

College of Hotel & Tourism Management Studies & Research

(Affiliated to the University of Mumbai)

92, Dr. D. N. Road, Opp C.S.M.T. Mumbai - 400 001.

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# Criteria 7.3.1 Institutional Distinctiveness





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# Criteria 7.3.1 Portray the performance of the Institution in one area distinctive to its priority and thrust within 1000 words.





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DISTINCTIVENENESS AREA NO I	Nutritional Diet Workshops

Anjuman-I-Islam's

Principal



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#### DISTINCTIVENENESS AREA NO I

# **Nutritional Diet Workshops**

Anjuman I Islam's CHTMSR consistently endeavors to raise awareness about the significance of nutrition through the regular organization of workshops. These workshops serve as a platform to disseminate valuable information concerning various nutritious foods and the principles of healthy cooking. With a dedicated focus on promoting well-rounded understanding, the sessions conducted by CHTMSR aim to empower individuals with the knowledge needed to make informed choices about their dietary habits. Through these initiatives, participants gain insights into the diverse array of nutritious foods available and are equipped with practical insights into preparing wholesome meals. The workshops not only emphasize the importance of nutrition but also serve as interactive forums where attendees can engage with experts, ask questions, and share experiences.

By fostering a culture of awareness and education surrounding nutrition, CHTMSR contributes to the broader goal of promoting health and well-being within the community. The workshops provide a valuable resource for individuals seeking to enhance their understanding of nutrition, encouraging a proactive approach to maintaining a balanced and healthful lifestyle. Overall, these efforts align with CHTMSR's commitment to holistic education, extending beyond traditional academic domains to encompass vital aspects of personal well-being.

Nutritional diet workshops for school kids are vital in instilling healthy habits early on. These workshops provide invaluable education about the importance of balanced nutrition, teaching children to make informed choices for their well-being. By fostering an understanding of nutrient-rich foods and encouraging healthy eating practices, these sessions contribute to the overall development and growth of young minds. Moreover, they play a crucial role in preventing childhood obesity and related health issues. Empowering school kids with nutritional knowledge creates a foundation for a lifetime of positive dietary habits, setting the stage for a healthier and more active future.

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#### **NUTRITIONAL DIET WORKSHOP 2018**

# Workshop with school kids on healthy muffins being conducted by Chef Sanjay Walve

Chef Sanjay Walve orchestrated an engaging and educational annual nutritional diet workshop tailored for school students, where the spotlight was on crafting nutritious yet scrumptious healthy muffins. The event aimed to instill the importance of mindful eating habits from a young age. Chef Walve guided the students through the art of creating muffins that not only delighted their taste buds but also promoted overall well-being. Emphasizing the significance of balanced nutrition, he incorporated chocolate, whole grains, fruits, and nuts into the muffin recipes, turning a beloved treat into a healthful snack.

The workshop encouraged students to actively participate in the cooking process, fostering a hands-on learning experience. Chef Walve explained the nutritional benefits of the ingredients, sparking curiosity about the connection between food choices and personal health. By the end of the workshop, the students not only gained practical culinary skills but also acquired a deeper understanding of the role nutrition plays in their daily lives. Chef Sanjay Walve's initiative underscored the idea that healthy eating can be both fun and flavorful, setting the stage for a lifetime of informed dietary choices among the budding chefs.

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#### **NUTRITIONAL DIET WORKSHOP 2019**

# Workshop with school kids on High Protein Salad Jar being conducted by Prof Simoene Dias

In this annual nutritional diet workshop tailored for school students, Chef Simoene Dias took the culinary stage, introducing young minds to the world of health-conscious eating through High Protein Salad Jars and Hummus in Cucumber Roll-Ups. The event, a blend of education and gastronomy, aimed to cultivate a love for nutritious choices from an early age. Chef Dias engaged the students in an interactive session, demonstrating the art of crafting High Protein Salad Jars. The jars, a rainbow of vegetables, lean proteins, and wholesome grains, not only appealed to the visual senses but also showcased the significance of incorporating high-quality proteins into daily meals for sustained energy.

The workshop took an innovative turn with Hummus in Cucumber Roll-Ups, a snack that combined the creaminess of hummus with the freshness of cucumber. Chef Dias elucidated the benefits of chickpeas in hummus, packed with protein and fiber, and highlighted the hydrating properties of cucumber.

Through this hands-on experience, the students not only learned valuable culinary skills but also gained insights into the vital role protein-rich, plant-based foods play in maintaining a balanced and energized lifestyle. Chef Simoene Dias' workshop exemplified that healthy eating can be exciting and delicious, setting the foundation for a lifetime of mindful food choices among the younger generation.

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### **NUTRITIONAL DIET WORKSHOP 2022**

# Workshop with school kids on Mealie Breakfast Canapes and Millet Pizza Presto

Chef Prachi Morawale hosted an inspiring annual nutritional diet workshop, showcasing two innovative and health-conscious dishes: Mealie Breakfast Canapes and Millet Pizza Presto. The workshop not only tantalized taste buds but also shed light on the nutritional benefits of these creative culinary creations.

The event kicked off with Mealie Breakfast Canapés, a delightful twist on the traditional breakfast. Chef Morawale emphasized the use of mealie (maize) as a wholesome source of fiber and essential nutrients. The canapés were not only visually appealing but also offered a nutritious start to the day. Following this, the workshop featured Millet Pizza Presto, a guilt-free take on the beloved pizza. Chef Morawale highlighted the use of millet, a gluten-free whole grain rich in vitamins and minerals. The pizza, with its vibrant array of fresh toppings, showcased how healthy choices can be as satisfying as they are nutritious.

Chef Prachi Morawale's workshop was a celebration of flavor and well-being, demonstrating that a nutritional diet can be a culinary adventure. Attendees left with a newfound appreciation for wholesome ingredients and the knowledge to integrate them into their daily meals for a balanced and delicious lifestyle.

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#### **NUTRITIONAL DIET WORKSHOP 2022**

# Chef Manoj Satve conducted workshop on; Chia Kiwi Pudding, Pineapple Pudding and Ragi Coconut pudding.

Chef Manoj Saatve conducted an enlightening nutritional diet workshop, focusing on three delectable and health-conscious desserts: Chia Kiwi Pudding, Pineapple Pudding, and Ragi Coconut Pudding. Attendees were treated to a culinary journey that emphasized the fusion of taste and nutrition. The workshop began with Chia Kiwi Pudding, a delightful dish packed with omega-3 fatty acids from chia seeds and the vitamin C powerhouse, kiwi. Chef Saatve highlighted the pudding's potential to boost energy levels and support heart health. Next on the menu was Pineapple Pudding, a tropical delight offering a burst of flavor alongside a dose of vitamin C and manganese. The chef underlined the benefits of pineapple in promoting digestion and reducing inflammation, making it a guilt-free indulgence.

Closing the workshop was the Ragi Coconut Pudding, a nutrient-rich dessert combining the goodness of ragi (finger millet) and the richness of coconut. Chef Saatve emphasized the pudding's role in providing essential amino acids, fiber, and healthy fats. Chef Manoj Saatve's nutritional diet workshop not only satisfied taste buds but also educated participants on the health benefits associated with these innovative desserts, proving that a mindful approach to food can be both delicious and nourishing.

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# **DISTINCTIVENENESS AREA NO II**

# **MAGN**



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Anjuman I Islam's College of Hotel & Tourism Management Studies & Research, (CHTMSR) proudly hosts its annual signature event, "Magn," a two-day celebration that has carved its niche as a renowned food and cultural extravaganza in the hospitality fraternity academics. Magn, now an inter-collegiate event, has grown exponentially, attracting participants from various colleges and becoming a much-anticipated gathering with footfalls reaching 3000 per day.

Magn serves as a dynamic platform for students to showcase their prowess in curricular, co-curricular, and extra-curricular activities. This event has evolved into more than just a celebration; it's a melting pot of talent, creativity, and diversity. As the festival has expanded over the years, it has become a pivotal element in the academic journey of students at Anjuman I Islam's CHTMSR.

Magn offers a perfect blend of fun, frolic, food, and fiesta, bringing together students from diverse backgrounds to celebrate the rich tapestry of themes that characterize each edition. This inter-collegiate fest has become a cultural phenomenon, contributing not only to the social fabric of the college but also serving as a bridge between institutions and fostering healthy competition. Anjuman I Islam's CHTMSR, through Magn, aims to create an environment that goes beyond academics, offering students holistic development opportunities. The fest incorporates a wide array of activities and performances, including cultural showcases, culinary competitions, art exhibitions, and much more. This comprehensive approach ensures that students not only excel in their academic pursuits but also develop essential life skills and talents.

Since its inception in 2010, Magn has grown in stature and prominence. Over the years, the event has consistently evolved, adapting to the changing dynamics of the hospitality and cultural landscape. The journey of Magn has not been without challenges. The global pandemic posed unprecedented hurdles, leading to the event's hiatus for a year. However, the resilience of the organizing team and the participants shone through as Magn made a triumphant return. The challenges became opportunities for innovation, prompting the organizers to explore virtual formats and hybrid models, ensuring that the spirit of Magn persisted even in the face of adversity.

The themes for the past five years, excluding the pandemic-affected year, have been carefully curated to capture the essence of the times and provide a canvas for participants to express their creativity. These themes have ranged from celebrating cultural diversity to addressing contemporary issues, creating a tapestry that reflects the spirit of Magn.

As Magn continues to flourish, it stands as a testament to the commitment of Anjuman I Islam's CHTMSR to provide students with a platform that goes beyond the conventional boundaries of education. Magn has become synonymous with excellence, creativity, and camaraderie, embodying the spirit of holistic development. With each passing year, Magn not only raises the bar for itself but also sets a standard for intercollegiate events, contributing to the growth and recognition of Anjuman I Islam's excellence CHTMSR center of hospitality education.

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#### THEMES OF MAGN CELEBRATION SINCE ALST FIVE YEARS

2018 - 2019

Fire and Ice-two sides of the coin

2019 - 2020

Global Zaika-treats from the street

2022 - 2023

Back On Track-Down Memory Lane

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# PHOTOS & DOCUMENTS FOR DISTINCTIVENESS AREA NO 1 "Annual Nutritional Diet Workshops"

Anjuman-I-Islam's & Anjuma

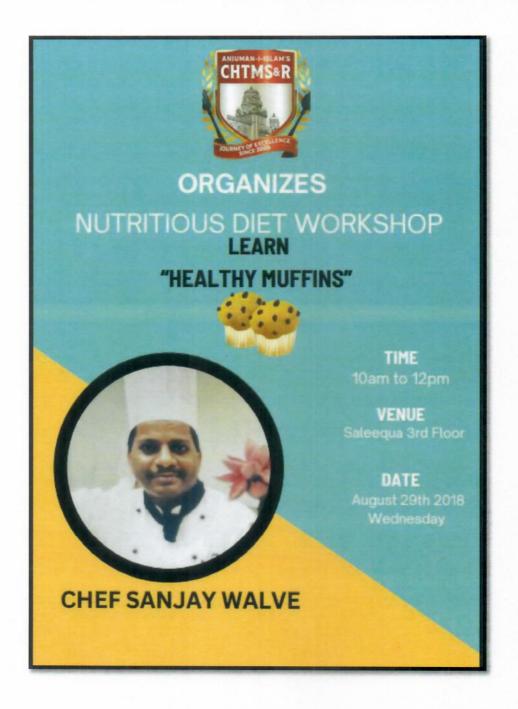
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#### Creative announcing Annual Nutritional Diet workshop with Chef Sanjay Walve





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# Chef Sanjay Walve Annual conducting Nutritional Diet workshops on Muffins







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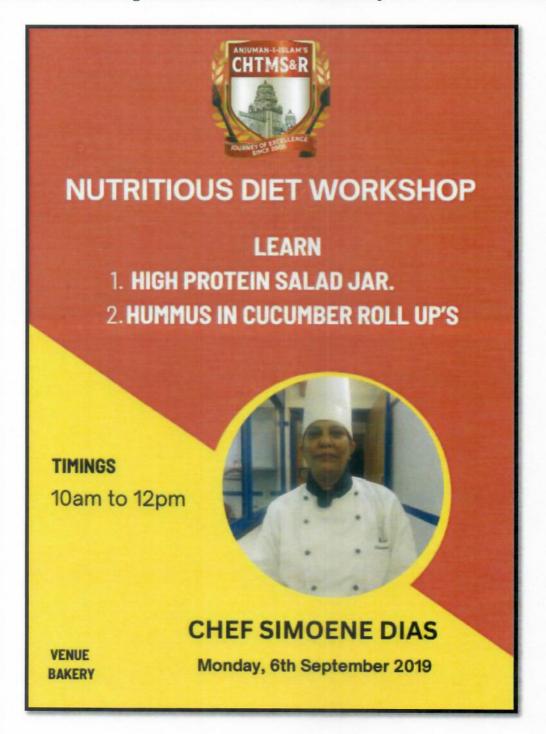
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#### Creative announcing Annual Nutritional Diet workshop with Chef Simoene Dias





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### Annual Nutritious Diet Workshop by Chef Simoene Dias with school kids on High Protein Salad Jar & hummus in cucumber roll- up's











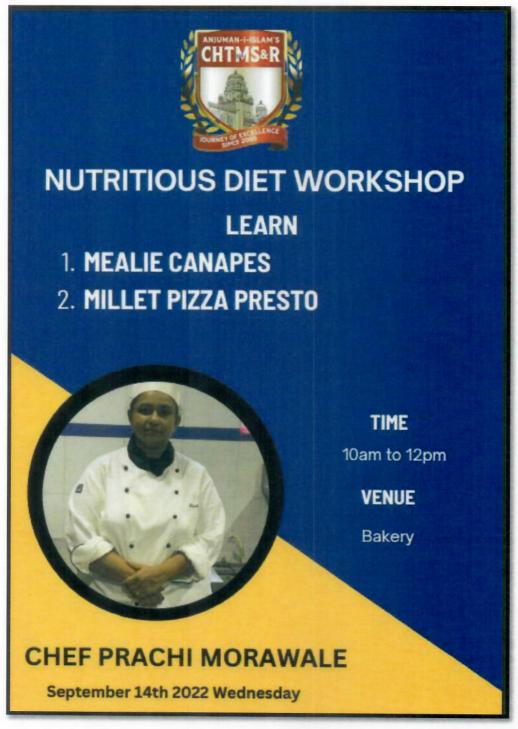


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#### Creative announcing Annual Nutritional Diet workshop with Chef Prachi Morawale





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## Chef Prachi Morawale conducting annual Nutritional Diet workshop on; Mealie Breakfast Canapes and Millet Pizza Presto











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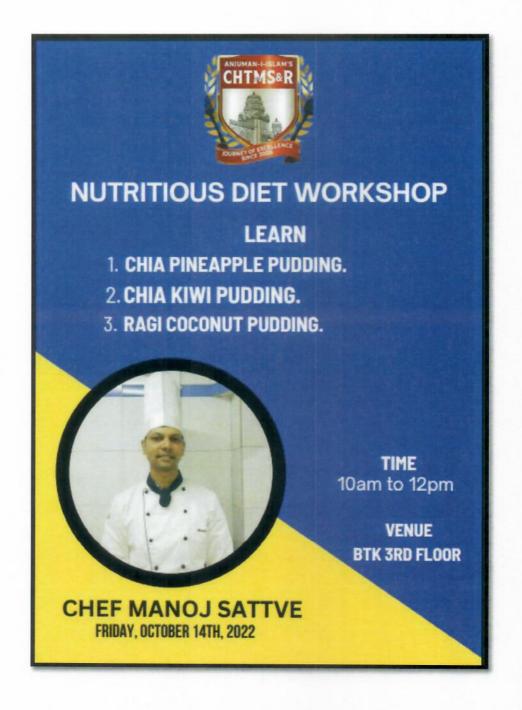
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#### Creative announcing annual Nutritional Diet workshop with Chef Manoj Sattve





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Chef Manoj Satve conducting annual Nutritional diet workshop on; Chia Kiwi Pudding, Pineapple Pudding and Ragi Coconut pudding.













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# PHOTOS & DOCUMENTS FOR DISTINCTIVENESS AREA NO 2 "Magn"

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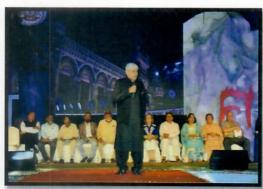
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# **MAGN 2018** FIRE & ICE















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### MAGN 2019 - 2020 Global Zaika















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# Magn 2022 - 2023 Back on Track















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