

**Suryadatta College of Hospitality Management Travel and
Tourism,Pune organizes
'La Fete de Gourmets'- French theme lunch**

France is known for the beauty of its language, the complexities and nuances of the French philosophy, French literature, French art, and of course French wine, French cheese, and French cuisine.

Traditional French culture places a high priority on the enjoyment of food and wine. France has produced World famous chefs- Escoffier and Larousse. Both of them have brought French cuisine to a higher level.

Students of Hospitality Management study that the French are the true connoisseurs of Food and wine. France has always lead the way where food, wine and quality service is concerned.

Thus a major part of what the students learn in food production and Service is related to the French traditions of Service and food preparation.

Since France plays such a major role in our curriculum it was only befitting that we choose the French theme for our theme lunch 'La Fete de Gourmets'- this year.

The elaborate 5 course menu started with a beetroot and feta cheese salad- (Salad de Betterave et Feta)followed by a Butternut Squash soup(le coucher du Soleil). The main course was Chicken Chasseur(Poulet Saute Chasseur) served with saffron rice, sauted vegetables and baked jacket potatoes. A kiwi and lime sorbet (water ice) was then served to give the guests a rest from the food. The meal ended with a trio of desserts – rich chocolate brownie, fruit shaslik and tri colored Bavaroise

The students entertained the guests with French songs and dances.

The decoration was based on the 3 colors of the French flag- blue, white and red. The mascot was a French chef holding the Eiffel Tower and a cup of coffee on a salver. The walls were decorated by cut outs of the Parisian skyline and ceiling had paper festoons of blue, white and red representing the French flag.

Hospitality professionals from 5 star hotels - the Novotel, Westin, Four Points by Sheraton and Radisson attended the theme lunch. Entrepreneurs and Principals and faculty from Hotel Management Colleges also graced this event

The guests were very impressed and complimented the efforts and hard work of the students and faculty. They thoroughly enjoyed the afternoon and said that the food, service, entertainment and décor were so authentic that they felt they had been transported to France!

Suryadatta College of Hospitality Management Travel and Tourism,Pune regularly organizes Food Festivals and theme lunches . The students actively arrange and participate in these events. It is a great learning experience for the students as they acquire firsthand knowledge and skills in Marketing, Event Management and Function Catering. They also learn how important team work is for operating a successful organization. All this helps them tremendously when they go for internships and final job placements to Hospitality Organisations.



A student serving the sweet course



Butternut squash soup



Guests enjoying the entertainment program



Dr S.B. Chordiya, Mrs Sushma Chordiya ,Principal Prof Vandana Malhotra having lunch