

Internship Report By ***Karan Kumar***

From 1st July to 31st July



DOUBLE TREE BY HILTON

PANJIM - GOA

1914 IMBA

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Acknowledgment

This report based on Training that I did in **DOUBLE TREE BY HILTON, PANJIM** which has been finished With the help of lots of people. So I hereby extend my sincere thanks to those people whose little contribution helped me to finish my training.

Certificate

ABOUT
DOUBLE TREE BY HILTON



The Hotel is tucked between lush forest and the calming waters of the Mandovi River. Goa's capital city Panaji and Miramar Beach are both

15 minutes away, as is a choice of shopping, dining, and nightlife.

Goa International Airport can be reached in 45 minutes.

DoubleTree by Hilton Goa-Panaji

Family-friendly hotel with 3 restaurants and full-service spa and an outdoor pool are available at this hotel. Valet parking is free.

Additionally, a 24-hour fitness centre, a bar/lounge and a poolside bar are on-site.

DoubleTree by Hilton Goa-Panaji offers 160 air-conditioned accommodations with minibars and laptop-compatible safes. Each accommodation is individually furnished. Beds feature premium bedding. A pillow menu is available. 42-inch LCD televisions come with premium cable channels. Bathrooms include dressing gowns, slippers, complimentary toiletries and hairdryers.

This Panaji hotel provides wired and wireless Internet access for a surcharge. Business-friendly amenities include desks, desk chairs and telephones. Additionally, rooms include a safe and free newspapers. Housekeeping is offered on a daily basis and hypo-allergenic bedding can be requested.

An outdoor pool and a children's pool are on site. Other recreational amenities include a steam room and a 24-hour fitness centre.

Serena has 6 treatment rooms, including rooms for couples. Services include deep-tissue massages, hot stone massages, Swedish massages and Thai massages. A variety of treatment therapies are provided, including aromatherapy and Ayurvedic. The spa is equipped with a steam room.

The spa is open daily.

COMIDA

This modern all day dining restaurant is inspired by Portuguese architecture and Goan lifestyle, offering live cooking stations with Western, Indian and Asian fare, and the very best of the local produce. Located on the lower ground floor, the restaurant boasts a large outdoor terrace and an adjacent bar, COMIDA, which comes alive in the evening and is perfect for drinks. The restaurant serves a varied breakfast buffet and delicious a la carte options for lunch and dinner. The menus are a combination of all the elements of world cuisine and local specialties represented in a truly international way, with innovative live cooking elements to give a creative atmosphere and focus on fresh products and innovative presentation of the meals.



FELIZ

Resonating the essence of Goa, Feliz provides a relaxed ambiance with an outdoor-only seating overlooking the picturesque Mandovi River. Feliz serves a fine and handcrafted selection of Goan and Coastal cuisines and showcases a wide array of unique cocktails and fine wines to create memorable dining experiences across Lunch and Dinner. The artisanal menu curated by celebrated chef Vidhya Gawas, offers authentic home-cooked Goan cuisines and gourmet delights. An open air ambience and trendy music.

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RIO SALAO

Relax with a book and a cup of tea or coffee during the day in Rio Salao, and by the evening wind down with a cool beverage and enjoy the breeze. Overlooking Mandovi River, the lobby lounge is also a great meeting space for socializing and enjoying traditional afternoon tea.

With a focus on local and international teas and coffees as well as a selection of non-alcoholic beverages, the lounge offers an assortment of sandwiches, fresh confectionery and a small bites menu for lunch and dinner. Rio Salao is the perfect oasis to relax over drinks while taking in Goa's magnificent sunset views.



Hotel Amenities



- Digital Key
- Concierge
- Spa

- On-site restaurant
- Outdoor pool
- Fitness centre
- Room service
- Meeting rooms
- Free Wi-Fi
- Parking lots

List of department heads

1.	Executive chef
2.	Executive sous chef
3.	Sous chef
4	CDP
5	DCDP
6.	Comis
7.	Trainees

Period of training:

01/07/2022 to 31/07/2022

(Main kitchen – halwai section)

Daily routine



I had to clean the table in morning then help in breakfast for buffet. The buffet is out at 10.30am then I use to do dhokla then I used to ready family amenities, in family amenities

goan sweets are main. Then I used to see the al la kart. Then I used to help in bakery, also in receiving.

At 5.00 pm I use to prepare next day breakfast.

At 8.30pm we used to do breakfast setup.

At Sunday brunch I used to do the mise en place ready at Saturday.

I used to do the Rio salad set up daily at 10.30am If there were any lunch or dinner then I used to give 2 desset in comida (resturant).

Recipes

Moong Dal Halwa



Ingredients

- 1 tin Nestlé MILKMAID
- 1 cup Nestlé Everyday Shahi Ghee

- 3 cups
- Nestlé a+ Nourish Milk 1 cup (150 gms)
- Moong Dal (dhuli) 3 tbsp
- Badam (Almonds) cut into slivers
- 3 tbsp Kishmish (Raisins)
- 3 tbsp Pistachio, Chopped

Method

- Clean and soak the moong dal for 30 minutes and grind to a coarse paste. In a pan, heat ghee & fry the dal paste on a low flame until it turns golden brown.
- Add milk and keep stirring continuously. Continue to cook on a low flame, until the milk dries up.
- Add Nestlé MILKMAID and keep stirring continuously, until you reach the desired consistency.

- Serve garnished with the almonds, raisins and pistachios

Tender coconut piesum



Ingredients

- Coconut cream : 400ml
- Milk made : 400ml
- Fresh coconut malai : 200gm

Method

- Mix coconut cream and milk made together.
- Take coconut malai and chop into the square pic.
- Mix all items well.
- While serving, garnish with roasted kaju.

Gajar Ka Halwa



INGREDIENTS

- ½ tin Nestlé MILKMAID
- 2 tbsp Nestlé Everyday Ghee 1 ltr
- Nestlé a+ Nourish Milk 1 kg
- Grated Carrots 25 gms
- Chopped Kaju (Cashew nuts) 25 gms

- Kishmish (Raisins)

Method

- Mix carrots and milk in a pan, bring to a boil. Cook on low flame, stirring occasionally, until milk dries up.
- Add Nestlé MILKMAID and continue cooking on low flame, stirring occasionally, until it dries up.
- Add ghee and cook for another 10 minutes. Garnish your gajar ka halwa with cashewnuts and raisins, and serve hot

Suggestions

- Halwai section had no ranch, so we had to use Indian section ranch for operations.
- This would delay the work, and food to be made would take more time.
- Halwai section had only one main chef and no other chef to replace him for work.
- This would usually increase that chef's work load and he could not take off from his work.
- Hotel needs to increase their standards.

Conclusion

This internship was a useful experience for me. I have gained new knowledge, skills and met many new people within my training period. This programme helped me to define what skills and knowledge i have to improve in the up coming times. At last this internship has given me new insights and motivation to pursue a career in cooking department.

THANK YOU