229

MEMORANDUM OF UNDERSTANDING
(MOU)

Between

K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

K.R. MANGALAM UNIVERSITY
Sohna Road, Gurugram (Haryana)-122103

And

SARASWATI FOUNDATION
Alwar (Raj.)

SARASWATI FOUNDATION
Chhitar Bhawan" Opp: Siddhi Vinayak Garden, Alwar Rd, Indira Colony, Bardod, Behror, Rajasthan 301020

MEMORANDUM OF UNDERSTANDING

The Memorandum of Understanding is executed on 4th of April 2025 at K.R. Mangalam University, Sohna Road, Gurugram, Haryana.

BETWEEN

K.R. Mangalam University, a University established under the Haryana Private Universities Act 2006 (Amended 08 of 2013) and under section 2(f) of UGC Act, 1956 wherein empowered to award degrees, as specified under section 22 of the UGC Act, 1956. The University is signing MOU through its **Registrar** presently **Dr. Rahul Sharma** duly authorized to enter into and sign an MOU on behalf of **School of Hotel Management and Catering Technology, K.R. Mangalam University** (hereinafter called "**K.R. Mangalam University**"), **PARTY OF THE FIRST PART**

AND

Saraswati Foundation is a non-profit NGO. We're a charitable organization that specializes in the **education** and empowerment of less-privileged children, youth and women through working with them at an individual level. The Foundation is signing MOU through its **Founder Director** presently **Mr. Vijay Kumar Saini** is duly authorized to enter the sign an **MOU** on behalf of **Saraswati Foundation**. Our nationally recognized programs include schools, remedial education, computer training, adult literacy, **skills training**, microfinance and social entrepreneurship Art & Culture, Eco tourism, Environment and natural resource management, Health & Nutrition, HIV/AIDS, Labour & Employment, Rural Development & Poverty Alleviation, Urban Development & Poverty Alleviation, etc.

1. SCOPE OF THIS MEMORANDUM OF UNDERSTANDING

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

i. The School of Hotel Management and Catering Technology, K.R. Mangalam University, would have academic collaboration with Saraswati Foundation so our Hotel Management students can receive knowledge and relevant skills with respect to Wines and Spirits and earn Certification which will further help them in the industry through their trainer Mr. Mukesh Kumar.

ii. Students will prepare project reports based on the learning received from the master class and specialized workshops in the areas of Wines and Spirits. The students will undergo

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

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बहरोड़ (अलवर) राज0

rigorous training in understanding different categories of Spirits and Wines and will be assessed on the same. They will also receive certificates for the same.

iii. The company would allow the university to use its Brand Logo and Name for the University Website and other promotional activities.

2. INDUSTRY COLLABORATION

(i) Each institution will nominate one of its members as its representative in charge of the cooperative programmer.

(ii) Procedures followed in any activity under MOU will be reviewed and approved by designated authorities of both parties.

(iii) Neither K.R. Mangalam University nor Saraswati Foundation will be held responsible for any liability to the party, and neither party shall be required to purchase any insurance against loss or damage to any property due to activities to which this agreement relates.

3. FACULTY COLLABORATION

(i) Pursuant to the agreement for skill delivery, K.R. Mangalam University and Saraswati Foundation will invite Industry partners to deliver guest lectures and field visits.

(ii) The scope and duration of the collaboration may be amended and/or extended through the joint agreement further with the consent and approval of both the parties.

4. CONTACT DETAILS AND PERSON:

For K.R. Mangalam University
Dr. Anjana Singh
Dean, SOHMCT
K.R. Mangalam University
Sohna Road, Gurugram
Haryana-122103
9999038349
Dean.sohmct@krmangalam.edu.in

For Saraswati Foundation
Mr. Mukesh Kumar
Hospitality and Liquor Trainer
Saraswati Foundation
Chhitar Bhawan,
Alwar Rd, Behror, Rajasthan - 301020
9810414985
saraswatifoundationbehror@gmail.com

5. FINANCIAL ARRANGEMENTS

The Parties acknowledge that in the absence of any specific agreement in writing to the contrary, each Party will be responsible for its costs and expenses in establishing and conducting programmes and activities contemplated under this MOU, including without limitation its own costs and expenses in travel and accommodation.

6. GOVERNING LAW AND DISPUTE RESOLUTION:

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

निदेशक
सरस्वती फाउण्डेशन
बहरोड़ (अलवर) राज0

This Agreement shall be governed and construed in accordance with the laws of India. In relation to any legal action or proceedings arising out of or in connection with this Agreement, each Party hereto irrevocably submits to the jurisdiction of courts in Gurgaon, Haryana

A. ARBITRATION CLAUSE:

This MoU is a statement of intent of the parties to cooperate and it is not legally binding upon the parties under any circumstances whatsoever. This MoU will not create legally enforceable write, claim, interest, duty and obligation in favour of either party as against the other party.

B. DISPUTE RESOLUTION:

Any disputes arising out of or in connection with this MoU shall be resolved through mutual consultation and negotiation between the parties.

7. CONFIDENTIALITY:

The parties will enter into case-specific non-disclosure agreement to honour confidentiality of any sensitive/proprietary information which may be shared.

8. RELATIONSHIP:

The Parties herein are independent entities. This MoU does not create any agency, partnership, joint venture or any other business relationship between the Parties. The Parties shall not in any manner whether during the Term or at any time, thereafter, make any commitments on behalf of the other Party, without its prior written approval.

9. INTELLECTUAL PROPERTY RIGHTS:

Neither Party shall use the intellectual property rights owned by the other Party, its group companies, and the respective right holders (as the case may be), except for the purpose of this MOU and to the extent and in a manner as permitted by such Party in writing. Upon expiry or termination of this MOU, the Parties shall forthwith cease using the intellectual property as may be permitted by the other Party to use pursuant to this MOU and return all documents, materials etc. containing the said intellectual property.

10.USE OF NAME AND BRAND/ LOGO:

K.R. Mangalam University will not use the name or logo of Second party , nor of any member of Second party's staff, in any publicity, advertising, or news release without the prior written approval of an authorized representative of Second Party. Second Party will not use the name or logo of K.R. Mangalam University, or any employee of K.R. Mangalam University, in any publicity, advertising, or news release without the prior written approval of K.R. Mangalam University.

11.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. Either party can cancel the MoU at any time, though a month's advance notification will be preferred.

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

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बहरोड़ (अलवर) राज0

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. This MOU is not a legal document.

IN WITNESS WHEREOF, the parties hereto, each acting under due and proper authority, have executed this mutually binding Memorandum of Understanding as of the date written above.

This Memorandum of Understanding is prepared in two duplicate copies; each party will hold one original duly signed.

This MOU is to become effective when both representatives of each institution have signed below, respectively.

For and on behalf of
K. R. Mangalam University

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

Dr. Rahul Sharma
Registrar
K. R. Mangalam University
Gurugram (Haryana)-122103

Date: 09.04.2025

For and on behalf of
Saraswati Foundation

निदेशक
सरस्वती फाउण्डेशन
बहरोड़ (अलवर) राज0

Mr. Vijay Kumar Saini
Founder Director
Saraswati Foundation
Rajasthan- 301020

Date: 09.04.2025

WITNESSES:

1. _____
(Signature, Name Designation)

2. _____
(Signature, Name Designation)

1. **Mr. Mukesh Kumar**
Hospitality and Liquor Trainer

2. _____
(Signature, Name Designation)

K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

(Format-A)

Reference: KRMU/ Event/ 2024-25/ 030/___ Date: 7/4/2025

EVENT APPROVAL FORM

School: SOHMCT Department Name: Hotel Management

Society / Club_____ Student Coordinator: ___

Club/Society Coordinator:_____ Date of Event: 9/4/2025

Event Name: Session on whisky

Purpose of Event:_____

Audience Count: 23 Mode of Conduct: Offline

Place of Conduction: FLB Rajrawat Lab Event Timings: 11am onwards

Financial Requirement, If any(Amount in Rs.): ___

Material Requirements: _____

Transport Requirements: [X] IT Requirements: [X] Security Requirements: [X]

Sanjay Pandey

Name and Signature
(Event. Coordinator)

Name and Signature
(Dean of School/ DSW)

(Note: Dean Students Welfare in case of cultural activity only)

Approved/Not Approved
Vice-Chancellor

For Office Use

Signature
(Administrative Officer)

Signature
(Finance Officer)

Signature
(Registrar)

School of Hotel Management & Catering Technology

Academic Session 2024-25

KRMU/SOHMCT/Notice/2024-25/027 **8th April 2025**

NOTICE

"Session on whiskey tasting and pairing."

The **School of Hotel Management & Catering Technology** is organizing workshop on **Tasting of whiskey on April 9, 2025**. During the session, students will learn "The tasting of whiskey, its pairing with various food items, and the proper service of whiskey are all important aspects that students should understand and appreciate." "The tasting of whiskey, its pairing with various food items, and the proper service of whiskey are all important aspects that students should understand and appreciate."

Schedule of the Event:

Venue:	**Date:**	**Time:**
F&B training Lab	**8th April 2025**	10:00 AM onwards

Coordinator:

Sanjay Pandey

Dean SOHMCT

K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Organizes

Specialised Workshop On Whisky in collaboration with Saraswati Foundation

Date: 09.04.2025 **Time:** 10:00am

Venue: F&B Training Lab

Coordinator

Sanjay Pandey

Assistant Professor, SOHMCT

Resource Person

Mukesh Kumar

Trainer, Liquor Coach

K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

School of Hotel Management & Catering Technology

DATE: 9th April 2025	SEMESTER: 4th	Venue: Restaurant Lab

Whisky Tasting Workshop

S.no	Roll Number	Name of the student	Mobile Number	Signature
1	2314760003	LAKSHAY PAPNEJA	9818916111	
2	2314760004	ARYAN DHANKHAR	9910243420	
3	2314760006	VYOM PRUTHI	9811772621	
4	2314760007	PRASHANT	8826123273	
5	2314760008	RUDRAKSH SINGH	9968765848	
6	2314760009	MAYANK	7042829426	
7	2314760011	RAGHAV SHARMA	9318489428	
8	2314760012	CHIRAG YADAV	8968702554	
9	2314760013	RAGHAV SODHI	9667827586	
10	2314760014	MANAN KHULLAR	8826461606	
11	2314760015	MANAV BASIST	9873624888	
12	2314760017	ANUJ YADAV	8810684593	
Verified By:				Dr. Anjana Singh
Signature:				Vijay Pandey
Date:				28/4/2025

K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Organizes

Cocktail Competition

Venue: F&B Service Lab
Date: 24th April 2025
Time: 10am

Target Group: 4th Semester Students

Resource Person

Mr. Sanjay Pandey

Assistant Professor, SOHMCT

K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

School of Hotel Management & Catering Technology

DATE: 28th April 2025	SEMESTER: 4th	Venue: Restaurant Lab

Cocktail Competition

S.no	Roll Number	Name of the student	Mobile Number	Signature
1	2314760003	LAKSHAY PAPNEJA	9818916111	
2	2314760004	ARYAN DHANKHAR	9910243420	
3	2314760006	VYOM PRUTHI	9811772621	
4	2314760007	PRASHANT	8826123273	
5	2314760008	RUDRAKSH SINGH	9968765848	
6	2314760009	MAYANK	7042829426	
7	2314760011	RAGHAV SHARMA	9318489428	
8	2314760012	CHIRAG YADAV	8968702554	
9	2314760013	RAGHAV SODHI	9667827586	
10	2314760014	MANAN KHULLAR	8826461606	
11	2314760015	MANAV BASIST	9873624888	
12	2314760017	ANUJ YADAV	8810684593	
Verified By:				Dr. Pooja Singh
Signature:				Vijay Pandey
Date:				28/4/2025

K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

विकसित भारत अभियान

1947 TO 2047

Project Report On

Focused Training Session on Whisky in Collaboration with



Duration of the Project:

9th April 2025 – 09th May 2025

Project Guide: Mr. Sanjay Pandey (Assistant Professor, SOHMCT)

Project Co-Guide: Mr. Mukesh Kumar, Expert Trainer, Saraswati Foundation

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K.R. MANGALAM UNIVERSITY

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DECLARATION

We, the students of the School of Hotel Management and Catering Technology (SOHMCT) at K.R. Mangalam University, hereby declare that this project report is a genuine and accurate account of the **Focused Training Session on** , conducted in collaboration with the **Saraswati Foundation** under a Memorandum of Understanding (MoU) signed for the period **9th April 2025 to 9th May 2025** at our university campus in Gurugram, Haryana.

The project was organized under the guidance of **Mr. Sanjay Pandey (Assistant Professor)** and facilitated by **Mr. Mukesh Kumar**, an expert trainer from the Saraswati Foundation. The initiative aimed to provide us with practical and in-depth knowledge of, including its types, production processes, tasting techniques, and responsible consumption.

This report captures our key learnings and experiences from both the tasting and cocktail-making sessions, which have significantly enhanced our academic understanding and professional skills in the hospitality domain.

We extend our sincere thanks to the **Saraswati Foundation** and **Mr. Mukesh Kumar** for their valuable contribution and express our heartfelt gratitude to our mentors for their constant guidance and support throughout this project.

Sr. No.	Student's Name	Roll Number	Program Name	Signature
1.	Raghav Sharma	2314760011	BHMCT	
2.	Manav Basist	2314760015	BHMCT	
3.	Manan Kullar	2314760014	BHMCT	
4.	Prashant	2314760007	BHMCT	

K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

विकसित भारत अभियान

1947 TO 2047

CERTIFICATE

This is to formally confirm that the students of the Bachelor of Hotel Management and Catering Technology (BHMCT) program, as named above, have successfully completed their project titled **"Focused Training Session on in Collaboration with Saraswati Foundation."**

The project reflects the students' active participation in the focused training session, **whisky tasting** activity, and the **Cocktail Competition on** , held at **K.R. Mangalam University** between 9th April 2025 – 9th May 2025. These activities were conducted under the guidance of **Mr. Sanjay Pandey (Assistant Professor).** The training session was led by **Mr. Mukesh Kumar**, an expert trainer from the **Saraswati Foundation**, who provided valuable insights into appreciation, production, tasting techniques, and facilitated an immersive whisky tasting experience for the students.

The content of this report is based on practical exposure, independent research, and critical observation during the events. All references used have been duly acknowledged in accordance with academic integrity and standards.

This certification acknowledges the students' sincere efforts and validates the successful completion of this experiential learning project as part of their academic curriculum.

Sr. No.	Student's Name	Roll Number	Program Name	Signature
1.	Raghav Sharma	2314760011	BHMCT	
2.	Manav Basist	2314760015	BHMCT	
3.	Prashant	2314760007	BHMCT	
4.	Manan	2314760014	BHMCT	

Mr. Sanjay Pandey

Assistant Professor

SOHMCT

Mr. Mukesh Kumar

Hospitality and Liquor Trainer

Saraswati Foundation

1. Introduction

The primary objective of this report is to provide a comprehensive overview of the Focused Training Session, Whisky Tasting Activity, and Cocktail Competition on Whisky conducted by the School of Hotel Management and Catering Technology (SOHMCT) at K.R. Mangalam University, in collaboration with the Saraswati Foundation. These three integrated events were thoughtfully designed to bridge academic learning with real-world, industry-based practical exposure.

The program was held at The Practical Restaurant on campus and witnessed enthusiastic participation from students of the 4th and 6th semesters. Under the expert guidance of Mr. Mukesh Kumar, a certified trainer from the Saraswati Foundation, students were introduced to the intricate world of whisky—its history, classifications, production methods, tasting profiles, and global appeal.

Whisky, a distilled alcoholic beverage made from fermented grain mash, varies greatly based on its country of origin, aging process, and production techniques. Common grains used include barley, corn, rye, and wheat. Students explored various styles of whisky such as Scotch (known for its smoky, peaty flavour and long aging in oak casks), Irish whisky (typically smoother and triple distilled), American bourbon (rich, sweet, and corn-based), and Japanese (inspired by Scotch but characterized by its precision and balance). The training also included an in-depth look at factors influencing flavour—such as water source, climate, distillation process, and cask maturation.

The whisky tasting activity allowed students to develop sensory evaluation skills, learning to assess aroma, appearance, palate, mouthfeel, and finish. This hands-on experience enabled them to identify nuanced flavour notes like vanilla, oak, spice, fruit, or smoke, and understand the proper service and presentation of whisky in a professional setting.

Following the training and tasting, the cocktail competition allowed students to creatively

apply their knowledge by crafting innovative whisky-based drinks. These cocktails were judged by a panel of industry professionals based on taste, presentation, originality, and balance. This immersive event not only enhanced students' technical skills but also fostered confidence, creativity, and a deeper appreciation for whisky as a refined and complex spirit.

- **Activity I:** Students participated in a whisky tasting session where they explored different whisky types and their unique flavor profiles. They learned sensory evaluation techniques and how to pair whisky with various foods. The activity enhanced their understanding of whisky appreciation and professional service.
- **Activity II:** A cocktail competition was organized for students who participated in the whisky tasting session. They showcased their creativity by crafting innovative whisky-based cocktails. The event allowed them to apply their knowledge and was judged by industry professionals.

This initiative was spearheaded by Mr. Sanjay Pandey, Assistant Professor at SOHMCT, and included expert training by Mr. Mukesh Kumar from the Saraswati Foundation. The whisky-related activities were evaluated by both academic and industry professionals, providing students with valuable insights and feedback. The project aimed to enhance students' technical knowledge, sensory skills, and creativity, closely simulating real-world beverage service and mixology practices within a professional setting.

The whisky training session aligns with the **United Nations Sustainable Development Goal (SDG) 4: Quality Education.**

SDG 4: Quality Education

This initiative supports **SDG 4** by promoting **inclusive and equitable quality education** and enhancing **lifelong learning opportunities** for students. The session provided:

- **Skill-based, experiential learning** in line with industry standards.
- **Hands-on exposure** to beverage knowledge, tasting, and service.
- **Creative development** through cocktail design and food pairing.
- **Industry interaction**, bridging the gap between academic learning and practical application.

By fostering professional competence, innovation, and confidence among hospitality students, the program contributes meaningfully to SDG 4's target of improving the quality and relevance of learning outcomes.

About Saraswati Foundation

The Saraswati Foundation is a reputed training and skill development organization committed to enhancing professional competencies in the hospitality and beverage industry. Known for its **expert-led sessions** and industry-focused curriculum, the foundation collaborates with academic institutions to bridge the gap between **classroom education and real-world application**. Through its certified trainers, like **Mr. Mukesh Kumar**, the foundation delivers high-quality training in areas such **as beverage appreciation, wine and whisky tasting, service standards**, and customer engagement—empowering students with the practical knowledge

and confidence needed for industry success.

Relevance to Hospitality Education

The whisky training session conducted at K.R. Mangalam University plays a crucial role in enhancing the quality and depth of hospitality education. In today's competitive hospitality industry, having a strong foundation in beverage knowledge—especially in premium and niche segments like whisky—is essential for aspiring professionals. This session provided students with an in-depth understanding of the history, types, production methods, and global varieties of whisky, thus enriching their theoretical knowledge.

More importantly, the session emphasized practical skill development, including sensory evaluation, food and whisky pairing, and professional service techniques. These hands-on learning experiences are integral to modern hospitality curricula, as they allow students to experience real-time decision-making, develop a refined palate, and understand customer preferences—skills that are highly valued in roles such as bartenders, sommeliers, bar managers, and F&B service associates.

By integrating structured training with a whisky tasting activity and a cocktail competition, the program promoted creativity, critical thinking, and innovation among students. It also helped simulate real-life bar operations and customer interaction scenarios, fostering industry readiness. Overall, this initiative bridges the gap between academic learning and industry practice, aligning with the broader educational goals of producing skilled, confident, and globally competent hospitality professionals.

Objectives of the Project for Students

The whisky tasting activity was designed as a specialized learning module to enhance students' professional competence in beverage knowledge and service. This initiative aimed to go beyond traditional classroom instruction by offering a hands-on, sensory-driven experience aligned with real-world hospitality practices. The specific objectives of the session were as follows:

1. **To introduce students to the history, types, and global classifications of whisky:**
   Students gained a foundational understanding of whisky's origins, its evolution across different countries (such as Scotland, Ireland, the U.S., and Japan), and the distinctive characteristics of each regional variety. This helped students appreciate the cultural and geographical influences on whisky production.
2. **To develop sensory evaluation skills**:
   A key focus of the session was to train students in identifying the unique aroma, taste, texture, and finish of different types of whisky. Students learned how to assess and describe sensory attributes such as smokiness, spiciness, fruitiness, and oak influence, using professional tasting techniques.
3. **To enhance understanding of whisky production and aging:**
   The session provided detailed insights into the whisky-making process, including fermentation, distillation, barrel aging, and bottling. Students explored how elements such as grain type, distillation methods, cask selection, and maturation periods impact flavor and quality.
4. **To educate students on whisky service standards in hospitality:**
   Professional service techniques—such as correct glassware usage, ideal serving

temperatures, and presentation etiquette—were demonstrated to help students prepare for bar and restaurant service roles. This component emphasized guest interaction, menu recommendations, and premium beverage handling.

5. **To explore food and whisky pairing techniques:**
   Students were introduced to the principles of pairing whisky with complementary food items. The session helped them understand flavor balance and contrast, enhancing their ability to create complete tasting experiences for guests.
6. **To connect theoretical learning with practical experience:**
   By engaging in live tasting activities under expert supervision, students were able to apply classroom concepts in a practical setting. This hands-on experience strengthened retention, encouraged curiosity, and promoted active learning.
7. **To build confidence and professionalism in beverage service:**
   The session served as a platform for students to develop confidence in discussing, presenting, and serving whisky in a professional environment. It prepared them for future roles in bars, lounges, fine-dining restaurants, and beverage consultancy.

Instructor of the workshop



Appreciation Training Session — 9th April

The training session was conducted by Mr. Mukesh Kumar, a distinguished WSET-certified hospitality and liquor trainer associated with the Saraswati Foundation. With extensive industry experience, including his role as a sommelier at Sula Vineyards, Mr. Kumar delivered a highly engaging and informative session held at The Practical Restaurant on campus.

The session focused on:

- The history and origins of globally
- Types and classifications such as Scotch, Bourbon, Single Malt, Rye, and Indian whiskies
- The production process from grain selection through aging
- Regional characteristics influencing flavour and aroma
- Sensory evaluation and tasting techniques
- Professional service and etiquette in presentation

Mr. Kumar's interactive approach helped students develop refined sensory skills, beverage vocabulary, and confidence in appreciation and service, equipping them with practical knowledge for their future careers in hospitality.

-Based Cocktail Competition — 28th April

Following the training, SOHMCT hosted a Whisky-Based Cocktail Competition exclusively for the same 4th semester students. The competition provided an opportunity to apply their newly acquired knowledge and creativity in mixology.

Students crafted original cocktails using whisky as the base spirit, with emphasis on taste, balance, presentation, and storytelling—key elements in professional beverage service. The event encouraged healthy competition and collaboration, with judging by industry professionals and faculty who offered valuable feedback on each cocktail's execution.

Impact and Significance

Together, the Appreciation Training Session and the Whisky-Based Cocktail Competition, organized under the MoU with the Saraswati Foundation, significantly enhanced the academic and practical learning experience for the 4th semester students at SOHMCT. These initiatives bridged classroom theory and hands-on industry exposure, preparing students to excel in the competitive hospitality sector.

Students gained in-depth knowledge of , improved sensory and service skills, and developed creativity and confidence through the competition. The collaboration exemplifies SOHMCT's commitment to fostering industry-relevant education and producing skilled, confident hospitality professionals ready to meet industry standards.

Introduction to Whisky



Often referred to as the "water of life," has a rich and complex history that dates back over a thousand years. Its name derives from the Gaelic word "uisge beatha", which translates to "water of life." This term was later anglicized to usquebaugh, eventually evolving into the modern term.

The origins of are often debated between Ireland and Scotland, with both countries claiming to be the birthplace of the spirit. Historical records suggest that Irish monks were the first to distill spirits as early as the 12th century, using the process for medicinal purposes. Over time, the distillation methods spread to Scotland and beyond, evolving into a more refined and widely consumed beverage.

In the 15th and 16th centuries, production became a part of local economies in both Ireland and Scotland. The drink gained popularity, and with European colonization, it spread across the globe — eventually reaching the Americas, where it evolved into bourbon and Tennessee.

The development of over centuries was influenced by factors such as the use of different grains, aging techniques, regional climates, and cultural preferences. Today, is produced worldwide, with each region offering its own unique interpretation and style.

1. Malting

- Barley (or other grains) is steeped in water and allowed to germinate over several days.
- During germination, natural enzymes are activated that begin breaking down starches into fermentable sugars.
- Once germination is complete, the grain is dried in a kiln to stop the process. Peat smoke may be used in some regions (especially in Scotch) to impart a smoky flavor.

2. Mashing

- The dried malted barley is milled into a coarse flour called **grist**.
- It's mixed with hot water in a large vessel called a **mash tun**.
- This process extracts the sugars and produces a sugary liquid known as **wort**.
- The wort is drained and separated from the remaining solids.

3. Fermentation

- The wort is transferred into large fermentation vessels, often made of wood or stainless steel.
- Yeast is added, which consumes the sugars and converts them into alcohol, carbon dioxide, and heat.
- The result is a mildly alcoholic liquid called **wash**, usually around 7–10% alcohol by volume.
- Fermentation typically lasts 2–4 days.

4. Distillation

- The wash is distilled, often in **copper pot stills** (for single malt) or **column stills** (for grain or bourbon).
- The first distillation (in the **wash still**) produces a low-strength spirit called **low wines**.
- The low wines are distilled again in a **spirit still**, separating the desirable alcohol (the **heart**) from the unwanted parts (the **heads** and **tails**).
- The collected heart is the final distilled spirit, usually around 60–70% ABV.

5. Maturation (Aging)

- The distilled spirit is filled with **oak barrels**, which are often previously used (e.g., bourbon barrels for Scotch).

- The matures in these casks for several years (legally, at least 3 years in many countries).
- During maturation, the gains:
  - **Color** (from the wood)
  - **Flavors** (from the wood, previous contents, oxidation)
  - **Smoothness** (as harsh elements are mellowed over time)
- Environmental factors like temperature and humidity affect the aging process.

6. Bottling

- After maturation, they may be:
  - **Blended** (to maintain flavor consistency)
  - **Filtered** (e.g., chill-filtered for clarity)
  - **Diluted** with water to reduce it to bottling strength (typically 40–46% ABV)
- Some are bottled **cask strength**, without dilution.
- It's then bottled, labeled, and ready for distribution.

Optional Final Step: Quality Control and Regulations

- Before release, it is tested for quality and must meet local legal standards (e.g., Scotch must be made in Scotland and aged at least 3 years in oak).

Description Activity 1:

The **School of Hotel Management and Catering Technology** at **K.R. Mangalam University** organized a professional whisky tasting activity aimed at enhancing students' understanding of premium spirits and their service. Conducted under the expert supervision of **Mr. Sanjay Pandey** and led by certified trainer **Mr. Mukesh Kumar**, the session provided a unique blend of theoretical knowledge and hands-on experience. Students were introduced to globally renowned whisky brands, including Jameson (Ireland) and Ballantine's (Scotland), and were guided through the sensory evaluation process—examining appearance, aroma, taste, and finish. The session began with an overview of whisky production methods, types (single malt, blended, grain), regional characteristics, and service etiquette. Through guided tastings, students explored the smooth, triple-distilled notes of Jameson and the complex, blended profile of Ballantine's, learning to appreciate their unique qualities both neat and with water. The trainers emphasized professional presentation, responsible service, and real-world beverage handling techniques, enriching the learning with industry insights and interactive Q&A. This activity not only improved the students' **beverage service skills and confidence** but also promoted responsible appreciation of spirits, aligning with Sustainable Development Goal 4 (Quality Education) by fostering practical, skill-based learning. The event was a significant step in preparing students for careers in hospitality by merging classroom knowledge with industry-relevant practice in a controlled, educational setting.

Right way of consuming

1. Choose the Right Glass

Use a **tulip-shaped glass** (like a Glencairn) to concentrate aromas, or a short tumbler (old fashioned glass) for casual sipping.

2. Observe the Color

Hold the glass to the light and admire the **color**. shades range from pale gold to deep amber, often indicating age and cask type.

3. Swirl Gently

Give it a light swirl to release the **aromas**—don't overdo it like wine, just enough to awaken the spirit.

4. Nose the

Bring the glass to your nose and inhale it gently. Try to pick out **layers of aroma**: fruity, spicy, smoky, oaky, or sweet notes.

5. Sip Slowly

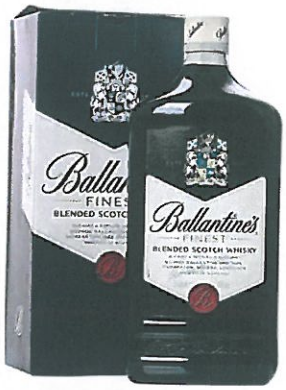
Take a **small sip**, let it roll over your tongue. Focus on the **flavor profile**—sweetness, spice, peat, wood, etc.

6. Add a Drop of Water (Optional)

A few drops of water can open up the , softening the alcohol and revealing hidden flavors.

Brief about the we tasted in Seminar

- **Ballantine's – A Classic Scotch**



Ballantine's is a well-respected name in the world of Scotch , known for its smoothness, balance, and refined flavor. It originates from Scotland and is a blended Scotch , which means it's made by combining both malt and grain whiskies from different distilleries.

History:

Founded in 1827 by George Ballantine in Edinburgh, the brand has grown to become one of the best-selling Scotch whiskies globally. Ballantine's is now owned by Pernod Ricard and remains a symbol of consistent quality and tradition.

Flavor Profile:

Ballantine's is celebrated for its subtle sweetness, with notes of honey, vanilla, red apple, and a hint of spice. The smooth, gentle character makes it approachable for beginners while still enjoyable for seasoned drinkers.

- **Jameson – The Smooth Irish**



Jameson is one of the most iconic names in Irish , admired globally for its exceptional smoothness and approachability. It is a triple-distilled blended Irish , crafted in Midleton Distillery, County Cork, Ireland.

History:

Founded by John Jameson in 1780 in Dublin, Jameson quickly grew in popularity due to its unique smoothness, a result of the triple-distillation process. Today, it stands as one of the best- selling Irish 's worldwide and a symbol of Ireland's -making legacy.

Flavor Profile:

Jameson is known for its light floral fragrance, sweetness, and balanced notes of spice, vanilla, and toasted wood. Its mild yet flavorful character makes it ideal for both sipping and mixing.

Suggestion:

Jameson is versatile — excellent neat, on the rocks, or as the base for cocktails such as the Jameson Ginger & Lime or the Irish Coffee.

Jack Daniel's – The Iconic Tennessee



Jack Daniel's, often referred to simply as JD, is one of the most recognizable brands in the world. Produced in Lynchburg, Tennessee, USA, it is technically a Tennessee , a specific type of American that undergoes an extra step called charcoal mellowing.

History:

The brand was founded by Jasper Newton "Jack" Daniel in the late 1800s. Jack Daniel's became famous for its signature smoothness, which is achieved through the Lincoln County Process, where the spirit is filtered through sugar maple charcoal before aging.

Flavor Profile:

Jack Daniel's has a sweet, smoky, and slightly oaky character, with tasting notes of caramel, vanilla, banana, and toasted oak. Its mellow flavor has made it a staple for casual drinkers and connoisseurs alike.

Suggestion:

Jack Daniel's is best enjoyed neat, with ice, or mixed into classic American-style cocktails like the Jack & Coke. Its versatile and bold flavor also pairs well with grilled foods and rich desserts.

Industrial Relevance and Application of Knowledge for the Future

The whisky tasting activity holds significant industrial relevance, especially for students pursuing careers in hospitality, food and beverage service, and bar management. By engaging with premium international brands like Jameson and Ballantine's, students gained firsthand exposure to products they are likely to encounter in real-world hospitality settings such as luxury hotels, fine-dining restaurants, lounges, and high-end bars. Understanding the origin, production techniques, and tasting profiles of different whiskies prepares students to confidently recommend, present, and serve spirits to diverse clientele, enhancing guest satisfaction and elevating service standards. Under expert mentorship, students also learned about responsible alcohol service, customer interaction, and professional conduct—key expectations in the hospitality industry. These practical insights are directly transferable to future roles as bartenders, beverage managers, sommeliers, or F&B executives. Furthermore, the activity nurtures critical soft skills such as communication, attention to detail, sensory evaluation, and cultural appreciation of global spirits. As the hospitality industry continues to emphasize personalized experiences and knowledgeable service, such experiential learning ensures students are industry-ready and equipped with both technical know-how and professional confidence to excel in competitive environments.

Key Takeaways from the Session:

- **Understanding Varieties:** Insight into different types of (Scotch, Bourbon, Irish, etc.) and their unique characteristics.
- **Production Process:** Detailed explanation of -making steps, from malting and fermentation to distillation and aging.
- **Tasting Techniques:** Practical training on how to properly taste and evaluate using sensory analysis.

- **Global Culture:** Exploration of how is perceived and consumed across different cultures and regions.
- **Career Relevance:** Emphasis on the role of spirit knowledge in hospitality and beverage service, enhancing employability and industry readiness.

Overall Summary:

The session was a perfect blend of theoretical knowledge and practical experience, enhancing students' appreciation for while strengthening their hospitality skillset. It served as a valuable bridge between academic learning and industry application, leaving participants better prepared for careers in beverage management and luxury service environments.

Description Activity 2:

Whisky-Based Cocktail Competition – Enhancing Creativity and Practical Skills

Following the successful completion of the whisky tasting session, the School of Hotel Management and Catering Technology at K.R. Mangalam University organized a dynamic Cocktail Competition to provide students with an opportunity to apply their newly acquired knowledge in a creative and competitive setting. This hands-on activity served as a continuation of the whisky tasting session, utilizing the same premium spirits—Jameson Irish Whisky and Ballantine's Scotch —as the base ingredients for innovative cocktail creations. Students participated in teams of two, allowing them to collaborate, share ideas, and bring out the best of their practical skills. Under the expert guidance and mentorship of Mr. Sanjay Pandey, a seasoned hospitality educator, students demonstrated their understanding of mixology, flavour balancing, presentation techniques, and guest appeal. Each team was encouraged to design unique whisky-based cocktails by integrating

fresh ingredients, garnishes, and complementary flavours while ensuring professional hygiene and service etiquette. The competition was evaluated on multiple criteria including creativity, balance of flavours, presentation, use of ingredients, and confidence in service. This experiential activity not only fostered teamwork, innovation, and technical competency but also simulated a real-world bar environment, sharpening students' readiness for careers in bartending, bar supervision, and beverage consultancy. It also provided them with a platform to express their individual styles and deepen their appreciation for the versatility of whisky in modern mixology. The competition proved to be an engaging and educational exercise that strengthened the practical learning outcomes of the beverage curriculum and prepared students for real-life hospitality industry challenges.

Objective of the Event

The primary objective of the cocktail competition was to provide students with a platform to apply their theoretical and practical understanding of spirits—specifically whisky—gained during the whisky tasting session. The event aimed to:

- Encourage innovation and creativity in whisky-based cocktail making
- Develop hands-on mixology skills relevant to modern bar operations
- Reinforce knowledge of ingredients, flavours pairing, garnishing, and presentation
- Foster teamwork and communication through collaborative participation
- Simulate a real-time bar competition environment under professional supervision
- Build confidence in beverage service, guest interaction, and product explanation

Students explored a variety of classic and modern techniques while preparing their whisky-based cocktails. The competition highlighted the following primary methods of cocktail making:

1. Shaking – Used to mix spirits with fruit juices or syrups, ensuring proper blending and aeration
2. Stirring – Applied to spirit-forward cocktails where gentle mixing preserves clarity and texture
3. Building – Layering ingredients directly in the serving glass, commonly used for highball-style drinks
4. Muddling – Crushing fresh herbs, fruits, or sugar to release flavors, adding freshness and complexity
5. Layering and Flambéing – Some students experimented with advanced techniques like layering and garnishing with flaming citrus peels for added drama and flavor enhancement

Creativity of the Students

The cocktail competition showcased impressive levels of creativity and originality. Students experimented with:

- Fresh fruits such as orange, lime, berries, and pineapple for natural flavoring
- Homemade syrups and infused simple syrups with herbs like basil, mint, and rosemary
- Use of bitters, flavoured soda, ginger ale, cold brew, and tonic water
- Visually appealing garnishes including dehydrated citrus, cinnamon sticks, chocolate shavings, and edible flowers.

- Unique names for their signature cocktails reflecting themes like seasons, cultural inspirations, or mood-based experiences (e.g., *Smoky Sunset*, *Minty Irish Kiss*, *Highland Breeze*)

Each team of two participants brought innovation and personal style to their cocktail, showing confidence in handling glassware, bar tools, and customer-style presentation.

Judging Criteria

A panel of academic and industry experts, led by Mr. Sanjay Pandey, evaluated the competition on the following parameters:

1. Taste and Balance – Harmony of flavors, use of whisky, and overall drinkability
2. Creativity and Originality – Novelty in concept, ingredients used, and cocktail naming
3. Presentation and Garnishing – Visual appeal, use of garnishes, and neatness of the final product
4. Technique and Method – Correct use of mixing methods, equipment, and adherence to hygiene standards
5. Team Coordination and Communication – Clarity in roles, verbal explanation of the cocktail, and teamwork dynamics
6. Professional Conduct – Bar etiquette, confidence, time management, and guest interaction skills

Learning Outcomes for Students

The cocktail competition proved to be a powerful learning experience for all participants. Key takeaways included:

- Practical application of whisky knowledge in a mixology context
- Development of fine motor skills and precision in measuring, pouring, and garnishing
- Improved understanding of flavors profiles, pairing, and the impact of mixers and modifiers
- Teamwork and time management in a competitive, time-bound setup
- Confidence in public speaking, explaining cocktail concepts, and presenting to judges
- Awareness of industry expectations in terms of bar setup, creativity, and guest engagement

Methodology Adopted by Students During Both Activities

During the two interconnected activities—the Whisky Tasting Session and the Cocktail Competition—students adopted structured, professional methodologies that mirrored real-world industry standards. Each phase of learning and execution was carefully designed to enhance both theoretical understanding and practical application.

1. **Whisky Tasting Session Methodology**

In the whisky tasting session, students followed a guided sensory evaluation framework under the mentorship of Mr. Sanjay Pandey and trainer Mr. Mukesh Kumar. The methodology included:

- Pre-Tasting Research: Students were first briefed on the origin, production methods, and brand profiles of Jameson (Irish Whisky) and Ballantine's (Scotch).
- Tasting Sequence: Students used a step-by-step tasting method:
  - Visual Inspection – Observing the whisky's clarity, color, and viscosity
  - Nosing – Smelling the aromas and identifying notes like spice, oak, vanilla, or citrus
  - Palate Tasting – Sipping and holding the whisky on the tongue to assess flavours profile and texture
  - Finish – Noting the aftertaste and the longevity of flavors
- Note-Taking & Comparison: Learners maintained tasting sheets to compare the two whiskys side-by-side, encouraging critical analysis and memory retention.
- Mentor Interaction: Students actively engaged in discussions, asked questions, and reflected on their personal tasting experiences.

2. **Cocktail Competition Methodology**

In the cocktail competition, the methodology was more performance-driven and execution-based, involving planning, creativity, and teamwork. The approach included:

- Team Formation: Students worked in pairs to promote collaboration, role delegation, and shared responsibility.
- Concept Development: Each team brainstormed unique cocktail ideas based on the

characteristics of Jameson and Ballantine's, aiming to highlight their chosen whisky's flavours.

- Recipe Design & Trial: Students created original cocktail recipes by experimenting with ingredients such as fruit juices, herbs, bitters, soda, syrups, and garnishes. Many practiced before the event to perfect ratios and presentation.
- Choice of Method: Based on the cocktail type, students selected suitable preparation techniques such as:
    - Shaking for citrus-based and juicy cocktails
    - Stirring for spirit-forward drinks with minimal dilution
    - Building directly in the glass for layered or tall drinks
    - Muddling to extract flavour from herbs or fruits
- Presentation & Explanation: Students presented their cocktails with proper bar etiquette, explained their concept to judges, and described ingredients and preparation steps.
- Sanitation & Professionalism: Hygiene, tool usage, mise-en-place, and waste management were all factored into their performance.

Conclusion

The combined tasting and cocktail making session was a comprehensive and enriching experience that bridged theoretical knowledge with hands-on application. During the tasting segment, students explored the sensory characteristics of various whiskies—learning to assess aroma, flavour, texture, and finish—while gaining insights into regional styles, aging processes, and production techniques. This cultivated a deeper appreciation for the art and science behind making.

Following this, the cocktail making session allowed students to channel their creativity and technical skills by preparing classic and contemporary -based cocktails. Emphasis was placed on mixology techniques, balance of ingredients, and presentation, which are critical aspects of professional beverage service.

Together, these sessions provided a holistic understanding of as both a standalone spirit and a versatile cocktail base. They not only enhanced students' tasting and bartending competencies but also reinforced key industry standards, preparing them for real-world roles in the hospitality and beverage sectors.

- **Reference**

- **: The Manual" – *Dave Broom***

A practical guide on how to taste and enjoy in various ways.
Covers regional styles, tasting notes, and best mixers.

- **The World Atlas of " – *Dave Broom***

Comprehensive reference covering global regions, production, and tasting notes.

- **Whisky Distilled: A Populist Guide to the Water of Life" – *Heather Greene***

Written by a certified sommelier, this book simplifies tasting techniques and profiles.

- **Tasting Whisky: An Insider's Guide to the Unique Pleasures of the World's Finest Spirits" – *Lew Bryson***

- **YouTube link of Whisky Tasting**

https://youtu.be/DrrnZb_ikLQ?si=pgDIMgBjiNOv-Et9

- **Whisky for beginners**

https://youtu.be/QR3iGlbheEU?si=iOPLmYEYkf9ZwgLc&t=8

Appendix

Photo1: Mr. Mukesh Kumar (Sommelier at Sula Vineyards) teaching Mixology to the students



Photo2 – Students are being educated about different types of



Photo-3 Students are being served to taste



Photo 4- Group photo with Mukesh Kumar



Photo 5: Raghav is making his drink

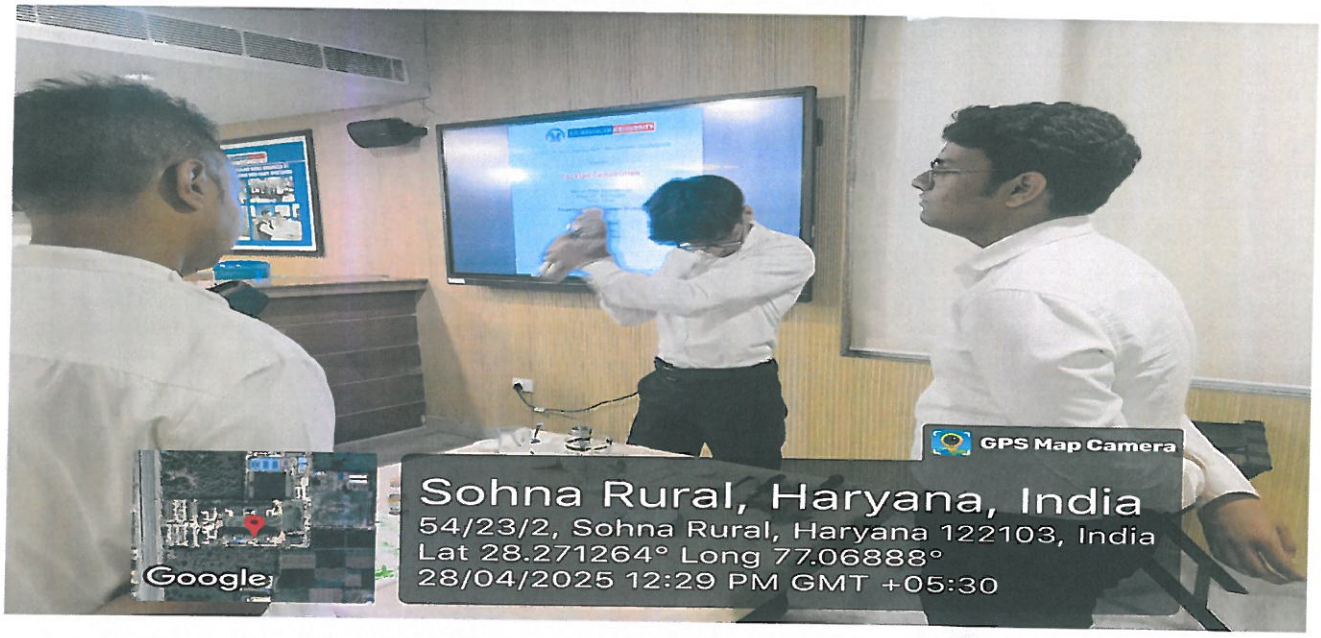


Photo 6: Raghav and Manav presenting their cocktail



Photo 7: Students after winning cocktail competition



Whisky Appreciation Session

LCWC® Awards

A DIVISION OF SARASWATI FOUNDATION TRUST

Registration No. 2015001209

CERTIFICATE OF ATTENDACE

THIS IS AWARDED TO

Raghav Sharma

FOR ATTENDING A WHISKY APPRECIATION SESSION

PRESENETD BY
SOMMELIER MUKESH KUMAR

AT
KR MANGALAM UNIVERSITY, GURUGRAM
09 APRIL 2025

SEALED UNDER THE AUTHORITY OF TRUSTEES

MUKESH KUMAR
Director of Awards
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Whisky Appreciation Session

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Whisky Appreciation Session

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Registration No. 2015001209

CERTIFICATE OF ATTENDACE

THIS IS AWARDED TO

Prashant

FOR ATTENDING A WHISKY APPRECIATION SESSION

PRESENETD BY
SOMMELIER MUKESH KUMAR

AT
KR MANGALAM UNIVERSITY, GURUGRAM
09 APRIL 2025

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K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

CERTIFICATE

— OF PARTICIPATION —

The following award given to

Raghav Sharma

in recognition of his/her participation in the Cocktail Competition held at K. R. Mangalam University, in collaboration with Saraswati Foundation.

We appreciate your enthusiasm and creativity in showcasing your mixology skills.

Mr. Sanjay Pandey	Dr. Anjana Singh	Mr. Mukesh Kumar
Assistant Professor, SOHMCT	Dean SOHMCT	Hospitality and Liquor Trainer

K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

CERTIFICATE

— OF PARTICIPATION —

The following award given to

Manan Khullar

in recognition of his/her participation in the Cocktail Competition held at K. R. Mangalam University, in collaboration with Saraswati Foundation.
We appreciate your enthusiasm and creativity in showcasing your mixology skills.

Mr. Sanjay Pandey	Dr. Anjana Singh	Mr. Mukesh Kumar
Assistant Professor, SOHMCT	Dean SOHMCT	Hospitality and Liquor Trainer

K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

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— OF PARTICIPATION —

The following award given to

Manav Bavisi

in recognition of his/her participation in the Cocktail Competition held at K. R. Mangalam University, in collaboration with Saraswati Foundation.
We appreciate your enthusiasm and creativity in showcasing your mixology skills.

Mr. Sanjay Pandey	Dr. Anjana Singh	Mr. Mukesh Kumar
Assistant Professor, SOHMCT	Dean SOHMCT	Hospitality and Liquor Trainer

K.R. MANGALAM UNIVERSITY

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CERTIFICATE

— OF PARTICIPATION —

The following award given to

Prashant

in recognition of his/her participation in the Cocktail Competition held at K. R. Mangalam University, in collaboration with Saraswati Foundation.
We appreciate your enthusiasm and creativity in showcasing your mixology skills.

Mr. Sanjay Pandey	Dr. Anjana Singh	Mr. Mukesh Kumar
Assistant Professor, SOHMCT	Dean SOHMCT	Hospitality and Liquor Trainer

K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

विकसित भारत अभियान

1947 TO 2047

School of Hotel Management & Catering Technology

PROJECT REPORT ON
WHISKY SESSION

IN ASSOCIATION WITH

SARASWATI FOUNDATION

Alwar (Raj.)

Duration of the Project:

9th April 2025 – 09th May 2025

Project Guide: Mr. Sanjay Pandey (Assistant Professor, SOHMCT)

Project Co-Guide: Mr. Mukesh Kumar, Expert Trainer, Saraswati Foundation

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K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

विकसित भारत अभियान
1947 TO 2047

DECLARATION

We, the students at the **School of Hotel Management and Catering Technology (SOHMCT) at K.R. Mangalam University**, hereby declare that this project report is an authentic and accurate representation of the Focused Training Session on whisky, conducted in collaboration with the **Saraswati Foundation.** This training was held under **a Memorandum of Understanding (MoU)** signed for the period from 9th April 2025 to 9th May 2025 at our university campus in Gurugram, Haryana.

The session was conducted under the guidance of **Mr. Sanjay Pandey (Assistant Professor)** and expertly facilitated by **Mr. Mukesh Kumar, a certified trainer from the Saraswati Foundation.** The primary objective of this initiative was to equip us with practical and in-depth knowledge of whisky—including its types, production methods, tasting techniques, and principles of responsible consumption. This report outlines the key insights and **hands-on experiences** we gained through both the whisky tasting and cocktail-making sessions. These learnings have contributed significantly to our academic enrichment and have **enhanced our professional competencies** within the hospitality industry.

We extend our sincere appreciation to the Saraswati Foundation and Mr. Mukesh Kumar for their invaluable contribution, and we express our heartfelt gratitude to our faculty mentors for their continuous support and guidance throughout this project.

Sr. No.	Student's Name	Roll Number	Program Name	Signature
1.	ARYAN DHANKHAR	2314760004	BHMCT	
2.	VYOM PRUTHI	2314760006	BHMCT	
3.	MAYANK	2314760009	BHMCT	
4.	CHIRAG YADAV	2314760012	BHMCT	

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CERTIFICATE

This is to formally certify that the students of the Bachelor of Hotel Management and Catering Technology (BHMCT) program, as listed above, have successfully completed their academic project titled "Focused Training Session in Collaboration with Saraswati Foundation."

The project highlights the students' active participation in a series of experiential learning activities, including a focused training session, an immersive whisky tasting workshop, and a cocktail-making competition, held at K.R. Mangalam University from 9th April 2025 to 9th May 2025. These activities were conducted under the academic supervision of Mr. Sanjay Pandey (Assistant Professor) and professionally facilitated by Mr. Mukesh Kumar, a certified trainer from the Saraswati Foundation. Mr. Kumar provided in-depth training on whisky appreciation, production methods, tasting techniques, and responsible service practices.

The report submitted by the students is based on their hands-on exposure, independent research, and critical observations during the training and competition. All sources and references have been appropriately cited in adherence to standards of academic integrity.

This certification formally recognizes the students' dedicated efforts and confirms the successful completion of this experiential learning initiative as part of their academic program.

Sr. No.	Student's Name	Roll Number	Program Name	Signature
1.	ARYAN DHANKHAR	2314760004	BHMCT	
2.	VYOM PRUTHI	2314760006	BHMCT	
3.	MAYANK	2314760009	BHMCT	
4.	CHIRAG YADAV	2314760012	BHMCT	

Mr. Sanjay Pandey
Assistant Professor
SOHMCT

Mr. Mukesh Kumar
Hospitality and Liquor Trainer
Saraswati Foundatio

INTRODUCTION



KR Mangalam University's School of Hotel Management and Catering Technology recently had the privilege of hosting a whisky session conducted by the esteemed Mr. Mukesh Kumar. As a certified trainer accredited by the Wine & Spirit Education Trust (WSET) and a former sommelier at Sula Vineyards, Mr. Kumar brought a wealth of knowledge and expertise to the table.

With a passion for sharing his understanding of whisky, Mr. Kumar's session provided students with a comprehensive overview of whisky fundamentals, including its definition, types, and production process. He also delved into the art of whisky tasting, discussing the importance of sensory evaluation and description.

The session was informative, engaging, and designed to provide students with a deeper appreciation for the complexities of whisky. As future hospitality professionals, understanding the nuances of whisky can enhance their ability to provide exceptional service and create memorable experiences for guests.

Activity I:

Students engaged in a whisky tasting session, where they explored a variety of whisky types and their distinct flavour profiles. They were introduced to sensory evaluation techniques and learned the fundamentals of food and whisky pairing. This activity deepened their understanding of whisky appreciation and enhanced their skills in professional beverage service.

Activity II:

A cocktail competition was conducted for students who had participated in the whisky tasting session. They demonstrated their creativity and mixology skills by preparing innovative whisky-based cocktails. The event provided a platform to apply their learning in a practical setting and was evaluated by industry professionals, adding real-world relevance to the experience.

This initiative was led **by Mr. Sanjay Pandey, Assistant Professor at SOHMCT**, and featured expert training delivered by **Mr. Mukesh Kumar from the Saraswati Foundation.** The whisky-related activities were assessed by a panel of academic and industry professionals, offering students valuable insights, constructive feedback, and real-time evaluation. The primary objective of this project was to enhance students' technical knowledge, sensory evaluation skills, and creative abilities, simulating real-world beverage service and mixology practices in a professional context.

Alignment with UN Sustainable Development Goal (SDG) 4: Quality Education

The whisky training session directly supports SDG 4: Quality Education, which aims to ensure inclusive, equitable, and quality education while promoting lifelong learning opportunities.

This initiative advanced SDG 4 by offering:

- Skill-based, experiential learning aligned with current hospitality industry standards.
- Hands-on exposure to beverage knowledge, sensory evaluation, and service techniques.
- Creative development through cocktail formulation and food pairing experiences.
- Industry engagement, bridging the gap between theoretical instruction and practical application.

By fostering professional competence, innovation, and self-confidence among hospitality students, the program meaningfully contributes to SDG 4's goal of improving the quality and relevance of learning outcomes.

About Saraswati Foundation

The Saraswati Foundation is a distinguished organization dedicated to training, skill development, and professional capacity building in the hospitality and beverage industry. With a strong reputation for delivering **high-impact, industry-relevant education, the foundation plays a crucial role in equipping aspiring professionals** with the tools needed for success in dynamic hospitality environments.

Renowned for its expert-led sessions and practical, **experience-driven curriculum**, the Saraswati Foundation works closely with academic institutions to bridge the gap between theoretical knowledge and real-world application. Its programs are carefully designed to align with current industry trends and standards, ensuring students are both competent and confident as they transition into the workforce.

One of the key strengths of the Foundation lies in its pool of certified trainers, such as **Mr. Mukesh Kumar**, who bring a wealth of industry experience and pedagogical skill. These trainers deliver hands-on training in critical areas such as:

- Beverage appreciation
- Wine and whisky tasting techniques
- Hospitality service standards
- Customer interaction and engagement strategies

By providing such immersive and practical training modules, the Saraswati Foundation empowers students to develop not only **technical skills, but also critical thinking, creativity, and professionalism**—qualities essential for thriving in today's competitive hospitality sector.

Through its continued commitment to excellence in vocational education, the Saraswati Foundation is making a meaningful impact on the future of hospitality professionals across the country.

Relevance to Hospitality Education

The whisky training session conducted at K.R. Mangalam University significantly contributes to the advancement of hospitality education, particularly in the domain of beverage management. In today's competitive hospitality landscape, a solid foundation in premium and niche beverage segments—such as whisky—is essential for aspiring professionals. This session offered students a comprehensive understanding of whisky's history, types, production techniques, and global variations, thereby strengthening their theoretical knowledge base.

More importantly, the session focused on practical skill development through hands-on experiences in sensory evaluation, food and whisky pairing, and professional service techniques. These experiential components are vital in modern hospitality curricula, as they enable students to engage in real-time decision-making, develop a refined palate, and understand diverse guest preferences—skills that are crucial for roles such as bartenders, sommeliers, bar managers, and F&B service associates.

The integration of a structured training module, whisky tasting activity, and a cocktail competition further encouraged creativity, critical thinking, and innovation. It simulated real-world bar operations and guest interaction scenarios, helping students build industry readiness and professional confidence.

Overall, this initiative serves as a bridge between academic instruction and practical industry application, reinforcing the goal of producing skilled, innovative, and globally competent hospitality professionals.

Objectives of the Project for Students

The whisky tasting activity was conceptualized as a specialized experiential learning module aimed at enhancing students' professional competencies in beverage knowledge, sensory evaluation, and hospitality service standards. Designed to extend beyond conventional classroom instruction, the initiative offered a hands-on, sensory-driven experience aligned with real-world practices in the hospitality and beverage industry.

The specific objectives of the session were as follows:

1. To introduce students to the history, types, and global classifications of whisky

Students developed a foundational understanding of whisky's evolution across major whisky-producing regions such as Scotland, Ireland, the United States, and Japan. They explored the distinctive characteristics, production styles, and cultural influences associated with each regional variety, fostering global awareness and product appreciation.

2. To develop sensory evaluation and tasting skills

A core focus was placed on training students to identify and describe whisky's aroma, flavour profile, mouthfeel, and finish. Through guided tastings, students practiced professional techniques to recognize key notes such as smokiness, fruitiness, spice, and oak, enhancing their palate and vocabulary for beverage analysis.

3. To deepen understanding of whisky production and maturation processes

Students gained insight into the complete whisky-making process—from fermentation and distillation to barrel aging and bottling. Emphasis was placed on how variables like grain type, still design, cask selection, and aging duration influence the final product's complexity and quality.

4. To familiarize students with industry-standard whisky service practices

Professional service aspects—including appropriate glassware selection, serving temperatures, and presentation etiquette—were demonstrated. This prepared students for bar and fine-dining roles, focusing on guest engagement, menu suggestions, and premium spirit handling.

5. To explore food and whisky pairing principles

The session introduced techniques for pairing whisky with complementary food elements, teaching students how to create balanced and contrasting flavour experiences. This enriched their ability to design refined tasting menus and enhanced guest experiences.

6. To apply theoretical knowledge in a practical, supervised setting

By participating in live tasting sessions, students were able to translate classroom concepts into real-time application. This hands-on approach promoted active learning, critical thinking, and long-term retention.

7. To build confidence and professionalism in beverage presentation and service

The session offered students a platform to practice presenting, describing, and serving whisky in a professional setting. It boosted their confidence, communication, and customer service skills—essential for careers in bartending, beverage consulting, luxury dining, and hospitality management.

Introduction to Whisky

Mr. Mukesh Kumar began the session by introducing the basics of whisky, including its definition, types, and production process. He explained that whisky is a spirit made from fermented grain mash, aged in oak barrels, and can be categorized into various types, such Scotch- Irish, Bourbon, and others.

Whisky Tasting and Evaluation

The session proceeded with a whisky tasting and evaluation segment, where Mr. Kumar guided the participants through the art of sensory evaluation. He emphasized the importance of nosing, tasting, and finishing, and provided tips on how to describe the whisky's flavor profile.



Whisky and Food Pairing

Mr. Kumar also discussed the principles of whisky and food pairing, highlighting the importance of complementary and contrasting flavors. He provided examples of successful pairings, such as whisky and cheese, whisky and chocolate, and others.

Whisky Regions and Styles

The session covered an overview of major whisky-producing regions, including Scotland, Ireland, and the United States. Mr. Kumar explained the characteristics of different whisky styles, such as smoky, spicy, fruity, and others.

Whisky Production Process

Mr. Kumar delved into the whisky production process, explaining the steps involved in malting, mashing, fermentation, distillation, and maturation. He highlighted the significance of oak barrels in whisky production and their impact on the final product.

Whisky Terminology

The session also covered whisky terminology, including terms like "single malt," "blended," and "cask strength." Mr. Kumar explained the importance of understanding whisky labels, including age statements, vintage, and bottling information.

Whisky and Culture

Mr. Kumar discussed the cultural significance of whisky, highlighting its history, traditions, and rituals. He emphasized the role of whisky in social gatherings and celebrations.

Description Activity -1

The **School of Hotel Management and Catering Technology (SOHMCT)** at **K.R. Mangalam University** successfully organized a **professional whisky tasting session**, designed to deepen students' understanding of **premium spirits** and their **service protocols** within the **hospitality industry**. This **experiential learning activity** was conducted under the expert supervision of **Mr. Sanjay Pandey (Assistant Professor)** and led by **Mr. Mukesh Kumar**, a **certified trainer** from the **Saraswati Foundation**, known for his **industry expertise** and **hands-on approach** to **beverage education**.

The session offered a **well-balanced integration of theoretical instruction and practical application**, aligning with **modern hospitality standards**. Students were introduced to the **world of whisky**, with a detailed overview of:

- **Whisky production methods** (distillation, maturation, bottling)
- **Types of whisky** (single malt, blended, grain)
- **Regional characteristics** (notably from **Scotland** and **Ireland**)
- **Service etiquette** and the importance of **responsible alcohol service**

A highlight of the session was the **guided tasting** of two globally renowned whisky brands:

- **Jameson (Ireland)** – appreciated for its **smooth, triple-distilled profile**
- **Ballantine's (Scotland)** – known for its **complex, blended flavor characteristics**

During the **sensory evaluation**, students were trained to assess each whisky's **appearance**, **aroma**, **taste**, and **finish**, both **neat** and **with water**. This process enabled them to **refine their palates**, **understand customer preferences**, and apply **professional service techniques** in a **controlled, educational setting**.

The session further emphasized:

- **Presentation skills** and **guest interaction**
- **Beverage handling procedures**
- **Responsible service** and **industry ethics**
- **Real-world application** through **Q&A** and **trainer-led discussions**

This session not only strengthened students' **technical knowledge** and **service confidence**, but also encouraged a **responsible appreciation of alcoholic beverages**—a critical component of **professional hospitality conduct**. It provided a platform for engaging with **industry standards**, preparing students for roles such as:

- **Bartenders**
- **Beverage stewards**
- **Bar managers**
- **F&B executives**

Moreover, this initiative supported the **United Nations Sustainable Development Goal 4 (Quality Education)** by promoting **skill-based, inclusive**, and **experiential learning**. It effectively **bridged the gap** between **classroom theory** and **industry practice**, giving students a **realistic and guided exposure** to the **nuances of premium beverage service**.

In summary, the **whisky tasting activity** was a **significant and impactful educational experience**, contributing to students':

- **Career readiness**
- **Hospitality knowledge**
- **Global competency**

Steps in Whisky tasting

1. **Prepare the Environment**
   - Choose a quiet, neutral-smelling environment.
   - Use a tulip-shaped or Glencairn glass to concentrate aromas.
   - Avoid strong perfumes or food smells nearby.

2. **Observe the Appearance**
   - Hold the glass up to the light or against a white background.
   - Look at the color: it can range from pale gold to deep amber, indicating cask type and aging.
   - Swirl gently and observe the "legs" or "tears"—this gives clues about alcohol content and body.

3. **Nose (Smell) the Whisky**
   - Bring the glass to your nose and inhale gently.
   - Try identifying layers of aroma: fruity, floral, smoky, spicy, woody, etc.
   - Take multiple sniffs—aromas evolve as the whisky sits and breathes.

4. **Add a Few Drops of Water (Optional)**
   - A few drops of water can "open up" the whisky, releasing hidden aromas and flavors.
   - Try nosing again after adding water to note any changes.

5. **Taste the Whisky**
   - Take a small sip and let it coat your tongue.
   - Move it around your mouth to detect various flavor notes—sweetness, spices, peat, oak, fruit, etc.
   - Assess the mouthfeel—is it smooth, creamy, oily, or sharp?

6. **Consider the Finish**
   - Swallow slowly and observe the aftertaste (the "finish").
   - A good whisky often has a long and complex finish, with flavors lingering or evolving.

7. **Reflect and Record**
   - Take notes on aroma, taste, mouthfeel, and finish.
   - Use a tasting wheel or flavor chart to help describe what you perceive.

About Whisky



Ballantine's Scotch Whisky – A Detailed Overview

1. Brand Introduction

- **Name**: Ballantine's
- **Type**: Blended Scotch Whisky
- **Origin**: Scotland
- **Owner**: Pernod Ricard
- **Founded**: 1827 by George Ballantine in Edinburgh

Ballantine's is known for its smooth, balanced flavor and high-quality blending of single malts and grain whiskies. It's one of the best-selling Scotch whisky brands globally, particularly popular in Europe and Asia.

2. Key Features

- **Style**: Blended Scotch whisky made from a combination of single malt and single grain whiskies from across Scotland.
- **Blend Composition**: Uses over 50 malts and 4 single grain whiskies, with key malts from **Miltonduff** and **Glenburgie** distilleries forming the heart of the blend.
- **Flavor Profile**: Typically smooth and rich, with notes of honey, vanilla, toffee, oak.

3. Popular Expressions

Expression	Age	Tasting Notes
Ballantine's Finest	NAS (No Age Statement)	Soft, sweet, and elegant with hints of milk chocolate, red apple, and vanilla.
Ballantine's 12 Year Old	12 Years	Honey sweetness, floral hints, oak spices, and a creamy finish.
Ballantine's 17 Year Old	17 Years	Smooth, refined, with notes of oak, smoke, vanilla, and dried fruit. A favorite among whisky critics.
Ballantine's 21 Year Old	21 Years	Deep and complex, with dried fruit, heather honey, spices, and a long finish.
Ballantine's 30 Year Old	30 Years	Luxurious and rare, rich with oak, smoky undertones, and elegant fruitiness.
Ballantine's Single Malts	Varies	Recently launched single malt expressions from Miltonduff, Glenburgie, and Glentauchers to highlight the core malts used in their blends.

4. Production and Craftsmanship

- Ballantine's whiskies are matured in **American oak** and **European oak casks** to achieve depth

and balance.

- The master blender ensures consistency across batches, making Ballantine's known for its smooth character and approachable profile.

5. Serving Suggestions

- **Neat** or **on the rocks** to appreciate its character.
- Works well in classic cocktails like:
  - **Whisky Sour**
  - **Old Fashioned**
  - **Ballantine's & Soda** (highball style)

6. Awards & Recognition

- Ballantine's 17 Year Old and 21 Year Old have received high ratings from whisky critics like Jim Murray and numerous international spirits competitions.
- Often praised for its **consistency**, **value**, and **accessibility**.

7. Brand Identity & Marketing

- Known for the tagline: **"Stay True"**
- Appeals to a younger, urban audience through music and cultural partnerships.
- Strong global presence in over **160 countries**.

Jameson Irish Whisky – Detailed Overview



1. Brand Introduction

- **Name**: Jameson
- **Type**: Irish Whisky
- **Origin**: Ireland
- **Founded**: 1780 by John Jameson in Dublin
- **Owner**: Pernod Ricard

Jameson is the world's best-selling Irish whisky, known for its smoothness, balanced flavor, and triple-distilled purity. It holds a prestigious position in the global whisky market and is loved by both newcomers and seasoned whisky drinkers.

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2. Production Process

- Jameson is traditionally **triple distilled** in copper pot stills, a hallmark of Irish whisky that gives it a lighter and smoother character compared to Scotch whiskies, which are usually distilled twice.
- Made from a mix of malted and unmated barley, the whisky is aged in oak casks, typically former bourbon and sherry barrels, for a minimum of 4 years.

- The blending process ensures a consistent flavour profile that is approachable and versatile.

3. Flavour Profile

- **Aroma**: Light floral notes, hints of spice, vanilla, and toasted wood.
- **Taste**: Smooth and mellow with flavours of vanilla, sweet, toasted wood, subtle spice, and a touch of sherry sweetness.
- **Finish**: Clean, warm, and lingering with gentle hints of spice and oak.

4. Popular Expressions

Expression	Age	Tasting Notes
Jameson Original	NAS (No Age Statement)	Smooth, balanced with vanilla, nutty and sweet spice notes.
Jameson Black Barrel	NAS	Richer, with toasted wood and caramel, deeper spice notes.
Jameson Caskmates	NAS	Finished in craft beer barrels, adding notes of hops and cocoa.
Jameson 18-Year-Old	18 Years	Complex and rich with sherry sweetness, toasted wood, and dried fruits.
Jameson Gold Reserve	NAS	A blend of rare old whiskys with smooth, creamy, and nutty flavours.

5. Serving Suggestions

- Enjoy neat, on the rocks, or with a splash of water.
- Popular in cocktails such as:
  - **Jameson & Ginger**
  - **Irish Coffee**
  - **Jameson Sour**

6. Brand Identity & Market Presence

- Jameson embraces its Irish heritage, focusing on craftsmanship and smoothness.
- The brand is active in sponsoring music and cultural events, appealing to a younger

demographic.

- Widely available in over 130 countries, Jameson is synonymous with Irish whisky globally.

Jack Daniel's Tennessee Whisky – Detailed Overview



1. Brand Introduction

- **Name**: Jack Daniel's
- **Type**: Tennessee Whisky
- **Origin**: Lynchburg, Tennessee, USA
- **Founded**: 1866 by Jasper Newton "Jack" Daniel
- **Owner**: Brown-Forman Corporation

Jack Daniel's is one of the most iconic and best-selling American whiskys worldwide. It is famous for its distinctive smooth flavour, black label, and the unique charcoal mellowing process that defines

Tennessee whisky.

2. Production Process

- Jack Daniel's is classified as Tennessee whisky, which is similar to bourbon but undergoes an additional step called the **Lincoln County Process**.
- In this process, the distilled spirit is filtered through 10 feet of sugar maple charcoal before aging, which smooths out the whisky and removes impurities.
- The whisky is made primarily from a mash bill of **corn (at least 51%)**, with rye and malted barley as secondary grains.
- It is aged in new, charred American oak barrels, which give it a rich amber colour and robust flavour.

3. Flavour Profile

- **Aroma**: Sweet vanilla, caramel, toasted oak, and subtle spice.
- **Taste**: Smooth and mellow with notes of caramel, vanilla, toasted oak, and hints of fruit and spice.
- **Finish**: Long, warm, and slightly sweet with a gentle smoky undertone.

4. Popular Expressions

Expression	Age	Tasting Notes
Jack Daniel's Old No. 7	NAS (No Age Statement)	Classic smooth Tennessee whisky with caramel, vanilla, and oak flavours.
Gentleman Jack	NAS	Twice charcoal mellowed for extra smoothness, softer and lighter than Old No. 7.
Jack Daniel's Single Barrel	NAS	Richer, bolder flavour with notes of toasted nuts, caramel, and spices.
Jack Daniel's Tennessee Honey	NAS	Whisky blended with honey liqueur for a sweet and smooth taste.
Jack Daniel's Tennessee Fire	NAS	Whisky blended with cinnamon liqueur, spicy and warming.

5. Serving Suggestions

- Enjoy neat, on the rocks, or with a splash of water.
- Popular mixers include cola, ginger ale, or lemonade.
- Commonly used in cocktails such as:
  - **Jack and Coke**
  - **Lynchburg Lemonade**
  - **Whisky Sour**

6. Brand Identity & Cultural Impact

- Jack Daniel's black label and square bottle are instantly recognizable worldwide.
- The brand emphasizes tradition, quality, and craftsmanship, with tours and tastings at the historic Lynchburg distillery.

Industrial Relevance and Application of Knowledge for the Future

The **whisky tasting activity** holds substantial **industrial significance**, particularly for students aspiring to build careers in **hospitality**, **food and beverage service**, and **bar management**. By interacting directly with **premium international brands** such as **Jameson (Ireland)** and **Ballantine's (Scotland)**, students gained **firsthand exposure** to products they are likely to encounter in **luxury hotels**, **fine-dining establishments**, **lounges**, and **high-end bars**.

Understanding the **origins**, **production techniques**, and **tasting profiles** of various whiskies equips students with the ability to **confidently recommend**, **present**, and **serve premium spirits** to a diverse clientele—thereby enhancing **guest satisfaction** and **elevating service standards**. Under the expert mentorship of industry professionals, students also developed insights into **responsible alcohol service**, **customer engagement**, and **professional conduct**—all of which are critical competencies in modern hospitality environments.

These practical learnings are directly applicable to future roles as:

- **Bartenders**
- **Beverage managers**
- **Sommeliers**
- **F&B executives**

Beyond technical knowledge, the activity also fostered **essential soft skills** such as:

- **Effective communication**
- **Attention to detail**

- **Sensory evaluation**
- **Cultural appreciation** of global beverage traditions

As the hospitality industry increasingly focuses on **personalized service** and **product knowledge**, such **experiential learning opportunities** ensure that students are **industry-ready**, equipped with both the **technical expertise** and **professional confidence** needed to excel in competitive and dynamic service environments.

Key Takeaways from the Session

- **Understanding Whisky Varieties:**
  Gained insights into different whisky types—**Scotch**, **Bourbon**, **Irish**, etc.—and their **distinct characteristics**.
- **Production Process Knowledge:**
  Learned the complete whisky-making journey, from **malting and fermentation** to **distillation** and **aging**.
- **Tasting Techniques & Sensory Analysis:**
  Received practical training in **whisky tasting**, evaluating **appearance**, **aroma**, **flavour**, and **finish**.
- **Global Cultural Context:**
  Explored how whisky is **perceived and consumed** across various **countries and cultures**, enhancing cultural sensitivity and product knowledge.
- **Career Relevance:**
  Understood how **spirit knowledge enhances employability**, boosts confidence in **guest service**, and strengthens **industry readiness**.

Description Activity 2:

Whisky Cocktail Competition: Fostering Creativity and Hands-On Mixology Skills

Overview

Following the successful **whisky tasting session**, the **School of Hotel Management and Catering Technology (SOHMCT)** at **K.R. Mangalam University** hosted a dynamic **Cocktail Competition** designed to provide students with a platform to apply their newly acquired knowledge in a **creative and competitive environment**.

This hands-on activity built upon the concepts learned during the tasting session, using the same **premium spirits—Jameson Irish Whisky** and **Ballantine's Scotch Whisky**—as the base for **innovative cocktail creations**.

Event Structure and Execution

Students participated in **teams of two**, encouraging **collaboration**, **role-sharing**, and **teamwork**. Under the expert guidance of **Mr. Sanjay Pandey**, a seasoned hospitality educator, students demonstrated competencies in:

- **Mixology**
- **Flavour profiling and balancing**
- **Aesthetic presentation**
- **Customer-oriented service techniques**

Each team was encouraged to craft **unique whisky-based cocktails** using **fresh ingredients**, **herbs**, **garnishes**, and **complementary mixers**—all while adhering to professional **hygiene** and **service etiquette**.

Objective of the Event

The primary goal of the cocktail competition was to **bridge theory with practice**, allowing students to:

- Apply their knowledge of **whisky and spirits**
- Develop **hands-on mixology skills**
- Innovate using **flavour pairings** and **presentation techniques**
- Foster **teamwork**, **communication**, and **time management**
- Simulate a **real-world bar competition** under expert supervision
- Gain confidence in **beverage service** and **guest interaction**

Methods of Cocktail Preparation

Students explored both **classic** and **modern mixology techniques**, including:

1. **Shaking** – For fruit-based and juicy cocktails, ensuring full integration and aeration.

2. **Stirring** – Used for spirit-forward drinks requiring clarity and minimal dilution.
3. **Building** – Layering ingredients directly in the glass for highball-style or visually layered drinks.
4. **Muddling** – To extract fresh flavours from fruits and herbs like mint or citrus.
5. **Layering and Flambéing** – Advanced techniques used for flair, presentation, and aromatic enhancement.

Creativity and Innovation

The competition showcased remarkable **student creativity**, with participants experimenting using:

- **Fresh fruits**: Orange, lime, berries, pineapple
- **Infused syrups**: Basil, rosemary, cinnamon
- **Unique mixers**: Ginger ale, tonic, cold brew coffee
- **Garnishes**: Dehydrated citrus, edible flowers, chocolate shavings, cinnamon sticks

Each cocktail was given a **signature name** reflecting themes such as seasons, cultural inspirations, or emotional experiences (e.g., *Smoky Sunset*, *Minty Irish Kiss*, *Highland Breeze*). Students confidently managed **glassware**, **bar tools**, and **guest-style presentations** with professional flair.

Judging Criteria

A panel of **academic and industry experts**, led by **Mr. Sanjay Pandey**, evaluated teams based on the following parameters:

1. **Taste and Balance** – Flavour harmony and effective whisky integration
2. **Creativity and Originality** – Innovation in recipe, concept, and naming
3. **Presentation and Garnishing** – Visual appeal and garnish technique
4. **Technical Execution** – Proper use of equipment and cleanliness
5. **Team Coordination and Communication** – Role clarity, explanation, and teamwork
6. **Professional Conduct** – Confidence, time management, hygiene, and guest interaction

Learning Outcomes

The cocktail competition delivered significant **experiential learning value**, reinforcing the following outcomes:

- **Practical application** of spirit knowledge in cocktail creation
- **Development of fine motor skills** in measuring, pouring, and garnishing
- Enhanced understanding of **flavour profiles**, mixers, and presentation
- Strengthened **teamwork** and **time management** under pressure
- Improved **public speaking** and **customer engagement**
- Realistic exposure to **industry expectations** in bar setup, hygiene, and service

Methodology Adopted by Students

1. Whisky Tasting Session Methodology

Under the mentorship of **Mr. Sanjay Pandey** and **Mr. Mukesh Kumar**, students followed a structured **sensory evaluation framework**, which included:

- **Pre-Tasting Brief**: Overview of brand history, production methods, and region-specific characteristics
- **Step-by-Step Evaluation**:
  - **Visual Inspection** – Observing clarity, color, and viscosity
  - **Nosing** – Identifying aromas like vanilla, oak, spice, citrus
  - **Palate Tasting** – Sipping slowly to evaluate texture and taste complexity
  - **Finish** – Analyzing the aftertaste and lingering notes
- **Note-Taking**: Tasting sheets were used for comparison and critical analysis
- **Interactive Learning**: Students participated in reflective discussions and Q&A

2. Cocktail Competition Methodology

The methodology here was **execution-based**, involving:

- **Team Formation**: To encourage **collaboration** and **shared responsibility**
- **Concept Development**: Based on flavour profiles of Jameson and Ballantine's
- **Recipe Trials**: Experimentation with herbs, fruits, bitters, and syrups
- **Preparation Methods**: Chosen based on drink type (shaking, stirring, building, muddling)
- **Live Presentation**: Cocktails were served with a concept explanation and proper bar etiquette
- **Professional Standards**: Mise-en-place, hygiene, waste management, and time adherence were strictly followed

Conclusion

The Whisky Appreciation Workshop, conducted by Mr. Mukesh Kumar at K.R. Mangalam University, proved to be an engaging and informative experience for the students of the School of Hotel Management and Catering Technology (SOHMCT). Drawing on his extensive industry experience and WSET certification, Mr. Kumar delivered a comprehensive session covering whisky varieties, production techniques, tasting methods, and the global whisky culture.

Through his interactive and dynamic teaching style, Mr. Kumar made the workshop both enjoyable and educational. This approach helped students gain a deeper understanding of one of the world's most renowned spirits. In addition to theoretical knowledge, the workshop provided essential practical insights that are vital for students pursuing careers in hospitality and beverage management.

K.R. Mangalam University extends its sincere gratitude to Mr. Kumar for his valuable contribution and eagerly anticipates future opportunities to collaborate and further equip students with industry-relevant skills and confidence.

Key Takeaways from the Workshop:

- **Understanding Whisky Varieties:** An extensive overview of different types of whisky, including Scotch, Bourbon, Irish, and their unique characteristics.
- **Production Process:** A detailed explanation of whisky-making stages, from malting and fermentation to distillation and aging.
- **Tasting Techniques:** Practical training on how to taste and evaluate whisky using sensory analysis.
- **Global Whisky Culture:** Insights into whisky traditions, consumption habits, and cultural significance worldwide.
- **Career Relevance:** Emphasizing the importance of spirit knowledge in hospitality and beverage service to enhance students' employability and industry preparedness.

Overall Summary:

The workshop successfully combined theoretical learning with hands-on experience, significantly enriching students' appreciation of whisky while enhancing their hospitality skill set. It served as a vital link between academic knowledge and practical industry application, preparing participants for rewarding careers in beverage management and luxury service sectors.

- **Reference**

1. **The Whisky Dictionary" by Ian Wisniewski**
    - A glossary-style reference with definitions, terminology, and whisky production insights.
2. **Liquid Intelligence: The Art and Science of the Perfect Cocktail" by Dave Arnold**

- A detailed mixology science book covering muddling, layering, shaking, and bar innovation.
- ISBN: 9780393089035

3. **"The Bar Book: Elements of Cocktail Technique" by Jeffrey Morgenthaler**

- A must-have guide on cocktail methods, measurements, glassware, and bartending fundamentals.
- ISBN: 9781452113845

1. **Whiskey Distillation Process Explained – Whisky.com**
   https://youtu.be/8ZhKqgzgkrI
2. **Difference Between Scotch, Bourbon & Whiskey | Flaviar**
   https://youtu.be/W3ImiO0dPz0
3. • **How to Make a Cocktail: Shaking, Stirring, Muddling Techniques**
   https://youtu.be/hnWz47G9G8k
4. • **Whisky Mixology Techniques & Garnishing Tips – Drink Lab**
   https://youtu.be/WV6zwF3J9gU

Appendix:

Photo 1: Mr. Mukesh telling students about whisky

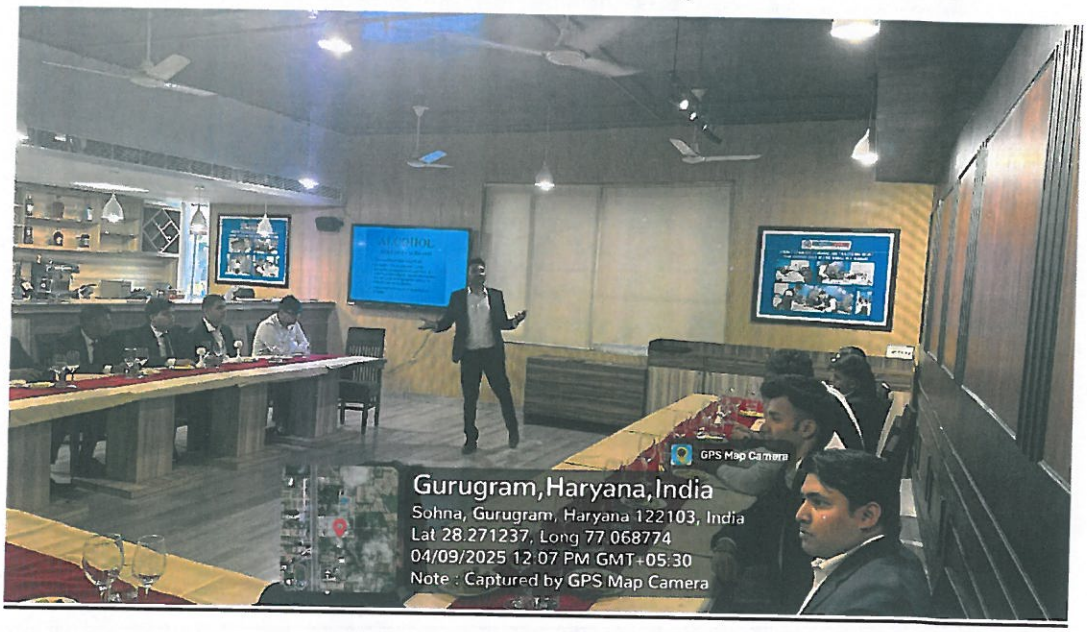


Photo 2: Students are asking questions related to whisky tasting



Photo 3: Students are tasting whisky



Photo 4: Group picture od our students with the trainer



Photo 5: Our student Manav and Aryan are making their cocktail

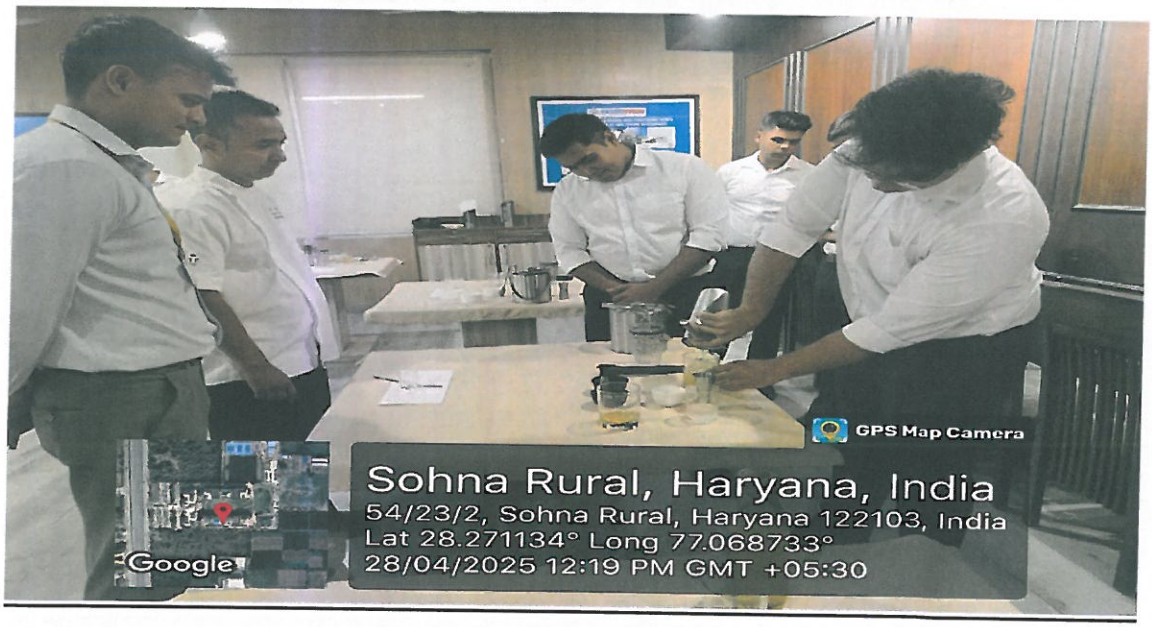


Photo 6: Myank is explaining his drink



Photo 7: Students explaining their cocktail to the guest


GPS Map Camera
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54/23/2, Sohna Rural, Haryana 122103, India
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Whisky Appreciation Session

LCWC® Awards

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Registration No. 2015001209

CERTIFICATE OF ATTENDACE

THIS IS AWARDED TO

Aryan Dhankar

FOR ATTENDING A WHISKY APPRECIATION SESSION

PRESENETD BY
SOMMELIER MUKESH KUMAR

AT
KR MANGALAM UNIVERSITY, GURUGRAM
09 APRIL 2025

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Whisky Appreciation Session

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CERTIFICATE OF ATTENDACE

THIS IS AWARDED TO

Vyom Pruthi

FOR ATTENDING A WHISKY APPRECIATION SESSION

PRESENETD BY
SOMMELIER MUKESH KUMAR

AT
KR MANGALAM UNIVERSITY, GURUGRAM
09 APRIL 2025

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FOR ATTENDING A WHISKY APPRECIATION SESSION

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AT
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09 APRIL 2025

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THIS IS AWARDED TO

Chirag

FOR ATTENDING A WHISKY APPRECIATION SESSION

PRESENETD BY
SOMMELIER MUKESH KUMAR

AT
KR MANGALAM UNIVERSITY, GURUGRAM
09 APRIL 2025

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K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

CERTIFICATE

— OF PARTICIPATION —

The following award given to

Aryan Dhankhar

in recognition of his/her participation in the Cocktail Competition held at K. R. Mangalam University, in collaboration with Saraswati Foundation.
We appreciate your enthusiasm and creativity in showcasing your mixology skills.

Mr. Sanjay Pandey	Dr. Anjana Singh	Mr. Mukesh Kumar
Assistant Professor, SOHMCT	Dean SOHMCT	Hospitality and Liquor Trainer

K.R. MANGALAM UNIVERSITY

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CERTIFICATE

— OF PARTICIPATION —

The following award given to

Vyom Pruthi

in recognition of his/her participation in the Cocktail Competition held at K. R. Mangalam University, in collaboration with Saraswati Foundation.
We appreciate your enthusiasm and creativity in showcasing your mixology skills.

Mr. Sanjay Pandey	Dr. Anjana Singh	Mr. Mukesh Kumar
Assistant Professor, SOHMCT	Dean SOHMCT	Hospitality and Liquor Trainer

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The following award given to

Mayank

in recognition of his/her participation in the Cocktail Competition held at K. R. Mangalam University, in collaboration with Saraswati Foundation.
We appreciate your enthusiasm and creativity in showcasing your mixology skills.

Mr. Sanjay Pandey	Dr. Anjana Singh	Mr. Mukesh Kumar
Assistant Professor, SOHMCT	Dean SOHMCT	Hospitality and Liquor Trainer

K.R. MANGALAM UNIVERSITY

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CERTIFICATE

OF PARTICIPATION

The following award given to

Chirag Yadav

in recognition of his/her participation in the Cocktail Competition held at K. R. Mangalam University, in collaboration with Saraswati Foundation.
We appreciate your enthusiasm and creativity in showcasing your mixology skills.

Mr. Sanjay Pandey	Dr. Anjana Singh	Mr. Mukesh Kumar
Assistant Professor, SOHMCT	Dean SOHMCT	Hospitality and Liquor Trainer

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विकसित भारत अभियान
1947 TO 2047

School of Hotel Management & Catering Technology

Project Report on

Whisky Session in Collaboration with

Duration of the Project:

9th April 2025 – 09th May 2025

Project Guide: Mr. Sanjay Pandey (Assistant Professor, SOHMCT)

Project Co-Guide: Mr. Mukesh Kumar, Expert Trainer, Saraswati Foundation

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DECLARATION

We, the students of the School of Hotel Management and Catering Technology (SOHMCT) at K.R. Mangalam University, solemnly affirm that this project report presents a true and faithful account of the Focused Training Session on whisky, organized in collaboration with the Saraswati Foundation. This specialized training was conducted as part of the academic-industry partnership established through a Memorandum of Understanding (MoU), effective from 9th April 2025 to 9th May 2025, at our university campus in Gurugram, Haryana.

The session was held under the mentorship of Mr. Sanjay Pandey (Assistant Professor) and led by Mr. Mukesh Kumar, a certified whisky trainer from the Saraswati Foundation. The primary aim of this initiative was to provide us with hands-on exposure and comprehensive understanding of whisky—covering its varieties, production processes, tasting techniques, and the importance of responsible consumption.

This report encapsulates the valuable insights and experiential learning we acquired during the whisky tasting and cocktail-making sessions. These experiences have not only deepened our theoretical knowledge but also sharpened our practical skills, thereby enriching our hospitality education.

We express our sincere thanks to the Saraswati Foundation and Mr. Mukesh Kumar for their expert guidance, and we are deeply grateful to our faculty mentors for their unwavering support and encouragement throughout the course of this project.

Sr. No.	Student's Name	Roll Number	Program Name	Signature
1.	Rudraksh	2314760008	BHMCT	Rudra
2.	Raghav Sodhi	2314760013	BHMCT	Rag
3.	Lakshay Papneja	2314760003	BHMCT	Lakshay
4.	Anuj	2314760017	BHMCT	Anuj

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1947 TO 2047

CERTIFICATE

This is to **formally certify** that the students of the **Bachelor of Hotel Management and Catering Technology (BHMCT)** program, as listed above, have **successfully completed** their academic project titled:

"Focused Training Session in Collaboration with Saraswati Foundation."

This project reflects the students' active engagement in a series of experiential learning activities, including a focused training session, an immersive whisky tasting workshop, and a cocktail-making competition. These sessions were conducted under the **academic guidance** of **Mr. Sanjay Pandey** (*Assistant Professor*) and **professionally facilitated** by **Mr. Mukesh Kumar**, a **certified trainer** from the **Saraswati Foundation**. Mr. Kumar delivered **comprehensive training** on **whisky appreciation, production techniques, tasting methodology**, and principles of **responsible alcohol service**.

The project report submitted by the students is based on their **hands-on experience, independent research**, and **critical reflection** throughout the training and competition. All references have been **properly cited** in alignment with the university's standards of **academic integrity**.

This certificate stands as a **formal recognition** of the students' **dedication, professional development**, and the **successful completion** of this **experiential learning initiative** as an integral component of their academic curriculum.

Sr. No.	Student's Name	Roll Number	Program Name	Signature
1.	Rudraksh	2314760008	BHMCT	
2.	Raghav Sodhi	2314760013	BHMCT	
3.	Lakshay Papneja	2314760003	BHMCT	
4.	Anuj	2314760017	BHMCT	

Mr. Sanjay Pandey
Assistant Professor
SOHMCT

Mr. Mukesh Kumar
Hospitality and Liquor Trainer
Saraswati Foundation

INTRODUCTION

K.R. Mangalam University's School of Hotel Management and Catering Technology (SOHMCT) recently had the prestigious opportunity to host a **Focused Whisky Training Session** facilitated by the distinguished **Mr. Mukesh Kumar**, a certified spirits educator accredited by the Wine & Spirit Education Trust (WSET). With years of professional experience as a former sommelier at **Sula Vineyards**, Mr. Kumar brought unparalleled industry insights, refined tasting skills, and global expertise in the field of alcoholic beverages to this academic platform.

The session was designed as a dynamic blend of theory and practice, providing students with a **holistic understanding of the world of whisky**. Mr. Kumar initiated the workshop by laying a strong foundation on the history, origin, and evolution of whisky across different regions including Scotland, Ireland, the United States, Canada, and Japan. He elaborated on the distinctive characteristics that define each type of whisky—such as Scotch, Bourbon, Rye, Single Malt, and Blended Whiskies—and the cultural significance they hold in global beverage traditions.

A significant focus was placed on the whisky production process, where students learned about each intricate stage—malting, mashing, fermentation, distillation, maturation in oak barrels, and finally, bottling. Mr. Kumar used visual aids, live demonstrations, and samples to make each step vivid and understandable. Students were also introduced to the importance of terroir, aging, and cask finishing, helping them grasp how flavour profiles develop over time.

The most impactful segment was the guided whisky tasting session, where Mr. Kumar walked the students through the sensory analysis of various whisky expressions. Students were taught to assess the **appearance (colour and clarity), nose (aroma), palate (taste and texture), and finish (aftertaste)** of whisky, using professional tasting techniques and vocabulary. This exercise emphasized the importance of olfactory skills, palate training, and the language of sensory description—essential tools for any aspiring beverage professional or sommelier.

In addition, the session touched on the principles of responsible alcohol service, ensuring that students not only appreciate whisky but also understand the ethical and legal responsibilities associated with its service in hospitality settings. Mr. Kumar emphasized the role of moderation, guest safety, and responsible consumption practices, aligning the session with industry standards and hospitality best practices.

The session concluded with an **interactive Q&A round**, where students engaged directly with Mr. Kumar to clarify doubts, share observations, and gain career advice related to beverage management, bar operations, and international certifications like **WSET**.

This experiential learning initiative was a transformational experience for the students, as it:

- Enhanced their beverage knowledge
- Improved their sensory and analytical skills
- Strengthened their communication and product presentation abilities
- Prepared them for advanced roles in bar operations, luxury dining, and wine & spirit consultancy

The School of Hotel Management and Catering Technology remains committed to providing such industry-integrated academic experiences. By hosting renowned professionals like Mr. Mukesh Kumar, the institution ensures that its students receive practical exposure, global perspective, and the confidence to excel in the fast-evolving world of hospitality and beverage management.

Activity I: Whisky Tasting Session

Students actively participated in a **professional whisky tasting session**, where they explored a wide range of **whisky types** and their **distinct flavour profiles**. They were introduced to **sensory evaluation techniques**, including how to assess aroma, taste, and finish, and were also guided through the **principles of food and whisky pairing**. This immersive experience significantly enriched their understanding of **whisky appreciation** and helped develop essential skills in **professional beverage service**.

Activity II: Cocktail-Making Competition

Following the tasting session, a **cocktail-making competition** was organized for the participating students. They showcased their **creativity** and **mixology expertise** by crafting innovative **whisky-based cocktails**. This activity provided a **practical platform** for students to apply their learning in a **realistic, high-pressure environment**, with their performances evaluated by a panel of **industry professionals**, adding **real-world relevance** and professional credibility to the experience.

This initiative was led by **Mr. Sanjay Pandey**, Assistant Professor at SOHMCT, and featured expert instruction by **Mr. Mukesh Kumar** from the **Saraswati Foundation**, a **certified WSET trainer**. The entire program—including tasting and cocktail activities—was **assessed by academic and industry experts**, providing students with **constructive feedback**, **critical insights**, and **real-time performance evaluation**.

The core objective of this initiative was to strengthen students' **technical knowledge**, **sensory evaluation abilities**, and **creative thinking**, simulating **real-world beverage service and mixology**

practices within a structured academic setting.

Alignment with UN Sustainable Development Goal (SDG) 4: Quality Education

This whisky training initiative strongly aligns with **SDG 4: Quality Education**, which promotes **inclusive**, **equitable**, and **high-quality education**, while encouraging **lifelong learning opportunities**.

The session contributed to SDG 4 by delivering:

- **Skill-based, experiential learning** tailored to contemporary **hospitality industry standards**
- **Hands-on exposure** to **beverage knowledge**, **sensory evaluation**, and **service techniques**
- Opportunities for **creative growth** through **cocktail formulation** and **food pairing exercises**
- Active **industry-academic collaboration**, bridging the gap between **theoretical learning** and **practical application**

By fostering **professional competence**, **innovation**, and **self-assurance** among hospitality students, this initiative plays a meaningful role in enhancing the **quality, relevance, and impact of hospitality education**, thus contributing directly to the goals outlined in **SDG 4**.

About Saraswati Foundation

The **Saraswati Foundation** stands as a **premier institution** committed to **training**, **skill development**, and **professional capacity building** within the **hospitality and beverage industry**. Established with a vision to uplift vocational education standards in India, the Foundation plays a **transformative role** in shaping the next generation of **hospitality professionals**, equipping them with both **practical expertise** and **industry-relevant knowledge**.

With a **strong reputation** for delivering **high-impact**, **experientially driven training programs**, the Saraswati Foundation serves as a crucial bridge between **academic instruction** and the **dynamic demands of the real-world workplace**. The Foundation collaborates extensively with **leading universities, hotel management schools**, and **industry partners** to create learning experiences that are both **immersive** and **industry-aligned**.

At the heart of the Foundation's success is its **distinguished team of certified trainers**, including industry veterans like **Mr. Mukesh Kumar**—a **Wine & Spirit Education Trust (WSET)-certified professional** and former **sommelier at Sula Vineyards**. These trainers bring with them a rich blend

of **practical experience**, **subject-matter expertise**, and **instructional excellence**, ensuring that students receive **hands-on training** of the highest calibre.

The Foundation's curriculum is carefully structured to address **key areas of professional competence**, including:

- **Beverage appreciation and classification**
- **Whisky and wine tasting methodologies**
- **Bar operations and responsible alcohol service**
- **Hospitality service protocols and SOPs**
- **Customer interaction and service excellence**
- **Food and beverage pairing techniques**

Through **interactive workshops**, **live demonstrations**, and **industry simulations**, students gain **first-hand exposure** to modern hospitality standards, learning to apply classroom knowledge to **real-time service scenarios**. This not only enhances their **technical skills**, but also fosters **critical thinking**, **creativity**, **professional etiquette**, and the **confidence** required to thrive in a **fast-paced hospitality environment**.

Moreover, the Saraswati Foundation remains deeply committed to **supporting India's Skill India Mission** and aligns its programs with the principles of **competency-based education**. Its emphasis on **practical learning outcomes**, **industry certifications**, and **career-readiness** ensures that graduates are well-prepared to enter the workforce with **confidence and capability**.

In essence, the Saraswati Foundation is not just an educational body—it is a **catalyst for professional growth** and a **driving force behind hospitality excellence** in India. By empowering students with the skills, values, and vision needed for long-term success, the Foundation continues to make a **profound impact on the future of the hospitality industry** across the country.

Relevance to Hospitality Education

The **whisky training session** conducted at **K.R. Mangalam University's School of Hotel Management and Catering Technology (SOHMCT)** stands as a significant milestone in the advancement of **hospitality education**, particularly within the specialized domain of **beverage management**. In the context of today's rapidly evolving and highly competitive **hospitality industry**, a strong foundation in **premium and niche beverage segments**—such

as **whisky**—is no longer a luxury but a necessity for aspiring professionals seeking excellence in their careers.

This training initiative provided students with a **holistic and structured understanding** of whisky, encompassing its **rich history, regional classifications, production methods**, and **global styles**. By learning about the origins of whisky in countries like **Scotland, Ireland, the U.S., and Japan**, students gained a broader perspective of **international beverage traditions**, enabling them to appreciate whisky not just as a drink, but as a **cultural artifact** and a key component of **luxury dining and bar service**.

Beyond theoretical knowledge, the session placed a strong emphasis on **practical skill development**—a hallmark of effective hospitality education. Students were guided through **sensory evaluation techniques**, learning how to assess whisky based on **aroma, taste, mouthfeel, and finish**. They also explored the fundamentals of **food and whisky pairing**, acquiring the ability to recommend combinations that enhance both the guest experience and revenue potential in food and beverage establishments.

These **experiential learning components** are crucial in building **real-world competence**, allowing students to:

- Develop a **refined palate** and appreciation for complex flavor profiles
- Make **informed service decisions** based on guest preferences and context
- Cultivate **attention to detail, product knowledge**, and **professional communication skills**

The session was further enhanced by a **cocktail-making competition**, where students demonstrated their **creativity, innovation**, and **mixology skills** by crafting original **whisky-based cocktails**. This activity simulated **real-time bar operations**, complete with **guest interaction scenarios** and **industry-standard evaluations** conducted by professionals. Such hands-on experiences are instrumental in preparing students for roles such as **bartenders, sommeliers, bar managers**, and **F&B service professionals**.

Moreover, the training module helped bridge the often-noted gap between **classroom instruction** and **practical industry application**. By combining **academic supervision** with **industry facilitation**, the initiative fostered a learning environment where **critical thinking, technical skills**, and **creative experimentation** could flourish. This aligns perfectly with the goals of **experiential hospitality education**, which prioritizes **student engagement**,

industry exposure, and **job readiness**.

Objective of the Report

This report presents a **comprehensive overview** of the **Whisky Training Project** conducted at **The Practical Restaurant**, located on the Ground Floor of **C Block**, **K.R. Mangalam University**. The project witnessed enthusiastic involvement from students of the **4th and 6th semesters** of the **School of Hotel Management and Catering Technology (SOHMCT)** and was designed as a structured, immersive, and career-enhancing initiative.
Conceived as a blend of **academic enrichment** and **practical exposure**, the project offered students an opportunity to explore the **complex world of whisky** through curated training sessions, **live tasting experiences**, and a **cocktail-making competition**. This document outlines the key components of the project, highlights significant moments, and evaluates its role in developing **professional competencies**, **creative thinking**, and **industry readiness** among participating students.

Objectives of the Whisky Training Project

1. **Academic Enrichment**
   To complement classroom learning with **comprehensive, real-world knowledge** of whisky—covering its **history**, **global categories**, **distillation techniques**, and **leading brands**—thereby enhancing students' **theoretical foundations** in beverage studies.
2. **Practical Experience**
   To provide **hands-on involvement** in the **planning and execution** of a professional beverage-related project. This included **event logistics**, **venue setup**, and **service delivery**, helping students build **operational skills** aligned with industry practices.
3. **Industry Interaction**
   To create opportunities for **engagement with hospitality and beverage industry experts**, allowing students to gain **insight into current trends**, **best practices**, and **career pathways** directly from professionals in the field.

4. **Sensory Training**

   To offer **guided whisky tasting sessions** where students could practice **sensory evaluation**, learning how to analyse **aroma, body, palate, and finish**—essential skills for roles such as **bartenders, sommeliers, and beverage stewards**.

5. **Confidence and Communication Skills**

   To enhance students' **communication abilities** and **teamwork skills** through guest interaction, peer collaboration, and professional dialogue—essential soft skills for success in **hospitality service environments**.

6. **Professionalism in Beverage Service**

   To teach and reinforce **proper service techniques, presentation etiquette**, and **hospitality standards** for serving premium spirits, ensuring students develop the poise and professionalism expected in **fine dining and upscale bar settings**.

7. **Promoting Professional Growth**

   To enable students to receive **constructive feedback** from faculty and industry judges, helping them reflect on their **strengths and improvement areas** while exploring **future opportunities** in the **beverage and hospitality sector**.

8. **Encouraging Healthy Competition**

   To foster a spirit of **positive competition and peer learning** through a **cocktail-making challenge**, encouraging students to apply their creativity and technical knowledge while working collaboratively in a team environment.

9. **Benchmarking Educational Standards**

   To assess student outcomes in relation to **industry expectations**, allowing educators to evaluate the effectiveness of the **SOHMCT curriculum** and identify potential **enhancements in teaching methodology** and **course content**.

10. **Celebrating Student Achievements**

    To honor the **effort, innovation**, and **dedication** demonstrated by all participants, with special recognition given to **award-winning cocktail creations** and the creative processes behind them.

About Whiskey

Ballantine's Whiskey: A Legacy of Sophistication



Ballantine's is one of the world's most renowned Scotch whisky brands, celebrated for its smoothness, balanced flavor, and exceptional blending craftsmanship. Established in 1827 by George Ballantine in Edinburgh, Scotland, the brand has grown from a small grocery store offering fine whiskies to a globally recognized name in premium Scotch whisky.

History and Heritage
George Ballantine began blending whisky in the mid-19th century to cater to an increasing demand for high-quality Scotch. His expertise in selecting and blending fine malt and grain whiskies quickly earned a loyal customer base. By the early 20th century, Ballantine's had established itself as a respected name, and in 1938, it received the Royal Warrant from the British monarchy—signifying the brand's premium quality and prestige.

Production and Blending
Ballantine's is known for its blended Scotch whisky, expertly combining multiple single malt and grain whiskies. The brand draws from an extensive selection of over 50 single malts and four grain whiskies, primarily from key regions like Speyside, Highlands, Islay, and Lowlands. The signature smoothness of Ballantine's comes from the use of high-quality grains and a long maturation process in oak casks.

Key Variants

- **Ballantine's Finest**: The flagship expression, known for its light gold color, smooth character, and subtle notes of chocolate, vanilla, and floral sweetness.
- **Ballantine's 12-Year-Old**: A more refined blend with a creamier texture and hints of honey, oak, and spice.
- **Ballantine's 17-Year-Old:** A prestigious variant with a deeper, richer flavor profile,

offering notes of smoke, dried fruits, and a long, elegant finish.

- **Ballantine's 21-Year-Old and 30-Year-Old**: Ultra-premium offerings with exceptional depth, complexity, and luxurious character.

Tasting Notes (Ballantine's Finest)

- Appearance: Pale golden
- Nose: Soft, elegant with heather honey, hints of spice, and floral aromas
- Palate: Balanced, with flavors of milk chocolate, red apple, and vanilla
- Finish: Fresh and gentle, with a lingering sweetness

Global Appeal

Ballantine's is the second-largest Scotch whisky brand in the world by volume. It enjoys immense popularity in Europe, Asia, and Latin America, appealing to both new whisky drinkers and seasoned connoisseurs.

Brand Philosophy

The brand's motto, "Stay True," reflects its commitment to authenticity, quality, and staying true to one's character—an ethos that resonates with its diverse, global audience.

Jameson Irish Whiskey: The Pride of Ireland



Jameson Irish Whiskey is one of the most iconic and best-selling Irish whiskies in the world, known for its exceptionally smooth character and rich heritage. Founded in 1780 by John Jameson in Dublin, Ireland, Jameson has played a major role in shaping the global perception of Irish whiskey as smooth, approachable, and of premium quality.

History and Legacy

John Jameson, a Scottish lawyer, moved to Ireland and established the Bow Street Distillery in Dublin. His vision was to produce a triple-distilled whiskey that stood out for its smoothness and drinkability. Over time, Jameson became a household name and a leading ambassador for Irish whiskey on the global stage.

Despite the challenges faced by the Irish whiskey industry during the 20th century, Jameson survived and thrived, eventually becoming a global symbol of Irish pride and craftsmanship. Today, the brand is distilled in Midleton Distillery, County Cork.

Production and Distillation

Jameson is made from a blend of pot still whiskey (a mix of malted and unmalted barley) and fine grain whiskey. The grains are locally sourced and carefully selected to maintain quality.

What sets Jameson apart is its triple distillation process, which results in a much smoother and lighter spirit compared to many double-distilled Scotch whiskies. The spirit is then matured in oak casks—primarily bourbon and sherry barrels—for a minimum of 4 years.

Key Variants

- **Jameson Original**: The flagship blend, renowned for its balance, smoothness, and versatility.
- **Jameson Black Barrel**: A richer, more intense blend aged in double-charred bourbon barrels for deeper flavor and complexity.
- **Jameson Caskmates**: Finished in craft beer barrels (Stout or IPA), offering unique flavor profiles with hoppy or chocolaty notes.
- **Jameson 18-Year-Old:** A premium aged whiskey with notes of wood, spice, and toffee, ideal for sipping.

Tasting Notes (Jameson Original)

- Appearance: Light golden amber
- Nose: Floral fragrance, peppered with spicy wood and sweet notes
- Palate: Exceptionally smooth, with hints of vanilla, toasted wood, and light spice
- Finish: Clean and mellow, with a touch of sweet oak

Global Popularity

Jameson is currently the world's best-selling Irish whiskey, distributed in over 130 countries. It holds a major share in markets such as the United States, South Africa, and across Europe. Its versatility makes it popular in cocktails, whiskey-based drinks, and even as a neat sipper.

Brand Ethos

Jameson's tagline, "Sine Metu" (Latin for "Without Fear"), reflects the adventurous spirit of its founder and the bold, yet smooth nature of the whiskey itself.

Description Activity -1

The School of Hotel Management and Catering Technology (SOHMCT) at K.R. Mangalam University successfully organized a focused whisky tasting session aimed at deepening students' understanding of premium spirits and the associated service protocols within the modern hospitality industry. This experiential learning initiative was conducted under the academic guidance of Mr. Sanjay Pandey (Assistant Professor) and expertly facilitated by Mr. Mukesh Kumar, a certified trainer from the Saraswati Foundation, known for his deep-rooted industry experience and practical approach to beverage education.

The session was carefully structured to provide a balanced integration of theory and practice,

aligning seamlessly with contemporary hospitality service standards. Students were introduced to the fundamentals of whisky, covering a wide range of essential topics such as:

- Whisky production methods including malting, fermentation, distillation, maturation, and bottling
- The various types of whisky – notably single malt, blended, and grain whiskies
- Regional characteristics and distinctions, particularly between Scotch whisky (from Scotland) and Irish whisky
- Beverage service etiquette, with a focus on responsible alcohol service and hospitality ethics

One of the session's key highlights was the guided tasting of two internationally renowned whisky brands:

- Jameson (Ireland) – celebrated for its smooth, triple-distilled character
- Ballantine's (Scotland) – known for its layered, blended flavor profile and versatility

During the sensory evaluation module, students learned how to analyze whisky through visual inspection, olfactory identification, and taste assessment, exploring the spirits both neat and diluted with water. This hands-on experience sharpened their palate training, enhanced their ability to differentiate between profiles, and helped them understand how to interpret and respond to guest preferences in real-time service settings.

In addition to technical knowledge, the session placed emphasis on critical service components such as:

- Presentation techniques and effective guest interaction
- Proper beverage handling and hygiene protocols
- Responsible service practices and adherence to industry ethics
- Engagement through Q&A sessions and real-world anecdotes led by the trainer

This initiative not only elevated students' confidence and competence in beverage service but also cultivated a responsible and respectful appreciation of alcoholic beverages—an essential quality for future hospitality professionals.

Participants gained valuable exposure relevant to a wide range of career paths, including:

- Bartenders
- Beverage Stewards
- Bar Managers

- Food & Beverage Executives

Contribution to Sustainable Development Goal 4 (Quality Education)

This training session directly supported the United Nations Sustainable Development Goal 4: Quality Education, which promotes inclusive, equitable, and skill-oriented learning opportunities. Through its hands-on methodology and practical relevance, the session advanced SDG 4 by:

- Delivering skill-based, experiential learning aligned with global hospitality benchmarks
- Offering real-world exposure to beverage service operations and guest engagement techniques
- Encouraging professional development, innovation, and critical thinking among students
- Bridging the gap between classroom instruction and industry expectation.

Steps Involved in Whisky Tasting

Whisky tasting is a sensory evaluation process that allows you to explore the aroma, flavour, texture, and finish of the spirit. It requires a focused approach using your senses of sight, smell, taste, and touch.

1. Visual Inspection (Appearance)

- Step: Hold the whisky glass up to light or a white background.
- What to Observe:
  - Colour: Ranges from pale gold to deep amber; indicates age and cask type.
  - Clarity: Should be clear, not cloudy.
  - Viscosity (legs or tears): Swirl gently—slow, thick legs suggest a higher alcohol or sugar content.

2. Nosing (Smelling)

- Step: Gently swirl the glass, then bring it to your nose.
- What to Observe:
  - Inhale gently with your mouth slightly open.
  - Identify aromas like floral, fruity, smoky, spicy, woody, or malty.
  - Smell in short sniffs, not deep inhales.

Tip: Nosing is often done in stages to detect layers of aroma.

3. Tasting (First Sip)

- Step: Take a small sip and let it coat your tongue.
- What to Observe:
  - First impressions: Sweetness, spiciness, bitterness, smokiness.
  - Texture: Is it oily, creamy, light, or dry?
  - Allow the whisky to move across the palate to engage all taste zones.

4. Analysing the Flavour Profile

- Step: Focus on the development of flavour as it sits in the mouth.
- What to Observe:
  - Layers of taste: fruits, spices, smoke, wood, vanilla, chocolate, etc.
  - Complexity and balance between sweetness, bitterness, and spice.

5. Finish (Aftertaste)

- Step: Swallow and assess how long the flavour lingers.
- What to Observe:
  - Length of finish: short, medium, or long.
  - Characteristics: warm, dry, sweet, spicy, smoky, etc.

6. Adding Water (Optional)

- Step: Add a few drops of water to open the whisky.
- What Happens:
  - Reduces alcohol burn, allowing subtle flavours and aromas to emerge.
  - Ideal for high-proof whiskies.

7. Comparing & Recording Notes

- Step: Write down your observations using a whisky tasting sheet.
- Include:
  - Appearance
  - Nose
  - Palate
  - Finish
  - Overall impression

Tip: Tasting multiple whiskies side-by-side helps in identifying nuances.

Glassware Tip

Use a Glencairn glass or tulip-shaped nosing glass to concentrate aromas and enhance the experience.

Description Activity 2:

Overview

As an extension of the immersive Whisky Tasting Project, the School of Hotel Management and Catering Technology (SOHMCT) at K.R. Mangalam University successfully organized a Whisky Cocktail Competition. This event was designed to offer students an opportunity to apply their acquired beverage knowledge in a practical, creative, and professionally simulated environment.

The competition aimed not only to test their technical mixology skills but also to stimulate innovation, boost team collaboration, and reinforce the importance of guest interaction and service ethics—critical aspects of today's hospitality industry.

Set in the Practical Restaurant, the competition replicated a real-time bar setup, complete with bar tools, garnishes, glassware, and service expectations. Students used premium whisky brands introduced during the tasting session—Jameson Irish Whisky and Ballantine's Scotch Whisky—as their base spirits. This allowed them to demonstrate not just creativity but also a solid grasp of flavour balance, spirit characteristics, and service etiquette.

Objectives of the Competition

The cocktail competition was carefully aligned with **academic goals**, **skill-based learning outcomes**, and **professional development**, with the following key objectives:

1. **Bridge Theory with Practice**
   Students transitioned from classroom learning and sensory evaluation to **real-time application** in a live event setup, enabling a deeper, retained understanding.
2. **Enhance Hands-On Mixology Skills**
   Students practiced **measuring, pouring, shaking, muddling, garnishing**, and managing tools, developing **precision and control**—crucial for future bartenders and mixologists.

3. **Encourage Innovation and Creativity**

   Participants conceptualized **original recipes** using various mixers, syrups, and garnishes, pushing them to think **outside traditional frameworks** of drink creation.

4. **Strengthen Soft Skills**

   Team-based participation fostered **communication, coordination**, and **decision-making**, while guest-style presentations developed **confidence**, **public speaking**, and **guest engagement**.

5. **Simulate Industry Environment**

   The setup emulated a **professional bar competition**, preparing students for similar industry events and helping them understand **time management**, **clean workspace maintenance**, and **professional conduct**.

6. **Foster Healthy Competition**

   The event promoted **peer learning**, **mutual respect**, and a **constructive competitive spirit**, essential in team-oriented hospitality operations.

Cocktail Preparation Techniques

Students were required to employ professional cocktail-making methods. These included:

- **Shaking** – For aerating and blending cocktails with citrus, syrups, or fruit purées
- **Stirring** – To maintain clarity and smoothness in spirit-forward cocktails
- **Building** – Layering ingredients directly in the serving glass for visual appeal and simplicity
- **Muddling** – Crushing fresh herbs or fruits to extract natural oils and flavors
- **Layering/Flambéing** – For advanced presentation, flair, and aroma enhancement

These techniques introduced students to **texture control**, **visual composition**, and **aromatic layering**, fostering a deeper appreciation for the **art and science of mixology**.

Creativity and Innovation in Focus

The event was a showcase of **student imagination**, with impressive combinations and themes:

- **Ingredients Used**:
  - **Fruits** – Pineapple, orange, lemon, berries
  - **Herbs & Spices** – Mint, basil, rosemary, cinnamon
  - **Innovative Mixers** – Ginger ale, cold brew coffee, tonic water, fruit infusions
  - **Infused Syrups** – Hibiscus, saffron, honey-cinnamon
  - **Garnishes** – Dehydrated fruits, chocolate curls, edible flowers, cinnamon sticks
- **Cocktail Themes and Names**:

  Each team named their cocktails to reflect **seasonal moods**, **cultural elements**, or **emotional tones**, such as:
  - *Smoky Sunset*
  - *Minty Irish Kiss*
  - *Highland Breeze*
  - *Autumn Flame*
  - *Velvet Oak*

Judging Criteria and Assessment Parameters

A panel of **academic experts and hospitality professionals**, led by **Mr. Sanjay Pandey**, evaluated each performance based on the following criteria:

1. **Taste and Balance** – How well the flavours harmonized and how effectively whisky was integrated
2. **Creativity and Originality** – Novelty of recipe, concept, and naming
3. **Presentation and Garnishing** – Visual impact and artistic execution
4. **Technical Execution** – Use of correct tools, clean workspace, and appropriate techniques
5. **Team Coordination** – Communication, task division, and performance synergy

6. **Professional Conduct** – Time management, confidence, guest interaction, and hygiene

The multi-dimensional judging system ensured a **fair and comprehensive evaluation**, offering **constructive feedback** and **industry-relevant insights** to each team.

Learning Outcomes and Educational Impact

The Whisky Cocktail Competition provided immense educational value, reinforcing key outcomes such as:

- **Practical Spirit Application** – From theory to recipe development and execution
- **Motor Skill Development** – In measuring, shaking, pouring, garnishing, and tool handling
- **Flavour and Aroma Understanding** – Building awareness of **complementary and contrasting profiles**
- **Team Dynamics** – Role clarity, shared responsibility, and mutual accountability
- **Confidence in Service** – Public speaking, beverage description, and guest interaction
- **Professional Readiness** – Simulating real service scenarios, hygiene discipline, and time-bound delivery

This event not only aligned with the **academic curriculum** but also equipped students with **career-enabling skills**, giving them a **competitive edge** in job roles related to **bar operations, mixology, and beverage management**.

Methodology Adopted by Students

To ensure both educational depth and practical relevance, the students of the **School of Hotel Management and Catering Technology (SOHMCT)** followed a **systematic methodology** for both the **Whisky Tasting Session** and the **Cocktail Competition**. These approaches were designed to align with **industry standards** and promote **experiential learning**, under the expert supervision of **Mr. Sanjay Pandey** (Assistant Professor) and **Mr. Mukesh Kumar** (Certified Trainer, Saraswati Foundation).

The whisky tasting was conducted as a structured **sensory evaluation exercise**, enabling students to critically analyze various whisky samples and develop a professional palate. The step-by-step process included:

- **Pre-Tasting Briefing**

  A comprehensive introduction was provided covering:

  - The **brand heritage** and origin of the whiskies (Jameson and Ballantine's)
  - Key differences in **production techniques** (e.g., triple distillation, blending)
  - **Regional characteristics** (Irish vs. Scottish whisky traditions)

- **Visual Assessment**

  Students observed the **clarity**, **color**, and **viscosity** of the whisky, making preliminary notes about its potential character and age.

  Nosing (Aromatic Analysis)

  Using professional techniques, students explored the **aroma profile**, identifying notes such as:

  - **Vanilla, oak, cinnamon, honey, citrus, or smoke**

- **Palate Tasting**

  Participants took small sips to evaluate:

  - **Texture and mouthfeel** (light, silky, full-bodied)
  - **Flavor complexity** (sweetness, spice, fruit, peat)
  - **Balance and alcohol integration**

- **Finish Evaluation**

Students noted the **length and quality** of the finish (aftertaste), assessing elements such as warmth, lingering spice, or sweetness.

- **Analytical Note-Taking**

  Structured **tasting sheets** were distributed, enabling participants to compare whiskies and record critical observations for future reference.

- **Interactive Reflection**

  The session concluded with **group discussions**, **peer comparisons**, and a **Q&A round**, reinforcing understanding through collaborative learning.

2. Cocktail Competition Methodology

The cocktail competition was designed as an **application-based learning activity**, where students synthesized their knowledge of whisky, mixology techniques, and hospitality standards in a live setting. The methodology included the following phases:

- **Team Formation**

  Students were grouped in **teams of two**, encouraging **collaboration**, **division of roles**, and **mutual accountability**.

- **Concept Development**

  Each team developed a **cocktail concept** inspired by the **flavor profiles** of either **Jameson Irish Whisky** or **Ballantine's Scotch Whisky**. Concepts reflected creative themes such as seasons, emotions, or cultural elements.

- **Recipe Trials and Refinement**

  Students experimented with combinations of:

  - **Fresh fruits**, **herbs**, **bitters**, and **infused syrups**
  - Techniques to achieve optimal **balance**, **texture**, and **aromatic appeal**

- **Preparation Methods**

  Mixology techniques were selected based on cocktail style:

  - **Shaking** – For juice-heavy, frothy drinks
  - **Stirring** – For spirit-forward cocktails with minimal dilution
  - **Building** – For layered or highball drinks
  - **Muddling** – To extract natural essences from herbs or fruits

- **Live Presentation**

  Each team presented their cocktail to a judging panel, providing:

  - A **verbal explanation** of the concept and ingredient choice
  - Demonstration of **bar etiquette, glassware handling**, and **garnish application**

- **Professional Mise-en-Place and Hygiene**

  Students followed strict protocols regarding:

  - **Workstation setup and cleanliness**
  - **Efficient ingredient management and waste control**
  - **Time-bound execution** of tasks

Conclusion

The **Whisky Appreciation Workshop** held at **K.R. Mangalam University** marked a pivotal academic event for the students of the **School of Hotel Management and Catering Technology (SOHMCT)**. Conducted by **Mr. Mukesh Kumar**, a **WSET-certified expert** and seasoned hospitality professional, the workshop delivered a rich, multi-faceted learning experience that blended **deep theoretical insights** with **practical tasting techniques** and **industry-focused knowledge**.

Mr. Kumar's ability to translate his **extensive industry experience** into an **interactive and accessible teaching style** created a highly engaging learning environment. His delivery captured the attention of students and introduced them to the **complex world of whisky**—covering its origins, styles, cultural contexts, and relevance within the global hospitality scene.

The workshop served as a **bridge between classroom theory and real-world application**, significantly enhancing students' understanding of **premium spirits** and preparing them for **specialized roles** in the beverage and service sector. The content was strategically aligned with the **academic goals of SOHMCT**, aiming to **elevate student competencies** in a competitive global market.

Key Takeaways from the Workshop

- **Understanding Whisky Varieties**

  Students explored an extensive range of whisky styles—such as **Scotch, Bourbon, Irish, and Japanese**—along with their **geographical origins**, **raw materials**, **flavour profiles**, and **production philosophies**.

- **Insight into the Production Process**

  A comprehensive breakdown of whisky-making stages was delivered, including:

  - **Malting**
  - **Mashing and Fermentation**
  - **Distillation (Pot still vs. Column still)**
  - **Maturation and Aging in Oak Barrels**
  - **Bottling and Labeling Standards**

- **Whisky Tasting Techniques**

  Students received practical guidance on conducting a **sensory evaluation**—learning to analyze whisky based on its **appearance, aroma, taste, mouthfeel**, and **finish**, both **neat and diluted**. This exercise refined their palates and sharpened their **professional tasting vocabulary**.

- **Exploring Global Whisky Culture**

  The session expanded awareness of how whisky is integrated into **various cultural rituals, serving traditions**, and **modern beverage trends**, enhancing students' **cultural competence** and **global hospitality awareness**.

- **Career Relevance in Hospitality**

  Emphasis was placed on the value of **spirit education** for roles such as **bartenders, beverage stewards, sommeliers**, and **F&B executives**. The workshop underscored how whisky knowledge contributes to **guest satisfaction, upselling opportunities**, and **brand representation** in luxury and upscale service settings.

References

Whisky: The Manual" by Dave Broom

- A practical and insightful book explaining whisky types, production methods, tasting techniques, and mixing recommendations.
- ISBN: 9781845337551

"Whisky: A Tasting Course" by Eddie Ludlow

- A beginner-to-intermediate guide that includes whisky styles, flavour mapping, and structured tasting exercises.
- ISBN: 9780241418211

"The World Atlas of Whisky" by Dave Broom

- A definitive guide to whisky-producing regions, distilleries, and global whisky culture.
- ISBN: 9781845339425

The Craft of the Cocktail" by Dale DeGroff

- Covers classic and modern cocktail recipes, bar tools, garnishes, and mixology techniques.
- ISBN: 9780609608753

Whiskey Distillation Process Explained – Whisky.com
https://youtu.be/8ZhKqgzgkrI
Difference Between Scotch, Bourbon & Whiskey | Flaviar
https://youtu.be/W3ImiO0dPz0
How to Make a Cocktail: Shaking, Stirring, Muddling Techniques
https://youtu.be/hnWz47G9G8k
Whisky Mixology Techniques & Garnishing Tips – Drink Lab
https://youtu.be/WV6zwF3J9gU

Appendix

Photo 1: Students serving whiskey for tasting



Photo 2: Students tasting whiskey



Photo 3: Students are being taught about the whiskey tasting procedure



Photo 4: Students picture with Mr. Mukesh and Mr. Sanjay



Photo 5: Students making their cocktail



Photo 6: Our student Rudraksh is explaining about his cocktail

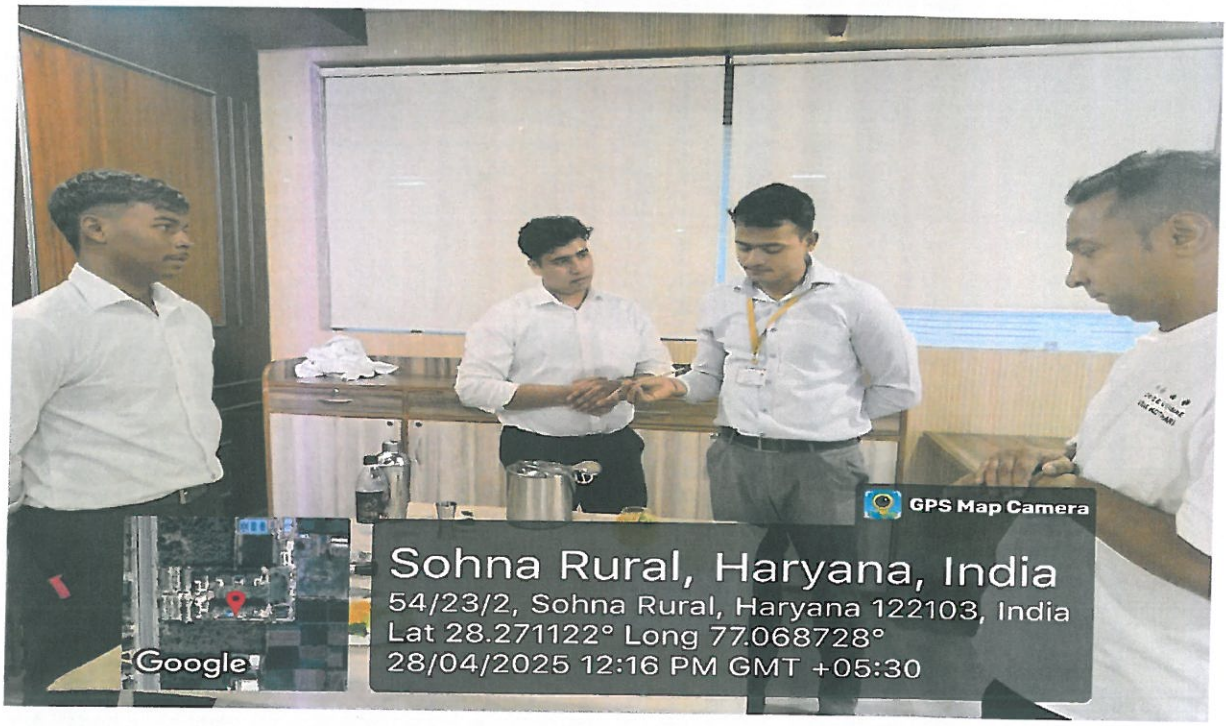


Photo 7: Student making their cocktail by shaking method



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PRESENETD BY
SOMMELIER MUKESH KUMAR

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THE COMPLETE WORLD OF EDUCATION

CERTIFICATE

— OF PARTICIPATION —

The following award given to

Rudraksh

in recognition of his/her participation in the Cocktail Competition held at K. R. Mangalam University, in collaboration with Saraswati Foundation.
We appreciate your enthusiasm and creativity in showcasing your mixology skills.

Mr. Sanjay Pandey	Dr. Anjana Singh	Mr. Mukesh Kumar
Assistant Professor, SOHMCT	Dean SOHMCT	Hospitality and Liquor Trainer

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