Workshop on Mother sauce & its Derivatives

Brief Report:

A Workshop on “Mother sauce & its Derivatives " was organized by the Gourmet club of Hotel Management department of Amrapali Group of Institute.

The objectives of the Workshop were to impart theoretical & Practical knowledge & skills in this field & motivate the students to project their career advancement opportunities through skilful learning.

This workshop was designed for Students DHMCT- 2ndYr, DHMCT-1st Sem who is attempting to learn about the mother sauce & its derivatives. Chef D.S.Rawat and Chef Umesh Sati along with the AIHM Chefs demonstrated the preparation.

The purpose of this workshop was to get students involved in curricular activities and to provide a platform to showcase their culinary skills. It also helped the students in understanding the history and preparation of basic mother sauces. The students prepared Béchamel, Espagnole, Veloute, Tomato and Mayonnaise Sauce

Chef Vinod Singh Negi – coordinator of the workshop, encouraged the students to learn about mother sauce & its derivatives, usage, preparation and enhance their culinary skills. Chef also advised students to try the sauce at home and share it with their family and friends. The students thoroughly enjoyed the workshop at AIHM.

