

# FHRAI IHM

Volume MMXXII/I  
Annual Magazine 2021-22



75  
आज़ादी का  
अमृत महोत्सव

## Insperia

# THE NEW DAWN

**COLLEGE  
EVENTS**

**RISING STARS OF  
TOMORROW**

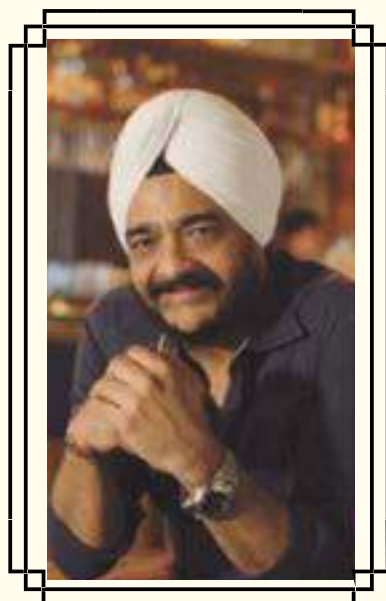
**ANNUAL MAGAZINE  
2021-22**

**FHRAI Institute of Hospitality Management**

Plot no. 45, Knowledge Park III, Greater Noida, Uttar Pradesh-201310  
[www.fhrai-ihm.com](http://www.fhrai-ihm.com)



# Message



FHRAI-IHM is founded by FHRAI comprising of its four regional hotel and restaurant Associations in the North, East, West and South. FHRAI is the world's 3rd largest Hospitality Association. FHRAI-IHM offers the best-in-class training infrastructure backed by experienced and learned faculty for carving out a great future for students in Hospitality. FHRAI-IHM is fully equipped to provide students with all necessary inputs in the area of aptitude formation, personality development and brings the right value-add for building careers in the hospitality domain. We are also updating and incorporating the technologically advanced practices prevalent in Hospitality Industry. Hospitality has and will continue to play a major role in the progress of education and continue to be a great avenue for students aspiring to make a career in the field.

As FHRAI IHM completes one year of its current session and celebrates the Annual Day, I take this opportunity congratulate Mr. Arun Kumar Singh & his team for this day and wish the team all the very best in the coming months !

**Gurbaxish Singh Kohli**  
Vice President  
FHRAI

# Message



It's a proud moment for all of us associated with the FHRAI-IHM, Greater Noida that the Institute is celebrating its first Annual Day and is getting ready for a big leap to be in the league of the best hospitality institutes in India. In accordance with FHRAI's stated objective to run institutes/education centres to provide education and training in the field of hospitality management, technology and professional education, the Institute is striving to become the nurturing ground for the finest professionals in the domain of hospitality and related fields in the country.

There are so many milestones which the Institute has achieved in the last one year. The recently signed agreement with Sattvik Council of India (SCI) is one among that which is expected to benefit the student community, especially those who wish to pursue their degree in vegetarian specialty.

My heartiest congratulations to the Director, Faculties, Administrative Staff and Students of FHRAI - IHM on this momentous occasion.

**Jaison Chacko**  
Secretary General  
FHRAI



# Director's Desk



We are happy to present the 1st Issue of our Annual Magazine "Insperia " being released on the occasion of Annual day .

A year long journey of Institute, was full of challenges and uncertainties but with determination and vision of FHRAI along with hard work of FHRAI Secretariat, Faculty, and Admin. staff, we successfully completed 1st academic year of the Institute .

Number definitely matters, but in my opinion, determination value and vision are more important so we are hopeful that numbers will also be in our favour within short span of time. FHRAI-IHM is equipped with excellent training infrastructure having an in campus Boys and Girls hostel on 7 acres of land in Northern India's best education hub i.e. Knowledge Park, Greater Noida, Delhi NCR .

The unconditional support and guidance of FHRAI Executive Committee, Office Bearers, FHRAI Secretariat along with dedication and hard work of Faculty, Admin. staff and Students we are confident that we will be in position to establish FHRAI-IHM as a premier Hospitality Management Institute of the region .

The New Education Policy, 2020 is going to shape the holistic development of Hospitality students in upcoming years as well as the business of Hotels, Restaurant crossing pre-covid status is also an encouraging development .

I would like to express my sincere thanks to FHRAI Executive Committee and the Office bearers in showing confidence in me and team FHRAI-IHM, assuring them and Hospitality Industry that we will take FHRAI-IHM to new height in future with the wholehearted support of FHRAI Secretariat.

**Arun Kumar Singh**

Director,  
FHRAI-IHM

# Editor's Desk



One year down the line, FHRAI Institute of Hospitality Management, fondly known as FHRAI-IHM was getting ready to come under the umbrella of National Council for Hotel Management & Catering Technology, operational under Ministry of Tourism, Govt. of India (NCHMCT) and start its journey in imparting hospitality education. During the 1st and 2nd wave of Covid-19 when organisations were exploring strategies of survival, FHRAI-IHM was preparing to start its operations fighting all odds and challenges. Its give me immense pleasure to now compile the 1st Annual Magazine of FHRAI-IHM, "Insperia" along with my colleague Ms. Ashima Chatterjee Misra, which we hadn't thought off when we initiated our journey.

It was a daunting task to compile the Institute's annual magazine and trying to integrate as much as possible in this limited space. Number doesn't matter, what matters is the level of participation and motivation that has made this institute and the magazine possible. The students have been the backbone to this task as they have showcased skills, attitude and determination to make everything possible. We are mere catalyst in this growth and development of the students and would continue to facilitate and encourage the talent to upskill further making the institute proud.

We are highly grateful to our director Mr. Arun Kumar Singh for extending immense support and believing in us during the execution of daily operations as well as compiling of this magazine. We also take this opportunity to express our heartfelt gratitude to FHRAI Executive Committee, Office Bearers and FHRAI Secretariat on behalf of Team FHRAI-IHM for being the support system for smooth functioning of current academic year.

**Rishabh Misra**  
Editor

**Ashima C. Misra**  
Co-Editor



# *Table Of Content*

• Our Appraisers	06-07
• Year Book 2021-2022	08-09
• Introduction Our Director	10
• Meet the Faculty	11-14
• Administration Staff	15
• In house Artists	16-17
• Articles and Recipes	18-28
• Events	29-34
• Annual Function	35-38
• Hall of Fame	39
• Social Media	40

# Our Appraisers



**Chef Parvinder Singh Bali**  
**Corporate Chef - Learning & Development,**  
**The Oberoi Centre of Learning and**  
**Development**

I am very pleased to know about the association of FHRAI -IHM with NCMCT. This move will definitely help to cross breed talent and also create more learning opportunities for the students. Times are changing and especially during this pandemic we have realised that education is not restricted to classroom sessions only, in fact we must introduce methodologies on experiential learning. Many years ago a hotel management syllabus was designed to prepare students for five star luxury hotels, but we have seen a major shift in the career aspiration of a budding hospitality graduate. They want to pursue career in media or be an entrepreneur. Some want to do stagier with Michelin star chefs and then work their way up to own their own Michelin stars. Since we hotels are the end users of the students, it will be a desire to have an industry ready student who can be a part of the operational team, but at the same time have an agility of a leader. Someone who can do disruptive thinking and strive for guest excellence. A student who is well aware of the changing dimensions of the hospitality industry and still has a vision and far sightedness. In short, we would like the students to be business managers who truly believe in team work, commitment and humility.



**Mr. Rishi Puri Senior Vice President ,**  
**Operations & Development,**  
**Lords Hotels & Resorts**

The move indeed is pleasant news and as part of the fraternity we welcome such move which will surely help iron out issues that persisted between actual operations and classroom teachings. With this backward integration of FHRAI-IHM and NCHM, Noida the apex body of FHRAI-IHM could offer more inputs on the ever-changing hospitality industry, more so in post COVID era. This seamless integration would also mean more job offers for the passing out budding hoteliers while ensuring that an Industry trained hands-on associates are available to industry. Industry expects that with this Golden Hand Shake FHRAI-IHM would be able to tweak the study material in association with NCHM-Noida which would be more in line with today's demands and more on job activities, visits and training sessions rather than keep it only classroom studies. This will help uplift the general well-being of units as post pandemic many aspiring candidates have seen the gruesome face of Hospitality Industry and few have decided not to take this as a career option



# Our Appraisers



**Mr. Rishabh Tandon**  
**Area Director - Human Resource**  
**InterContinental Hotels Group (IHG®)**

The latest collaboration of FHRAI-IHM with National Council (NCHMCT) will create a great platform for producing quality hospitality professionals in the increasing demand market of Delhi NCR. With focus on quality Industry exposure in operations and support departments, FHRAI Institute can surely create a niche for themselves amongst the top hotel chains operating in India and abroad. The expectations of the Industry is to provide a consistent platform for degree students through quality internship and opportunities for Full Term Employment. The industry is expected to grow at a faster pace as soon as International travel re-opens and is expected to have a busy Quarter4 with weddings, festivals and social events in the business pipeline.



**Mr. Ranjit Chaudhury Former Principal,**  
**Institute of Hotel Management Kolkata**

I am happy to hear the great news of affiliation of FHRAI-IHM courses by National Council for Hotel Management, NOIDA to conduct one Degree course in Hospitality and Hotel Management and three Diploma courses from academic session 2021-22. Institute already has a world class infra structure with separate hostels for boys and girls. I am sure, with able leadership of its Director, having 35 years of academic experience in this field and his experienced team, with full support from world's second largest Hotels and Restaurants Federation, will become world class 'Centre of Excellence' in very short time. I expect that this Institute will develop world class pedagogy for teaching learning so that the students coming out from this Institute are Industry ready and able to contribute their knowledge when joining Industry. The students passing out from Institute would be able to join in all sectors of Hospitality. I expect Institute would give due emphasis to impart entrepreneur skills to students who wish to run their own business. My Best wishes to All stake holder of FHRAI-IHM.

# *Year Book 2021-2022*

## **1. NCHMCT Visit for Affiliation:**

On 5th August, 2021, a team appointed by National Council of Hotel Management had visited FHRAI - IHM for conducting an audit to grant us affiliation from NCHMCT. Mr. Kamal Kant Pant, Principal of IHM Pusa and Mr. Ravi Prakash, DIHM, had visited the institute, taken a complete tour of the infrastructure and then sent a report to National Council to proceed with granting us affiliation. The official agreement between NCHMCT and FHRAI - IHM was signed on 23rd August, 2021 between Mr. L.K. Ganguly, Secretary NCHMCT, and Mr. Jaison Chacko, Secretary General FHRAI.

## **2. Orientation and Induction of First Batch of Students under NCHMCT.**

FHRAI Institute of Hotel Management has been preparing for welcoming of First batch of students post affiliation from National Council Of Hotel Management. On 8th November, 2021, students were asked for Physical Reporting on institute's campus for continuing their curriculum. Orientation & Induction was done to settle the students post which offline classes are continuing.

## **3. Christmas Cake Mixing Ceremony:**

Cake mixing ceremony is a community event, which is organized marking the preparation of Christmas and New Year. Before winter, fruits and nuts are harvested and soaked in rum which are later used for making Christmas cakes. On 23rd November, 2021 the community of FHRAI and FHRAI-IHM got together to celebrated this event at the campus of FHRAI-IHM. Team members of FHRAI, FHRAI-IHM, faculty and students got their hands dirty during mixing of fruits & nuts over a Hi-Tea.

## **4. Press meet at FHRAI IHM on 17th December.**

FHRAI Institute of Hotel Management invited Press and Media teams from NCR region on 17th December, 2021 over a lunch program to announce about our recent tie-up with the Ministry of Tourism, Govt. Of India offering Skill Development Programme i.e., 'Hunar se Rozgar' to candidates completed class 8th & above for proper training and then work in Hotel & Restaurant, Canteen, Hospital Catering, industrial catering, other eateries or may start their own business. The courses included in Skill development programme are Multi Cuisine Cook, F & B Service Staff, Room boy, Front Office Staff etc. These courses are fully financed by Ministry of Tourism. Govt of India and students need not to pay any fee for course. Students will also get stipend on completion of programme. The Press and Media was also brief about our regular academic programs and vision of FHRAI IHM by our Director Mr. Arun Kumar Singh, Secretary General Mr. Jaison Chaco and Assistant Secretary General Mr. Abhishek Kumar and offer a complete show round of the institute.

## **5. Christmas Cake Baking:**

On 18th December, 2021 a special class was conducted for our students where student and faculty came together to bake Christmas cakes which was later sent to all as session's greetings.

## **6. Christmas party for Students**

On 24th December, 2021, a Christmas party was organized for the students of FHRAI-IHM. It was a Pizza Party with a lot of fun activities and games to make up the day. We also celebrated our Director Sir's Birthday with great enthusiasm

### **7. Annual Academic Inspection of FHRAI-IHM by NCHM Team on 23rd March 22**

On 23rd March, 22 a team from NCHMCT visited our institute for Annual Academic Inspection, ensuring the efficient running of the course by team FHRAI-IHM. The team consisted of Dr. Amitabh Dey, Principal, IHM Guwahati, Mr. Rajashekhar, Principal, IHM Trivandrum and Mr. Aswani Kumar, AD(T), NCHM & Coordinator who visited our institute for the inspection.

### **8. Certified Personality Development session by Gillette**

On 1st April, 2022, institute had organized a Certified Personality Development session in collaboration with Gillette, where trainer from Gillette had taken a session on Importance of Grooming in service sector and discussed the points that needs to be taken care for appealing personality.

### **9. Educational excursion to Aahar 22 (Food fair)**

On 30th April, 2022, the institute had organized one day educational excursion to Aahar 2022, Asia's one of the largest Food Fairs, where students got first-hand experience in world class hospitality equipment and food related products.

### **10. Educational Tour to Crowne Plaza, Greater Noida, An IHG Hotel (Industrial Tour)**

On 9th May, 2022, the institute had organized an educational industrial tour of all 1st Year students to 5 star hotel The Crowne Plaza, Greater Noida, An IHG Hotel, where students got to see operational areas of a functioning hotel and understand the daily work order followed.

### **11. In- House Chef competition**

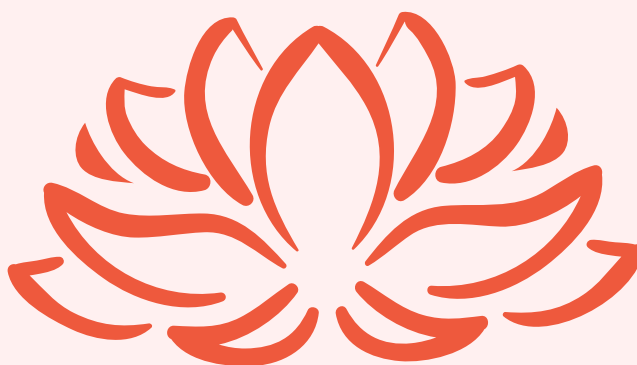
On 11th May, 2022, institute had organized an In-house chef competition where all the 1st year students participated, preparing a 4-course menu and presenting it to the judges. All the students participated in high spirit and made learning fun.

### **12. In- House Quiz competition**

To sharpen up the general knowledge of our students on 16th May, 2022, the institute organized a Quiz competition. All 1st year students actively participated and gave a tough competition to each other.

### **13. Annual Sports**

Annual sports events were conducted where carom matches, badminton matches and volley ball matches were conducted with active participation of all 1st years.



# *Our Director*



## **Mr. Arun Kumar Singh**

**Qualification:** Master in Zoology from University of Lucknow, Post Graduate Programme in Project Planning & Infrastructure Development from University of Rajasthan and Diploma in Hotel Management from Institute of Hotel Management Lucknow.

**Experience:** 34 years of experience as a team leader, has served as the Principal of Institute of Hotel Management & Catering Technology Mumbai, the Principal of Institute of Hotel Management of Lucknow and the State Institute of Hotel Management, Jodhpur and has mentored many students proficiently in inculcating skills and attitude required to excel in hospitality industry.

**Hobby:** Watching Cricket, Reading Books





# Meet the Faculty



## Mr. Rishabh Misra

**Subjects : Food Production And Food Science**

**Qualification:** Master in Business Administration-HR, and Masters in Travel and Tourism Management (2020-22), Bachelors in Hospitality and Hotel Administration from Institute of Hotel Management Kolkata, National Hospitality Teachers' Eligibility Test (NHTET) Qualified, Certified Master Trainer and Facilitator, Certified Learner Facilitator, Certified Mentor,

**Experience:** 13.5 years of Industry experience including more than 5 years of Teaching in Hospitality and Tourism. Has served as Head Chef and Sous Chef in various 5-star and 4-Star hotels across India and abroad. Specializes in Food and Beverage Production, Food and Beverage Management etc. Proficient in development of learning tools and pedagogies.

**Hobbies:** Photography especially food, Content development, traveling to places.





# Meet the Faculty



## **Mrs. Ashima Chatterjee Misra**

**Subjects :** Front Office Operations and Accommodation Operations

**Qualification:** Master in Hospitality & Hotel Administration, Bachelors in Hotel Management from Institute of Hotel Management Kolkata, National Hospitality Teachers' Eligibility Test (NHTET) Qualified, Certified Master Trainer and Facilitator, Certified Learner Facilitator, and Certified Departmental Trainer from Oberoi Centre of Learning & Development (OCLD).

**Experience:** 7 years of Industry experience including 2.5 years of Teaching in Hospitality and Tourism. Has served as Learning and Development Personnel with Oberoi Group of Hotels & Resorts and specializes in Interpersonal Skills Training and nurturing individuals to work efficiently in Rooms Division.

Proficient in development of tools and pedagogies for constructive, collaborative, integrative, reflective and inquiry-based learning.

**Hobbies:** Proficient Odissi Dancer, Food Blogger.



# Meet the Faculty



## Mr. Abhinay Sharma

**Subjects : Food and Beverage Service and Nutrition**

**Qualification:** Bachelors in hospitality and hotel administration from Chandigarh Group of Colleges, Masters in hospitality and hotel administration from Punjab University, Chandigarh.

**Experience:** 2.5 years of industrial experience. Has served in the front office department in the Leela Ambiance Convention Hotel, New Delhi. Worked with ITC Maurya, New Delhi in front office department, Hosted the President of USA and various other foreign delegates in his tenure, Has been the guest speaker in Chandigarh Group of Colleges.

**Hobbies:** Playing Guitar, Drawing, Photography



# Meet the Faculty



## Mr. Pankaj Sharma

**Subject :** Computer and its application

**Qualification:** B. Sc.in Information Technology (IT) & MCSA, and is pursuing M.Sc. in Information Technology (IT) from MD University, Rohtak.

**Experience:** 12 Years of Experience in the area of Computer Hardware & Networks, Server, Application Software, ERP Implementations, Security and Surveillance



## Mr. Satish Chandra

**Subject :** Bakery and Patisserie

**Experience:** Having an experience of more than 38 years both in industry with 5 star hotels and academics in Bakery.



## Mr. Krishna Kumar

**Subject :** Hotel Accountancy

**Qualification :** Graduate from University of Delhi , CA Final and currently pursuing LL.B at Maharishi University of information technology.

**Experience:** Has worked with several accountancy firms, Keshari Keshari & co, Garg Shekhar & co .

He has varied experience in dealing with companies audits, bank audits like axis Bank, PNB etc, and audits of school, trust and society.



# *Administrative Staff*



**Mr. Bijender Singh**

Estate Incharge



**Mr. Amit**

Executive Assistant – Administrative



**Mr. Saurabh Kumar**

Store Incharge



**Mr. Sunder Lal**

Electrician



**Team FHRAI IHM**

# In House Artists



**-By Prashant Rawat,1st Year**





**-By Varun Pun,1st Year**

# Hospitality management education

## Past, present and future

**By Arun Kumar Singh**  
**Director, FHRAI-IHM**

Hospitality management education in India started by the opening of college of catering and institutional management in 1954 by all India woman Council in the premises of Bharatiya Vidya Bhavan Andheri, Mumbai as Mrs Lilavati Munshi then president of AIWC was also co-founder of the Bharatiya Vidya Bhavan. Institute was established with the aim to train the supervisor for Annapurna the nutritional snacks counter spread across Maharashtra especially Mumbai, Pune and Nashik.

Dr K.M. Munshi Minister of Agriculture, Government of India and founder of Bharatiya Vidya Bhavan Andheri requested Food and Agriculture Organisation ( FAO) of United Nations and they deputed Mr Bilfield Smith, Catering Expert from United Kingdom as Consultant & Principal of the Institute in 1956 and because of his vision and leadership 4 Institutes of Hotel management is very established in Mumbai, Delhi, Kolkata and Chennai along with the nine Food Craft Institute in different state capitals.

In the year 1982 National Council for Hotel Management was established by Government of India to standardise and expend the Hospitality Management education in India and thereafter most of the Food Craft Institute was upgraded as Institute of Hotel management. At present there are 21 Central IHMs , 27 State IHMs and about 30 private IHMs affiliated with the National Council for Hotel Management, Noida along with Food craft Institutes

There are several private catering colleges located in the country which are approved by AICTE and affiliated with state universities



The New Education Policy – 2020 focuses primarily on recognising, identifying and fostering the unique capability of each student with flexibility in learning along with the inclusion of language, co-curricular and vacation subjects for all-round development of the students.

In all field of education brainstorming is going on about the inclusion of the subjects providing holistic development of students for better career prospects.

In the field of hospitality management education we need to have right balance of skill and knowledge with the inclusion of multidisciplinary , co-curricular and vocational subjects in four year Bachelor Degree with Honours in Hospitality Management with research or specialisation.

NEP – 2020 also focus on awarding certificate / diploma / bachelor degree and completion of one / two / three years program for the student who wish not to continue study further for time being and may come back and join further studies in the concept of “Multi-Entry and Multi-Exit” pattern.

We need to have a equilibrium for the need of a student to develop complete personality with just the required knowledge and skill to fulfil the need of hospitality industry at present and future.

## Hospitality and Tourism

Hospitality and Tourism Management (HTM) is a field of study with the purpose of preparing people with the expertise, commitment, and skills for management, marketing, and operations positions in the expanding industry that provides food, accommodations, and tourism services to people away from home. As a field of study, Hospitality and Tourism Management is combined both of them. It draws upon a wide range of basic disciplines to provide the fundamental knowledge and skills that are required to fulfill the diverse demands placed upon individuals in management positions within the hospitality industry.

The hospitality industry includes a broad category of fields within the service industry including restaurants, theme parks, lodging and additional fields within the tourism industry. The basic purpose of this project is to explore a wider understanding of the use of Management information system and Information technology and various other emerging concerns. The project also explores the need of strategic Customer relationship management and the use of Enterprise resource planning in the achieved of the overall business strategy of an organization.

**by Navneet Batsalya, 1st Year**



## Who are Achievers?

Achievers are people who are goal oriented. The personality of an achiever is very optimistic as well as energetic and are said to be organized in their daily life style. Achievers possess good interpersonal skills and hence are good team players, they carry an aura which motivates people around them as they are not judgemental and main a harmonious environment which reduces negativity around.

The personality of an achiever is being positive throughout, as they look at the brighter side of things. Their perception is always aligned towards productivity as they are self-driven to achieve target set for them. The fear of incompetency and inefficiency becomes a driving force for them as they always want to be successful and hence keep struggling against all huddles to achieve their goals. Failures are just like stepping stones on their path and doesn't stop them from fulfilling their destiny. Hence, we have a lot of traits that we can learn form an achiever, having a guide like them in life will keep boosting our moral during difficult times.

## Pressure

Life is a race!  
Become a winner once,  
It gets harder to maintain the pace.  
Once you lose, you lose your entitlement;  
Then what talent or what acknowledgement.  
No peace, no pause, no reason to show the jaws;  
Life with no leisure;  
I feel stuck in the claws of pressure.  
Conflict in the body, soul and mind;  
Things are clear but people seem blind.  
Want to do things,  
But can't leave my passion behind;  
Body need rest since life lacks zest;  
Soul wants peace but it's serenity is ceased; Mind  
desperate to strive, yet unable to contrive; The  
force is more, area of my tolerance less;  
Oh! I feel suppressed.

Don't give me the attire I don't want to dress;  
Oh! I abhor such issues to address.  
You can't cage me and call it a rescue;  
Since each being holds the propensity to fly;  
you decline to value.  
You can't indebt me for your heredity;  
It was meant to be  
And there is a lot of clarity.  
Don't just drain me and become a sieve;  
Now I'm left with nothing to give!  
I know you shall never forgive;  
Fair enough! You took the revenge, gave me a life  
so coarse;  
Here I became a living corpse; All drowned in guilt  
and remorse.

**-Nayan Shaw, 1st Year**

**Ashima Chatterjee Misra**

**Assistant Lecturer , FHRAI-IHM**



# NACHNI DOSA / RAGI MASALA DOSA

**Ashima Chatterjee Misra**  
**Assistant Lecturer , FHRAI-IHM**

During Budget 2022-23 speech, Finance Minister Nirmala Sitharaman announced that the year 2022-23 would be the 'International Year of Millets'. Millets are important crops in the semiarid tropics of Asia and Africa (especially in India, Mali, Nigeria, and Niger), with 97% of millet production in developing countries. This crop is favoured due to its productivity and short growing season under dry, high-temperature conditions. Millets are indigenous to many parts of the world. The most widely grown millet is pearl millet, which is an important crop in India and parts of Africa. Finger millet, pros millet, and foxtail millet are also important crop species. Millets may have been consumed by humans for about 7,000 years and potentially had "a pivotal role in the rise of multi-crop agriculture and settled farming societies."

Ragi or finger millets, scientifically called *Eleusine coracana*, are coarse food grains consumed mainly by people in the rural and southern parts of India. The ragi grain is used to prepare a flour that contains half portion wheat. Due to its high fermentation quality, it is used to prepare various beverages. Ragi, is an annually cultivated cereal crop, vastly found in the tropical regions of Africa and Asia, such as in Ethiopia, India and Sri Lanka. Being densely packed with a host of nutrients, ragi confers valuable health benefits such as enhancing digestion, reducing the risk of heart disease, slowing down ageing and managing diabetes.



## **For Dosa Batter**

1. Ragi Flour 150gm
2. Semolina 50 gm
3. Sour Curd 30 gm
4. Cooking Soda 2 gm
5. Salt As per taste

## **For Dosa Stuffing**

1. Refined oil 40 ml
2. Mustard seeds 10 gm
3. Urad dal 10 gm
4. Chana dal 10 gm
5. Dried Red Chilli 2 no
6. Curry leaves 2 sprigs
7. Asafoetida (Hing) 4 gm
8. Green Chilli (finely chopped) As per taste
9. Ginger (finely chopped) 10 gm
10. Onion (sliced) 2 whole (medium size)
11. Turmeric 4 gm
12. Salt As per taste
13. Potato (boiled & mashed) 5 whole (medium size)
14. Tomato (chopped) 1 whole (medium size)
15. Coriander (finely chopped) 15 gm
16. Lemon juice 3 tsp

## **Method of Preparation:**

Dosa batter preparation:

1. Firstly, in a large bowl take 150 gm of Ragi flour and 50 gm of semolina.
2. At 30 gm sour curd to it and mix it properly.
3. Add water to the mixture to get it into a nappy consistency.
4. Rest the mixture aside in a warm place for at least 30 minutes to begin fermentation.
5. Once the batter is rested, add cooking soda and mix gently, without disturbing the air pockets so as to boost the fermentation.
6. Transfer 4 cups of fermented batter to a small bowl and add 1 tsp salt.
7. Mix well until the salt is well combined. Dosa batter is ready. Keep aside.

## **GOSHT SEVIYAN BIRYANI**

Biryani is a mixed rice dish originating among the Muslims of the Indian subcontinent. It is made with Asian or Indian spices, (rice, and some type of meat (chicken, beef, goat, lamb, prawn, fish), and sometimes, in addition, eggs and potatoes. The exact origin of the dish is uncertain. In North India, different varieties of biryani developed in the Muslim centres of Delhi (Mughlai cuisine), Rampur, Lucknow (Awadhi cuisine) and other small principalities. According to historian Lizzie Collingham , the modern biryani developed in the royal kitchens of the Mughal Empire (1526–1857) and is a mix of the native spicy rice dishes of India and the Persian pilaf.[13] Indian restaurateur Kris Dhillon believes that the dish originated in Persia, and was brought to India by the Mughals. A part of Awadhi cuisine and named after the city of Nawabs – Lucknow, Lucknowi Biryani is an epitome of poise, charm and Mughlai eminence. The Nawabs were very fond of a lavish dining experience which gave birth to this true Nawabi delight

A true Lucknowi delicacy using tender lamb and vermicelli. This lost biryani recipe uses vermicelli instead of rice and requires a great deal of expertise to get the proportion and consistency right. It can be an easy and healthy alternative for those who cannot have rice or rice-based recipe on their diet.

### **INGREDIENTS :**

650gm Mutton  
1 cup curd  
½ cup Fine sliced onion  
2 tbsp ginger & garlic Paste.  
2 Black Cardamom  
5 Green Cardamon.  
5-6 Cloves  
1 Cinnamon  
Salt  
4-5 tbsp. Ghee  
1 Cup Sliced onion Golden brown  
1 tbsp. Ginger Garlic paste  
2-3 Green chilly slit  
500gm vermicelli  
2 tbsp. Garam masala Powder.  
Saffron  
Kewda jal.



### **RECIPE :**

- Take a pressure cooker and add all mutton in it after that add curd , finely chopped onion and ginger and garlic paste.
- Now stir for second and then add all the whole spices Black and green cardamom ,colves, cinamon and salt.
  - Now add some water and then cook in pressure for about 40 min. After this separate the mutton and water portion (Yakhni) in a bowl and strain the Yakhni (Water portion).
- Now take a Kadai and add some desi ghee in it and after that add the other sliced onion and cook till golden brown .
- After that add ginger and garlic paste and slit green chilli and cook for about 5 min.
- Now its time to add the vermicelli and roast it for about 5min and then add all the mutton and garam masala in it and again roast for about 10 min.
- After that add all the yakhni and give it a boil and then add some mint leaves , saffron (soaked in water) and Some kewda jal and cover and cook for about 15 min.
- Serve Hot

**Uditanshu Pandey**  
**1st Year**



# HOTEL MANAGEMENT- A CAREER PROSPECTIVE

**Rishabh Misra**  
**Lecturer, FHRAI-IHM**

India is a vast country populated by around 137 crore people. Its unique feature lies in its diversity of religion, languages, social customs, regional characteristics, skills and attitude. But that diversity disappears when children grow up thinking of engineering or medical as their sole prospect for future. As they attain the age of prominence and widen their career spectrum a bit, they acknowledge multiple careers options apart from conventional ones. Fashion tech, banking, defence, marketing, provide options but the one most enterprising and fulfilling is the career in hospitality management. A bachelors course in hotel management empowers the student with all the managerial and supervisory skill set and knowledge needed for an accomplished career. He or she not only is equipped with knowledge but also hands on skill and attitude which helps them to take on any challenges in the future.



## THE JOURNEY

Hotel Management has been an option since inception of this field in early 60's with government institutes coming into prominence and providing students with the key to success. Since then, lot of government and private colleges have been promoting this field and helping service sector with learned human resource. Since 1982, National Council for Hotel Management and Catering Technology, Noida, has played pivotal role in bringing different hotel management colleges under same umbrella, and regulated lot of changes in the present curriculum of the hotel schools. Recently students have witnessed a lot of foreign brands entering India acting as a boon to the industry while ensuring a cherished and accomplished careers for the youngsters.





## THE PROSPECTS

A Hospitality personal can grow as a chef in a five-star hotel, in India or abroad, promoting his skills and building a strong career. He can also become a manager looking after all the strategic aspects of the hotel. Apart from that, this course offers career in airlines industry, travel and tourism, customer services, retails and large catering establishments such as railways and other industrial catering. The scope doesn't end here, hotel management graduate can enter any sector leading their way into public relations, sales and marketing etc. Before and even after COVID 19, tourism and hospitality sector has been a major job provider in the country with over 1 crore jobs in this or allied field.

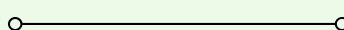
With this endeavour to promote high quality hospitality education, and a vision to deliver bright skilled professionals, to the industry, Federation of Hotel and Restaurant Associations of India have come up with their own Institute, FHRAI Institute of Hospitality Management in Greater Noida, NCR which is affiliated to the top hospitality education council, National Council for Hotel Management and Catering Technology, Noida, an autonomous body under Ministry of Tourism, Govt. of India. It's an attempt by FHRAI and FHRAI IHM to build thriving campus as centre of excellence in field of hospitality education, and shape careers of students not out of books but out of passion, knowledge and attitude. Under the able leadership and guidance of Mr. Arun Kumar Singh, Director FHRAI-IHM, the institute is gearing up to attain the pinnacle of quality in hospitality education.

## IMPACT OF COVID 19

Yes, it is an undeniable fact that COVID 19 has hit this industry hard, but that is true for all the sectors around the globe. COVID-19 is a challenge to both lives and livelihoods. The crisis is unprecedented but this has added one more scope to this field that is to become entrepreneurs and starting up your own establishment. Interest in food industry and knowledge of catering with added managerial skill set is helping lot of hotel management graduates to start their own cloud kitchen or restaurants and deliver their favorite food to the masses. With addition of delivery partners like Zomato and Swiggy, who have revolutionized the delivery system and led a helping hand to the young entrepreneurs to attain growth. These entrepreneurs and cloud kitchen owners have identified and capitalized upon these opportunities during lockdown rather than losing out to COVID 19, and gained prominence during testing times.

**Good news is that this sector may get back to the pre COVID times in 1 to 2 years. The COVID-19 pandemic will eventually fade.**

To conclude, tourism and hospitality will definitely play a pivotal role in enabling economy to recover and rebuild in the near term, as well as thrive in the coming future. In fact, economist predict a super boom in 2023 as 2024 for hospitality industry, which will not only help economy to stabilize but provide great job opportunities for the students taking admissions in hotel management colleges now and those who are pursuing their career in colleges as well as waiting for placements across India. The hospitality sector is regaining its footing and looking forward with confidence to a successful, thriving future.



# Empathy – An important element in person's Character

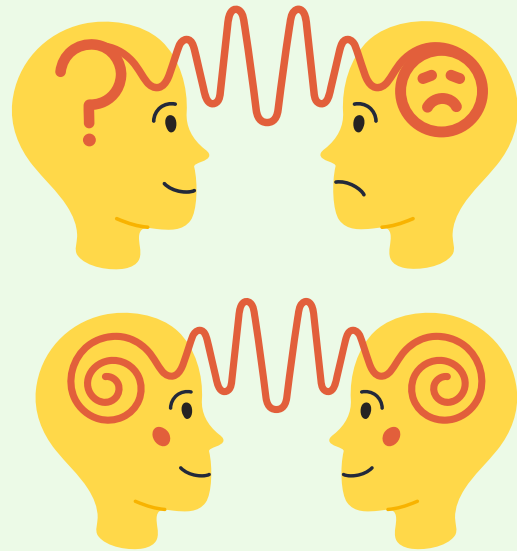
Ashima Chatterjee Misra

Assistant Lecturer , FHRAI-IHM

During the phase of evolution humans have been deemed as social animal and their skills have been passed on through generations with the reason of promoting our existence and survival strategies. As social beings, communication has been one of the most important skill which helps us to bond with others, but to achieve a successful level of communication certain elements are required to be a part of it, like empathy. Empathy simply means the ability to sense and feel others' emotions and act accordingly. It's like stepping into others shoes and feel the pain that he or she is going through.

Many people confuse sympathy with empathy. Sympathy means looking at things from our own perspective but empathy is exactly opposite of it. Empathy is the art of understanding and acknowledging a person's feelings and needs, before finding a solution that meets them. It is a key element of Emotional Intelligence, the link between self and others, because it is how we as individuals understand what others are experiencing as if we were feeling it ourselves. Empathy is not sympathy, where you simply feel bad about someone's situation without doing anything about it. It is not restricted to problem-solving, since a frustrated person will want his feelings acknowledged before he is ready to accept your solution. Empathy goes far beyond sympathy, which might be considered "Feeling For" someone. Empathy, instead, is "Feeling With" that person, through the use of imagination. Hence it is the first step toward being compassionate to others.

Empathy should come naturally to people, as it comes from heart. Many major social reforms are a result of empathy, like abolition of slavery and child labour, removal of Sati Pratha or widow remarriage act. Economist Richard Layard argues that the cultivation of instinct of empathy that leads us to care for other people makes us happy. Hence an act of empathy towards others will give us self-containment and result in making us more sociable.



Today the world is facing such an unexpected scenario, where survival of human race is completely based on showing empathy towards each other, it's a testing time for everyone and specially for our character.

Personality of an individual is the unseen shadow which we carry alongside, but it speaks aloud about us than the verbal words we use to delineate ourselves. Personality traits simply means an individual's distinctive character. Hence a person's character becomes the foundation for basic behavioural traits like communication skills, motivation skills, building good interpersonal relationships and leadership qualities.

When we talk about character of an individual, we must understand that it takes a long time and self-initiative to develop a strong character. In most of our lives, the base of our character is laid down by our parents during our childhood, hence it becomes important to set good examples in front of children so that they learn good character traits from the very childhood. During our growth stage we meet a lot of people who influence our character, as we pick up some traits and habits from them. We should always be focused on picking up good traits that will help us to shape our character. Traits like discipline, integrity, acceptance and dedication should always be a part of an individual's character as it builds a strong foundation for personality development.



# The Food trails of Awadh

## *The rich and the delicate*

Lucknow, the capital city of Uttar Pradesh, is one of the most vibrant cities in India that I have ever known, not because I grew in this city but because the city holds its roots of culture and tradition till this day as it has emerged to become one of the fastest developing cities in the country.

Only hundred years back the city denigrated for being overindulged in sensual pleasures and being credited as leisure city, has developed into a commercial and IT hub with tourism occupying a gallant space in between. The mix of past with present has not only helped to create a unique blend of heritage but also has managed to cling to the flavours that Nawabi kitchens left before been taken over by the British Raj.

The Nawabi kitchens known far and wide for their rich and delicate inheritance, kept the bawarchis busy to make name and fame for themselves. The bawarchikhanas attracted people from different lands to learn the secrets of this culturally diversified food heritage of Awadh.

The extravagant food heritage of Lucknow is a mix of Persian and Afghans who ruled North India from 14th century to 18th century and the local cuisines which had traditionally flourished. The food has a deep impression of Mughalai, Kashmiri and Hyderabadi cuisine with creating a uniqueness of its own. The rich Gangetic plains producing finest of grains, helped the cuisine to grow and flourish as it can be seen in form of different breads being part of this cuisine. Apart from the traditional puris and parathas, the cuisine has lot of breads to offer, like the sheermals, rumalis and the baqarkhanis.

The present has quietly responsibly embraced the past and showcased food heritage in the most magnificent manner which can be seen in food joints around Lucknow dedicated to local cuisine.

## **Galawati Kebab & Tunday Kebab**

I still remember the days from senior school, when we all used to visit local shops to relish some of the most delightful kebabs on offer. Tunday Kebabi, being oldest in the league is always on the travellers list coming to Lucknow. The Galawat kebabs which means melting Kebabs are one of the speciality of this place. This Kebab once made for the nawab who had lost most of his teeth, has now turned into a heritage in itself which do not need guide or support to grow. You can relish both lamb galawat as well as buffalo galawat, usually made with leg meat marinated with raw papaya and different masalas most of which are still secret held by some muslim families of Lucknow. One food technique invented in Lucknow itself, which some think has been borrowed from western world is Dhungar, meaning to smoke or dhuaan. This particular technique came out of the bawarchikhanas of Awadh which gives kebabs its unique flavour. One major local food habits and demands in particular, seem to have been very accepting of the new additions while also being inclusive of older ways, which is quite delightful an experience for foodies who often wander into the city to try out local delicacies. For the vegetarians, mushroom galawats, vegetable galawats have made it to menu cards for fulfilling their lust for these kebabs.



**Galawati Kebab  
Kakori Kebab**

Source:Internet

The lush green pastures of this land has helped produce a lot of milk and dairy products, one of which is desi ghee which is a very prominent ingredient of all the kebabs in place. One kebab I personally find very delightful and very difficult to make is the Kakori kebab. You will be lucky if you find this kebab on the menu, named after a village in Lucknow, it shares its heritage with the famous Kakori conspiracy.



The kakori kebab is made with lamb meat marinated and smoked and then put on seekhs to be cooked over charcoal heat. The meat is pounded and grinded to such an extent that it is nearly impossible to hold the meat on the seekh. With addition of ghee, mawa and cloves added as flavouring this mouth watering kebab has made a special place for itself in the food trails.

Other kebabs one must relish are ghutwa kebab which are minced, cooked in earthenwares over charcoal, the famous pasanda kebab which are flavourful chunks of lamb cooked to perfection and the shami kebabs which can be best described as chana dal and mince meat kebab flavoured with black elichi and made into patty and cooked over hot tawa to perfection..

---

*The basket chat of Hazratgunj will please all your senses and will nudge you for one more bite.*

---

### **The Awadhi Biryani**

In those days, when Nawabs used to rule the sarzameen or land, Biryani was essential part of "Dastarkhwaan" or "Royal buffet". When biryani was used to be cooked the aroma used to captivate attention of noblemen as well as commoners.

The khansamas of those days used to cook the biryani in big deghs and used to put them on dum. Dum is a special method of cooking mastered by the Awadh cooks which added to the much appreciated flavour of rice. Wajid Ali Shah, the last Nawab used to love biryani so much that when he was imprisoned in Calcutta after 1857 freedom struggle, he took his khansamas with him to cook biryani, and when enough meat was not given then they used to put potatoes into it. This later on evolved into the famous Kolkata style biryani.

### **The Gravys-Qorma, Kaliya and Musallams**

Who can dare to ignore the rich and delightful Qormas and the Kaliyas of the Awadh. One thing that gives definition to the cuisine of Awadh are the gravies which were created with utmost care and patience by royal cooks. Cardamom and saffron is used liberally in gravy preparations.

Unlike Mughlai food which is doused in cream and loaded with ghee and butter and is high on spices as well, Awadhi food has subtler flavours and the authentic taste of main ingredients is retained. Kundan Kaliya a lamb preparation with saffron and yoghurt can be a benchmark for the gravies, others being musallam and kormas.

If one thinks Awadhi cuisine is just for meat lovers then he must think twice as Dhingri Dolma, Lauki Nazakat Aloo Gobhi, Dum ki Arbi, Nadru Kofta Paneer Pasanda, ahi ke kebab, Gobhi Musallam are amongst many such delicacies offered to the vegetarian community.

### **The Chat and the fast food**

No visit is fulfilled without adoring the perfect combination of Aloo Matar chat with Gol Gappe. The Basket chat of Hazratgunj will please all your senses and will nudge you for one more bite.

Chat is something you will see discretely all over city and one can indulge in the chatpata flavour of chat all year round. One much loved fast food in Lucknow would be Bedmi poori and spicy aloo ki sabji that is readily available. Bajpayee ki pooris are hugely regarded as best among rest. Samosa khasta kachodi are other time pass food readily available on the streets.

### **The Desserts or the Methais**

No food would end on the land of Nawabs without a proper serve of dessert. Desserts such as Imarti, Malai Paan, Makhan Malai, Malai ki Gilori occupy a special place in the hearts of the local people who still enjoy these desserts.

Makhan malai or milk foam is served with rabri a delicacy seen only in winters. One can find Malai Paan at methai shops, most prominently at Chappan Bhog and Moti Mahal sweet shops in Hazratgunj.

Sheer Qorma a special Qorma made out of milk cream nuts and the Sevai Muzaffar made specially on the occasion of Eid hold a formidable place in the cuisine.

Lucknowi Paan at the end will be a good idea to end the food trail.

Over all if one is keen on taking a journey through the culture of the Awadh region, he or she must do it through the food by engulfing into the different varieties, textures and flavours being offered, having the essence of generations of refinement and perfection.

**Rishabh Misra**

**Lecturer**

**Food Production, FHRAI-IHM**



## The role of soft skills in hotel industry

Communication skills act as the backbone of hospitality industry. It is neither by the aura of the hotel nor the facilities present inside it but by the flawless communication skills of the hotelier that leaves an impression on the guests. Guests from all around the world visit hotels for business, leisure and other purposes so in order to interact with them one needs strong communication skills. Then be it about selling a standard room to a premium category suite or dousing an irking guest waiting for check-in for an hour by a complementary cup of coffee. This all starts from college days when students barely care about the importance of communication. College is a place where a student has a golden opportunity to enhance his or her communication and social skills. Newspaper, English videos and conversations with a colleague in English, these all are some of the ways that a student would utilise to improve his communication skills. But in order to master the field of communication skills, one requires consistency and dedication. As Rome was not built in a day, so can the communication skills be sharpened overnight. It takes days, weeks or even month to enhance your communication skills but once you become the master of this skill, sky is the only limit as hospitality industry looks for all those candidates who have a charming personality and a good communication skill.

Hospitality industry is such a sector which has been expanding ever since it came into India and so are the employment opportunities. Today, we have some of the leading hotel chains like Ritz Carlton, Four Seasons, Hyatt, Conrad, Swissotel looking forward to expand in India to showcase their hospitality to us but this is only possible if the hospitality aspirants surpass their expectations. One of the ideal qualities of these five-star brands is their eye for detail and non-compromising attitude in terms of facilities provided to the guest as well as the skill set required by the hospitality aspirants. In today's scenario, we see every hotel is in neck-to-neck competition with the other but the four front of the battle is always fought by the hotel staff.



They act as the flag bearers and so are called the face of the hotel that makes it is very important for the hotels to make sure whether the candidate to be chosen is a right pick or not. Even in the placement drives, communication skills are one of the attributes along which the interviewers look for. So, firm grip on the subjects and good communication skills as well as the vocabulary are the only ways to have a bright future in the hospitality industry.

**Abhinay Sharma**  
**Teaching Associate**

### Passion – The Key to Success

Our job or profession is an integral part of our life. Most of the day goes in our work space or in matters related to it as we earn our bread and butter from it. Hence, it's really important to be passionate about such an intriguing matter of our lives. In fact, our goals in our life should be driven by passion, it will act as a motivating force and will not allow us to give up easily. Passion also becomes a fuel for hard work, it keeps us going on till we achieve success. Many a times we attain success in certain aspects of our life but we were not very passionate about, such success doesn't give us self-contentment as everyone expects. For example, an IT professional is doing well in his job, everyone thinks that he should be very happy about his success but he isn't. The IT professional is very passionate about music and he was over the top of the world when his first album was released. And everyone should take up the profession that they are passionate about, this will act as an increased force to work hard and achieve pinnacle of success.

**Ashima Chatterjee Misra**  
**Assistant Lecturer , FHRAI-IHM**

# Academic Structure of Hospitality Management in India and its applicability

India Hospitality goes back to the colonial era in the 17th century and with generations have evolved as one of the key drivers of economic growth and upliftment of service sectors in India. As the demand in this sector increased, the need of trained manpower so as to provide proper service to guests became a must, hence laying the foundation of Formal Hospitality Education in India. The first school of hospitality came up in Bombay on June 27th 1954 by the All-India Women's Central Food Council under the leadership of Smt. Lilavati Munshi and is considered as the pioneer in hospitality education in India. Following the trail many other institutes came up imparting formal hospitality education, which was later united under National Council for Hotel Management and Catering Technology (NCHMCT), set up in the year 1982 by Govt. of India as an autonomous body for coordinated growth and development of hospitality management education in the country and at present 79 IHMs are affiliated with National Council for Hotel Management, Noida.

The thrust of academic structure of hospitality education in India is designed towards the operational needs of service sectors, as more than 9% of all jobs are related to hospitality. The curriculum designed by NCHMCT covers all skills required to gratify guests through our services like food & beverage, accommodation and leisure, banqueting and even management, by imparting knowledge and skills in 4 operational areas named Food Production, Food & Beverage Service, Front Office Operations and Accommodation Operations.

The course also prepares students as future industry leaders by imparting knowledge about managerial skills through subjects like Strategic management, Financial management, Facility planning, Food science & nutrition. Hence the curriculum takes care of over all development of an individual to groom him or her into a professional, making them eligible for working in 5 Star Hotels and Resorts, Restaurants, Bars & Pubs, Airline industry, Cruise Liners, as well as Food Critics, Hospitality Trainers, Food Concept Consultants, Hotel Technology Experts, Hotel Project Coordinators, Interior Designers, Hospitality Educators and Entrepreneurs.

Mr. Arun Kumar Singh, Director of FHRAI -IHM, through his rich year of experience in hospitality sector rightly highlights about the progress of Hospitality Education in our nation and states that India is only country in the world where Government has created such a big infrastructure of training, and students being trained by these Hospitality Institutes and Food Craft Institutes are serving in India and abroad in Hostel, Restaurants, Resorts, Clubs, Transport catering, Hospital Catering while keeping up the ethos of Indian Hospitality.

**Ashima Chatterjee Misra**  
**Assistant Lecturer , FHRAI-IHM**

## CHOKHI DHANI, a place to remember

I have been to many places, explored many restaurants, tried different cuisine, but nothing matches the level of Chokhi dhani. Till date its beauty mesmerises me.

"Chokhi dhani" village is a replication of traditional Rajasthani village styled luxury resort. From shopping of some pretty stuff to enjoying a hearty Rajasthani meal, this village never disappoints tourist.

The entire village is divided into different sections; activities include elephant ride, camel ride, bullock ride, and Tonga ride. Live music and dance shows along with acrobatics display, puppet and magic show's are performed side by side. The splendid evening of a Rajasthani cultural experience ends at the village theme restaurant, sangri. Which serves authentic Rajasthani vegetarian cuisine fit for royals.

The best time to visit is from October to March. This is the winter season and you can enjoy a pleasing climate.

The day spent there was such a bliss. A travel, food enthusiast should definitely visit this place once and enjoy the best of chokhi dhani. It's my heartfelt desire to visit Chokhi dhani with my loved ones and show them the beauty of that place.

**Gulnaar Homa Tehaseen**  
**1st Year**

## *Events*

### NCHMCT Inspection Visit 2021



### NCHMCT Inspection Visit 2022





## *Events*

### Christmas Cake Mixing Ceremony



### Christmas Party





# *Chef Competition*



**The Winners**  
**Uditanshu Pandey & Varun Pun**



# *Sports events*

## **Carrom Tournament**



## **Badminton Tournament**



# Volleyball Friendly



# Quiz Competition





# *Industrial Visit To Crowne Plaza, Greater Noida*



# *Aahar Visit Pragati Maidaan*





# Annual Day Celebration

On 20th May, 2022 Team FHRAI-IHM organised their 1st Annual function after coming under the umbrella of National Council for Hotel Management & Catering Technology (NCHMCT), Noida. We organised this evening to commemorate the completion of a successful academic year. For this evening the dice was occupied by our Chief guest Mr. Vinod Gulati, Executive Committee Member of FHRAI, Managing Director Gulati Restaurants, New Delhi, Guest of Honour Mr. Rishabh Tandon, Area Director Human Resources Intercontinental Hotels Group, eminent dignitaries Mr. Satveer Singh, Director Studies NCHMCT, Mr. Rajeev Malhotra, Mr. T.K. Razdan, Mr. Aswani Ku, Mr. Jaison Chacko, Secretary General of FHRAI and Mr. Arun Ku. Singh, Director FHRAI-IHM.



The evening included cultural events organized by all the students where they performed a semi-classical dance, an all-boys dancing act, a teacher student singing duo and a lazy dance act, followed by inauguration of the 1st magazine of FHRAI-IHM which we fondly named "Insperia" by our chief guest Mr. Vinod Gulati and later our director sir took us all on a year back memory lane where he showed how we all began our journey to where we are now and Mr. Jaison Chacko, Secretary General of FHRAI also expressed his happiness as to state what the institute has achieved in a year. Students were also presented with awards for Annual Sports competitions, Quiz competition and Chef competition conducted prior to Annual day. The evening was concluded by motivational words from our dignitaries, vote of thanks by Mr. Rishabh Misra, Lecturer FHRAI-IHM and a hi-tea specially curated by and prepared by the students of FHRAI IHM, Greater Noida.



The MC for the evening was Ms. Ashima Chatterjee Misra, Assistant Lecturer FHRAI-IHM and had taken the charge for smooth progress of the show.



# *Annual Day Celebration*





# *Annual Day Celebration*



## Chef Competition



Uditanshu Pandey  
Winner



Varun Pun  
Winner



Navneet Batsalya  
Runner up



Rishi Raj  
Runner up

## Carrom Championship



Uditanshu Pandey  
Winner



Varun Pun  
Winner



Parth Chawla  
Runner up



Nayan Shaw  
Runner up

## Badminton Championship



Nayan Shaw  
Winner



Vijay  
Winner



Parth Chawla  
Runner up



Zaid Qureshi  
Runner up

## Quiz Competition



Uditanshu Pandey  
Winner



Navneet Batsalya  
Winner



Nayan Shaw  
Runner up



Gulnaar Homa  
Runner up

Fall of Fame





**Mr. Arun Kumar Singh, Director, FHRAI IHM**  
**Faculty team and students.**





**Mr. Arun Kumar Singh, Director, FHRAI IHM  
with FHRAI IHM Faculty, Support Staff**



