



Project Evaluation Report for Food Festival

Prepared by: Forest Chill

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Student Registration Number	Student Name
SA24610187	S.K.B.W.M.R.T.D. Kaluwalgoda
SA24610235	H.K. Ganegoda
SA24610097	K.A.L.I. Kuruppu
SA24610096	M.C.H. Waththegedara
SA24610090	J.M.D.B.N. Jayamaha
SA24610142	E.M.R.G. Ekanayake
SA24610162	R.M.D.N. Rajakarunanayaka
SA24610061	H.D.S.P. Dissanayaka
SA24610236	S. Praneesh
SA24610059	M.H.A. Shaqur
SA24610084	N. Vithushan
SA24610153	M.S.M. Mohamad
SA24610019	M.A.M. Muazz

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1. Executive Summary

At the university's Food Festival on October 8th 2025, The Forest Chill food stall originated from the module. In this way it gave students an opportunity to practice working with a team, planning the right time for events or meetings and participating in marketing campaigns from start to finish.

Forest Chill, the design inspiration of the stall which is also a movie genre in its own right, exudes an atmosphere suggestive of exotic lush rain forests or balmy equatorial islands. Echoing this style the stall's signature drink--Black Current Mojito, quite popular with the college students. The menu included Chicken Shawarma (Rs. 300), Egg Shawarma (Rs. 250), Fudge Brownie (Rs. 180), and Black Current Mojito (Rs. 180). These food items were chosen to offer a range of savory and sweet options, catering to patrons who wanted either meal or dessert.

Its display was so beautiful that everyone came to appreciate that while staying in the bounds of their budget. With shawarmas all freshly made on-site, brownies pre-baked and mojitos served cold; working smoothly and with good teamwork among the nine strong team members, the event was a success in every way.

By the end of the day, Forest Chill had sold 40 shawarma (20 chicken+20 egg), 40mojito and 25 fudge brownies for a net profit of Rs. 1,500. This was not only a win economically for them but also gave the whole team opportunities to boost their leadership skills, ability to coordinate all kinds of different activities and coordinate across time frames between stages in terms of time and thrift.

1.1. Objective Goals

2. Offer Quality and Diverse Food Options

- Provide fresh and delicious shawarmas, desserts and drinks.
- Ensure sanitary, sanitary and uniform products during the event.
- Provide low-cost options for students and staff.

3. Ensure Financial Management and Profitability

- Time the sauces and decorations for the best results.
- Monitor the revenue and expenses to analyze profit.

4. Strengthen Teamwork and Leadership

- Assign clear roles for cooking, prep, marketing and selling.
- Reinforce teamwork and flexibility when under time restraints.

5. Enhance Event Management Skills

- Use strategy, scheduling and time management from the module.
- Control flow of people, including peak time volume.

6. Encourage Creativity and Branding

- Decorate in a “forest-impression” to attract customers.
- Proceed with engagement by presentation and easy-going service.

1.2. Planning Process

The planning process for Forest Chill kicked-off approximately two weeks before the food festival, wherein the team had meetings to finalize a menu, run preliminary budget numbers, and divide responsibilities.

Key Planning Steps:

- While meeting, the team finalized their menu, which consisted of 4 main items: Chicken Shawarma; Egg Shawarma; Fudge Brownie; and Black Current Mojito.
- The group decided to buy ingredients for the menu two days prior to the festival to maintain freshness.
- They pre-baked fudge brownies and prepared the mint syrup and black currant mix in advance.
- The group decorated the stall with green-themed decorations which formed the visual identity of “Forest Chill”.
- The group generated a few posters and social media posts in advance to promote the stall.
- About one day before the festival, the team completed a taste test and checked portion sizes.

Work Division:

- **Cooking & Food Prep:** Shaqur, Ganegoda, Muazz, Mohamad, Vithushan
- **Beverage Preparation:** Dissanayaka, Ekanayake
- **Decoration & Setup:** Praneesh, Waththegedara, Kuruppu
- **Sales & Cash Handling:** Rajakarunanayaka, Jayamaha, Kaluwalgoda
- **Marketing & Coordination:** All members

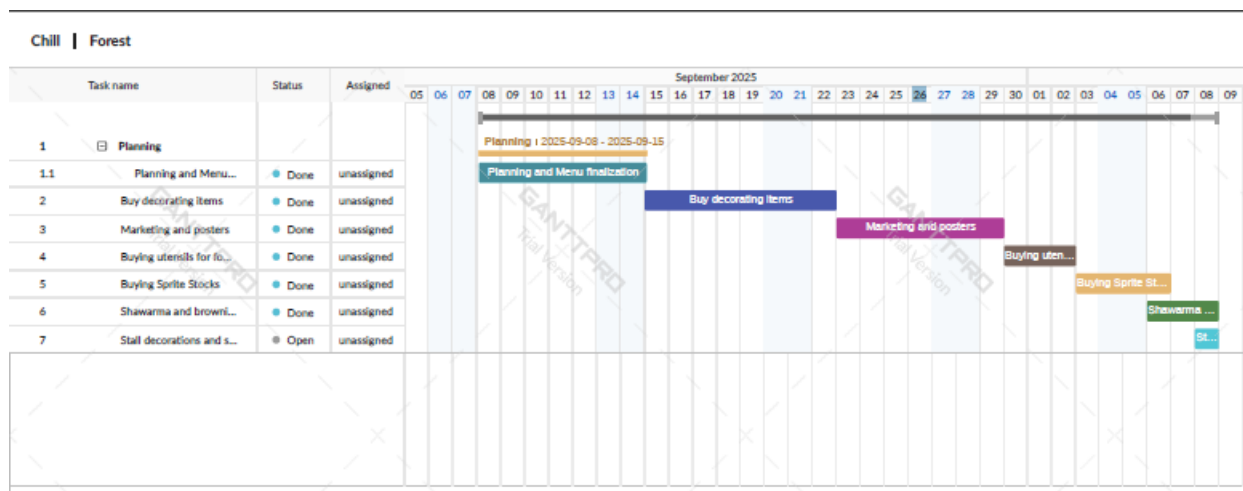


Figure 1.2.1 Gantt Chart

2. Event Execution

The event ran from 12:30 – 3:00 pm and the Forest Chill stall was prepared and organized right from the outset. The colorful design and refreshing drink selection really drew a decent number of students and staff to check out the stall.

Performance Summary:

- **Chicken Shawarma (Rs.300)** – Best-selling item, sold out quickly.
- **Egg Shawarma (Rs.250)** – Popular vegetarian-friendly option.
- **Fudge Brownie (Rs.180)** – Received positive reviews for taste and texture.
- **Black Current Mojito (Rs.180)** – Most refreshing item, consistent sales throughout.

There was good teamwork to ensure that customers were given the best experience possible by inputting and successfully delivering orders. The setup was clean and presentable and the tropical theme really emphasized the "chill" brand image.

Overall, we were able to deliver a very smooth service with limited problems, customers were happy with the quality of food and service.

2.1. Budget

Item	Estimated Cost (LKR)	Actual Cost (LKR)
Ingredients (shawarmas, brownies, mojitos)	6,000	5,500
Decorations	800	700
Marketing	500	400
Miscellaneous (cups, tissues, gas, etc.)	600	600
Total Cost	7,900	7,200

- **Sales Summary,**

Item	Quantity Sold	Price (Rs.)	Revenue (LKR)
Chicken Shawarma	20	300	6,000
Egg Shawarma	20	250	5,000

Fudge Brownie	25	180	4,500
Black Current Mojito	40	180	7,200
Total Revenue			22,700

Profit Calculation:

Total Revenue – Total Cost = **Rs. 22,700 – Rs. 21,200 = Rs. 1,500 Profit**

Final Profit: LKR 1,500.

2.2. Challenges and Lessons Learned

Challenges:

- Insufficient preparation time prior to the festival.
- Challenges in keeping the mojitos Temperature down.
- Minor coordination issues while under rush hour.
- Ran out of shawarma wrap toward the end of the day.

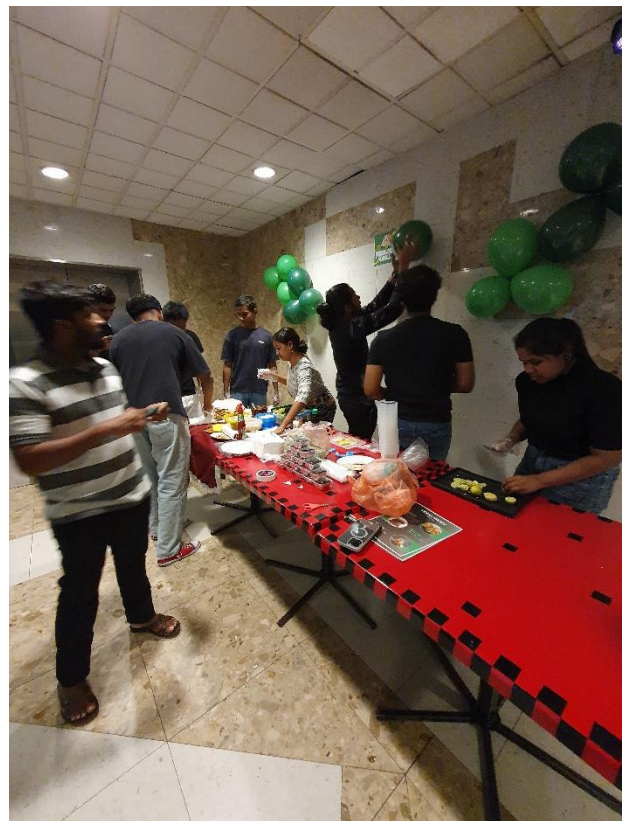
Lessons Learned:

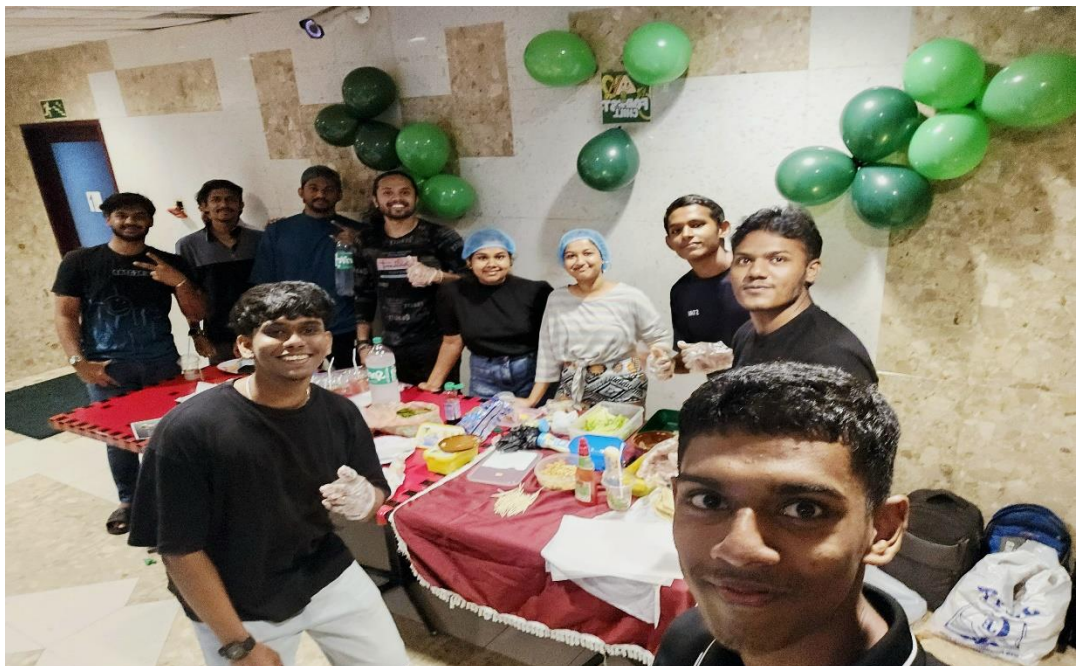
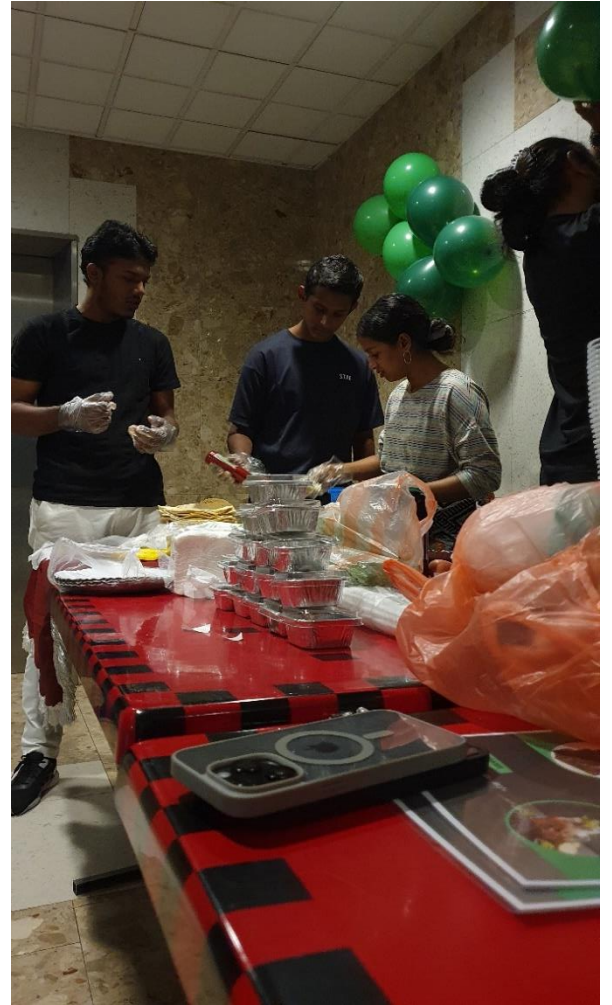
- Prepare some extra ingredients in case order volume picks up.
- Keep ice reserves or cooler next to drink station to keep drinks fresh.
- Plan out hourly work shifts to maximize peak hour efficiency.
- Track sales frequently to account for accurate profit calculation.

2.3. Recommendations

- Use insulated cooler or tub to maintain quality of drink.
- Offer combo deals (i.e., Shawarma + Mojito) to encourage better sales.
- Continue to use eco-friendly materials for packaging product.
- Setup decorations early to prevent stretching the hour with setting up at the end.
- Increase brownie production given dessert orders were steady drainage on production.

3. Gallery







4. Conclusion

- The success of the Forest Chill stall at the Food Festival on October 8, 2025, was a positive and valuable experience for all team members and the community. The implementation of the Food Festival displayed excellent teamwork, creativity, and organizational skills—showcasing the team’s ability to plan and manage an event efficiently.
- The team produced a profit of Rs.1,500 on the day of the event—an impressive gain for the amount of product made and sold, while maintaining high quality and customer satisfaction. More than that, the project added to the development of certain key professional skills such as leadership, budgeting, customer service, and adaptability.
- The project proved that when teamwork and creativity come together with skilled organizational planning, a short-term food stall can yield financially and educationally productive results. The experience of the Forest Chill stall left a lasting impression on visitors and, mostly as meaningful training on key professional decompitence, was a major step in the team’s trajectory toward professional development.