



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.





MOHAMED SATHAK COLLEGE OF ARTS AND SCIENCE



50+ YEARS OF EDUCATIONAL
EXCELLENCE

SPONSORED BY MOHAMED SATHAK TRUST
(A Muslim Minority Institution)

DEPARTMENT OF
HOTEL & CATERING MANAGEMENT
IN ASSOCIATION WITH IQAC

Wishes You All A Very
Happy ONAM
CELEBRATING TRADITION, CULTURE & TOGETHERNESS

*"May this Onam bring happiness,
prosperity and success
to you and your family."*

**DATE**

20.08.2026

**TIME**

1.00 PM

**VENUE**

Training Restaurant,
Hotel Management Block,
MSCAS



ONAM SADHAYA | CULTURAL PROGRAMMES | GAMES & ACTIVITIES

OUR DISTINGUISHED DIGNITARIES

Janab S.M.A.J.
Abdul Haleem
Director, MSCAS

Dr. M.S. Mohamed Jaabir
Principal, MSCAS

Dr. M. Syed Ali
Vice Principal &
Coordinator - IQAC

Mr. N. Logesh
Dean, School of
Management Studies &
HoD - HCM

Warm Welcome to All...



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Department of Hotel and Catering Management Report on Onam Theme Lunch - 2026

Date: 20 August 2026

Time: 1:00 PM

Venue: Advanced Training Restaurant, Hotel Management Block, MSCAS, Sholinganallur, Chennai.

Occasion: Department of Hotel & Catering Management in Association with IQAC, Mohamed Sathak College of Arts and Science, Chennai

Introduction

The Department of Hotel & Catering Management, Mohamed Sathak College of Arts and Science, Chennai, in association with the Internal Quality Assurance Cell (IQAC), successfully organized an **“Onam Theme Lunch”** on **20 August 2026** as part of the Onam celebrations.

The event was organized with the objective of providing students with practical exposure to planning, preparation, presentation, service, and management of a traditional festive meal. The programme also provided an opportunity for students to understand and experience the rich culinary traditions and cultural heritage associated with Kerala's Onam celebrations.

Objectives of the Event

The Onam Theme Lunch was organized with the following objectives:

- To provide students with hands-on experience in preparing and presenting a traditional theme-based meal.
- To introduce students to the authentic culinary traditions of Kerala.
- To develop students' skills in food preparation, portion control, presentation, and service.
- To enhance teamwork, coordination, communication, and leadership skills among students.
- To provide practical exposure related to event planning and food production.
- To encourage students to appreciate and celebrate India's diverse cultural traditions.
- To create an engaging learning environment beyond the conventional classroom setting.

Participation of Dignitaries

The celebration was graced by the presence of the college dignitaries, including the

- **Janab. S.M.A.J. Abdul Haleem, Director, MSCAS**
- **Dr. M.S. Mohamed Jaabir, Principal, MSCAS**
- **Dr. M. Syed Ali, Vice Principal, MSCAS**
- **Mr. K. Raghavendran, Administrative officer, MSCAS**
- **Mr. N. Logesh, HOD, Dept. of Hotel & Catering Management**



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The dignitaries appreciated the efforts of the Department and students and enjoyed the traditional Kerala cuisine prepared for the occasion. Their presence and encouragement motivated the students and added significance to the celebration.

Preparation and Planning

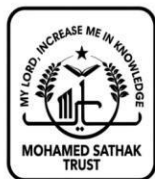
The event was planned and executed by the students of the Department of Hotel & Catering Management under the guidance of the faculty members. As part of the preparation, students were involved in various stages of the event, including menu planning, procurement and preparation of ingredients, food production, table arrangement, decoration, service, and post-event activities.

A special focus was given to maintaining the authenticity of the Onam theme. Students worked together to prepare a wide range of traditional Kerala dishes and coordinated the various activities required for successfully conducting the theme lunch.

Traditional Kerala Menu

As part of the theme lunch, the students prepared **36 authentic traditional Kerala recipes**, representing the rich and diverse flavours of Kerala cuisine.

1. Bettle Butter Milk
2. Aamla Panakam
3. Matta Rice
4. Ghee Rice
5. Ponni Rice
6. Paruppu Curry with Ghee
7. Kathamba Sambar
8. Puliserry
9. Poondur Rasam
10. Veg Fish Fry
11. Olan
12. Erisserry
13. Kalan
14. Avial
15. Pineapple pachadi
16. Beetroot pachadi
17. Kappa Fry
18. Murungakai Kurumelagu
19. Piratal
20. Urulan Varaitayathu
21. Inji Puli
22. Naringa Achar
23. Nimbu Achar
24. Vazha poo Vada



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25. Appalam
26. Jeera Papad
27. Vazha Palam
28. Nenthuran Chip Salt
29. Nenthuran Chip Spicy
30. Nenthuran Chip Sweet
31. Ela Ada
32. Paal Ada Pradamam
33. Paal Payasam
34. Paruppu Payasam
35. Palam Puri
36. Salt

The prepared food was served to the dignitaries and guests as a **token of love, respect, and hospitality** from the students and the Department. The preparation of the extensive menu provided students with practical experience in handling multiple dishes simultaneously, coordinating food production, maintaining quality, and presenting traditional cuisine in an appropriate manner.

Cultural Celebration and Student Participation

The event was not limited to food preparation and service; it also reflected the cultural spirit of Onam.

Students actively participated in the celebration by wearing **traditional Kerala attire**, adding authenticity and vibrancy to the occasion. One of the students dressed as **Mahabali King**, which became a major attraction of the event and added a memorable cultural element to the celebration.

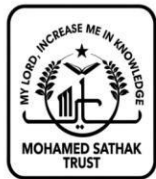
The participation of the students demonstrated their enthusiasm, creativity, teamwork, and commitment towards making the event successful.

Practical Learning Experience

The Onam Theme Lunch served as an important practical learning experience for the students of Hotel & Catering Management.

Through their involvement, students gained practical exposure to:

- Menu planning and organization
- Traditional food preparation
- Mise en place and kitchen coordination
- Food presentation
- Buffet and table service
- Guest interaction and hospitality
- Teamwork and communication



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- Event coordination and management
- Time management
- Maintaining food quality and hygiene
- Cultural presentation and theme management

The activity effectively connected classroom concepts with real-time practical application in the hospitality industry.

Outcome of the Event

The Onam Theme Lunch was successfully conducted and received positive appreciation from the dignitaries, faculty members, and students.

The event provided students with an opportunity to demonstrate their culinary knowledge and hospitality skills in a practical environment. It also strengthened teamwork and coordination among students while helping them understand the importance of cultural representation in hospitality and food service. The successful preparation of **32 traditional Kerala recipes** showcased the students' dedication, culinary skills, creativity, and ability to work together towards a common objective.

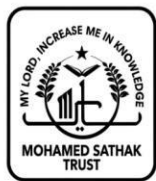
Conclusion

The **Onam Theme Lunch 2026** was a successful blend of **culinary education, practical training, cultural celebration, and hospitality**. The event enabled students to experience the essence of Onam while applying their academic knowledge and practical skills in a real event environment. The enthusiasm and active participation of the students contributed significantly to the success of the programme. The event also demonstrated the Department of Hotel & Catering Management's commitment to providing students with meaningful experiential learning opportunities.

The Department extends its sincere gratitude to the Management and college leadership for their continuous support and encouragement in making the event a memorable and successful one. The Department of Hotel & Catering Management expresses its heartfelt gratitude to the Management, **Janab S.M.A.J. Abdul Haleem, Director; Dr. M.S. Mohamed Jaabir, Principal; and Dr. M. Syed Ali, Vice Principal & IQAC Coordinator, Mr. K. Raghavendran, Administrative officer** for their continuous support, guidance, and encouragement.

The Department also appreciates the dedicated efforts of the faculty members and students who contributed to the planning, preparation, execution, and successful completion of the **Onam Theme Lunch 2026**.

The event concluded on a joyful note, leaving the students and guests with a memorable experience of Kerala's rich culinary and cultural heritage.



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The HCM girls created a beautiful **Athapookalam** and posed for a photograph in front of it, showcasing their creativity, teamwork.



HCM students dressed in traditional **Onam attire** and **Mahabali costumes** adding colour and festive spirit to the Onam celebrations.



The Director, **Janab. S. M. A. J. Abdul Haleem**, and the Principal, **Dr. M. S. Mohamed Jaabir**, were warmly welcomed with **Aarathi** by the **HCM students**.



The Director, **Janab. S. M. A. J. Abdul Haleem**, lit the Kuthuvilakku to ceremonially commence the programme in a traditional manner.



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The Principal, **Dr. M. S. Mohamed Jaabir**, lit the Kuthuvilakku to ceremonially commence the Celebrations



Vice Principal, Dr. M. Syed Ali, was warmly welcomed by the students and staff of the HCM Department.



HCM students served the traditional Sadhya lunch to the dignitaries.