	1113	CCAUSCT003	3
AND	Aiswarya.B	1114	CCAUSCT004	4
Au ME	Albert Polachan	1115	CCAUSCTODS	5
Alle	Albin Johnson	1116	CCAUSCT006	6
Alma	Alen Johny	1117	CCAUSCT007	7
GOL C.	Alen Simon	1118	CCAUSCT008	8
tube	Alwin Daison	1119	CCAUSCT009	9
(De-)	Anand Krishnan V.S	1120	CCAUSCT010	10
alter-	Anlin Alexander	1121	CCAUSCT011	11
hAtt	Anto Joy	1122	CCAUSCT012	12
Hom	Arjun K.B	1123	CCAUSCT013	13
Ant	Avin C.J	1124	CCAUSCT014	14
Sand Int	Benson Bennat	1125	CCAUSCT015	15
10,510	Christo George	1126	CCAUSCT016	16
Deno	Denin Jose	1127	CCAUSCT017	17
Tallo	Jaiden Varghese	1128	CCAUSCT018	18
anter	Joseph Shine Michael	1129	CCAUSCT019	19
to/al	Joyal Francis Tony	1130	CCAUSCT020	20
Rissia	Mohammed Rizwan	1131	CCAUSCT021	21
Ander	Nandhana P.B	1132	CCAUSCT022	22
peul	Nevil Xavier	1133	CCAUSCT023	23
Man	Nithesh Chacko	1134	CCAUSCT024	24
hole	Rahul Raj	1135	CCAUSCT025	25
The	Rajeswari VA	1136	CCAUSCT026	26
184	Rohan Thomas	1137	CCAUSCT027	27
ann.	Saran K.V	1138	CCAUSCT028	28
and'	Sharon CC	1139	CCAUSCT029	29
Synthesis	Surya Krishna	1140	CCAUSCT030	30
6 parton	Wilfred Antony	1141	CCAUSCT031	31



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Experiential Learning Activity 1 - Cake Making

Programme Objectives

- To enable the students to get hands on experience in cake making
- To learn to conduct the sales of the developed products

Programme Report

As part of the Christmas celebrations, Department of Hotel Management of Christ college Irinjalakuda had conducted "Cake Fest" from 12-12-2022 to 22-12-2022.

Different types of frosted cakes along with plum cakes were made and sold. The flavours for the frosted ones included red velvet, Mango cake, Chocolate cake, Tres Leches and Rafeallo cake. The programme was successful since the team managed to serve frosted cakes to more than 15 customers, while over 70 cakes were sold in the plum cake category. The production and sales were done by the second-year students of hotel management.

Program attained Outcome

- The programme enabled the students to get hands on experience in cake making.
- The programme helped to learn to conduct the sales of the developed products.



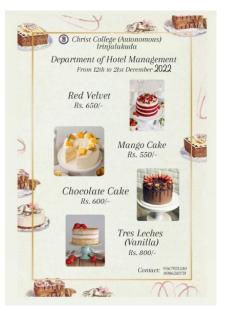
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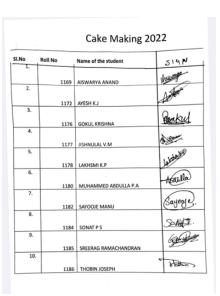
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Experiential Learning Activity 2 Plum Cake Marination/Making

Program Objectives

- To enable the students to get hands on experience in plum cake making
- To learn to conduct the cake marination (fruit mixing) ceremony

Program Report

REPORT OF CAKE MARINATION AND MAKING

Date : 9/12/2022 Venue : Little flower block ,Christ College (Autonomous), Irinjalakuda Time : 12:00 pm As part of the Christmas celebrations, the department of Hotel Management of Christ college organized plum cake sales. Cake marination was done prior to cake manufacturing which was inaugurated by the chief guest prof. Pierre Tiksnif (chimmik institute, Rent university, France) .Fr Joy P T (vice principal), Dr Joy VT (HOD Chemistry dept) and Prof. Dijo Damien were also present along with the student and faculty team. The programme was organized under the



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supervision of Mr. Pius Joseph, Miss. Jenny Thomas and Mr. Ajith Mani from the department of Hotel Management. Cakes were prepared after the marination process which then proceeded for sale.

The production team consisted of the following second year students:

Ayesh k J, Aiswarya Anand, Jishnulal V M,Muhammed Abdulla P A,Sonat P S, Sreerag Ramachandran

Program attained Outcome

- Enabled the students to get hands on experience in plum cake making
- Students learned to conduct the cake marination (fruit mixing) ceremony

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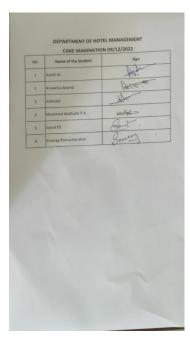
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Sticker for Cake



Attendance





PRINCIPAL

Fr. Dr. Jolly Andrews Associate Professor -In-Charge of Principal Christ College (Autonomous) Irinjalakuda