

Mohamed Sathak College of Arts and Science

(Sponsored by Mohamed Sathak Trust)

Approved by AICTE | UGC | Affiliated to University of Madras
(A Muslim Minority Institution), An ISO 9001:2015 Certified Institution
Sholinganallur, Chennai - 600 119.



Department of Hotel and Catering Management

Report on Workshop on “Modern Pastry Making” - Hands-on Training

Date: 22 July 2026

Time: 10:00 AM

Venue: Basic Training Kitchen and Restaurant, Hotel Management Block, MSCAS, Sholinganallur, Chennai.

Organized by: Department of Hotel & Catering Management, in association with IQAC, at Mohamed Sathak College of Arts and Science.

Introduction

The **Department of Hotel & Catering Management**, in association with **IQAC**, Mohamed Sathak College of Arts and Science, successfully organized a **Hands-on Training on Modern Pastry Making** on **22 July 2026** at the **Basic Training Kitchen and Restaurant, MSCAS**.

The objective of the training was to provide students with practical exposure to contemporary pastry-making techniques, enabling them to understand current industry trends, professional baking standards, and innovative methods used in luxury hospitality establishments. The programme also served as an excellent platform to strengthen the relationship between the institution and its alumni by inviting a successful alumna to share her professional expertise.

Objectives of the Training

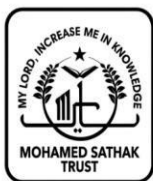
The Hands-on Training aimed to:

- Enhance students' practical skills in modern pastry making.
- Introduce students to current industry practices in bakery and confectionery.
- Develop creativity and artistic presentation skills.
- Strengthen industry-oriented learning through alumni interaction.
- Improve students' employability and professional competencies.
- Inspire students to pursue careers in the bakery and confectionery sector.

Learning Outcomes

The programme enabled students to:

- Gain practical knowledge of modern pastry production techniques.
- Learn professional cake decoration and presentation methods.
- Understand the use of ingredients, bakery equipment, and industry standards.
- Improve creativity, precision, and confidence in pastry preparation.
- Acquire valuable career guidance from a successful industry professional and alumna.



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Distinguished Resource Person

The training session was conducted by:

- **Ms. G. Jebasree**, Commi-3, Bakery & Confectionery Department, ITC Grand Chola, Guindy, Chennai. Alumnus (Batch 2021–2024), Department of Hotel & Catering Management, Mohamed Sathak College of Arts and Science

Dignitaries Present:

- **Dr. M.S. Mohamed Jaabir**, Principal, MSCAS
- **Dr. M. Syed Ali**, Vice Principal, MSCAS
- **Mr. N. Logesh**, HOD, Dept. of Hotel & Catering Management

Faculty members of the Department of Hotel & Catering Management and **80 students** from various departments including Hotel Management students actively participated in the programme.

Proceedings of the Event

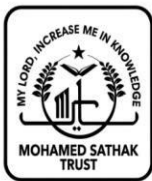
The programme commenced at **10:00 a.m.** with an **Invocation** rendered by **Mr. Mohammed Kafeel**, Student of **I Year B.Sc. Hotel Management**, invoking the blessings of the Almighty for the successful conduct of the programme. This was followed by the **Tamil Thaa Vazhthu**, presented by the girl students of the Department of Hotel & Catering Management.

The participants were formally welcomed by **Mr. N. Logesh, Head of Department of Hotel & Catering Management**, who highlighted the significance of hands-on training in hospitality education and emphasized the importance of industry-oriented learning experiences in enhancing students' practical competencies.

The **Resource Person**, **Ms. G. Jebasree**, Commi-3, Bakery & Confectionery Department, ITC Grand Chola, Guindy, Chennai, and an **Alumnus (Batch 2021–2024)** of the Department, was introduced by **Mr. Nawaz**, Student of **II Year B.Sc. Hotel Management**. He briefed the audience on her academic journey, professional achievements, and contribution to the hospitality industry.

The Resource Person was then honoured by **Dr. M.S. Mohamed Jaabir, Principal**, and **Dr. M. Syed Ali, Vice Principal**, as a token of appreciation for accepting the invitation to conduct the training programme and delivered the **Felicitation Address**, appreciating the Department's initiative in organizing industry-oriented training programmes and encouraging students to make the best use of such opportunities to enhance their practical knowledge and employability skills.

This was followed by the **Felicitation Address** of **Dr. M. Syed Ali, Vice Principal**, who emphasized the importance of experiential learning, continuous skill development, and alumni engagement in preparing students for successful careers in the hospitality industry.



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The **Hands-on Training on Modern Pastry Making** commenced at **10:31 a.m.** under the expert guidance of **Ms. G. Jebasree**. During the session, Ms. G. Jebasree demonstrated a wide range of **modern pastry-making techniques**, emphasizing creativity, precision, hygiene, and presentation. She explained the importance of ingredient selection, baking science, texture development, flavour balancing, and artistic finishing techniques used in professional pastry kitchens. The participants were trained in the preparation of the following recipes:

- **Chocolate Brownie**
- **Black Forest Cake**
- **Fresh Cream Cake**
- **Fruit Cake**

Following the successful completion of the workshop, the **Vote of Thanks** was proposed by **Mr. Mohammed Kafeel**, Student of **I Year B.Sc. Hotel Management**, who expressed heartfelt gratitude to the Management, Principal, Vice Principal, Resource Person, Head of the Department, faculty members, and all the participants for their valuable support in making the programme a grand success. The programme concluded with the **National Anthem**, sung by the students, marking the successful completion of the event.

The hands-on training covered various aspects of pastry production, including:

- Preparation of modern pastries using professional techniques.
- Cake decoration and contemporary presentation methods.
- Chocolate garnishing and finishing techniques.
- Proper use of bakery equipment and tools.
- Industry-standard hygiene and food safety practices.
- Professional tips for working in luxury hotel pastry kitchens.

Conclusion

The **Hands-on Training on Modern Pastry Making** was highly informative, interactive, and beneficial for the students. The programme successfully blended academic learning with practical industry exposure, allowing participants to experience professional pastry-making techniques firsthand.

The Department of Hotel & Catering Management extends its heartfelt gratitude to **Ms. G. Jebasree** for sharing her expertise and inspiring the students through her practical demonstrations and professional guidance. The department also expresses its sincere appreciation to the **Management, Principal, Vice Principal & IQAC Coordinator, Head of the Department**, faculty members, and all the participants for their valuable support in making the programme a grand success.

"Empowering Students through Practical Learning and Alumni Excellence."