

IHM Jaipur

Destination Based Training Program-2020-21

Skill Testing & Certification Program Under CBSP Scheme

Name of the Institute : -Institute of Hotel Management, Jaipur

Date: - 6th to 11th January 2021

Location: - Royal Rajwada Restaurant, Amer-Jaipur

No. of Participants: - 47 Street food vendors + 02 faculty each day

No. Of Batches : 02

Name of the Program: - Skill Testing Certification Program under CBSP 2020-21

Brief Report (In 100 words): -

Institute of Hotel Management, Jaipur conducted Skill Testing Certification Program at the famous and Iconic tourist destination Amber Fort. The program conducted under the CBSP scheme of Ministry of Tourism as a special scheme under Destination Based Skill development program for the year 2020-21.

This programme was conducted under the specific guidelines for the six days (48 hours) Skill Testing & Certification courses for Street Vendors of Amer and surroundings of Amer Fort, who are involved in making local traditional food thus to contribute in promoting local cuisine of Rajasthan.

Topics Covered

1. Pride in nation
2. Tourism and your role
3. Personal hygiene for food handlers
4. Basic hygiene
 - i) Food safety in kitchen
 - ii) Cleaning the kitchen
 - iii) Cleaning the equipment
 - iv) Preparing for work
5. Culinary terms
6. Knife skills
7. Potable water
8. Washing and blanching vegetables, fruits, meats and fish
9. Conserving food Nutrients
10. Kitchen management
11. Storing food
12. Food Presentation (consistency, texture, flavour, colour, garnishes)
13. Health and safety
14. Basic first aid
15. Closing down the kitchen

Feed Back & Outcome summary

The street vendors who were already engaged in their small business realized the importance of good communication, hospitality, and use of good hygiene practices, trainees also felt in improving their confidence level to interact with the tourists. They also shared their before the training they were not knowing about their role in making tourism destination more sustainable. They also learnt the importance of soft skills in terms of reaping the customers. Overall everyone appreciated the efforts of MOT, GOI and IHM also want to involve time and again to these type of training programme in future also.

As a part of outcome all the street vendors started following all hygiene and best practices in their trade. Education which was given on soft skills and behaviour are implemented in day today dealing with customers, technically they were found in improving the taste of their food, usage of quality ingredients and better presentation of their product. It was also noticed after the training everyone started using dustbins in their stalls also it was found they they always cover their food items to protect from flies and also from dust. However it was notices that to some extent their grooming also increased in terms of personal grooming standards. We are sure that they will surely be a contributor in creating a good and clean image of our destination and will become role model for others.

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