

DEPT OF HOTEL MANAGEMENT

X'MAS CAKE MIXING CEREMONY

Christmas plum cake mixing ceremony was conducted on **23rd November** at Hotel management dept bakery. Chef. Dhana Narayan rao, Asst professor made all the arrangements for the ceremony under the guidance of Mr.Kalisha Vali, HOD . Smt.Kanchana Latha was the chief guest for the ceremony. Mr.RJN Mahindra babu Alt Hod, coordinated the event.

Sibnificance of the Cake Mixing ceremony:

Tradionally the Cake mixing ceremony also called the `stirring ceremony' was celebrated from 17th Century which started in Europe. The ceremony marked the arrival of the harvest season, during which lot of fruits and nuts are harvested and used in the making of traditional plum cake. It is a ritual religiously followed the world over, and is a harbinger of good things to happen in the coming New year. Dried fruits and nuts are soaked in wine and liquor and fruit juice syrups, atleast one month before X Mas and rich Plum cakes are made for Xmas and shared with friends and relatives. Most of the star hotels all over the world now follow this tradition.

Various nuts like cashew, badam, pista, walnut and dried fruits like dates, tutty fruit, kismiss, cherry, raisins, black currant, figs, and several types of liquor like whisky, brandy, gin, vodka, red wine, beer etc were arranged and kept decoratively with KI Logo design and Madam smt. Kanchana Latha started pouring the liquor one by one and students mixed the fruits and nuts. It will be kept soaked in a plastic bin for a year. X Mas Cakes will be prepared in the second week of December onwards and offered for sale to all. Faculty members and students of BHM participated in the event.



