

Hospitality Industry is all about the experience we gain while serving. At SRM IHM we make sure that the students get ample amount of practical knowledge about the industry by taking them to the ground and giving them the taste of actual work behind and beyond the cameras. Here are a few industrial visits conducted by the college for the students.

ITC GRAND CHOLA CHENNAI-LAUNDRY VISIT



Laundry visit for the students was organised from 20th-22nd august 2019. The main goal was to give students the real time functioning procedures of OPL-On PREMISES LAUNDRY. Students were taken to ITC-GRAND CHOLA'S-Fabric Care Unit.

The visit was facilitated by MR.D.CSunder Raj -Fabric care manager of ITC.ITC GRAND CHOLA laundry is well equipped with high-tech industrial washers, driers and pressing equipment's.

The laundry visit gave the students an insight and practical knowledge of a laundry process and procedures followed. The laundry staff in detail explained and demonstrated the laundry process, laundry equipment operating procedures, various sections of laundry, valet service, dry-cleaning, ironing equipment's to students. Students also got the opportunity to handle various laundry machines, flat work ironer and ironing equipment. Students also visited Linen room attached to the laundry and witnessed the activities of linen room.

The laundry visit not only helped the students to understand the laundry process practically it also helped them to experience the real time laundry operating procedure in a top branded hotel.

SNJ BREWERY AND DISTILLARY VISIT



A visit to SNJ brewery and distillery which is in Madurantakam, Kanchipuram was organized by SRM IHM on March 5th, 2019 for the students to understand the art of brewing and distilling.

The session started with an Introduction of Beer making by brewery manager and then moved on to the brewery site and visited the Mashtun area , Fermentation area, Filtration area, Bottling area, Packaging area, Warehouse area which was very exciting for the students. Later in the afternoon moved on to the distillery site and visited - Blending area, Filtration area, Bottling area, Packaging area and Warehouse area.

This visit not only provided the students the knowledge of Beer making but also made them understand the science that goes behind it. Such visits always is an eye opener for both the faculties and students which make us grow more towards the sector.





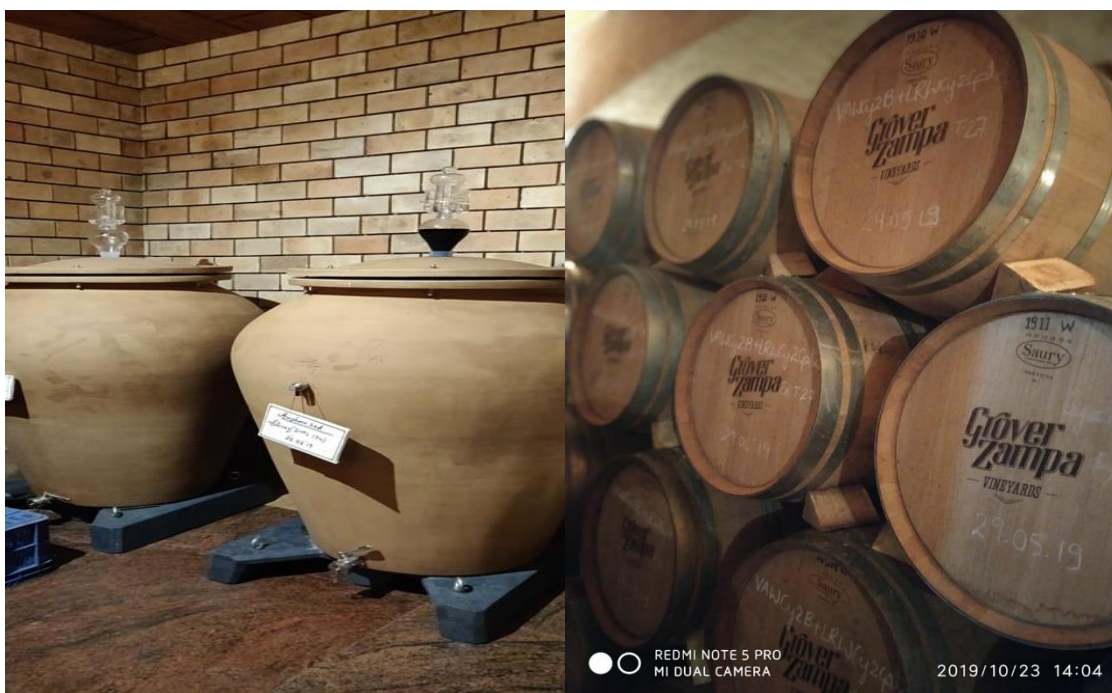
INDUSTRIAL VISIT TO THE GROVERS ZAMPA
VINEYARDS BANGALORE





A two day industrial visit was organized by SRM IHM to the Grover Zampa vineyards Bangalore on 22nd and 23rd of October 2019.

Stepping into the world of wine and its making process was a wonderful opportunity for the students to understand the art of wine making. Grover vineyard is one of the oldest vineyards in India and Indian Wine industry and the most awarded wine producers. Their mass production and sales to the other country is one of the high lights of the vineyard. They showcase more than 25 brands in their portfolio but with the variety of grapes that they have they produce three main wines.



The tour included the visit to the fermentation unit, bottling unit, labelling unit and then the barrel room, wine tasting and with a fabulous lunch for the students.

The tour gave the students an insight and practical knowledge of the process and procedures followed. The staff in detail explained and demonstrated the process, equipment's operating procedures, various sections of the unit, service, temperature maintenance, tasting method, ageing process and so on. Students also got the opportunity to taste the wine and understand the science behind it.

