

A Case Study on Bakery and Confectionery as a Department in Hotel President Mumbai

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Abstract: *This case study examines the operations and management of the bakery and confectionery department at Hotel President Mumbai. The department produces a wide range of baked goods and confectionery items, including cakes, pastries, bread, chocolates, and desserts. The study explores the department's daily operations, management structure, quality control processes, and customer feedback mechanisms. The findings of the study highlight the department's focus on high-quality ingredients, modern baking techniques, and customer satisfaction.*

Keywords: Bakery, Confectionery, Hotel President Mumbai, Operations, Management, Quality Control, Customer Feedback