Ranjita Institute of Hotel Management Students add colour to Toshali Craft Mela

December 15th-27th 2012: The December Fest and handicraft ensemble by artisans from all over the Nation at the Seventh National Toshali Craft Mela organized by the Department of Tourism each year was a gala affair. The First, Second and Third Year students of Ranjita Institute of Hotel Management put up a Food Extravaganza at the Food Stall of Toshali Craft Mela. They were the only Institute affiliated to the National Council for Hotel Management and Catering Technology, Noida to participate in this 13 day affair.

The display by the Institute comprised of a variety of bakery products like Pineapple Upside Down, Marble Cake, Apple Strudel, Brownie etc., Italian Delight in the form of Fusilli in Mushroom Sauce, Veg. Pasta, Spaghetti Bolognaisse, Continental delights like Devil’s Eye, Cutlets and last but not the least American Fast Food items like Chicken Burgers, Hot Dogs, Cottage Cheese Pizza took the crowds by storm. Chicken Biryani and Vegetable Biryani proved to be a hot favourite with the youngsters. The winter chill was reason enough for the bounty sale of Chinese Soups and starters like Hot N Sour Soup, Chilly Chicken, Gobi Manchurian and Paneer Manchurian. The food display was made possible by the efforts of both the students and faculties of the Institute who added zest to the culturally rich Toshali Mela.

The food sales multiplied day after day giving the students more enthusiasm to innovate and create atleast Three “Specialities of the Day”. The 27th of December closed the curtains for the Toshali Craft Mela but gave reason enough to the students to await it after another year.
Food Stall by Ranjita Institute of Hotel Management at “7th National Toshali Craft Mela” organized by the Department of Tourism, Government of Odisha
Bakery Products on Display
Cultural Extravaganza at ‘Toshali Craft Mela’ December 15th-27th 2012