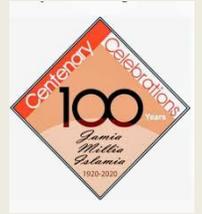




Centenary Year Celebrations

DEPARTMENT OF TOURISM AND HOSPITALITY
MANAGEMENT
JAMIA MILLIA ISLAMIA



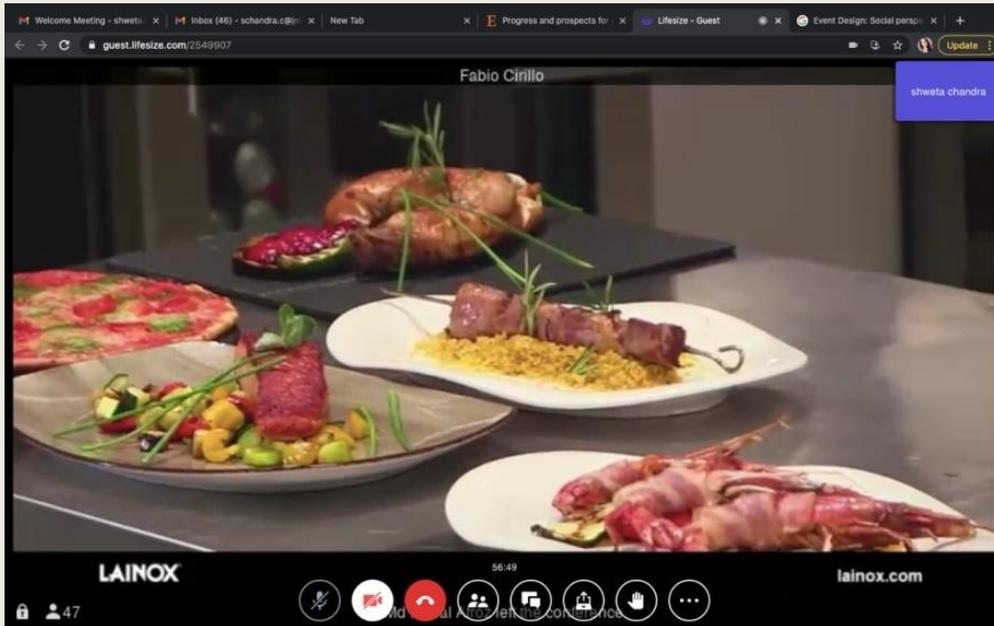
“Live Online Cooking Demonstration” on “Modern Kitchen Equipments”

Thursday, February 25, 2021

A Kitchen is an important department of hotels. Nowadays ‘Quality service and less cooking time with no compromises’ is the tag line of many five star hotel kitchens. Many hotels are using modern kitchen equipment to increase the satisfaction level of guests in relation to food services. These days the restaurants and hotels are outfitted with essential latest smart-tech kitchen equipment, that's why it is called modern tools for cooking. Modern Kitchen equipment is multi-functioning and it can do multi-level cooking. It combines various cooking techniques and makes the final food product so lucrative for servicing.

To familiarize students with the latest modern kitchen equipment, the Department Tourism and Hospitality Management organised a live session. The live session was attended by more than 50 students and faculty members of the Department. The live session was managed by using a life-size video conferencing online platform. Chef Fabio, from LAINOX, Italy demonstrated the preparation of some dishes using Oracle, Neo and Naboo equipment. The students also had a question and answer round clarifying their doubts. It was a very well received session by all attendees as knowing how to prepare dishes using latest technology is the need of the hour. To familiarize students about the latest developments in the industry is always an endeavour of the department.

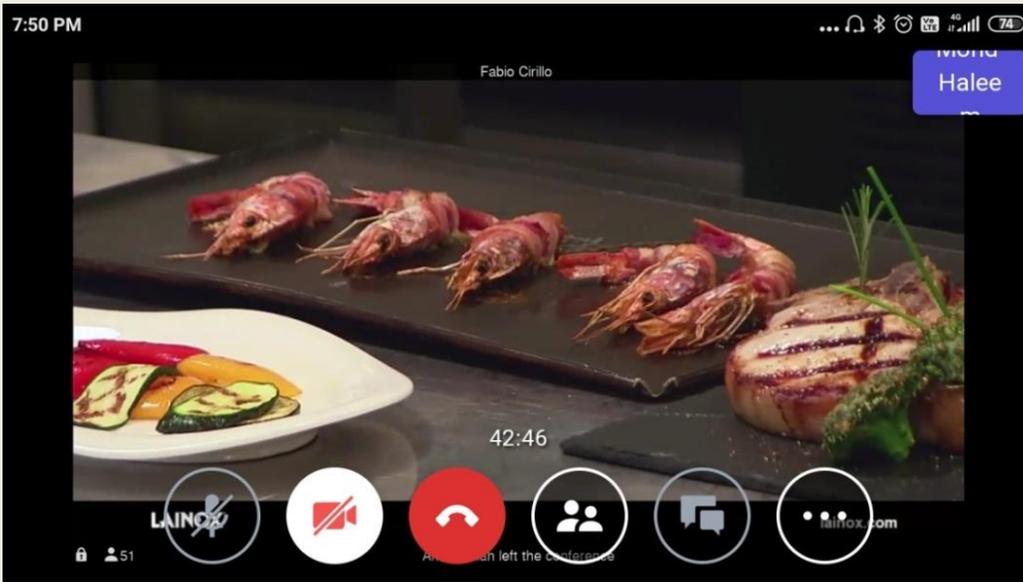
Chef Hasan Raza from CHEFNOX, India has coordinated this event with along with Chef Mohd Haleem of Department of Tourism and Hospitality Management, Jamia Millia Islamia. The eye-catching dishes demonstrated were steak with broccoli, lamb with grilled vegetables, prawns with potato slices, meat skewers with couscous, salmon with dice vegetables, chicken with roasted vegetables and char-grilled pizza.



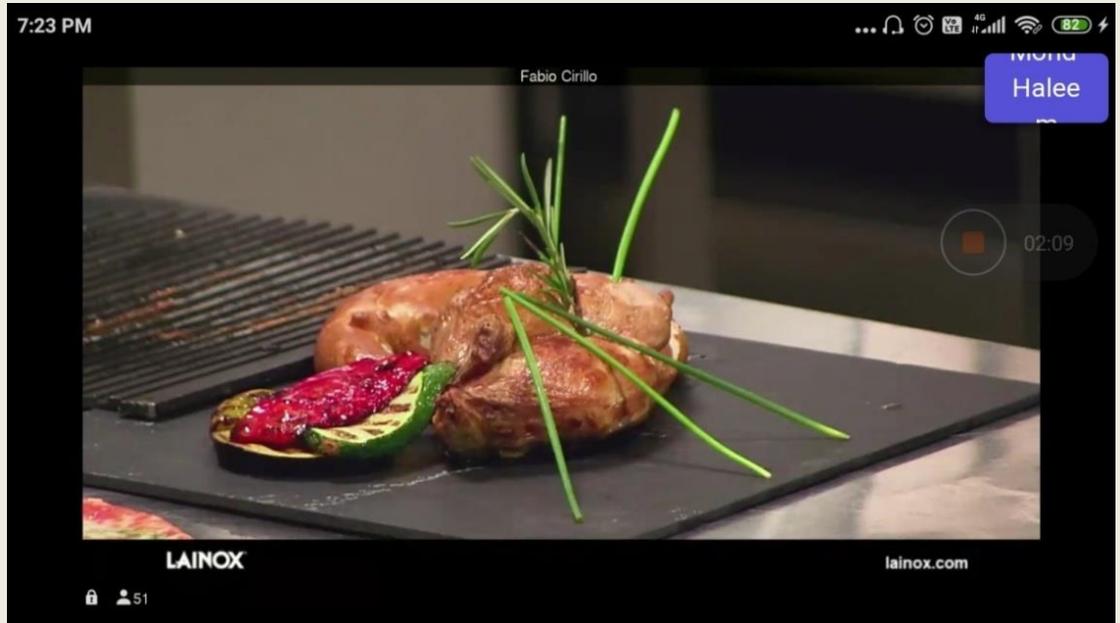
Assortment of Dishes



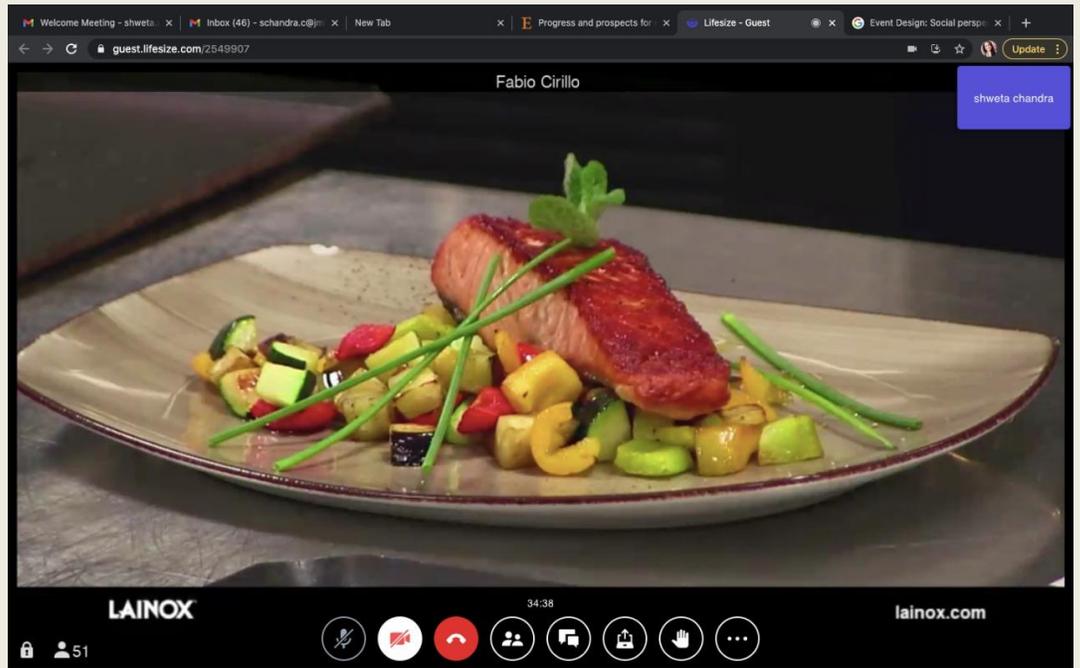
Lamb with Grilled Vegetables



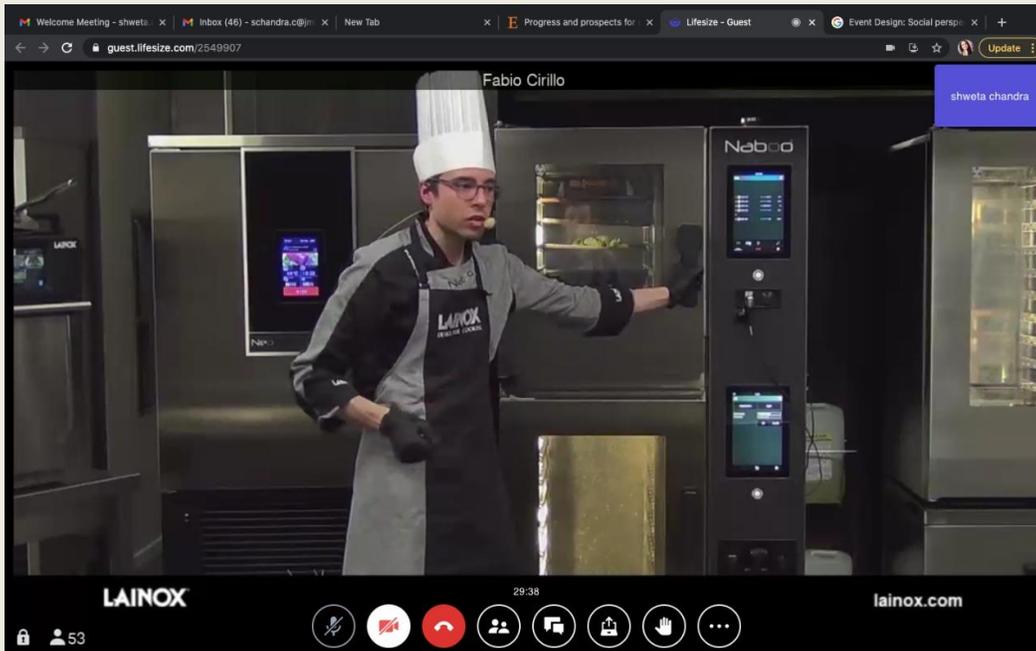
Prawns with Potato slices



Chicken with roasted vegetables



Salmon with Dice Vegetables



Chef Fabio