

# K. S. SCHOOL OF ENGINEERING AND MANAGEMENT Approved by AICTE, New Delhi; Affiliated to VTU, Belagavi, Karnataka; Accredited by NAAC www.kssem.edu.in DEPARTMENT OF MBA

#### **Event Name:**

FOOD CARNIVAL -2024



## **Department/ Club/ COE Name:**

Department of MBA / MBA-ED club

#### **Objectives:**

- 1. To create an awareness about rich culinary heritage.
- 2. To motivate students to engage in culinary arts and share food preparing skills amongst themselves.
- 3. To recognize the importance of traditional ingredients.
- 4. To create a platform that encourages them to realize their culinary skills and pursue these skills as a livelihood in future.

### **Summary:**

In a culturally diverse country such as India which has a rich culinary heritage and eating meals together is a part of social traditions followed since generations. With this background in mind and in order to motivate students to engage and culinary arts and share the food cooked by them with the teachers and the students of the College, the Department of Philosophy organizes an annual Food Festival in the College premises. The food festival is very popular amongst the students and teachers since it takes them on a culinary trip with an opportunity to taste diverse Indian and western recipes. This event is also combined with the Entrepreneurship exhibition to motivate students to turn their culinary hobby into a business.

It was organized to motivate budding entrepreneurs through Food Carnival. 10 stalls were set up, exhibiting a cornucopia of dishes ranging from paani puri, chaat, ice cream, buttermilk, corn masala, Mango Chat, fruit chat, chips masala, bhelpuri, lime juice, fruit salad, bun masala, Nippat masala, cucumber chat, cakes, brownies, cookies, and a wide variety of mocktails. The items are prepared, cautiously priced and sold by the students themselves enthusiastically to the teachers, students and administrative staff of the College

# Benefits/Outcome:

1. This event helps the students to present their culinary skills with a touch of creativity.

- 2. They learn the importance of ingredients used for preparation of food items and time management
- 3. This platform helps them to participate for various cookery competitions and enhances their leadership skills, strategies to handle competitive markets, stakeholder management etc.
- 4. It helps students to learn about profit and loss as well as manage the waste generated.
- 5. This event is also combined with the Entrepreneurship exhibition to motivate students to turn their culinary hobby into a business.

# **Registration details:**

10 stalls with 3-4 students in each stall.

## Photo 1 - Collage





#### Photo 2

















Social Media Links		
Brochure link in Instagram	https://www.instagram.com/p/C6KmDhAv41B/?igsh=	
	MW1vNml0YWlmejVvcQ==	
<b>Event Snippets in</b>	https://www.instagram.com/p/C6Q1ogXvVif/?igsh=M	
Instagram	XNrbWE2cWN3OW9wYQ==	

( If there is only one social media, kindly remove the other 2 rows)

S. No	Particulars	Details
1	Name of the Coordinator	Prof. Roopa Balavenu
2	Designation	Asst. Prof.
3	Contact Details - Mobile	9880243223
4	Contact Details – e-mail id	Roopa.balavenu@kssem.edu.in
5	Date of event(If more than 1 day, mention from and to date)	25 <sup>th</sup> April 2024
6	Duration in mins	12pm to 4pm (240 Minutes)
7	Number of student participations	1 <sup>st</sup> Sem MBA -48 students
8	Number of faculty participations	MBA TEAM-7
9	Number of external participations	200 includes students, teaching and Non-teaching staff of KSSEM as customers.

ED CLUB COORDINATOR HOD-MBA PRINCIPAL/DIRECTOR
PROF. ROOPA BALAVENU PROF. MANJUNATHA S DR. RAMA NARASIMHA K