



“Rang Barse 2026”

Report on Holi Theme-Based Lunch

KC Institute of Hotel Management & Catering Technology

1. Introduction and Celebration Overview

A Holi theme-based lunch was organized at **KC Institute of Hotel Management** to celebrate the festival of colors and to provide students with practical experience in food production, service, and event management. Theme lunches are an important learning activity in hotel management institutes because they help students apply their classroom knowledge in real hospitality situations such as menu planning, food preparation, decoration, and guest service.

The event aimed to showcase traditional Holi cuisine while creating a colorful and festive dining experience for guests.

2. Event Details

- **Event Name:** Rang Barse – Holi Celebration 2026 & Theme based Lunch.
- **Institution:** KC INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
- **Date:** 3rd March 2026
- **Time:** 1:00 P.M. – 2:00 P.M.
- **Venue:** Basic training Restaurant
- **Dress Theme:** White Attire for all participants

The official notice informed faculty members and students about the event and encouraged everyone to participate actively in the celebration.

3. Event Organizers and Coordinators

The Holi Theme based Lunch was successfully organized under the guidance of the institute management and coordinated by:

- **Mr. Vivek parihar – Event Coordinator**
- **Mr. Rajat choudhary – Event Coordinator**
- **Mr. Akshay Kumar – Event Coordinator**

Coordinators ensured proper planning, management, and execution of the event. Their efforts helped in maintaining discipline and smooth coordination throughout the program.

4. Objectives of the Event

The main objectives of organizing the Holi theme-based lunch were:

- To celebrate the cultural festival of Holi in a creative way.
- To give students practical exposure to food production and food & beverage service.
- To develop teamwork, coordination, and management skills.
- To present traditional Indian Holi dishes with attractive plating and presentation.

5. Decoration and Ambience

The training restaurant was decorated according to the Holi theme. The decoration included:

- Bright colors such as pink, yellow, green, and blue.
- Rangoli designs at the entrance.
- Colorful balloons, flowers, and Holi props.
- Traditional music played in the background to create a festive atmosphere.

Students also dressed in traditional attire to enhance the theme and create an authentic cultural environment.

6. Menu of the Holi Theme Lunch

The menu was designed to reflect popular Holi dishes enjoyed across India.

Welcome Drink

- Thandai

Main Course

- Vegetable Pulao
- Chole
- Vegetable Raita
- Bhature

Desserts

- Sweat Rice

These dishes are traditionally associated with Holi celebrations and add to the festive mood of the event.

7. Student Participation

Students from KCIHM departments participated in the event:

- **Food Production Team:** Prepared all the dishes according to the menu.
- **Food & Beverage Service Team:** Arranged table settings and served guests.
- **Housekeeping Team:** Decorated the restaurant according to the Holi theme.

The event helped students understand real restaurant operations including guest handling, teamwork, and service etiquette.

8. Outcome of the Event

The Holi theme-based lunch was successfully organized and appreciated by faculty members and guests. The event provided students with valuable practical exposure and improved their confidence in handling hospitality events.

Such activities play an important role in developing professional skills required in the hotel and hospitality industry.

Conclusion

The Holi theme-based lunch at KC Institute of Hotel Management was a colorful and enjoyable event. It combined cultural celebration with practical learning. Students gained hands-on experience in menu planning, food preparation, restaurant service, and event management. The event also promoted teamwork and creativity among students.

9. Event Images:

 **KC GROUP OF INSTITUTIONS**
PANDOGA | UNA (HP)

Rang Barse Come join us

3RD MARCH

10 A.M. TO 2 P.M.

ULTIMATE HOLI PARTY OF THE YEAR
LIVE DJ & MUSICAL BEATS
DANCE PERFORMANCES | SONGS & UNLIMITED MASTI

Get Ready for Exciting Activities

Image 1: Rang Barse Event Flex / Poster

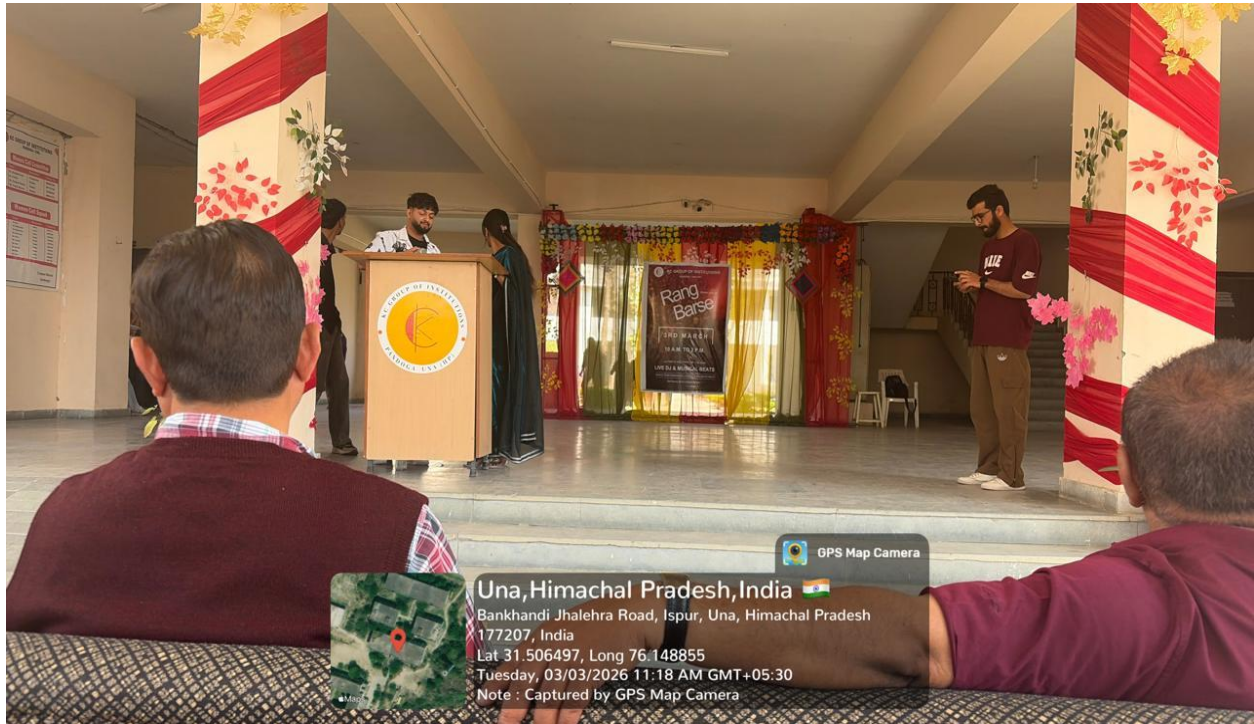


Image 2: Stage Program / Event Anchoring and Ceremony



Image 3: Rangoli Making Activity by Students during Holi Event



Image 4: Rangoli Making Activity by Students during Holi Event



Image 5: Rangoli Making Activity by Students during Holi Event



Image 6 : Rangoli Competition Winners



Image 7: Dance Performance KCIHM during Holi Celebration



Image 8: Singing Performance during Holi Celebration





Images 8: welcome Ceremony





Image 9: Students and Staff Watching the Holi Event



Image 10: Holi theme based Lunch at Basic Training Restaurant (KCIHM)



Image 11: Holi theme based Lunch at Basic Training Restaurant (KCIHM)



Image 12: Holi theme based Lunch at Basic Training Restaurant (KCIHM)



Image 13: holi event celebrated by the Teacher's (KCIHM)



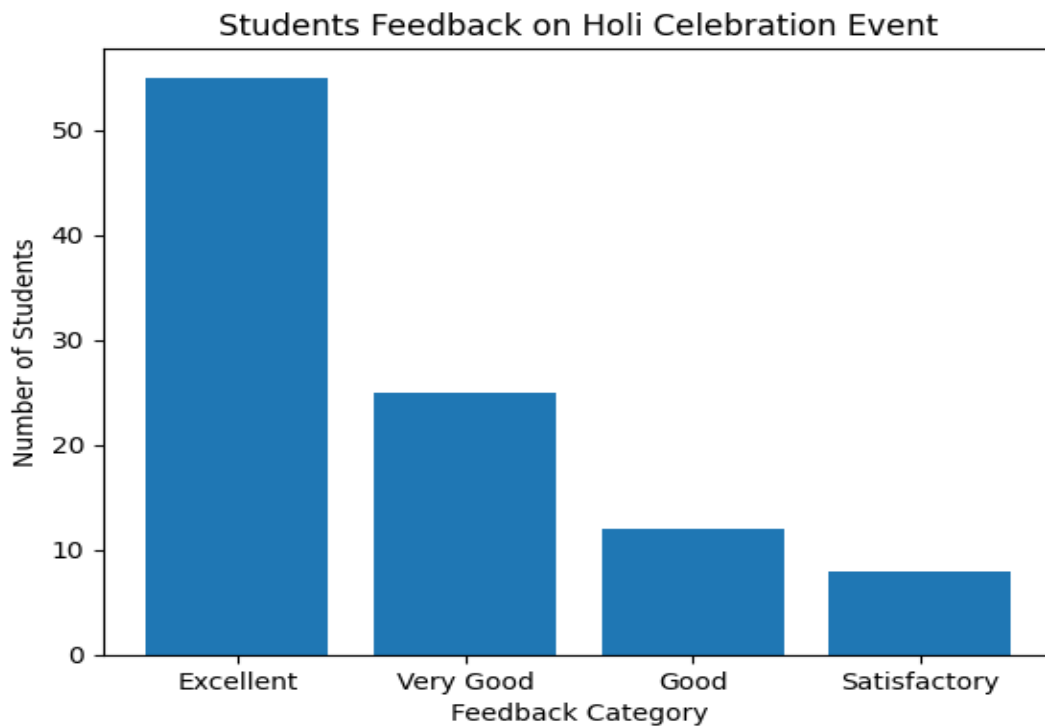
Image 14: Holi theme based Lunch at Basic Training Restaurant (KCIHM)

10. Students feedback:

Feedback Category	Number of Students	Percentage
Excellent	55	55%
Very Good	25	25%
Good	12	12%
Satisfactory	8	8%
Total	100	100%

Interpretation

- 55 students rated the event Excellent, showing very high satisfaction.
- 25 students rated it Very Good, appreciating the DJ, dance performances, and celebration.
- 12 students rated it Good, enjoying the activities and festive environment.
- 8 students rated it Satisfactory, indicating overall positive participation.



This feedback indicates that the Holi celebration “Rang Barse 2026” at KC Group of Research and Professional Institutes, Pandoga was highly appreciated by students, with the majority rating it Excellent or Very Good.

Principal