

St. Cecilia's Public School
Educational Visit to Radisson Blu Hotel, Dwarka
20.07.2026



As part of an experiential learning initiative, a group of 15 students of Class XII along with one teacher, visited Radisson Blu Hotel, Dwarka to gain first-hand exposure to the hospitality and bakery industry. The visit provided students with an opportunity to understand the functioning of a five-star hotel while exploring the art and science of professional baking.

The visit began with an interactive session in the hotel's bakery, where expert chefs demonstrated the preparation of chocolate and vanilla cakes, cupcakes, and other bakery products. Students were introduced to different types of chocolates, baking ingredients, their uses, measurements, techniques, and the importance of precision in baking.

Students were then taken behind the scenes where they observed the operations that ensure the smooth functioning of the hotel. They learned about the segregation of kitchens based on cuisines and services, the importance of hygiene and food safety standards, and how each kitchen functions under the supervision of its respective Head Chef (HOD). The chefs also explained teamwork, coordination, inventory management, and quality control required in the hospitality industry.

Additionally, the students were explained about the functioning of different departments of the hotel, including Front Office, Housekeeping, Food & Beverage Service, Bakery & Confectionery, Kitchen Operations, Human Resources, Sales & Marketing, and Security. This gave them valuable insights into the diverse career opportunities available in the hospitality sector.

Students expressed their gratitude to Madam Principal who provided them a platform that successfully combined practical learning with career awareness. They were able to recognise the dedication, discipline, creativity, and teamwork required in the hotel industry.

The educational visit to Radisson Blu Hotel, Dwarka proved to be an enriching and memorable learning experience. It enabled students to connect classroom learning with real-world practices while broadening their understanding of the hospitality and bakery industry. The exposure inspired many students to explore careers in hospitality and appreciate the professionalism, innovation, and teamwork that define this dynamic sector.