



THE EVOLUTION OF CATERING

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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.

Content

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EVOLUTION

- 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.



Matrix Uniforms Catering

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EVOLUTION

- 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.

EVOLUTION IN INDIA

- 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.

EVOLUTION IN INDIA

- 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.

Summary

- 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

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