



ST.XAVIER'S COLLEGE, MAPUSAGOA

Report of Activity conducted in the Academic Year 2024-25

Name of Activity	Workshop on Hospitality Management and Culinary Education.
Date/Duration	20/03/2026 @ 10:00AM TO 01:30 PM
Venue	Excellence Education Academy, Porvorim
Name of organizing Department/Cell	BBA (Travel and Tourism)
In collaboration with	
Name/sof Faculty Coordinator	Ms.Chelsea Martins
Stratumof Event	NA
Name & detailsof ResourcePerson/s ifany	Mr. Alphonso Pereira
Report	<p>We visited excellence education Academy, Porvorim on 20th March 2026 as part of our educational Workshop organised by the department of BBA(Travel & Tourism) to gain practical exposure of the culinary and hospitality industry. The workshop began at 10:00 a.m, where we were warmly welcomed by the head of the Academy Mr.Alphonso Pereira, who introduced us to the institution, its vision, and its role in providing high-quality vocational training aligned with UK standards. We were also informed about its accreditation by confederation of Tourism and Hospitality (CTH), a UK-based organisation that offers internationally recognised qualifications in tourism, hospitality, and culinary arts.</p> <p>After the introduction, we were given an overview of the academy's facilities, including the advanced kitchen, hot bakery, cold bakery, and bartending room, all designed to provide students with hands-on training and real-world experience. We were then divided into two groups of fifteen students each to ensure better interaction and understanding, and each group was guided through the different departments in a structured manner.</p> <p>We first visited the advanced kitchen, where we observed a demonstration of pizza making. We learned about the ingredients used, different types of dough, and the complete preparation process. Special emphasis was placed on maintaining the correct temperature and heat, as these are essential for achieving the desired taste and texture.</p>

	<p>After the kitchen session, we were taken to the bartending room, where we learned about mocktail preparation by an experienced mixologist who demonstrated the art of making mocktails. We then proceeded to an interactive dining etiquette session, which taught the students proper table manners and professional behaviour while dining. This session was particularly impactful as it helped understand important life skills and improved confidence and presentation.</p> <p>Next, the students visited the bakery section, where they learned how to prepare cupcakes. The instructors explained the importance of accurate measurements, proper mixing techniques, and maintaining the correct baking temperature, highlighting the need for precision and consistency in baking. The students enjoyed baking their own cupcakes.</p> <p>Overall, the sessions on pizza making, mocktail preparation, cupcake baking, and dining etiquette were highly enjoyable and informative. It was refreshing to step out of the traditional classroom environment and engage in a hands-on learning experience, which helped students develop practical knowledge, confidence, and essential life skills.</p>
Brochure/Poster	NA
Photographs	https://xavierscollegegoa.ac.in/wp-content/uploads/2026/04/Photos-of-Workshop-on-Hospitality-Management-and-Culinary-Education.pdf
List of participants With signatures	https://xavierscollegegoa.ac.in/wp-content/uploads/2026/04/signature-of-Workshop-on-Hospitality-Management-and-Culinary-Education.pdf
Certificate	https://xavierscollegegoa.ac.in/wp-content/uploads/2026/04/Certificate-of-Workshop-on-Hospitality-Management-and-Culinary-Education.pdf