

Roti Rush and Refresh

Report





ASSIGNMENT TOP SHEET

Higher Diploma in Information Technology SLIIT City Uni

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Declaration			
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Name(s) and Signature(s) :	Date:		
Extension Deadline	de la Marcha de all'acceptable tette		
Lecturer in charge agrees that the assignment may be submitted without penalty.	days after the deadline and should be marked		
Lecturer in charge confirmation:			

Declaration

We declare that the report titled "Food Festival 2024: Planning, Execution, and Analysis" is our original work. It is based on the observations and data we gathered during the event. We conducted the research independently. This report has not been submitted to any other institution or for any other purpose, and it follows ethical guidelines for research and reporting. We understand that failing to comply with these principles could result in academic or professional consequences.

Acknowledgement

We would like to express our heartfelt gratitude and sincere thanks to **Mr. Ishara Raviharee** for his exceptional leadership in organizing this event, which brought everyone together. Your efforts were pivotal in making the food festival a success.

A special thank you is extended to **BOC Merchant Tower** and **SLIIT City Uni** for providing us with the space to set up our stall and for offering invaluable support in terms of resources. Your generosity played a key role in enabling this event.

We are also deeply appreciative of everyone who contributed behind the scenes; those who prepared the delicious chicken curry and roti, the talented decoration team, and our fellow batchmates who not only supported us but also lent a hand during setup. A heartfelt thanks to everyone who purchased food from our stall, offered their positive feedback, and participated in making the event memorable.

Finally, we wish to extend a special thank you to our team members for their dedication and teamwork, ensuring the event's success. Your hard work and commitment truly made a difference.

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1. Executive Summary

Food festivals celebrate in various countries and various part of the world to showcase the culinary culture and for the social engagement. These festivals offer as well as bring local vendors, restaurants together to showcase innovative creations and share the culture among the society. Visitors will be offered with sample food items in order to get the more idea about the foods that are offered during the food festival. The report explains about an overview of a university event which is a part of an assignment which celebrated wide range of cuisines. The Food festival "Food Fest' 24" was organized by the year 2 semester 2 students has featured different types of food stalls which included local and international dishes and this has gained a huge number of visitors. This report covers the planning of the event, how the event has organized and how the execution has been taken place in order to deliver a successful event. The students actively participated on cooking and selling the foods which are home made as well as which are purchased by different food vendors and also activities were conducted in order to attract more visitors. The financial challenges and the time limitation were the main issues which was faced during the food festival. The report also concludes the feedback and overall experience of the food festival more over the recommendations for improving the future events in order to make another food festival or another event even better.

2. Objectives and Goals

• To offer convenient and a high-quality dining experience to all customers

This is due to the people nowadays do not get healthy and tasty meal at least to cover up their macro nutrition for a reasonable price and this was easy to prepare. The chicken curry and roti were savory dishes with tended chicken cooked in rich which is a good protein source. Chili soda was made out of chili, mint leaves, and soda which complements the rich flavors of the roti, and to create a refreshing experience for the customers and for more hydration, the watermelon juice which is with natural sweetness and some healthy vitamins too.

- To Enhance the social skills which will enhance the personal and professional qualities such as leadership, communication, and time management
 - The people get more engaged by food and the social skills, management skills, and financial skills can be improved in persons and this has invoked the team bond and to know new people.
- To bring awareness importance of food
 The food wastage is one of the major problems which is faced in the society. Therefore, the main goal is to provide food to all the visitors without any leftovers and handling the food properly without spilling or wasting.

3. Planning Process

3.1 Dividing the teams and planning

When the food festival was announced the batch has been divided in to groups where each group hold 10 people. Once the group has been divided the leader was appointed and the members has discussed what food going to be offered. Therefore, with the time asked to suggest the food items that the people would prefer to offer in food festival. The members have suggested various food items like mojitos, Gulab jamun, Indian cuisine and so on. Finally, the team has decided to go with something unique and authentic homemade food. With the voting and suggestions finally decided to offer Roti with Chicken curry and as beverages the Chili soda has been chosen for the uniqueness and watermelon for the freshness.

3.2 Team Name and Budget allocation

The members discussed for a name for the food stall in order to make the stall more attractive and make it more engaged. Therefore, the team members have been suggested several names and a poll has been sent out in WhatsApp. With the highest vote Roti Rush and Refresh has been selected and registered. Even though, to make the shop more interactive the Name modified to ROKA also known as Roti Kade.

Afterwards the budget has been planned. To plan the budget few of the team members has been visited several shops like Keels to see the recent pricing and the nexus offers to buy refreshing goodies to provide a standard food offering to the visitors. Therefore, by understanding the prices and the offers the budget has been planned and the amount has been fixed as Rs.1000 per person and collected the amount.

3.3 Decorations

To save the budget most of the decorations were handcrafted and used the resources which was already available rather than purchasing newly. This has saved from exceeding the budget. The stand has been collected from BOC. The Fairy lights, sarees and shawls has been used for the decorations and handcrafted chili was decided to keep aside the stall.

3.4 Marketing and Promotion

The marketing is the main source to attract more visitors. For the marketing purpose have started with social media and verbal communications. For the food stall promotion, a flyer has been designed and shared among the group members and promoted the stall in Instagram and WhatsApp status and also the flyers have been circulated among the university groups. The efforts have successfully reached the targeted audience. The puzzle game which was planned attracted a good number of participants. The marketing done via messages as well and verbally invited the students and lecturers also showed a successful event. And also using visually appealing content helped to build a great excitement. The innovative promotions have boosted engagement among the visitors and foot traffic towards the stall.



Figure 1.1 ROKA Flyer

3.5 Purchasing the Goods

As per the planning the budget has been divided in to two sections where the members who are responsible for the Roti and watermelon has taken Rs. 4000 and the Chicken Curry and other purchasing have allocated the Rs.6000. The team has been divided in to two groups. One team has purchased the paper plates, tissues, and other decoration items from pettah and the food items from Keels. The other group has purchased the other good which are relevant for the Roti and watermelon and last-minute purchasing.

3.6 Vendors and Food Preparations

The food festival highlighted a wide range of delicious delights, including local, universal and specialty dishes. ROKA has served authentic Sri Lankan Pol Roti and Indian style spicy Chicken curry, along with offered fizzy Chili Soda and freshly pressed Watermelon juice. The main motive of choosing the homemade food is to offer authentic and healthy food for an affordable price range. All the foods were homemade and packed in hotbox to keep the moist and protect the heat.

3.7 Activities and Attractions

There were few activities has been planned by the team in order to make the visitors engaged and gain more visitors to buy more food items. This is a part of gaining more visitors to increase the profit of the food stall. One of the main activities which as planned by the Roti Rush and Refresh was a fun puzzle game which enhanced the engagement of the customers. The game involved 9 plain cards which are placed upside down, and the participants need to guess and match pairs of cars correctly. If the customer successfully guessed the pair will be winning a free food item out of the three items which is in the menu. The puzzle game cost Rs.50.00 per attempt.

4. Event Execution

The food festival took place on October 8th October 2024, from 12 pm to 2 pm, in Hall no 1 and the lobby area on the 12th floor of BOC Merchant Tower, SLIIT City Uni. Once after the lectures finished the members rushed towards the stall and started the decorations since there were very limited amount of time for the preparation. Therefore, each member has been divided into several groups to finish the several tasks. The allocated location has been taken by another team. Therefore, informed another team member to choose another place to inaugurate the stall. Even though, the location made a positive impact on the event to gain more guests and to enjoy the event.

There were some members who was late. The timing was delayed and this has created more constrained situation. Even Though this did not affect to open the stall on time. The reason for that is the stall was already in ready to start stage due to the preparation which was done and finished on time. The food has kept in plates to view and taste. The food attracted various crowd including the food lovers, students, staffs and lecturers of the SLIIT City Uni, all excited to try various of dishes which was offered.

The Roti and Chicken curry was sold on paper plates and the beverages has been prepared at the moment according to the visitors' preference. When serving food thought of serve using eco-friendly packages in order to reduce the plastic wastage. Therefore, the Food were served in paper plates and used eco-friendly cardboard cups. And also, the food was served by strictly following the hygienic protocol. The sellers must wear the gloves, headcaps and masks and the foods were offered as buyers' preferences. With the time it showcased the Chicken curry was ran out. Some visitors suggested the Roti without Chicken, which helped to overcome the situation and balance the things out. Therefore, all of the items were sold without any leftovers.

The Roti Rush and Refresh also known as ROKA also gained a range of visitors due to the unique food which was offered and the fun puzzle game which was planned. Especially the Roti and Chicken curry attracted many visitors due to the mouthwatering spiciness and the reviews which was passed by the visitors. The junior college mates also helped to gain more visitors by passing the news around and brought many of the friends of friends which actually bought an immersive success for the food festival.

5. Budget

Revenue Sources

Vendor Fees: 1000 LKR x 10 (Group Members)

Total Budget = 10000 LKR

Bill Category	Expected Amount	Real Amount
Sadchika's Bill Amount	1000	1006
Madhusha's Bill Amount	1000	1221
Dharshani's bill amount	2000	1553
Reema's bill amount	500	1000
Water bottle	150	150
Coconut Oil	200	139
Color printout	80	100
Masks and gloves	300	280
Ice cubes	250	300
Tissue papers	400	300
Cups	500	750
Paper plates	250	350
Color bottle	150	150
Balloons	100	150
Transport	1000	1680
Chicken	2500	2100
Tomato	100	100
Onion	100	100
Total	10580	11429

Table 1.1. Budget Table

Total Costs = 11429 LKR

Profit or Loss Analysis

- In Hand = 10350 LKR
- Settled by an additional 1129 LKR from income.
- Total income = 11470 LKR
- Profit = 11470 11129 = 350 LKR

6. Challenges and Solutions

• Slow Stall Configuration (Roka stall)

The stall's opening was delayed since due to some members arrived late. The last-minute shopping and rain and traffic made the configurations late. Even though the stall opened on time.

- Solution: The stall was decorated and ready to start stage.
- Knowledge Acquired: have to plan things by managing time well

• Ran out of resources [Orange Paint]

The paints were required to paint the decorations and letterings. The orange color paint was running out in the last moment. As a result, need to be shopped in the last minute.

- Solution: The colors were mixed and used alternative colors until the paint arrived
- Knowledge Acquired: All materials and supplies should be inspected and acquired well in advance of future activities.

Rain-Related Difficulties

Unexpected rain during the event prompted delays and disruptions in the roti stall setup. The rain hindered traffic and made it challenging to set up the stall.

- Solution: The team promptly put up the stand using their own items and the stall in ready to start stage
- Knowledge Acquired: It would be beneficial to receive weather-related information for upcoming festivals so that plans may be made appropriately.

Decoration setup

Only a table was offered to serve the food. To make the table more creative needed pipes.

- Solution: Two wastage steel bar was picked from the BOC.
- Knowledge Acquired: All decorative materials for upcoming events should be sourced and prepared well in advance

7. Recommendations

The overall Food festival has been successfully executed. Even though, the time allocation could have been noticed in advance. The date for the festival could have announced prior to avoid the hustle and this could have allowed the members to better planning and promotion. The festival could have planned on a day where it's a lecture free slot. The event has been planned right after the lectures; this has made the student in difficulty in enough time for the setup. The event could have showcased in a larger and more attractive space with a bigger stall. The lobby area stalls had more advantages than the stalls which were allocated inside the 12th Hall 1 and could have been provided with at extra table. This could have enhanced the people to display the foods easier and prepare without any hindrance.

7.1 Feedbacks Collected for the food

The feedbacks were collected and received after the event verbally and via social media. The attendees gave us mostly excellent feedback about the experience, food quality, and affordability.

1. Poll roti and Chicken Curry

There were good responses received for the authentic flavor of the roti and the aroma and taste of the curry.

2. Watermelon Juice

The crisp flavor and inherent sweetness of this food made it a popular favorite. Some recommendations were given to provide health-conscious participants with a less-sugar choice.

3. Chili soda

The attendees loved the distinctive blend of flavors. Many visitors enjoyed the spiciness.

Overall, there were both What went well and Even Better If's for the food items served.

What Went well	Even Better If	
Loved the atmosphere and variety of food.	The watermelon juice was low in sugar	
The poll rotti and chicken curry was	The Food could have served warmer	
authentic, and the chili soda was incredibly		
refreshing		

8. Conclusion

The Food Fest'24 was successful and provided an invaluable experience and lessons to all participants. This interactive event not only about selling foods but also about teamwork, creativity, collaboration and management. The event showcased that not only the team work but also the everyone's participation and the innovative thoughts, and contribution matters. The dedication which has been demonstrated lead to an immersive success. This has been showcased not only in the profit but also in the shared sense of accomplishment.

The major takeaway from the event was the unity that motivated everyone to work toward the success by following a common goal. The members have showed a flexible problem-solving skill in manage unexpected challenges such as delayed stall setup, running out of resources, and rain related difficulties which happened during the event.

Moreover, as per following the main goal all the food items were prepared by the batchmates and dividing each work to save the time and this has played a key role to bring everyone to work together. The authentic Roti and Chicken curry, and the refreshing beverages were well received a positive impact and the feedback from the visitors.

Overall, the food festival was more than just an activity which has provided the practical lessons in many things, such as the communication, leadership, managing the resources well, and especially being hygienic. The experiences and the challenges taught to face the future challenges, and opportunities more effectively.

9. Appendices















