

## DEPARTMENT OF HOTEL MANAGEMENT

### MIXOLOGY WORKSHOP CONDUCTED ON 05-3-19 ( Tuesday)

A Mixology workshop was conducted on 05-3-19 ( Tuesday) for the II year students of Bachelor of hotel Management at Bar & Restaurant 7<sup>th</sup> floor Hotel management building. Professional bartenders Mr.Daniel pagidepalli and Mr.Praveen from Rebelz School of Don Bar tending conducted the workshop in two batches starting from 9.00 Am to 5.00 pm.

First there was a PT session explaining about the cocktails and mocktails meaning, types, components and various tools used and preparing procedures were explained to the students. After the theory session, the students were divided into groups and they were guided to prepare various types of cocktails and mocktails. Built up cocktails, blended, stirred, mixed and layered cocktails were prepared, besides various mocktails were also made and shown to the students. Students were allowed to taste the drinks to understand the taste of various drinks. There was also fire shot demo and flaring normal and fire flaring done by the bar tenders and students also learnt the basics. It was a very useful session for the students

In the starting session Mr.Kalisha vali HOD and Dr.G.Saravana kumar Associate professor spoke about the importance of the workshop in their professional career. All the students were give certificates by Mr.Kalisha vali, HOD and Mr.Daniel and Praveen directors of Rebelz School of don bartending at the end of the session. Dr.G.Saravana kumar, Associate Professor and course coordinator made all arrangements for the workshop and students gained on experience in preparing various cocktails and mocktails.



