



PROPOSAL – EXPERIENTIAL HOSPITALITY & CULINARY TOUR



SAHARA STAR
A Step Ahead



FORMAT
Day Tour
(9:30 AM – 3:30 PM)



TARGET AUDIENCE
Grade 6–12
Students



BATCH REQUIREMENT
100 Students
per day



COST
₹1,050
per student



SAHARA STAR
A Step Ahead

WORKSHOPS: 4 HANDS-ON SESSIONS (CULINARY & HOSPITALITY FOCUS)

SR NO	PARTICULARS	TIME	KEY BENEFITS FOR STUDENTS & SCHOOL
1	Arrival at Sahara Star Hotel	09:30	Immersive exposure to the hospitality industry Practical culinary workshops to build life skills Premium venue experience adding aspirational value Balanced program combining learning and engagement
2	Division into smaller groups (mostly three per group)	09:45 – 10:00	
3	Rotation activities — 4 Workshop Activities 1. Culinary workshop 2. Bakery workshop (cake icing demo); 3. Mocktail making at Opal Bar; 4. Towel art at Namak Restaurant	10:00 – 13:30	
4	Veg buffet lunch Green salad; Pav Bhaji; Gulab Jamun	13:30 – 14:30	
5	10-minute AV experience at Mini-theatre; Sahara Star fam tour (lobby; rooms; public areas; restaurants; bar; banquets)	15 minutes as per Group.	
6	Certificate distribution and feedback	14:45 – 15:00	
7	Group photograph	15:00 – 15:15	
8	Departure	15:30	

DETAILED WORKSHOP & TOUR OVERVIEW

I. CULINARY WORKSHOP AT SAHARA STAR KITCHEN



- **Activity:** Hands-on pancake-making session guided by expert chefs.
- **Learning Outcome:** Introduction to basic culinary techniques, batter preparation, cooking methods, and presentation.
- **Experience:** Each participant will prepare their own pancakes and enjoy them with syrups, fruits, and toppings.
- **Value:** Builds confidence in cooking, encourages creativity, and provides a fun, interactive culinary experience.

II. BAKERY WORKSHOP AT SAHARA STAR BAKERY LAB

A. CAKE ICING DEMONSTRATION



- **Activity:** Live demonstration by professional bakers showcasing techniques of cake icing, piping, and decorative finishes.
- **Learning Outcome:** Understanding the artistry behind bakery presentation and the importance of precision.

B. HANDS-ON CHOCOLATE ROCKS MAKING



- **Activity:** Participants will create their own chocolate rocks.
- **Experience:** Learn tempering, molding, and flavor balancing in confectionery.
- **Value:** Combines creativity with skill-building, leaving participants with self-made treats to take home.

III. MOCKTAIL MAKING AT OPAL BAR



- **Activity:** Guided session on preparing refreshing non-alcoholic beverages.
- **Learning Outcome:** Introduction to mixology basics – balancing flavors, garnishing, and presentation.
- **Experience:** Each participant will craft their own mocktail using fresh ingredients and enjoy tasting their creations.
- **Value:** Encourages innovation, teamwork, and hospitality skills.

IV. TOWEL ART WORKSHOP AT NAMAK RESTAURANT



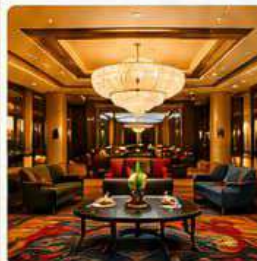
- **Activity:** Hands-on training in towel folding and art, a signature skill in hotel housekeeping and restaurant presentation.
- **Learning Outcome:** Techniques to transform simple towels into creative shapes such as animals, flowers, or decorative designs.
- **Experience:** Participants will practice and showcase their towel art creations.
- **Value:** Enhances appreciation for detail-oriented hospitality practices and adds a fun, creative element.

V. SAHARA STAR FAMILIARIZATION TOUR



- **Activity:** Guided walk-through of the hotel's key facilities, including classrooms, labs, and training areas.
- **Experience:** Participants gain insights into the academy's infrastructure, teaching methodology, and student life.
- **Value:** Builds awareness of dedicated opportunities and showcases the academy's commitment to experiential learning.

VI. HOTEL SAHARA STAR FAMILIARIZATION TOUR



- **Activity:** Comprehensive tour of the hotel's key areas including:
- **Lobby & Reception:** Introduction to guest service excellence.
- **Rooms & Suites:** Showcase of design, amenities, and housekeeping standards.
- **Public Areas:** Exploration of lounges, corridors, and guest facilities.
- **Restaurants & Bar:** Insight into food & beverage operations.
- **Banquets:** Exposure to event management and large-scale hospitality services.
- **Special Feature:** A 10-minute Audio-Visual Experience at the Mini-Theatre highlighting the hotel's vision, services, and guest journey.



An enriching blend of learning, innovation, and hospitality – inspiring students to explore careers in the dynamic world of hospitality and culinary arts.





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TOUR AT A GLANCE



● Arrival at Sahara Star Hotel 09:30 AM



● Interactive & Rotational Workshops 09:45 AM – 01:30 PM



● Veg Buffet Lunch 01:30 PM – 02:30 PM



● Mini-Theatre Experience 02:30 PM – 02:45 PM



● Certificate Distribution & Feedback 02:30 PM – 03:00 PM



● Group Photograph 03:00 PM – 03:15 PM



● Departure 03:15 PM

WHAT STUDENTS & SCHOOLS GAIN



Immersive exposure to the hospitality industry



Practical culinary workshops to build life skills



Premium venue experience adding aspirational value



Balanced program combining learning and engagement



WORKSHOPS – HANDS ON EXPERIENCE



CULINARY WORKSHOP



BAKERY WORKSHOP



MOCKTAIL WORKSHOP



TOWEL ART WORKSHOP



4 INTERACTIVE WORKSHOPS



10 MIN AV EXPERIENCE



PROFESSIONAL GUIDANCE



CERTIFICATE OF PARTICIPATION

SAHARA STAR FAMILIARIZATION TOUR



- ✓ Explore Classrooms, Labs & Training Areas
- ✓ Experience Teaching Methodology
- ✓ Awareness of Career Opportunities

HOTEL SAHARA STAR FAMILIARIZATION TOUR



- ✓ Explore Lobby, Rooms & Suites
- ✓ Restaurants, Banquets & Lounges
- ✓ Behind-the-Scenes Experience



CALL NISHITH
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An enriching blend of learning, innovation, and hospitality – inspiring students to explore the dynamic world of tomorrow!



OR EMAIL
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