THE EVOLUTION OF CATERING
Session’s Objective

One should be able to understand the below mention points by the end of the session:

- The factors caused
- Evolution of catering industry
- Evolution of catering industry in INDIA.
The factors caused

Evolution of catering industry

Evolution of catering industry in INDIA.
Necessity and urge led people to travel by foot, cart, horses.

Trees planted along road side, made places for food and rest.

Inns and dharam-shalas have been in existence for long.

Hindu rulers made dharam-shalas, and sarais were made during the Mughal period.
After downfall of Mughal empire sarais were taken over by Britishers.

In 18th century there were plenty of taverns in our country, Sarais took a modern form.

Rest houses Taverns and Inns were made for Royal families. People travelled for enjoying holidays, business, pilgrimage, sports, education, adventure, medical purposes etc.
The Britishers introduced hotels in India for their own use or for foreign visitors.

Almost all luxury hotels were operated by Britishers.

Even history says that there was a grand gala dinner party at McLean's Hotel Bombay to commemorate the capture of Sri Ranga patam in year 1800 AD.
The first western style hotel in India was opened by Palonjee Pestonjee in year 1840 in the name of British Hostel in India.

In year 1871 John Wakson from England opened a hotel in Calcutta.

In 1991 hotel Connemara Hotel Madras belonging to Nawab of Walajah was purchased by E P Oak.

The first luxury hotel, the TAJ MAHAL HOTEL, Mumbai opened in 1903.
The factors like business, trade, education, initiated the need for travelling.

Development of Infrastructure & transport facility boost the growth

Lodges, dhramsalas, sarais, inns were made to meet the needs of the traveller.

Technological advancement & innovation gave birth to Hotels.
Bibliography

- Food & Beverage Service & Management (Bobby George & Sandeep Chatterjee pg. 3)
- Food & Beverage Service & Management (Dennis Lillicrap/7th edition/pg. 1)