

DEEP
MOU

Memorandum of Understanding

On

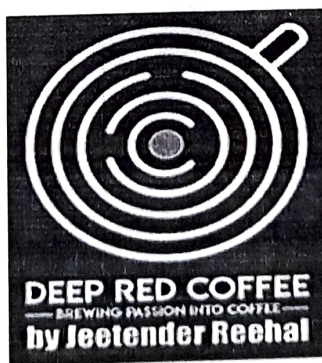
Academics and Events

Between



**School of Hotel Management
and Catering Technology,
K.R. Mangalam University, Gurugram**

And



DEEP RED COFFEE
a unit of NJB Sales and Services
RZ 330C, Raj Nagar-2, Palam Colony, New Delhi-110077

[Signature]

Registrar
K.R. Mangalam University
Sohna Road, Gurugram, (Haryana)

MEMORANDUM OF UNDERSTANDING

The Memorandum of Understanding is executed on 27th day of Feb., 2023.

BETWEEN

K.R. Mangalam University, Sohna Road, Gurgaon - 122103 (Delhi NCR Region), a private university established in 2013 and empowered to award degrees as specified by UGC under section 22 of the UGC Act, 1956, through its Registrar, presently Gp. Capt. P. Mahajan duly authorized to enter into and sign an MOU on behalf of K.R. Mangalam University (hereinafter referred to as KRMU) PARTY OF THE FIRST PART.

AND

DEEP RED COFFEE a unit of NJB Sales and Services, Address: - RZ 330C, Raj Nagar-2, Palam Colony, New Delhi-110077, India through its, Owner, presently Mr. Jeetender Reehal duly authorized to enter into and sign an MOU on behalf of Deep Red Coffee (hereinafter referred to as DRC) PARTY OF THE SECOND PART.

1. SCOPE OF THIS AGREEMENT

The scope of collaboration on academic and Field Visit activities in this Memorandum of Understanding includes the following categories:

- (i) Academic and field visit collaboration in the areas of mutual interest. It is expected that this collaboration will in due course lead to collaborative field visits, joint workshops, and seminars, hands on practice session for latte art, barista training and Mocktail competition etc.
- (ii) In the upcoming semester, the company will be doing the following events at the university with SOHMCT:
 - a. Making Different classic coffees with a project report
 - b. Making of fusion coffees with a project report.
- (iii) The university shall reimburse the Employee for all reasonable travel expenses incurred or paid by the Employee in connection with, or related to, the performance of his duties, responsibilities or services under this Agreement.
- (iv) The company would provide internships and placements to suitable candidates and the Institute..
- (v) The company will allow the university to use its brand name and logo for marketing

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K.R. Mangalam University
Sohna Road, Gurugram, (Haryana)

Also, the company will be participating as a vendor in the Inter University fest to be held in the month of March.

2. Commencement, renewal, termination and amendment

This MoU will come into force upon affixing of the signatures of the representatives of the partner institutions and will remain in effect for one (1) year. This MoU may be renewed upon its expiry, with the agreement of both the partner institutions. If either partner institution wishes to terminate the MoU at the end of one years, it must notify the other institution not less than two months prior to the expiry of the MoU.

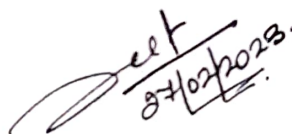
This MoU or its renewal and the actions taken under it may be reviewed at any time. Modifications may be made by mutual agreement and any amendment or extension to the agreement may be formalized by the exchange of letters between the two parties.

For K.R. Mangalam University

For Deep Red Coffee
(a unit of NJB Sales and Services)

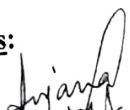


Gp. Capt. P. Mahajan
Registrar
K.R. Mangalam University
Sohna Road, Gurugram-122103


87/02/2023

Mr. Mr. Jeetender Rehal
Owner & Founder
Deep Red Coffee
RZ 330C, Raj Nagar-2, Palam Colony,
New Delhi-110077

Witness:

1. 
Dr. Anjana Singh, Professor
& Dean
(Signature, Name, Designation)

1. 
Tyote Sehrawat
(Signature, Name, Designation)

2. 
Ms. Arushi Chaudhary
Assistant Professor (SOHMC)
(Signature, Name, Designation)

2. 
Meghna Kaizade
(Signature, Name, Designation)


Registrar
K.R. Mangalam University
Sohna Road, Gurugram, (Haryana)



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

Project R
on Cl

Project Report

On

"MAKING DIFFERENT CLASSIC COFFEE"

Submitted in partial fulfillment in training given by Deep Red Coffee



Project Guide: Ms Arushi Chadha
(Assistant Professor)

School of Hotel Management Catering Technology
BHMCT

Academic Year – 2022-23

DECLARATION

We undersigned hereby declare that this project report represents work carried out by us. We also declare that we have adhered to all the principles of academic honesty and integrity and have not misrepresented or fabricated or falsified any source in our submission. We understand that any violation of the above will lead to disciplinary action by the Institute. The findings in this report are based on the primary information during the project observation held on 2nd May to 9th May 2023 with collaboration Deep Red Coffee under the guidance of Ms. Arushi Chadha, Assistant Professor, School of Hotel Management & Catering Technology.

Sr. No.	Student's Name	Roll Number	Programme name	Programme Code	Signature
1	MAHEK SAXENA	2014760005	BHMCT	HMCT 304A	<i>Mahek</i>
2.	ABHISHEKCHAUDHARY	2014760001	BHMCT	HMCT 304A	<i>Abhishek</i>
3.	HARSH GARG	2014760003	BHMCT	HMCT 304A	<i>Harsh</i>
4.	SIMRAN JANGRA	2214760003	BHMCT	HMCT 104A	<i>Simran</i>
5.	ASHUTOSH GUPTA	2214760006	BHMCT	HMCT 104A	<i>Ashutosh</i>

Date: 31/05/2022

Place: New Delhi

[Signature]
Registrar
K.R. Mangalam University
Sohna Road, Gurugram, (Haryana)

CERTIFICATE

is to certify that the above are enrolled in BHMCT (HMC 1 304A 104A) and have satisfactorily completed the project title "Making different Classic Coffee" by learning's under Deep red coffee with the guidance of Ms. Arushi Chadha, Assistant Professor, SOHIMCT.

This project work represents their original work and the references given in the present report are authentic.

Sr. No.	Student's Name	Roll Number	Programme name	Duration of Project	Co-operation with
1	MAHIL K SAXENA	2014760005	BHMC 1	HMC 1 304A	Deep Red
2	ABHISH K CHAUDHARY	2014760001	BHMC 1	HMC 1 304A	Deep Red
3	HARSH GARG	2014760003	BHMC 1	HMC 1 304A	Deep Red
4	SHIKAN JANGRA	2214760003	BHMC 1	HMC 1 104A	Deep Red
5	ASHU TOSH GUPTA	2214760006	BHMC 1	HMC 1 104A	Deep Red

Dr. Ginder Redal
Chairman & Founder
Deep Red Coffee

Ms. Arushi Chadha

Assistant Professor

SOHIMCT

[Signature]

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K.R. Mangalam University
Sohna Road, Gurugram, (Haryana)

Dr. Arushi Chadha

Page

SOHIMCT

1. Introduction

Coffee is one of the popular hot beverages in India along with tea. Although Indians have been cultivating coffee for hundreds of years, the first seeds of coffee were planted by Baba Budan (a saint) way back in the 1600s on the Chandragiri hills (now called Baba Budan Giri) in Chikmagalur district, Karnataka. Coffee plantations were established in and around Baba Budan Giri only in 1840. Even today, the production of coffee lies primarily in the hills of the southern region, of which Karnataka accounts for the highest yield. Coffee is a brewed drink prepared from roasted coffee beans, the seeds of berries from certain Coffee species. When coffee berries turn from green to bright red in color – indicating ripeness – they are picked, processed, and dried. Dried coffee seeds are roasted to varying degrees, depending on the desired flavour. The two most commonly grown coffee bean types are *C. arabica* and *C. robusta*. Coffee plants are now cultivated in over 70 countries, primarily in the equatorial regions of the Americas, Southeast Asia, the Indian subcontinent, and Africa. As of 2018, Brazil was the leading grower of coffee beans, producing 35% of the world total. Coffee is a major export commodity as the leading legal agricultural export for numerous countries. It is one of the most valuable commodities exported by developing countries. Green, unroasted coffee is one of the most traded agricultural commodities in the world. The way developed countries trade coffee with developing nations has been criticised, as well as the impact on the environment with regards to the clearing of land for coffee-growing and water use. Consequently, the markets for fair trade and organic coffee are expanding.

History of Coffee

Wild coffee plants, probably from Kefa (Kaffa), Ethiopia, were taken to southern Arabia and placed under cultivation in the 15th century. One of many legends about the discovery of coffee is that of Kaldi, an Arab goatherd who was puzzled by the strange antics of his flock. About 850 CE Kaldi supposedly sampled the berries of the evergreen bush on which the goats were feeding and, on experiencing a sense of exhilaration, proclaimed his discovery to the world.

Whatever the actual origin of coffee, its stimulating effect undoubtedly made it popular. Ironically, though Islamic authorities pronounced the drink intoxicating and therefore prohibited by the Qur'ān, many Muslims were attracted to the beverage as a substitute for alcohol, also

hibited by the Qur'an. Despite the threat of severe penalties, coffee drinking spread rapidly among Arabs and their neighbours and even gave rise to a new social and cultural entity, the coffeehouse.

about Deep Red Coffee

DEEP RED COFFEE is inceptioned by Jeetender Reehal in year 2018. We are known for One Point Contact for complete Coffee Solution where the Best Baristas / Brew Masters are created and placed at the Best Specialty Cafes across India.

We have good collection of Freshly Roasted Coffee Blends, Single Origins Coffee Beans and Premium Coffee Blends from Indian Coffee Estates.

We also deal in all types of Coffee Equipment's / Machines and Coffee Brewing Gadgets being used in Specialty Coffee Industry.

II. Objective of the project

- Practice and producing classic coffee like cappuccino.
- Learning coffee making process.
- Developing unique flavors of coffee from seed variation.

III. Description of Activities

Various sessions and visits have been conducted by Deep Red coffee through which we all have gained practical knowledge about processing of coffee, while looking at live demonstrations of brewing various coffees.

The session has brought clarity of facts and knowledge among all students regarding brewing process, roasting, grinding, and various types of coffee beans.

various type of coffee beans are:

Arabica coffee beans.

Arabica coffee beans is one of the most popular types and it's believed to be one of the first coffee species ever grown with roots dating back to 1,000BC. The beans are generally oval in

hape, have a pronounced centre crease and are larger than Robusta beans.

Known for their vibrant and complex flavors, these beans are loved by coffee connoisseurs because they tend to have a sweeter, softer taste, with tones of fruits, florals, chocolate and nuts, although their acidity is higher.

Generally, it is more expensive than Robusta. This is because it is much more delicate and needs more specific cultivation requirements, such as weather and altitude, to grow. Typically, Arabica coffee beans are grown at altitudes between 500m and 2500m and have low caffeine content.

Latin America, specifically Brazil, is currently the largest producer of Arabica coffee.

Myth: cappuccino's silky magic is beyond the grasp of home baristas. It's just too delicate of a dance, best left to the café.

Truth: great cappuccino is a delight available to discerning coffee lovers, right in their own kitchens. It takes some practice with water, steam and foam, along with the right equipment on your countertop.

A cappuccino is an approximately 150 ml (5 oz) beverage, with 25 ml of espresso coffee and 85ml of fresh milk the foaming action creates the additional volume.

Process of Making Cappuccino

- Pour cold milk into a metal steaming pitcher, about a third full
- Release steam from the steaming wand for two seconds to eliminate any residual water
- Dip the tip of the steaming wand into milk and start frothing. As the foam rises and the volume of milk increases, lower the pitcher, always keeping the tip submerged and tilted to create a vortex. Do not mix unnecessarily (i.e. let the natural circulating action do the work)
- Continue steaming until the milk reaches 65 degrees (check via probe-style kitchen thermometer) and its volume doubles
- Tap the base of the pitcher firmly on the countertop to compress the foam
- Prepare an espresso in a large cup (ideally, a cappuccino cup)



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- Pour the foamed milk directly into the cup, first aiming for the center, then continuing in a circular motion out toward the rim
- Operate the steam one more time to eliminate any remaining milk residue.

THE BEST FOAM

Foam's consistency depends on the milk's fat content.

For the most velvety, rich cappuccino, use whole milk. You can substitute low-fat milk, at the sacrifice of some smoothness.

Foam produced from skim milk is light and meringue-like, quick to dissolve.

III. Brand Elements of Deep Red Coffee

Deep Red Coffee majorly consists of five brands, which are as follow

1) Superbo Coffee Beans-

Coffee: 100% Arabica

Roast: Medium Roast

Category: Specialty Coffee, Premium Quality

Processing: Washed Processed

Info: Fruity Notes - Citric Orange, Plantation AA (Size of Beans)

Net Weight: 250gms

Elevation & Origin: 4000 ft. to 4500 ft. Chikmagalur, Karnataka, India

Brewing Method: Espresso, Pour Over, AeroPress, French Press & Channi

2) Classico Coffee Beans-

Coffee: Arabica & Robusta Blend (90:10)

Roast: Medium Roast

Category: Specialty Coffee, Good Quality

Processing: Washed Processed

Notes: Dark Cocoa. Plantation AA, A, B



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Weight: 250gms

Elevation & Origin: 3000 ft. to 3500 ft. Chikmagalur, Karnataka, India
Brewing Method: Espresso, Pour Over, AeroPress, French Press & Chhanni

3) Cafe Blend Coffee Beans -

Roast: Medium Roast

Category: Specialty Coffee

Processing: Washed Processed

Notes: Cocoa Notes

Plantation: AA, A Size

Net Weight: 250gms

Elevation & Origin: 4000 ft. - 4500 ft. Chikmagalur, Karnataka, India

Brewing Method: Espresso, Pour Over, AeroPress, French Press & Chhanni

4) Extra Bold Coffee (MNEB)

Coffee: 100% Arabica

Roast: Medium Roast

Category: Specialty Coffee, Premium Quality

Processing: Washed Processed

Notes: Dark Cocoa. Plantation AAA, AA (90:10)

Net Weight: 250gms

Elevation & Origin: 4000 ft. to 4500 ft. Chikmagalur, Karnataka, India

Brewing Method: Espresso, Pour Over, AeroPress, French Press & Chhanni

IV. Conclusion and Recommendations

The Founder of Deep Red Coffee Mr Jeetender Rechal said that one of the main motivations behind Deep Red Coffee is that India people in general and India's in particular have been consumers all through for deep red coffee and therefore, it aims to produce and manufacture thereby making optimum use of the country's potential in coffee based farming. The ambience of the coffee shop is that of a serene and homely with soft

nts where one can relax and enjoy coffee in pure delight. Conclusion. In conclusion, coffee is a better source of caffeine than energy drinks because it provides a stimulating effect without putting an individual at risk of health problems. The extensive research conducted over the years about coffee help to affirm that viewpoint. However, research shows that there the preference of energy drinks has been increasing. To be precise, coffee and energy drinks exhibit striking cultural, biological and social differences and an apparent similarity of containing caffeine.

In conclusion, Coffee processing is a very human-intensive process. It requires a lot of expertise to make the right cup of coffee. Thus, one should not dismiss branded coffee.



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References

- Coffee Board of India. www.indiacoffee.org. Retrieved 10 February 2017.
- Lee Hau Leung, Lee Chung-Yee. Building supply chain excellence in emerging economies 2007, pp. 293-94. ISBN 0-387-38428-6.
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10. "Indian coffee House". Indian Coffee House. Archived from the original on 24 July 2008. Retrieved 1 December 2010.



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Appendix

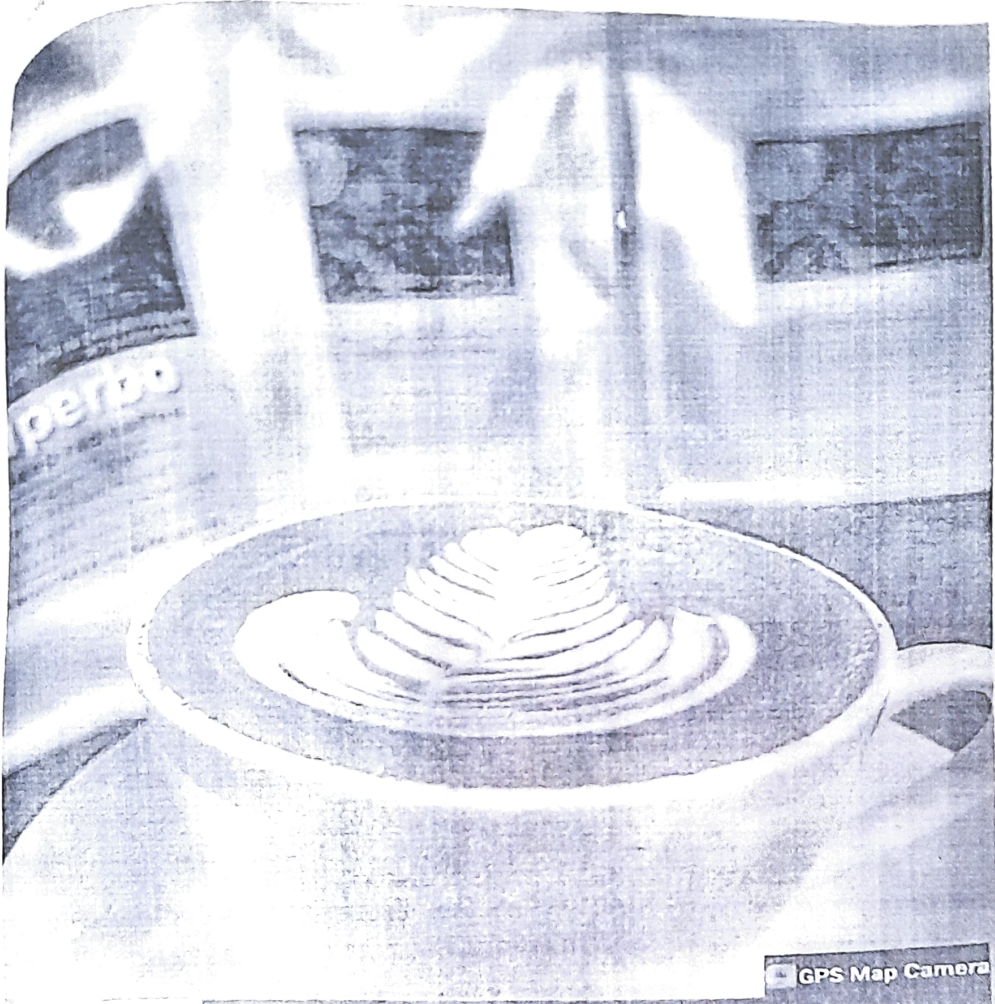
01: Mr Jeetender Rehal, founder of Deep Red showing demonstration for tempering of
fee at Swagat restaurant, K R Mangalam University



Gurgaon Division, Haryana India
73C9+9JR, Sohna Road, Haryana 122002, India
Long 77.053183
Lat 28.270376
9/5/2023 02:10:11 PM

Google

☞ Coffee prepared by students and different varieties of coffee beans.



GPS Map Camera



Google

Gurgaon Division, Haryana, India
7309+9JR, Sohna Rural, Haryana 122102, India
Long 77.069080°
Lat 28.270983°
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Sohna Road, Gurugram, (Haryana)



K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

Project Report On
“MAKING OF FUSION COFFEES”

Makya a

Submitted in partial fulfillment in training given by Deep Red Coffee



Project Guide: Ms Arushi Chadha
(Assistant Professor)

School of Hotel Management Catering Technology
BHMCT

Academic Year – 2022-23


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K.R. Mangalam University
Sohna Road, Gurugram, (Haryana)

DECLARATION

We undersigned hereby declare that this project report represents work carried out by us. We also declare that we have adhered to all the principles of academic honesty and integrity and have not misrepresented or fabricated or falsified any source in our submission. We understand that any violation of the above will lead to disciplinary action by the Institute. The findings in this report are based on the primary information during the project observation held on 2nd May to 9th May 2023 with collaboration Deep Red Coffee under the guidance of Ms. Arushi Chadha, Assistant Professor, school of Hotel Management & Catering Technology.

Sr. No.	Student's Name	Roll Number	Programme name	Programme Code	Signature
1.	YOGESH	2214760007	BHMCT	HMCT 104A	Yogesh
2.	RUDRANSH RANA	2214760009	BHMCT	HMCT 104A	Rudransh
3.	RANDEEP	2214760017	BHMCT	HMCT 104A	Randeep
4.	LALIT KUMAR	2214760010	BHMCT	HMCT 104A	Lalit
5.	FAHEEM HUSSAIN	2214760001	BHMCT	HMCT 104A	Faheem



Registrar
K.R. Mangalam University
Sohna Road, Gurugram, (Haryana)

Date: 31/05/2023

Place: New Delhi

CERTIFICATE

This is to certify that the above are enrolled in BCHMCT (HMCT 304A/104A) and have satisfactorily completed the project title "Making different Fusion Coffee" by blending's under Deep red coffee with the guidance of Ms. Arushi Chadha, Assistant Professor, SOHMCT. This project work represents their original work and the references given in the present report are authentic.

Student's Name	Roll Number	Programme name	Duration of Project	Collaboration with
MAHIEK SAXENA	2014760005	BHMC1	HMCT 304A	Deep Red
ABHISHI KCHAU DHARY	2014760001	BHMC1	HMCT 304A	Deep Red
HARSH GARG	2014760003	BHMC1	HMCT 304A	Deep Red
SIMRAN JANGRA	2214760003	BHMC1	HMCT 104A	Deep Red
ASHU TOSH GUPTA	2214760006	BHMC1	HMCT 104A	Deep Red

[Signature]

Mr. Jitender Rehal
Owner & Founder
Deep Red Coffee

[Signature]
Ms. Arushi Chadha
Assistant Professor
SOHMCT

[Signature]
Dr. Anjana Singh
Dean
SOHMCT

[Signature]
Registrar
K.R. Mangalam University
Sohna Road, Gurugram, (Haryana)

I. Introduction

Coffee is a beverage prepared from roasted coffee beans. Darkly colored, bitter, and slightly acidic, coffee has a stimulating effect on humans, primarily due to its caffeine content. It has the highest sales in the world market for hot drinks.

Seeds of the *Coffea* plant's fruits are separated to produce unroasted green coffee beans. The beans are roasted and then ground into fine particles that are typically steeped in hot water before being filtered out, producing a cup of coffee. It is usually served hot, although chilled or iced coffee is common. Coffee can be prepared and presented in a variety of ways (e.g., espresso, French press, caffè latte, or already-brewed canned coffee). Sugar, sugar substitutes, milk, and cream are often added to mask the bitter taste or enhance the flavor. Though coffee is now a global commodity, it has a long history tied closely to food traditions around the Red Sea. The earliest credible evidence of coffee drinking in the form of the modern beverage appears in modern-day Yemen from the mid-15th century in Sufi shrines, where coffee seeds were first roasted and brewed in a manner similar to current methods. The Yemenis procured the coffee beans from the Ethiopian Highlands and began cultivation. By the 16th century, the drink had reached the rest of the Middle East and North Africa, later spreading to Europe. In the 20th century, coffee became a global commodity, creating different coffee cultures around the world.

The two most commonly grown coffee bean types are *C. arabica* and *C. robusta*. [3] Coffee plants are cultivated in over 70 countries, primarily in the equatorial regions of the Americas, Southeast Asia, the Indian subcontinent, and Africa. As of 2018, Brazil was the leading grower of coffee beans, producing 35% of the world's total. Green, unroasted coffee is traded as an agricultural commodity. Despite sales of coffee reaching billions of dollars worldwide, farmers producing coffee beans disproportionately live in poverty. Critics of the coffee industry have also pointed to its negative impact on the environment and the clearing of land for coffee-growing and water use..


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II. Objective of the Project

The objective of this project is to exercise café latte art and other barista practices like roseartta art, brewing perfect coffee and getting accurate milk foam.

III. Description of Activities

Various sessions and visits have been conducted by Deep Red coffee through which all have gained practical knowledge about processing of coffee, while looking at live demonstrations of brewing various coffees.

The session has brought clarity of facts and knowledge among all students regarding brewing process, roasting, grinding, and various types of coffee beans.

various type of coffee beans are:

Arabica coffee beans.

Arabica coffee beans is one of the most popular types and it's believed to be one of the first coffee species ever grown with roots dating back to 1,000BC. The beans are generally oval in shape, have a pronounced centre crease and are larger than Robusta beans.

Known for their vibrant and complex flavours, these beans are loved by coffee connoisseurs because they tend to have a sweeter, softer taste, with tones of fruits, florals, chocolate and nuts, although their acidity is higher.

Generally, it is more expensive than Robusta. This is because it is much more delicate and needs more specific cultivation requirements, such as weather and altitude, to grow. Typically, Arabica coffee beans are grown at altitudes between 500m and 2500m and have low caffeine content.

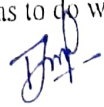
Latin America, specifically Brazil, is currently the largest producer of Arabica coffee.

hefeweizen, apple cider and various types of larger beer.

LATTE ART

Baristas claim that there are two key ingredients for making a great cup of latte: a fresh shot of espresso with an adequate amount of crema and properly textured steamed milk.

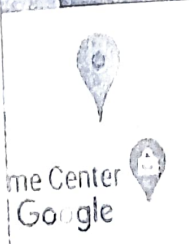
The reason why you can't make latte by simply adding regular milk to coffee has to do with both science and physics.



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Sohna Road, Gurugram, (Haryana)

Photo 4: Coffee preparation done by students.



GPS Map Camera
Gurgaon Division, Haryana, India
736049JP, Sohna (Rural), Haryana 122102, India
Long 77.069030
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[Handwritten Signature]

Photo 5: Rosette pattern café art created by students.



Ynd
Registrar
K.R. Mangalam University
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