

Naipunya Institute of Management and Information Technology ,Pongam					
3.1.3 Projects funded by non government agencies 2022-23					
Programme:BSc.Hm Culinary Arts/BSc.HM Catering Science					
Sl.No.	Title	Scholar	Class	Cost	Sponsered by
1	An Innovative dish - Jack fruit rolls	Josemon Jaison	III HMCS B	2500/	Shoba Foot wears
2	An Innovative dish - Cheese Beef rolls	Rinal Benny	III HMCA	2500/	Shoba Foot wears
3	An Innovative dish - Tapioca and Toor Dal	Alfin Varghese	III HMCA	2500/	Shoba Foot wears
4	An Innovative dish - Jack fruit Éclair	Jerin Sebastian	III HMCS B	2500/	Shoba Foot wears
5	An Innovative dish with Jack fruit and Chicken	John Kizhakuden	Associate Professor	3105/	Shoba Foot wears
6	An Innovative Cocktail - Custard Apple Shandy	Alwin T Anto	III HMCA	100/	FHEMS
7	An Innovative Cocktail - Banancu	Alwin Thomas	III HMCA	107/	FHEMS
8	An Innovative Cocktail - Muscad Punch	Jerin K S	III HMCS B	78/	FHEMS
9	An Innovative Cocktail - Magic Galaxy	Neswin Boban	III HMCS B	86/	FHEMS
10	An Innovative Cocktail - The Bitter Nutt	Dhanesh T N	Assistant Professor	135/	FHEMS

Prepared by Mr.John K

Verified by HOD



Pr. Dr. PAULAGHAN K.J.
Principal



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Year 2022 - 2023

Department of Hotel Management



Funded Projects



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SOBHA FOOT WEAR
CHALAKUDY

Approved By: Sobha Foot wears,
Kadicheeni complex, Chalakudy,
Thrissur – 680 307.

Prepared By: Josemon Jaison,
VI SEM HMCS B, NIMIT,
Pongam, Koratty – 680 308

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The method of data collection was done through sensory evaluation form. After the dish was made, I have given the dish to 20 faculties and experts of our college to rate the appearance, garnish, colour, flavour, texture and taste. A numerous number of the faculties and experts have rated the appearance, garnish, colour, flavour, texture and taste of the dish as excellent and good.

- To prepare an Innovative dish with jackfruit as the main ingredient
- To determine the nutritive value of jackfruit rolls
- To prepare a standard recipe of jackfruit rolls

The objectives are

Project Description (Abstract)
My project is to prepare an innovative dish with jackfruit flour - "JACKFRUIT ROLLS"

Funded Amount: 2500/- (Two thousand and five hundred only)

Project Sponsor Organization: Sobha Foot wears, Kadicheeni complex,
Chalakudy, Thrissur – 680 307.

Primary Investigator: Josemon Jaison, VI Sem HMCS B, NIMIT, Pongam, Koratty – 680 308

Duration: 1 November 2021 to 1 February 2022

Project name: An Innovative dish - "JACKFRUIT ROLLS"

Project Proposal



Picture Presentation of the Project



Dish Name – "JACKFRUIT ROLLS"

Preparation Time – 1hour

INGREDIENTS AND STANDARD RECIPE

SL.no	Ingredients	Quantity
1	Green jackfruit flour	100g
2	flour	300g
3	sugar	18g
4	salt	05g

5	coconut	100g
6	Egg	2 no
7	almond	10g
8	cashew	10g
9	ghee	50g
10	Jackfruit (preserved)	50g
11	Apple	50g
12	Pineapple	50g
13	Banana	50g
14	Tutti frutti	20g

Method of preparation

- Make the batter for the pan cake
- Cut fruits and kept in sugar syrup
- Sauté the coconut in ghee add enough sugar
- Add cashew and almond to the mix
- Make pancakes and keep it aside
- Spread the preserved jackfruit on the pancake
- Add coconut mix & cut fruits on the top
- Roll the pancake & cut into the desired shape
- Add tutti frutti and honey as its garnish

Project Proposal

Project name: An Innovative dish – Cheese Beef Roll

Duration: 11 November 2021 to 10 February 2022

Primary Investigator: Rinal Benny, VI Sem HMCA, NIMIT, Pongam, Koratty – 680 308

Project Sponsor Organization: Sobha Foot wears, kadicheeni complex, Chalakudy, Thrissur – 680 307.

Funded Amount: 2500

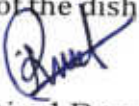
Project Description (Abstract)

My project is to prepare an innovative dish with Potato, Cheese and Beef.

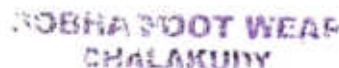
The objectives are

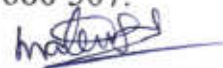
1. To prepare an innovative dish with the Kerala masala flavoured cheese roll with beef as the main ingredient.
2. To make a standard recipe of the dish
3. To find its nutritional value.

The method of data collection was done through sensory evaluation form. After the dish was made, I have given the dish to 25 faculties and experts of our college to rate the appearance, garnish, colour, flavour, texture and taste. A numerous number of the faculties and experts have rated the appearance, garnish, colour, flavour, texture and taste of the dish as excellent and good.


Prepared By: Rinal Benny,
VI Sem HMCA, NIMIT,
Pongam, Koratty – 680 308

Approved By: Sobha Foot wears,
kadicheeni complex, Chalakudy,
Thrissur – 680 307.


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Picture Presentation of the Project



Dish Name – Cheese Beef Roll

Preparation Time – 2 hour

INGREDIENTS

Sl No	Ingredients	Quantity in grams
1	Diced Mozzarella and cheddar cheese blend	100 g
2	Cheddar Cheese	70 g
3	Salt	25 g
4	Flour	10 g
5	Butter	8 g
6	Potato	250 g
7	Beef	350 g
8	Ginger	30g
9	Garlic	35 g
10	Onion	250 g
11	Green Chili	20 g
12	Turmeric Powder	10 g
13	Red chili Powder	40 g
14	Pepper Powder	10 g

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15	Coriander Powder	25 g
16	Garam Masala	30 g
17	Milk	20 ml
18	Cucumber	20 g
19	Tomato	200 g
20	Sun Flower Oil	70 ml
21	Carrot	20 g
22	Coriander Leaf	20 g
23	Curry Leaves	20 g
24	Chili Flakes	50 g

Method of Preparation

- Wash well the small pieces (curry cut) of beef and give time for full water draining.
 - Cook with beef in pressure cooker with juliennes of ginger, chopped garlic, green chili and salt. Cook until the meat is tender.
 - Set aside the cooked meat to cool
 - Wash and peel potatoes for mashed potato and set to boil with salt.
 - Gently crush the cooled meat in mixer and set aside.
 - Peel and chop the onions, finely chop ginger, garlic, green chili, curry leaves and set aside.
 - Pre heat the oven to 180 degree Celsius.
 - Saute the chopped onions in sunflower oil add garlic and ginger after 2 min.
 - Once the onions are halfway sauteed add turmeric powder, Red chilli powder, coriander powder, chili flakes, garam masala . Cook it well.
 - Add the crushed beef along with small amount of water or stock.
 - Mix well and simmer it for 5 – 8 minutes.
 - Make mashed potato with addition of chili flakes and coriander leaf and set aside.
 - Slice the round potatoes using a slicer
 - Arrange the sliced potato overlapping another potato on a thin bed of diced
- ===Mozzarella and cheddar cheese blend until the silicon sheet is covered===
- On top of sliced potato add grated cheddar cheese lightly.
 - Sprinkle salt over cheese.
 - Bake until for 15 min or until cheese melts and potatoes are cooked.
 - Evenly spread the mashed potato on cooked potato cheese sheet.
 - On top of that add in the Kerala style beef mix.
 - Sprinkle cheese blend on top.
 - Take one end of sheet and carefully roll it.
 - Place it on a silicon sheet with grated cheese on top , place it in oven for 3 – 5 for the cheese to melt.
 - Slice and serve hot.

Project Proposal

Project name: "An Innovative Dish with - "TAPOICA AND TOOR DAL"

Duration: 30 November 2021 to 1 February 2022

Primary Investigator: Alfin Varghese, VI Sem HMCS B, NIMIT, Pongam, Koratty – 680 308

Project Sponsor Organization: Sobha Foot wears, kadicheeni complex,
Chalakudy, Thrissur – 680 307.

Funded Amount: 2500/- (Two thousand and five hundred only)


Project Description (Abstract)

My project is to prepare an innovative dish with **TAPOICA AND TOOR DAL**

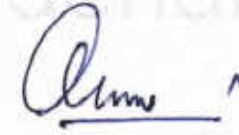
The objectives are

- To prepare an innovative dish "with tapioca and toor dal".
- To find out the nutrition value of the dish.
- To prepare the standard recipe of the dish.

The method of data collection was done through sensory evaluation form. After the dish was made, I have given the dish to 25 faculties and experts of our college to rate the appearance, garnish, colour, flavour, texture and taste. A numerous number of the faculties and experts have rated the appearance, garnish, colour, flavour, texture and taste of the dish as excellent and good.



Prepared By: Alfin Varghese,
VI SEM HMCA, NIMIT,
Pongam, Koratty – 680 308



Approved By: FHEMS, NH 49
Edappairathil Building, Kolenchery,
Ernakulam – 683 541.

Picture Presentation of the Project



Dish Name - "TAPIOCA AND TOOR DAL"

Preparation Time - 1hour

SL. No	Ingredients	Quantity
1	TAPIOCA	100g
2	TOOR DAL	50g
3	GHEE	400g
4	SUGAR	350g
5	WATER	125ml

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Method of preparation

1. First, we have to sieve the tapioca flour and toor dal flour once or twice.
2. Then keep it aside.
3. Then grease a loaf pan with some ghee.
4. Make the sugar syrup with sugar and water.
5. The sugar syrup should be boiled in medium-low flame.
6. Then mix the tapioca and toor dal flour with the ghee.
7. Make it a batter consistency.
8. When the sugar syrup start bubbling and boiling.
9. Then Pour the batter into sugar syrup.
10. Then keep it in low- medium flame and boil it
11. Make it consistency the mixture started bubbling and it started leaving the sides of the kadai.
12. Then pour the mixture into the loaf pan.
13. Then set it cool down. Cut into desired shape and then serve it with garnish as well.

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Project Proposal

Project name: An Innovative dish – “An Innovative Dish with Jackfruit Flour”

Duration: 11 November 2021 to 10 February 2022

Primary Investigator: Jerin Sebastian, VI Sem HMCS B, NIMIT, Pongam, Koratty – 680 308

Project Sponsor Organization: Sobha Foot wears, kadicheeni complex, Chalakudy, Thrissur – 680 307.

Funded Amount: 2500/- (Two thousand and five hundred only)

Project Description (Abstract)

My project is to prepare an innovative dish with Jackfruit Flour - “JACKFRUIT ÉCLAIR”

The objectives are

- To make an innovative dish with jackfruit flour.
- To prepare the standard recipe of the dish.
- To find the nutritive value of the dish.

The method of data collection was done through sensory evaluation form. After the dish was made, I have given the dish to 20 faculties and experts of our college to rate the appearance, garnish, colour, flavour, texture and taste. A numerous number of the faculties and experts have rated the appearance, garnish, colour, flavour, texture and taste of the dish as excellent and good.



Prepared By: Jerin Sebastian,
VI Sem HMCS B, NIMIT,
Pongam, Koratty – 680 308



Approved By: Sobha Foot wears,
kadicheeni complex, Chalakudy,
Thrissur – 680 307.

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SL. No	Ingredients	Quantity
1	Jackfruit flour	150g
2	Chocolate	150g
3	Butter	200g
4	Maida	80g
5	Whipping cream	100ml
6	Egg	6 no
7	Salt	To taste
8	Sugar	To taste

INGREDIENTS AND STANDARD RECIPE

Dish Name – "JACKFRUIT ECLAIR"
Preparation Time – 1 hour



Picture Presentation of the Project

Method of preparation

- Boil 360 ml of water in a pan.
- Add the butter into the pan and melt it.
- Add the jackfruit flour and maida flour into it.
- Then add one pinch of salt and sugar into the mix.
- Mix well then take it out and make the mix cool.
- After cooling add eggs into the mix and mix it well.
- Put the mix into a piping bag and pipe it in a baking tray.
- Pipe it like a small barrel shape.
- Bake it for 20 minutes in 180°c
- Whip some whipping cream and also melt some dark chocolate.
- Fold the chocolate with whipping cream.
- After baking fill the chocolate mix inside the éclair.
- Last dip the éclair into the melted chocolate.
- Plate it well and refrigerate it for sometimes.
- After refrigerating serve it.



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Project Proposal

Project name: An Innovative appetizer with Jack Fruit and Chicken

Duration: 07 November 2021 to 21 January 2023

Primary Investigator: John. Kizhakuden, Associate Professor, Naipunnnya Institute of Management and Information Technology, Pongam Koratty, Thrissur, Kerala – 680 308

Project Sponsor Organization:

Sobha Foot wears, kadicheeni complex, Chalakudy, Thrissur – 680 307.

Funded Amount: Rs. 3105/-

Project Description (Abstract)

My project is to prepare an innovative dish with cheese, raw Jack fruit and chicken. It is prepared as a fusion of kerala masala and continental ingredients. Raw (Blanched) jack fruit shell with cheese is used to make the base and fried chicken is filled inside.

The objectives are-

- To prepare an innovative dish with a base of jackfruit and cheese filled with Kerala masala flavoured chicken.
- To identify the nutritional value of the dish.
- To set a standard recipe of the dish.

The method of data collection is done through sensory evaluation. The dish has been served to 50 professionals (chefs, dietitians, entrepreneurs, faculties and experts of this field) to rate the appearance, garnish, colour, flavour, texture and taste.

80 % of the respondents have rated the appearance, garnish, colour, flavour, texture and taste of the dish as excellent and good.

Prepared by: John. Kizhakuden,
Associate Professor, NIMIT,
Pongam, Koratty – 680 308

Approved By: Sobha Foot wears,
kadicheeni complex, Chalakudy,
Thrissur – 680 307.

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CHALAKUDY**

Picture Presentation of the Project



Dish Name – “JACK CHICKEN ROLLS”

Preparation Time – 1hour

Sl. No	Item	Rate	Quantity
1	Chicken	142/kg	2.25 kg
2	Coriander Seeds	38/ 100g	150 gm
3	Coriander leaves	123/kg	80gm
4	Coriander Powder	145/500g	50gm
5	Fennel Powder	52/100g	60 gm
6	Ginger	120/kg	150gm
7	Garlic	100/kg	200gm
8	Green Chilly	85/kg	100
9	Oil	160/L	1L
10	Salt	10/kg	To taste
11	Turmeric Powder	210/kg	20gm
12	Jack fruit	40/kg	5kg
13	Cheese cheddar	530/kg	250gm
14	Besan flour	115/kg	300gm
15	Egg	6 each	2 nos
16	Baking Powder	52/100g	15gm

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Robert Fernandez <hod-hm@naipunnya.ac.in>

Funded projects

Mathew Francis <mathewpf50@gmail.com>

15 March 2023 at 16:45

To: "john@naipunnya.ac.in" <john@naipunnya.ac.in>, "hod-hm@naipunnya.ac.in" <hod-hm@naipunnya.ac.in>

Hi Si/ Madam

Happy to know that Naipunnya College, Hotel Management Department initiated to conduct funded projects of "Innovative dishes" program to motivate the students.

Please send me the estimate of this program.

We are happy to sponsor the program as a part of our social responsibility scheme.

Kindly share your account details.

Best Regards

Sobha Footwear

Chalaky.

INNOVATIVE FOOD AND BEVERAGE.

INNOVATIVE COCKTAIL

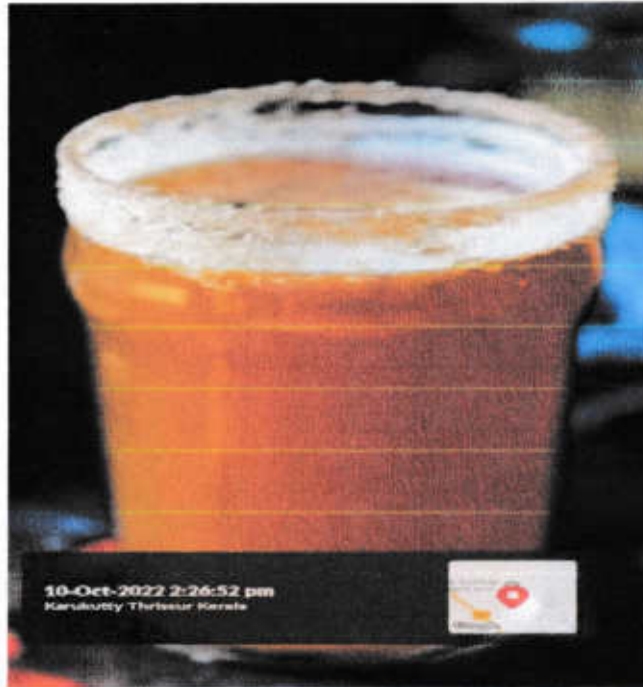
I, ALWIN T ANTO currently pursuing my BSC HOTEL MANAGEMENT IN CULINARY ARTS at NIMIT (Naipunnya Institute of Management and Information Technology). I have prepared an innovative cocktail named as "CUSTARD APPLE SHANDY" as part of my project for the academic year 2022

	INGREDIENTS.	QUANTITY.	COST
1.	BEER	10 OZ	82/-
2.	CUSTARDE APPLE	100 GM	10/-
3.	SIMPLE SYRUP	2.5 OZ	5/-
4.	SPRITE	1 OZ	2/-
5.	SUGAR	2.5 GM	1/-
TOTAL COST PER PORTION.			100/-

METHOD OF PREPARATION.

- Put the custard apple into the shaker .
- Pour the simple syrup into the shaker.
- Muddle it well.
- Fill the shaker with ice cubes.
- Shake well, rim the beer mug with sugar.
- Double strain the mix, into a beer mug.
- Pour the beer into the mix.
- Finish it with sprite.

CUSTARD APPLE SHANDY



FEEDBACK

The average feedback I have received for my cocktail is Excellent , from 12. samples.

Signature:-

Date: - 10/10/2022

INNOVATIVE FOOD AND BEVERAGE.

INNOVATIVE COCKTAIL

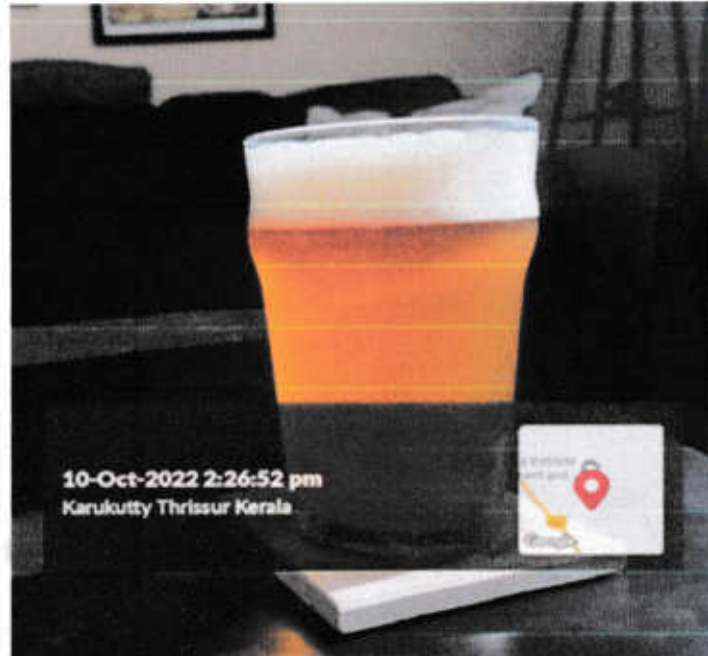
I, ALWIN THOMAS currently pursuing my BSC HOTEL MANAGEMENT IN CULINARY ARTS at NIMIT (Naipunnya Institute of Management and Information Technology). I have prepared an innovative cocktail named as "BANANCU" as part of my project for the academic year 2022.

INGREDIENTS.		QUANTITY.	COST
1.	BEER	10 OZ	82/-
2.	BANANA	100 GM	12/-
3.	CUMIN	20 GM	4/-
4.	SIMPLE SYRUP	2.5 OZ	5/-
5.	SPRITE	1 OZ	4/-
TOTAL COST PER PORTION.			107/- <i>300/-</i>

METHOD OF PREPARATION.

- Put the banana and cumin into the shaker.
- Pour the simple syrup into the shaker.
- Muddle it well.
- Fill the shaker with ice cubes.
- Shake well.
- Double strain the mix, into a beer mug.
- Pour the beer into the mix.
- Finish it with sprite.

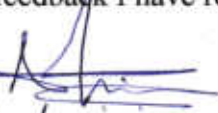
BANANCU



FEEDBACK

The average feedback I have received for my cocktail is Excellent , from 12. samples.

Signature:-



Date: - 10/10/2022

INNIVATIVE FOOD AND BEVERAGE.

INNOVATIVE COCKTAIL

I, **Jerin KS** currently pursuing my BSC Catering science at NIMIT (Naipunnya Institute of Management and Information Technology). I have prepared an innovative cocktail name Muscad punch as part of my project for the academic year 2022

INGREDIENTS.	QUANTITY.	COST
1. vodka	60 ml	70/- ⁴⁰
2. nutmeg	5g	2/-
3. lemon	1nos	1/- ⁵⁰
4. sugar	50g	2/- ⁴⁰
5. lemon soda	30 ml	3/- ³⁰
TOTAL COST PER PORTION.		78/- ¹⁶⁰




METHOD OF PREPARATION.

- Pour 15ml of lemon juice and 30ml of nutmeg syrup into the shaker.
- Fill the shaker with crushed ice.
- Add 60ml of vodka into the shaker and close the shaker tightly.
- Shake the shaker very well for some time till all are perfectly mixed.
- Fill a highball glass with some crushed ice.
- With the help of a strainer pour the drink into the highball glass.
- Top it up with some lemon soda.
- Add some nutmeg zest and the aril of the nutmeg as garnish.

FEEDBACK

The average feedback I have received for my cocktail is good and excellent , from 12 samples.

Signature:- 

Date:- 25/10/2022

INNIVATIVE FOOD AND BEVERAGE.

INNOVATIVE COCKTAIL

I, **Neswin Boban** currently pursuing my BSC Catering science at NIMIT (Naipunnya Institute of Management and Information Technology). I have prepared an innovative cocktail named as Magic galaxy as part of my project for the academic year 2022.

INGREDIENTS.		QUANTITY.	COST
1.	Vodka	60ml	70/- 450
2.	Asian Pigeonwings syrap	30ml	5/- 50
3.	Lichi Juice	30ml	3/- 110
4.	Lemon	1Nos	6/- 60
5.	Sprite	15ml	2/- 35
TOTAL COST PER PORTION.			86/- 700




METHOD OF PREPARATION.

- Take the High ball glass
- Firstly add lemon juice then pour the Asian pigeonwings syrup into it.
- Mix it well
- Add crushed ice
- Add 60ml vodka
- Add lichi juice in layer
- Top up with sprite
- Garnish with flower of Asian pigeonwings.

FEEDBACK

The average feedback I have received for my cocktail is good and excellent , from 12 samples.

Signature:- 

Date:- 25/10/2022

INNOVATIVE FOOD AND BEVERAGE.

FUNDED PROJECT-INNOVATIVE COCKTAIL

I, Dhanesh TN currently working as an Assistant Professor at NIMIT (Naipunnya Institute of Management and Information Technology), have prepared an innovative Cocktail named as THE BITTER NUTT as a part of the funded project.

INGREDIENTS.	QUANTITY.	COST
1. Smirnoff Red	55 ml	94/-
2. Pommelo Juice	125 ml	15/-
3. Lime juice	5 ml	5/-
4. Granadine Syrup	15 ml	16/-
5. Egg	1nos	5/-
TOTAL COST PER PORTION.		135/-

METHOD OF PREPARATION.

- The base spirit should be infused with nutmeg one week prior.
- Chill the glass.
- Combine all the nonalcoholic beverages in the shaker with the egg white.
- Add nutmeg infused vodka in to the shaker.
- Give a dry shake to create micro foam.
- Add full of ice in to the shaker and give a hard shake until the tin is frozen.
- Double strain the drink to the chilled glass.
- Garnish with nutmeg dust and shell flower.

THE BITTER NUTT



FEEDBACK

The average feedback I have received for my cocktail is 9/10, from 12 Samples.

Signature:-

Date:-

[Handwritten signature]
12/10/22

[Handwritten signature]
- Keshav - SEM

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INNOVATIVE FOOD & BEVERAGE



(Funded Project - An Initiative of Department of Hotel Management)



Date : 23-09-2022
Venue : ATR

Presented By:



Chef Anand Thomas
(Asst. Professor, NIMIT)
Innovative Food



Mr. Dhanesh T. N.
(Asst. Professor, NIMIT)
Innovative Beverage

Organised By:

**DEPARTMENT OF HOTEL MANAGEMENT
NAIPUNNYA INSTITUTE OF MANAGEMENT
AND INFORMATION TECHNOLOGY (NIMIT)**

(Affiliated to the University of Calicut, Accredited by NAAC with B++, ISO 9001-2015 Certified)

Faculty Co-ordinator:

Mr. Robert Fernandez, HOD-HM/Vice Principal (Campus Mgmt), Mob : 9048908974



Funded Projects

Akhila Thomas <akhilathomas@naipunnya.ac.in>
 To: "jamesemathai@gmail.com" <jamesemathai@gmail.com>
 Cc: Robert Fernandez <hod-hm@naipunnya.ac.in>

30 August 2022 at 14:32

Dear Sir/Madam

"Greetings from the Department of Hotel Management , NIMIT Pongam"

On behalf of the Department Hotel Management of NIMIT Pongam,I am pleased to inform you that we have initiated a new funded project titled "**Innovative Food and Beverage**", a platform for teachers and students to showcase their innovative skills.

We firmly believe that such initiatives will motivate many students and teachers who have a natural inclination towards the subject to make their career within .
 It will also encourage them to explore new areas that boost their confidence.

Hereby, we happily announce the commencement of our funded project on "**Innovative Food and Beverages**" by the second week of September.

We would be grateful if you are able to fund the same at the earliest .
 In future, we aim to organise more events of these kinds and we will certainly be happy to have your support in our future endeavours.

Kidly do the needful.

Thanks & Regards

Ms.Akhila Thomas
Asst.Professor
Coordinator - Funded Project
Dept.Of Hotel Management
NIMIT-Pongam
Mob: 9169160019



Innovative Food & Beverages Brochure (2).jpg
20968K





INNOVATIVE FOOD & BEVERAGES

For the
Academic Year
2022-2023

**PROJECT
FUNDED BY FHEMS
& NAIPUNNYA
INTERNATIONAL**



AN INITIATIVE OF

DEPARTMENT OF HOTEL MANAGEMENT

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(Affiliated to the University of Calicut, Accredited by NAAC with B++, ISO 9001-2015 Certified)
Pongam, Koratty East, Thrissur District, Kerala State, India, Pincode - 680 308



Robert Fernandez <hod-hm@naipunnya.ac.in>

Funded Projects

FHEMS 4us <fhems4us@gmail.com>

10 September 2022 at 22:54

To: Akhila Thomas <akhilathomas@naipunnya.ac.in>, Robert Fernandez <hod-hm@naipunnya.ac.in>

SAFE DAY.

Hi Madam,

Happy to know that Naipunnya college, Hotel Management department initiated to conduct **"Innovative Food and Beverages" program to motivate the students.**
.Please communicate the estimate of this program. we are happy to sponsor the program as part of our corporate social responsibility scheme. please share your account details.

Best Regards,**James Mathai (MBA, Hospitality Management)**

Lead Auditor FSSC v5,FSMS, EMS, OH&S.

Food Safety/First Aid/HSE Trainer& Consultant

FoSTaC Trainer & Assessor (FSSAI)

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