



2024-25

Annual Institute Magazine

VOLUME III

FHRAI IHM

Inspira

“From Classrooms to **Success**—
One Lesson at a **Time**.”

The new age Facilitators

Students Corner

Campus Placement

Annual Function

Bidding Farewell 2025



FHRAI-Institute Of Hospitality Management

Knowledge Park III, Greater Noida, Uttar Pradesh





FHRAI-Institute of Hospitality Management

(An initiative of Federation Of Hotel and Restaurant Associations Of India)

Affiliated to

National Council For Hotel Management & Catering Technology, Noida

Under Ministry Of Tourism, Government Of India



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Message from The President's Desk



The FHRAI Institute of Hospitality Management (FHRAI-IHM) is rapidly emerging as a center of excellence, dedicated to developing a skilled workforce for India's dynamic and ever-evolving hospitality sector. As the industry embraces technological innovation, sustainability, and global integration, our mission becomes increasingly vital to empower young minds, nurture innovation, and uphold the rich traditions of Indian hospitality.

This annual magazine of FHRAI-IHM stands as a testament to that mission—a vibrant reflection of the synergy between knowledge, ambition, and purpose. Its pages narrate the story of our institution as an incubator of excellence, where the future leaders of the hospitality industry are shaped through rigorous academics and immersive, hands-on learning experiences.

At FHRAI-IHM, we are redefining hospitality education for a new and dynamic era. By fostering a culture of continuous learning, adaptability, and practical preparedness, we aim not only to produce skilled professionals but to cultivate visionary leaders—individuals equipped to elevate Indian hospitality on the global stage.

Let us continue to strengthen the bridge between academia and industry, building a robust ecosystem that inspires leadership, innovation, and integrity. Together, we are not merely shaping careers—we are shaping the future of hospitality in India and beyond.

Warm regards,

K Syama Raju
President- FHRAI

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- Where Guests Are Treated Like Royalty

Host your loved ones in 398 stylish rooms and suites, designed with elegant décor, plush amenities, and a touch of quiet luxury.

- Flavours That Tell A Story

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- Serenity Amidst The Celebration

Retreat to Tattva Wellness, our signature spa, for timeless therapies and modern wellness rituals, or relax by the tranquil pool beneath the open sky—your moment to simply be.

- Crafted With Precision. Curated With Love.

Our in-house team of expert planners transforms vision into an experience—seamless, soulful, and bespoke. From decor and menus to logistics and flows, we're with you at every step.

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Message from the Director's Desk



We are happy to release the next issue of the FHRAI-IHM Magazine for the academic session 2024-25. The magazine is a reflection of the academic and extracurricular activities of the institute throughout the session, showcasing leadership and writing abilities among students under the guidance of the faculty.

We are also pleased to share that FHRAI-IHM is completing its fourth academic session in affiliation with the National Council for Hotel Management (NCHMCT), Noida. It is heartening to note that our students have been successfully placed in the industry over the past two years.

We have significantly strengthened our training infrastructure over the last four years, with the complete support of FHRAI, to provide the desired technical training along with relevant theoretical input to our students—preparing them for management training and supervisory roles in leading hotels and restaurant chains in India and abroad.

We remain committed to our vision of developing FHRAI-IHM as a leading hospitality management institution in India.

I am thankful to the FHRAI Executive Council, its members, the secretariat, as well as our faculty, administrative staff, support staff, and students for their continued support in ensuring the smooth operation of the Institute over the past four years.

I wish the faculty, staff, and students the very best for the future.

Arun Kumar Singh
Director, FHRAI-IHM

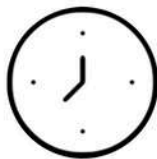


Curry Cullture's delectable range from classic curries to innovative fusion creations includes the iconic Curry Bases, Snacks, Breads, Ready to Eat meals, and Indian Mithai which is presented in a hassle-free, frozen and ambient format. Our commitment to preserving authenticity shines through – no preservatives, just the pure indulgence of flavors of culinary legend Munna Maharaj has perfected over the years

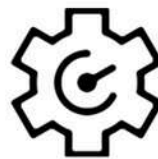
what curry culture does for you:



Creates customized products as per your requirement



Reduces your processing labor, time, and operations hassle



Optimizes your back-end function



Saves your food input requirements' spoilage and wastage



savory

Indian Snacks, Ready-To-Eat meals & Chaats are the most delightful part of the vast Indian food culture. Taste the richness of India and the comfort of its delicacies effortlessly at your table.



sweets

Mithai or Indian desserts are a celebrated and essential part of Indian food known for their richness in flavour and varied textures.



customization

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To order from us or
arrange for samples



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Editor's Desk



I am delighted to present the third edition of our annual magazine “Insperia” for the year 2024-25, a culmination of the relentless efforts by our talented students, my co-editor Mrs. Ashima Chatterjee Misra, and the entire Team FHRAI-IHM. I extend my heartfelt gratitude to all the contributors who have brought this magazine to life.

Insperia continues to serve as a vibrant platform for students and faculties to express their creativity and showcase their talents, helping lay a strong foundation for their future endeavors. Their contributions — through articles, artwork, recipes, and an array of photographs — have enriched this edition and made it truly special.

Since its inception, Insperia has captured the essence of the various activities within and beyond our institute, highlighting the achievements and active participation of our students. It also reflects the unwavering commitment of our team in striving for new heights of excellence year after year.

I would once again like to express my sincere thanks to our Director and my fellow team members for their dedication in building this institution and supporting our students in achieving their short-term and long-term goals. As the editor, I have made every effort to include all valuable articles, recipes, and contributions within the space available.

On behalf of Team FHRAI-IHM, we also take this opportunity to express our profound gratitude to the FHRAI Executive Committee, Office Bearers, and Secretariat for being the backbone of support that ensures the seamless functioning of our academic activities.

Rishabh Misra
Editor-Insperia,
Senior Lecturer, FHRAI-IHM



Mrs. Ashima Chatterjee Misra
Co-Editor, Insperia

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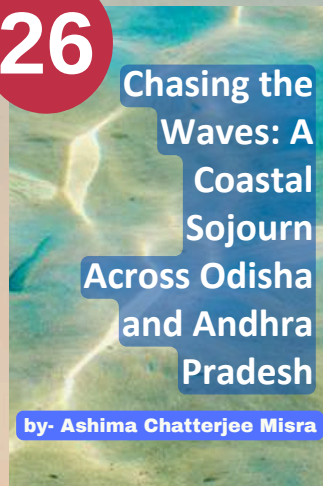
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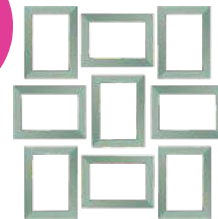
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AAHAR Chef Competition 2025: A Grand Culinary Showcase at Pragati Maidan

2024-25 Key Highlights

- Grand orientation ceremony of **Freshers**, Batch 2024-27 to begin their journey for becoming the leaders and pioneers of tomorrow!
- **Learning sessions & modules with industry-leading professionals** imparting knowledge and training that become instrumental in advancing students career while ensuring a secure and rewarding path in the hospitality field.
- Heartfelt respect to our freedom fighters by the complete team on the eve of **Independence Day**.
- A fun-loving evening organized by senior students welcoming the newbies at campus, **Freshers Party**.
- Fun & learning going Hand in Hand, **Dahi Handi** celebration with pomp & show.
- **Teachers' Day celebration** for the incredible mentors who turn passion into expertise and students into gems!
- Final Year students **placement drive** begins with Oberoi hotels followed by all major hotel brands like the Taj Group, Radisson Group, J W Marriott, The Lodhi New Delhi, ITC Hotels, Pride Hotels, Haldiram, Mc. Donald and many more.
- **World Tourism Day** celebrations were done right with a lively face painting competition that showcased creativity and cultural diversity, meaningful tree plantation drive & students joined together to nurture our planet.
- **Dussehra celebrations** done enthusiastically as students gathered for a lively **Dandiya & Garba** circle on campus.
- **Ravana Dahan** at FHRAI-IHM, signifies the symbolic burning of the effigy of Ravana on the day of Dussehra to represents the triumph of good over evil.
- **Laxmi puja & Diwali Celebration** with students enjoying the bursting of crackers and delicacies.
- Spreading festive cheer and tradition with a delightful **Cake Mixing Ceremony**, a symbol of togetherness and celebration.
- **Christmas celebration** with prayers & delightful cakes.
- **Industry Meet for better connect** in hospitality at Expo Inn Greater Noida.
- **Lohri** celebration with pomp & show symbolizing the joy of harvest and the taste of traditional delights.
- Strengthening **Academic – Industry ties** for better future in hospitality, initiative by ITC Hotels.

2024-25 Key Highlights

- Students shine at **Bharat Mobility Auto Expo 2025** showcasing their flawless service skills.
- **76th Republic Day** Celebrations at FHRAI-IHM with high spirit of patriotism.
- **Annual fest inception** with sports league match, culinary battle, dance strife & many more.
- Future culinary stars took centre stage at our **Chef and Mocktails Making Competition**, where creativity, skill, and passion were the key ingredients & were judged by well renowned industry expert Chef Mukesh Kumar.
- **International Women's Day**, FHRAI - IHM celebrates the spirit of action and change with the theme Accelerate Action.
- Our talented students & Faculty have made us proud by showcasing their incredible skills, creativity, and passion at **Culinary Art India 2025**.
- Blast of colours, **Holi celebration** on full swing.
- Culmination of Annual fest, **Annual Day celebration** & recognition of students for the year's achievements.
- Students on the ramp at the **2nd Tourism Sustainability Summit 2025**, a fashion show promoting eco-friendly fashion.
- Journey of 2nd batch comes to an end, bidding **Farewell** to them with shared smiles & emotional goodbyes.
- FHRAI-IHM at the prestigious **Inter-College Culinary Competition** organized by the Pansari Group where **Mr. Dev Arora** bagged 2nd Runner-Up position.
- **Harit Yoga** at FHRAI-IHM, hosted by FHRAI with the support of the Ministry of Ayush, was an event held to mark the prelude to the International Day of Yoga 2025.






Mr. Arun Kumar Singh
Director, FHRAI-IHM

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:

37 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.

A full-length portrait of Mr. Rishabh Misra, a man with dark hair and glasses, wearing a dark blue suit, a light purple shirt, and a striped tie. He is standing with his hands clasped in front of him on a checkered floor. The background is a blurred indoor setting with warm lighting and geometric patterns.

Mr. Rishabh Misra

Senior Lecturer

Academic Coordinator

Qualification:

Pursuing PhD from IITTM-JNU, MBA-HR, Master in Tourism and Travel Management, Bachelors in Hotel Management from Institute of Hotel Management Kolkata, UGC NET qualified National Hospitality Teachers' Eligibility Test (NHTET) Qualified, Certified Master Trainer and Facilitator, Certified Learner Facilitator, Certified Mentor Programme, WSET level 01 qualified.

Experience: 16 years of Industry experience including more than 7 years of Teaching in Hospitality and Tourism. Was selected as Kitchen Management Trainee by India Tourism Development Corporation (ITDC), Govt. of India, and since then 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, course design, content creation and social media.

Interest: Like cooking in free time, experimenting with new ingredients, have a huge collection of different styles of crockery and knives. Like long drives, travelling to new places, etc. Love reading books and have a huge collection of culinary books. A keenly interested food and wine connoisseur always in hunt for new flavours.

Mrs. Ashima Chatterjee Misra **Lecturer, Head of Training and Placements**

Qualification: Master in Hospitality & Hotel Administration, Pg. Diploma in Human Rights, 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: 10 years of Industry experience including more than 6 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 and Food Service Department. Proficient in development of tools and pedagogies for constructive, collaborative, integrative, reflective and inquiry-based learning.



Ms. Shreya Gupta **Teaching Associate**



Qualification: Graduated from IHM Ahmedabad in the year 2013-2016. Currently pursuing MBA from IGNOU.

Experience: 5.5 years of Industry experience in various 5 star standalone restaurants like The Druid Garden Bangalore, Big Brewsky Bangalore along with 1.2 year in Cultfit Healthcare Pvt Ltd and 1 year of teaching Experience at IHM Ahmedabad in 2023. Specializes in Room division and Food & Beverage Service Department.

Mr. Chetan Upadhyay Teaching Associate

Qualification:

M.Sc. H&HA (Sales and Marketing),
IHM Lucknow 2020–2022

B.Sc. in Hospitality & Hotel Administration,
IHM Lucknow 2016–2019, Cleared NHTET
2024

Experience:

Worked at Burman Hospitality Pvt. Ltd (TACO BELL), & Krishna Petro Tech Pvt. Ltd. Delhi
Worked as trainee at The Leela Ambience Convention Hotel Delhi

Managed Inventory and Handled wastage management. Handling customer complaints and feedback and closing them within the time frame. Helped in developing marketing and promotional strategies to push slow-moving items or to increase profit margins during the off-season. Execute SOP for the audits and handle all internal as well as external audits.



Mr. Rishik Mukherjee Teaching Associate



Qualification: B.Sc. In Hospitality and Hotel Administration from IHM Bhubaneswar and M.Sc. from IHM Kolkata. Worked with Hyatt and Taj and an event management company called Desi Gravies.

Looks after Food and beverage service and Boys hostel.

Have completed multiple research projects on the subject, he is a seasoned Food and Beverage personal, working to transform lives by training and educating newcomers for a better tomorrow and sustainability in the industry.



Ms. Nayanika Sarkar Teaching Associate

Qualification: B.Sc. in Hospitality and Hotel Administration from IHM Bhubaneswar, M.Sc. from IHM Kolkata.

Experience: Worked as guest faculty at SIHM Dharamshala. Likes cooking, traveling and adventure tours.



Ms. Lara Donald Teaching Associate

Qualification:

Graduated from India Culinary Institute in Culinary Arts ,
Pursuing MBA in Travel and Tourism ,
Prabhakar in Indian classical vocals from Prayag Sangeet Samiti.

Industry experience- training done from ITC Mumbai, worked with centaur hotel for Air India, worked with Taj resorts and spa, kitchen member in international conference held at NCHMCT





Mrs. Suman Kumari Rai
Faculty for Accounts and Financial Mngt.

Qualification: M.Com.

Experience: 10 yrs in teaching accounts



Mrs. Seema Goel
Yoga Instructor

Govt. certified yoga teacher and evaluator,
M.A. Yoga
A lifestyle and health counsellor



Mr. Pankaj Kumar Sharma
Faculty IT & System Administrator

Qualification: M.Sc. in Information Technology (IT) & MCSA, and Diploma in Computer H/W & N/W.

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

Back Of the House



Mr. Ajad Singh
Estate Incharge



Mr. Vinod Kumar
Admin & Accounts Executive



Mrs. Lalita Dhaaniya
Admission Counselor cum
Administration Executive



Mr. Saurabh Gautam
Store Incharge



Mr. Sundar
Electrician



Mr. Amit
LDC



Mr. Uday
Attendant



Mr. Mantu
Attendant



Chef Swapnil Sharma

Founder & CEO

Chef Swapnil Sharma's journey in the hospitality industry is a testament to his vision, expertise, and ability to revolutionize the sector. Recognized by prestigious organizations such as the World Association of Chefs' Societies, World Association of Master Chefs, Indian Federation of Culinary Associations, Royal Rajasthan Chef Society, and The Council for Six Sigma, Chef Swapnil stands as a leader redefining hospitality standards worldwide. His robust academic foundation includes a B.Sc. in Hotel Management from IHM Ahmedabad, an MBA in Marketing from NMIMS Mumbai, and certifications in F&B Management from Università Bocconi, Food Safety Mitra & Handling from FSSAI, and various accolades like Nestlé Young Chef, WebChef India, Rookie Chef India by IIM, and Young Chef India by IIM. Chef Swapnil's dedication to fostering innovation in hospitality extends to groundbreaking concepts such as:

- Waste management systems
- Ayurvedic food practices
- Reviving lost Indian recipes
- Using food to address mental health issues (e.g., curing anxiety, depression, and ADHD)
- Quantum theory for food applications
- Dynamic inventory systems
- Innovative employ retention solutions
- Operational mapping and tech-driven solutions

RE-IMAGINE THE HORECA INDUSTRY

Overview

Tech Chef India & Horeca Rozgar: Driving Industry Change Launched in 2021, Tech Chef India & Horeca Rozgar reflects Chef Swapnil's vision to address the most pressing challenges in the hospitality industry. Supported by DPIIT and Startup India, the initiative has made a remarkable impact across the sector.

Over 1,400 manpower have been counseled, skilled, and placed into jobs. Additionally, 45+ HORECA businesses have been successfully consulted, streamlined, and developed, while 25+ vendors have been trained to meet standardized requirements, ensuring consistency in operations and supply chains. The venture focuses on solving inefficiencies in hospitality businesses by offering streamlined operations through dynamic inventory systems, reduced costs with optimized resource utilization, and enhanced profitability through re engineered workflows.

Recognition and Proven Impact

Chef Swapnil Sharma's innovative strategies have undergone rigorous pilot testing, consistently yielding measurable results. His efforts address some of the most critical challenges faced by the hospitality industry, including a shortage of skilled manpower, lack of standardization in operations, subpar management practices, hygiene issues, financial mismanagement, and scalability difficulties.

These initiatives improved operational standards, enhanced customer satisfaction, and ensured quality consistency, while optimizing processes and workflows, driving growth, scalability, and setting new benchmarks for efficiency in hospitality.

Shaping the Future of Hospitality

Chef Swapnil Sharma's contributions transcend the culinary realm, fundamentally reshaping the global hospitality framework. His expertise and passion for innovation address key challenges such as manpower shortages, food safety, financial mismanagement, and scalability.

By blending culinary expertise with strategic business acumen, Chef Swapnil has positioned Tech Chef India & Horeca Rozgar as more than just a service provider—it is a transformative force driving a brighter, more efficient future for the hospitality industry



Rishabh Misra
Sr. Lecturer

Well connected to Delhi NCR via expressway and just 380 km from FHRAI-IHM, Ranthambore, is nestled in the heart of Rajasthan, is a renowned wildlife reserve for its majestic tigers and diverse wildlife. Yet, its popularity as a tourist destination has both opportunities and challenges.

The Ranthambore Tiger Reserve, spread over 1,334 square kilometres, serves as a sanctuary for not just tigers but also a myriad of flora and fauna.

As I travelled to witness the wonders of nature, I felt a deep recognition of the need for sustainable tourism practices to preserve the delicate balance of the ecosystem. At the core, Ranthambore lies the imperative to protect its rich biodiversity and cultural heritage. Sustainable tourism initiatives prioritize minimizing the ecological footprint of visitors, ensuring minimal disturbance to wildlife habitats and natural ecosystems.

We witnessed various ecotourism initiatives that have been implemented to promote responsible travel practices in the area. These initiatives focus on enhancing visitor experiences while simultaneously conserving the environment. One such initiative is the promotion of guided nature walks and safaris conducted by trained naturalists who educate visitors about the significance of biodiversity conservation and the importance of respecting wildlife.



Many tour operators collaborate with nearby villages to provide employment opportunities and support community development projects. By involving local residents in tourism activities, there's a vested interest in preserving the natural and cultural heritage of the region as well. Additionally, initiatives such as homestays and local handicrafts promote community-based tourism, enabling travellers to immerse themselves in the local way of life while contributing directly to the socio-economic upliftment of rural communities in the state.



Central to sustainable tourism in Ranthambore are concerted efforts in wildlife conservation. Conservation organizations, government bodies, and local stakeholders work in tandem to implement measures aimed at protecting endangered species, restoring habitats, and mitigating human-wildlife conflicts. These efforts not only safeguard the natural environment but also ensure the long-term sustainability of tourism in the region by preserving its main attraction—the majestic Bengal tiger.

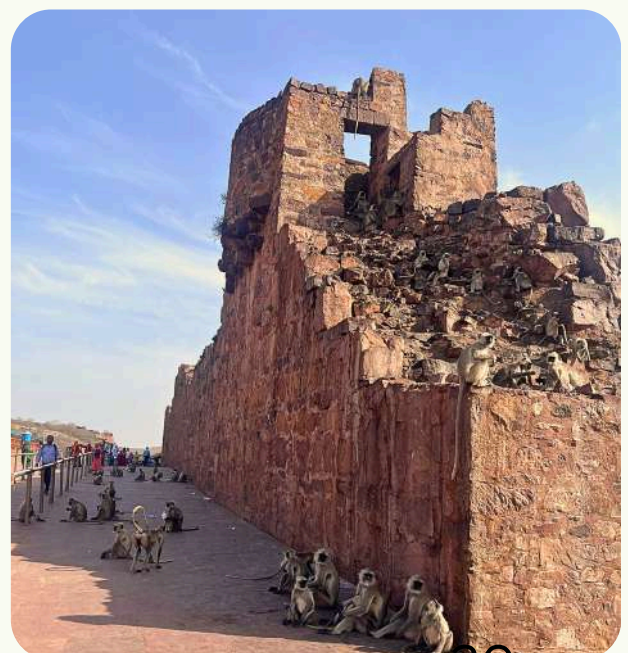


Visitors are encouraged to adhere to designated trails, maintain a safe distance from wildlife, and minimize their waste generation. Additionally, eco-friendly accommodations and practices, such as using renewable energy sources and reducing water consumption, are promoted to minimize the carbon footprint of tourism operations. While significant strides have been made in promoting sustainable tourism in Ranthambore, challenges persist. Balancing the influx of tourists with conservation efforts remains a delicate task. Moreover, the rapid growth of tourism infrastructure poses threats to the ecological integrity of the region. Moving forward, there's a need for continued collaboration between stakeholders to address these challenges and chart a path towards a more sustainable future for Ranthambore.



Balancing the influx of tourists with conservation efforts remains a delicate task.

Ranthambore stands as a beacon of hope for sustainable tourism, where the preservation of nature and the prosperity of local communities go hand in hand. By embracing responsible travel practices, and bringing community engagement, and prioritizing conservation efforts, Ranthambore exemplifies how tourism can become a force for good in protecting our planet's precious natural heritage. As a visitors, Ranthambore continues to inspire us, reminding us of the symbiotic relationship between humans and the natural world.



Story of Food



Sketch by Chanchal Singh, 1st Year

Food is a feeling, a heartfelt delight,
A bond that makes every soul shine bright.
From child to elder, all hold it dear,
A taste of love, both far and near.

When food is served, the family unites,
A table of laughter, a feast of light.
Old friends make peace with a single bite,
Big decisions settle over dinner at night.

Every festival finds food at its core,
A bite revives memories from days of yore.
Moments of joy, a reason to share,
A taste of love, beyond compare.

Be it a lunchbox at school or at work,
A simple meal, yet full of mirth.
Food weaves a thread, binding us tight,
A timeless treasure, pure and right.

Poem by - Lara Donald
Faculty

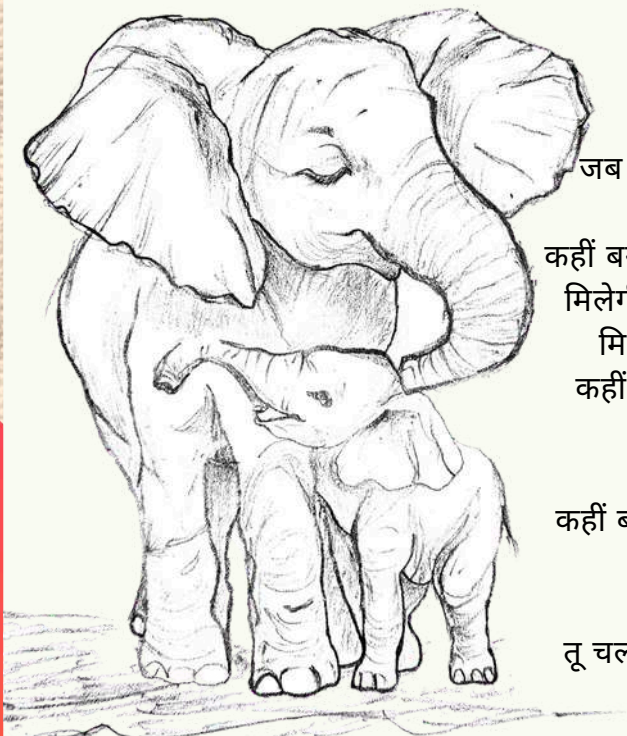
हृदय स्पर्श करने वाली कविता.....

जब तक चलेगी जिंदगी की सांसे, कहीं प्यार कहीं टकराव मिलेगा।

कहीं बनेंगे संबंध अंतर्मन से तो, कहीं आत्मीयता का अभाव मिलेगा कहीं
मिलेगी जिंदगी में प्रशंसा तो, कहीं नाराजगियों का बहाव मिलेगा कहीं
मिलेगी सच्चे मन से दुआ तो, कहीं भावनाओं में दुर्भाव मिलेगा।
कहीं होगी खुशामदें चेहरे पर तो, रख स्वभाव में शुद्धता का स्पर्श तू,
अवश्य जिंदगी का पड़ाव मिलेगा

कहीं बनेंगे पराए रिश्ते भी अपने तो कहीं अपनों से ही खिंचाव मिलेगा।

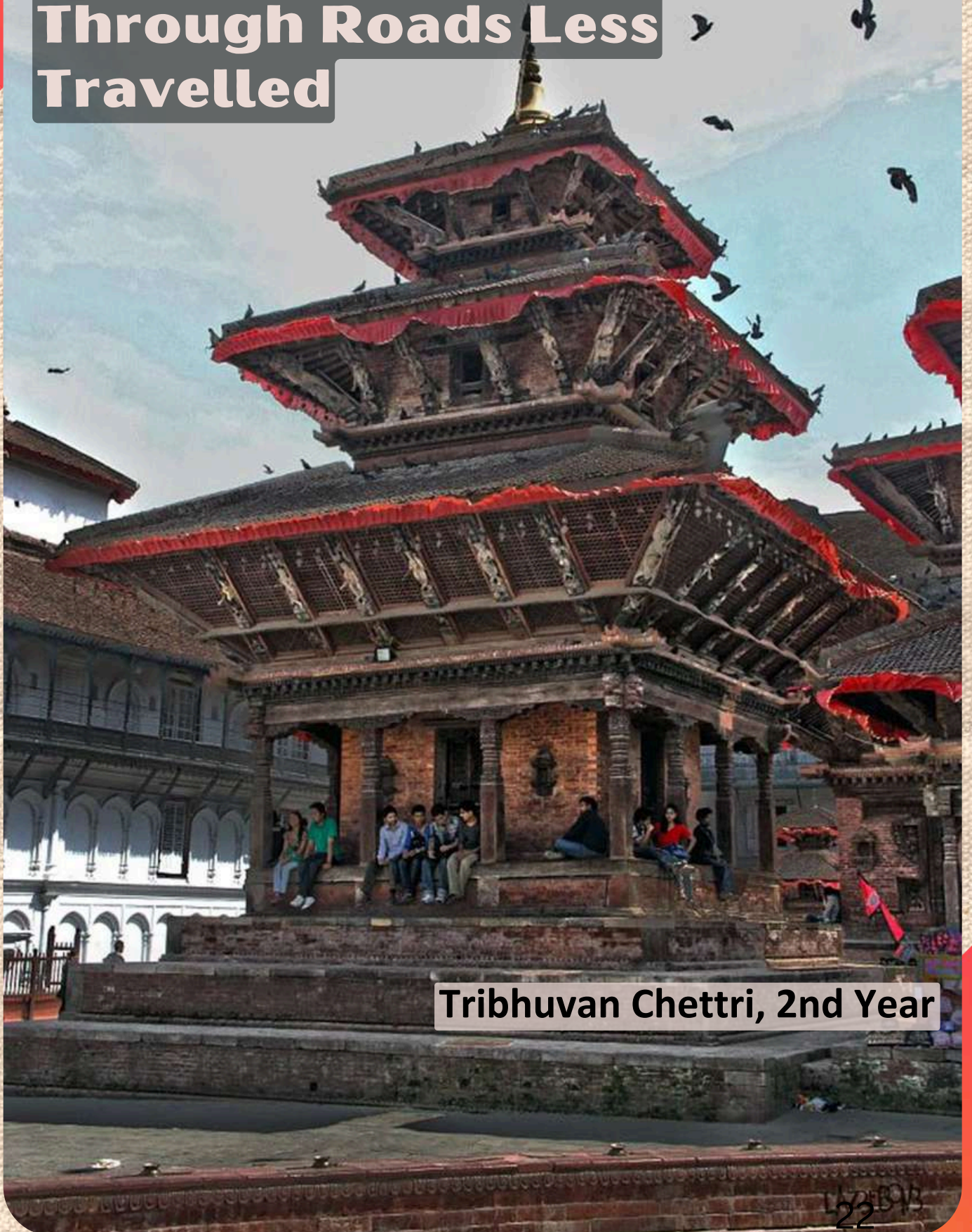
कहीं पीठ पे बुराई का घाव मिलेगा।
तू चलाचल रही अपने कर्मपथ पे, जैसा तेरा भाव वैसा प्रभाव मिलेगा



Sketch by Lucky Prasad, 1st Year

Poem by Mohd. Akmal, 1st Year

Journey to Kathmandu: A Himalayan Odyssey Through Roads Less Travelled



Tribhuvan Chettri, 2nd Year

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Journey to Kathmandu: A Himalayan Odyssey Through Roads Less Travelled

Tribhuvan Chettri 2nd Year

Embarking on a journey to Kathmandu was a dream come true for me. The beautiful and vibrant capital city of Nepal, nestled in the heart of the Himalayas, offered rich culture, experiences, and breathtaking landscapes. Traveling with my family, we had two options to reach Kathmandu: airways and roadways. We decided on the roadway, opting for a bus journey to witness the mountains and have a different travel experience. Our journey commenced from Butwal bus station, situated in the plains of Nepal. As we set out, the initial part of the trip was smooth along the flat highways. However, as we approached the mountains, the real adventure began. Initially, I felt a bit uneasy as the bus navigated the mountainous roads, hugging the edges with a stunning yet precarious view of the Ti nau River. After some time, we reached a resort for a refreshing break. It was there that I caught sight of the Manakamana cable car line. Continuing our journey for approximately five hours, we finally arrived at the entrance to Kathmandu. The path was carved between two mountains, and, unfortunately, we encountered a five-hour traffic jam before reaching my aunt's house. After a much-needed rest, we began exploring the city.

We began our journey in Bhaktapur, known for its best newari street food and vibrant Nepali culture (specially newari). Indulging in local delights, we savored the "king of yogurt," jūjū dhau, made from buffalo milk. Sekuwa, a delectable barbecue featuring medium-sized chicken pieces, followed suit. Our culinary adventure was complemented by a visit to Durbar Square, a UNESCO World Heritage Site.

This historical gem, adorned with ancient temples and palaces, vividly told the tales of Nepal's rich past. The highlight was Kumari Ghar, the residence of the living goddess Kumari.

The following day, we ventured to Swayambhunath Stupa. Ascending approximately 600 to 700 steps, the climb itself was a spectacle. The steps provided an incredible vantage point, offering a breathtaking panoramic view of the city. The serene atmosphere at this elevated location, coupled with the mesmerizing cityscape, proved to be the highlight of our Kathmandu experience.

Unfortunately, this marked our final day in Kathmandu. We visited Narayanhiti Palace, the residence of the King of Nepal. Renowned for its museum, the palace showcased a collection of guns, artifacts from old times, and ancient antiques. Notably, the place is also known for daily reports of paranormal activity, attributed to past unfortunate incidents involving the royal family of Nepal.



Marketing strategy, sustainability and recent trends in the market

The changing trends in the market have forced hospitality leaders to rethink their approach to the marketing strategy of their brands. Emphasis on their positioning, branding, image and the assessment of their competitors have a tremendous impact on the overall revenue. On the contrary, the new age of business has developed with innovation as its backbone. There must be a fine marketing mix based on the product, price, place, promotion, people, physical and financial evidence procured, and the operation procedure.

Consumer behaviour has changed a lot in recent times, especially after COVID-19 and the global unrest. Leaders have to take a closer look at the customer demands and efficiently meet them with the usage of a skilled workforce. Developing a new product begins with remote ideas and then advances in its cycle with the screening of those ideas, development of the concept and ends with testing and marketing strategy formulation.

The success of the product in the market depends on its utility and popularity within the specific clientele. It largely depends on the quality and the life cycle of the product hence there should be utmost emphasis on the implementation of TQM in the production and service process.

Rishik Mukherjee

Teaching Associate

The hospitality industry is a mix of products and services, which are offered to the guest during his stay or visit. The industry demands professionals to create mergers and acquisitions with product-based companies to meet guest or customer expectations. Formulation of new products or services is the only way to keep the business on a growth trajectory.

Unconventional marketing techniques have proven effective which has engulfed the minds of the like wildfire.

TRIZ (Theory of Resheniya Izobretatelskikh Zadatch) can be considered a systematic approach adopted to understand and solve problems with the help of innovative ideas taken from a clear and rational state of mind. This theory is based on five principles namely ideal final result (IFR), less is better, the solution is there, fundamental contradictions and the evolution line.

The mission of any marketing strategy should be to increase profits from its products or services by reducing manufacturing costs, reducing risks and creating control points in the organisation for monitoring purposes. Digitalisation and internet marketing have ripped the market from its traditional roots and opened it wide for individuals, organisations and channels to do business. The hospitality business has to stay adaptive to recent trends by introducing loyalty programs, search engine optimisation and direct order discounts to keep the customers engaged with the offerings. Unconventional marketing techniques have proven effective which has engulfed the minds of the like wildfire. There is an urgency



within brands to create intimate relationships with the customers as well as the stakeholders, which is the only key to sustainability.

If the brand or the property is successful in the implementation of the correct techniques and procedures it would ultimately help them to manage themselves better irrespective of the circumstances.



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Chasing the Waves: A Coastal Sojourn Across Odisha and Andhra Pradesh

by- Ashima Chatterjee Misra

The salty breeze kissed my face as I took my first steps on the golden sands of Puri Beach, the starting point of my coastal expedition across Odisha and Andhra Pradesh. As a traveler at heart and a hospitality professional by trade, I have always been fascinated by how destinations shape experiences. This journey along the eastern coastline of India promised to be a *mélange* of nature, culture, and gastronomy.

Puri Beach: A Spiritual Prelude

The rhythmic crashing of the waves at Puri Beach was almost meditative. The grandeur of the Jagannath Temple in the backdrop, along with the vibrant beach shacks selling seafood delicacies, created a perfect blend of spirituality and leisure. I watched as sand artists sculpted ephemeral masterpieces, each grain of sand holding a story of devotion and craftsmanship. The sunset painted the sky in hues of crimson and gold, and I felt a deep sense of tranquility before moving forward on my journey.

Chandrabhaga Beach: Where Myth Meets the Ocean

A short drive from Puri brought me to Chandrabhaga Beach, a place steeped in mythology. Said to be the bathing place of the Sun God, this beach carried an aura of mysticism. The strong tides and pristine sands invited solitude, allowing me to soak in the rhythmic sounds of the Bay of Bengal. I spent hours watching the waves dance under the morning sun before making my way southward.



Gopalpur-on-Sea: A Nostalgic Seaside Retreat

Gopalpur-on-Sea welcomed me with its colonial charm and serene shores. Once a bustling port town, it now exudes an old-world tranquility. The lighthouse stood tall, offering panoramic views of the endless waters. I sipped on fresh coconut water as I strolled along the shore, reminiscing about the maritime past this town holds within its heart. The seafood here was delectable – prawns cooked in local spices and served with steaming rice made for a meal I will not soon forget.

Rushikonda Beach: The Gem of Andhra Pradesh

Crossing into Andhra Pradesh, I arrived at Rushikonda Beach, a haven for water sports enthusiasts. The lush green hills meeting the azure sea made for a picturesque setting. Adventure beckoned, and I indulged in jet skiing, feeling the rush of adrenaline as the waves splashed against me. Later, I basked in the sun, letting the sound of the ocean weave a lullaby around me. The local Andhra cuisine, especially spicy fish curry and prawn fry, added to the sensory delights of the day.

Yarada Beach: A Hidden Paradise

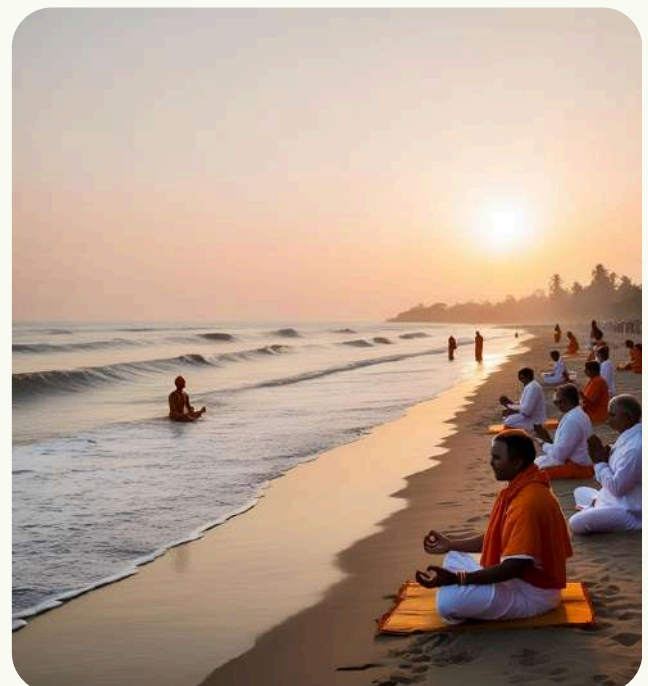
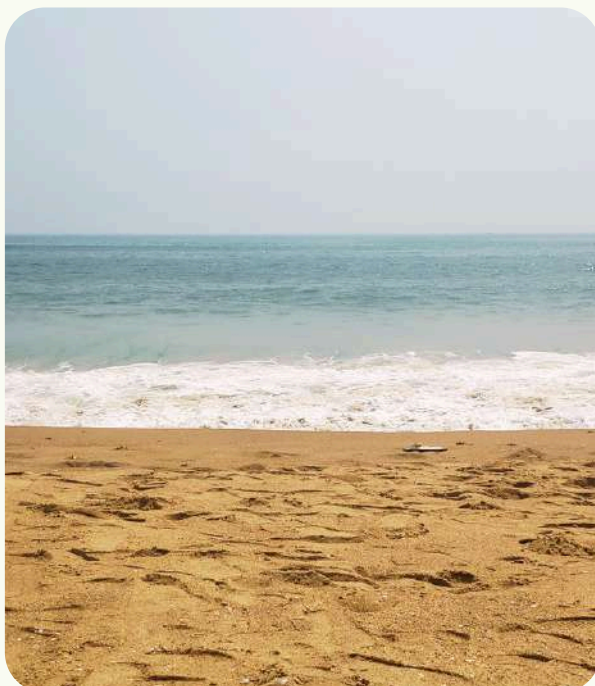
Further south, Yarada Beach stood in stark contrast to the tourist-heavy spots I had visited. Enclosed by hills on three sides and the vast sea on the fourth, this secluded haven felt like nature's best-kept secret. The calm, undisturbed waters and golden sands made it the perfect place for reflection. I sat on a rock, watching the gentle waves, lost in thought about how the ocean, in its infinite vastness, mirrors the ebb and flow of life.

The Journey's Reflection

As I concluded my journey along the eastern coast, I realized that each beach had left an indelible mark on me. From the sacred shores of Puri to the untouched beauty of Yarada, every place had a story to tell, a lesson to impart. The ocean had been my constant companion, whispering secrets in the language of waves. Traveling through Odisha and Andhra Pradesh's beaches was more than just a physical journey; it was a voyage of the soul. And as I took my last glance at the shimmering coastline, I knew that the sea would always call me back, urging me to chase the waves once more.



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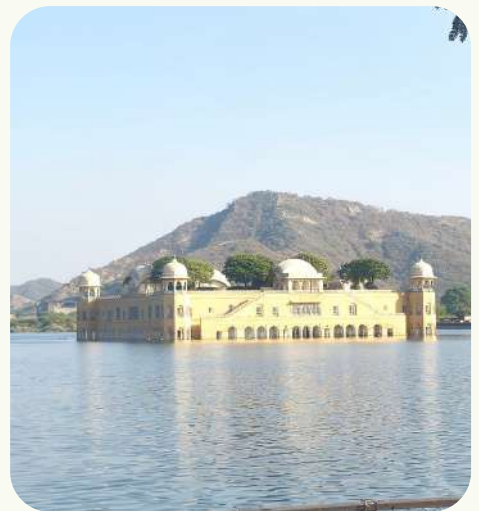
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Sketch by Subajit Das, 1st Year



Photography by- Yash Singh, 2nd Year

Moradabadi Dal

Lara Donald

A Flavourful Legacy from Uttar Pradesh Moradabad Dal is a simple yet delicious dish that has its roots in the historic city of Moradabad, Uttar Pradesh. This unique lentil preparation is known for its smooth texture, aromatic spices, and the generous use of toppings like ginger, green chilies, and chaat masala. It is a popular street food as well as a comforting home cooked meal, often enjoyed with crispy papad or buttery naan. History and Origin of Moradabadi Daal The origin of Moradabadi Dal dates back to the Mughal era. It is believed that this daal was first introduced during the rule of Murad Baksh, the son of Mughal Emperor Shah Jahan. Murad Baksh was appointed as the governor of Moradabad in the 17th century, and it is said that his royal chefs developed this dish to suit his refined taste. Unlike the rich and heavy Mughlai dishes made with cream and meat, Moradabadi Daal was created as a simple yet flavourful vegetarian dish that could be enjoyed by both the royals and the common people.

It is a popular street food as well as a comforting home-cooked meal, often enjoyed with crispy papad or buttery naan.

Over time, this special daal became a staple in Moradabad and spread to different parts of India, where it remains a favourite among street food lovers. What Makes Moradabadi Daal Unique? Unlike other lentil dishes that rely on heavy spices and tempering, Moradabadi Daal is known for its light yet rich flavor. Made primarily with moong dal (yellow lentils), this dish is slow-cooked until it reaches a smooth, creamy consistency.



The daal is then seasoned with minimal spices and served with a variety of toppings that enhance its taste, such as:

- Freshly squeezed lemon juice for tanginess
- Chopped ginger and green chilies for a spicy kick
- Chaat masala for a hint of tangy and savoury flavors
- Fresh coriander leaves for aroma and freshness

Ingredients for Moradabadi Dal

To prepare this flavourful dish, you will need:

- 1 cup moong dal (yellow lentils)
- 3 cups water
- 1 teaspoon turmeric powder
- Salt to taste
- 1 tablespoon ghee or butter
- 1 teaspoon cumin seeds
- 1 teaspoon red chili powder
- 1 tablespoon chopped ginger
- 1 green chili, chopped.
- 1 teaspoon chaat masala
- Juice of half a lemon
- Fresh coriander leaves for garnish

How to Prepare Moradabadi Daal

Step 1: **Cook the Dal**

Wash the moong dal thoroughly and pressure cook it with water, turmeric, and salt until soft and mushy.

Step 2: **Mash and Simmer**

Once cooked, mash the dal with a spoon or whisk to achieve a smooth, creamy consistency. Let it simmer on low heat.

Step 3: **Prepare the Tadka (Tempering)**

Heat ghee in a pan, add cumin seeds, and let them crackle. Add chopped ginger and green chilies, sauté for a few seconds, and pour this mixture over the daal.

Step 4: **Add Seasonings and Garnish**

Sprinkle red chili powder, chaat masala, and lemon juice for a burst of Flavors. Garnish with fresh coriander leaves.

Step 5: **Serve Hot**



Enjoy the hot Moradabadi Dal with crispy papad, butter naan, or jeera rice. Why You Should Try Moradabadi Daal Easy to Digest: Moong dal is light on the stomach and packed with protein. Burst of Flavors: The combination of mild spices, tangy lemon juice, and fresh toppings makes it a delightful dish. Versatile Dish: It can be enjoyed as a soup, a side dish, or even as a main course.

Moradabadi Daal is a perfect example of how a simple dish can carry a rich history and a legacy of Flavors. From its Mughal origins to becoming a street food favourite, this daal continues to win hearts with its comforting taste. Whether you are a fan of dal-based dishes or looking for something light yet flavourful, Moradabadi Daal is a must try.



AAHAR Chef Competition 2025: A Grand Culinary Showcase at Pragati Maidan



The much anticipated AAHAR Chef Competition 2025 took place at Pragati Maidan, New Delhi, as part of the renowned AAHAR International Food & Hospitality Fair. This prestigious event, organized by the India Trade Promotion Organisation (ITPO) in collaboration with leading culinary and hospitality bodies, served as a vibrant platform for professional chefs to exhibit their creativity, skill, and passion for gastronomy.

A Platform for Culinary Excellence

The AAHAR Chef Competition has long been recognized as a premier event in India's hospitality industry, drawing participation from some of the country's most talented culinary professionals. The 2025 edition saw an overwhelming response, with hundreds of chefs from leading hotels, restaurants, and culinary institutes competing for top honors.



The AAHAR Chef Competition continues to be a career-defining platform for chefs, offering them recognition and opportunities within the industry. It also fosters innovation in Indian cuisine, promoting new trends and sustainable culinary practices.

Mr Lucky Prasad, Mr Subajit Das and Mr Chandan Das won bronze medals in live starters cooking competition at CULINARY ART INDIA 2025



Mr. Jishan won silver where as **Tushar Bisht, Jatin Nath and Ms. Shivani** won bronze at Kitchen skill competition at “CULINARY ART INDIA 2025” in live main course category...



Mr Chetan Upadhyay, faculty at FHRAI-IHM, who participated in Live Two course professional cooking competition at Aahar Culinary Art India competition 2025 won Bronze medal.



Mr Shivank Chandela, Gaurav Devtalla and Mr Yogesh won bronze medals at Live rice cooking competition at CULINARY ART INDIA 2025





Our student **Mr Jitendra** receiving silver medal for Mocktail competition and our student **Mr Dev Arora** won bronze in live main course cooking competition at 17th Edition of CULINARY ART INDIA 2025 held at Bharat Mandapam, New Delhi.



The AAHAR Chef Competition 2025 at Pragati Maidan was a grand success for FHRAI-IHM winning multiple medals which reaffirmed its reputation as one of India's premier hotel management institute. With exceptional talent, intense competition, and groundbreaking culinary artistry on display, the event left a lasting impact on the food and hospitality industry.





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FHRAI-IHM Achieves 100% Placement for 2022–25 Batch: A Landmark in Hospitality Education

The Federation of Hotel & Restaurant Associations of India Institute of Hospitality Management (FHRAI-IHM) has once again set a shining example of academic excellence and industry alignment by securing 100% placement for the 2022–25 batch.

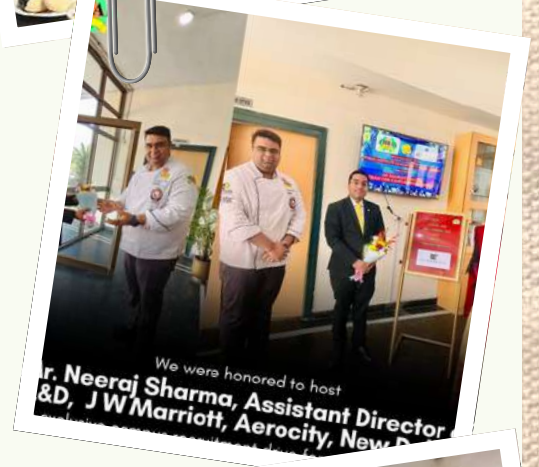
Greater Noida, April 2025 — The Federation of Hotel & Restaurant Associations of India Institute of Hospitality Management (FHRAI-IHM) has once again set a shining example of academic excellence and industry alignment by securing 100% placement for the 2022–25 batch. With students landing coveted roles at some of the most prestigious hospitality brands across the globe, the institute has reinforced its reputation as a premier center for hospitality education in India.

A Testament to Excellence

The placement success of FHRAI-IHM is not just about numbers—it reflects the institution's unwavering commitment to quality education, practical training, and industry readiness. Every eligible student from the outgoing batch has been successfully placed, marking a significant achievement that speaks volumes about the trust the industry places in FHRAI-IHM graduates.

Top Recruiters, Global Opportunities

The 2022–25 placement season witnessed participation from a stellar lineup of industry leaders, both from India and overseas. Brands like Taj Hotels, The Oberoi Group, Marriott International, ITC Hotels, Compass group, and IHG were among the top recruiters. The diversity of profiles offered ranged from Management Trainees and Operational Executives to Guest Relations Associates, Food & Beverage Supervisors, and Kitchen Management Trainees.





B.Sc. H&HA Batch 2022-25 with the Director, FHRAI-IHM

Numbers That Matter

According to official data, the placement process saw over 18 leading hospitality companies conducting rigorous interviews, group discussions, and practical assessments over multiple rounds. Some key highlights include:

- 100% placement rate achieved within three months of placement season kick-off.
- Average annual package: ₹3.8 LPA
- Over 95% of students secured positions with management training or supervisory roles, indicating high potential for career growth.

These figures underscore the strength of FHRAI-IHM's academic and industry interface and its ability to nurture talent that meets and exceeds global standards.

Real-World Training, Real-World Success

One of the key factors behind this success is the institute's strong emphasis on industry-integrated learning. From day one, students at FHRAI-IHM are immersed in a curriculum that blends theory with practice. Regular internships, live kitchen labs, restaurant simulations, guest lectures from industry veterans, and international masterclasses provide students with a 360-degree view of the hospitality ecosystem.

Furthermore, FHRAI-IHM's strategic location in the National Capital Region ensures unparalleled exposure to hospitality giants and luxury properties, giving students a distinct edge during placements.

Student Voices: Dreams Realized

Students from the graduating batch have been vocal about their enriching journey at FHRAI-IHM and how it helped shape their careers. Tanishq Thapa, who secured a position with Taj Hotels as a Management Trainee, says, "The faculty, facilities, and the support we received during the placement process were beyond expectations. My training at FHRAI-IHM gave me the skills and confidence to crack one of the most competitive interviews in the industry."



We have been hiring from FHRAI-IHM for quite some time and every year the benchmark gets higher. Their students are confident, well-trained, and eager to learn—exactly what we look for.



Looking Ahead: Expanding Horizons

With such a successful placement season behind them, FHRAI-IHM is not resting on its laurels. Plans are already underway to expand international internship tie-ups, introduce specializations in luxury hospitality, and bring in more global recruiters for the upcoming batches.

Moreover, FHRAI-IHM is working towards becoming a center for hospitality research and innovation, offering students additional pathways into entrepreneurship, consultancy, and sustainable tourism development.

Conclusion: The FHRAI-IHM Advantage

In an era where employability is a key metric of an institution's value, FHRAI-IHM has emerged as a trailblazer. The 100% placement achievement for the 2022–25 batch is not just a number—it's a narrative of commitment, competence, and consistent quality. For aspirants dreaming of a dynamic, rewarding career in hospitality, FHRAI-IHM continues to be a launchpad for success, both in India and on the global stage.

Similarly, Abhijeet Sharma, who received multiple offers from luxury hotels in India, credits the exposure at FHRAI-IHM: “Our curriculum was on par with international hospitality schools. We were prepared not just for India but for the world.”

Industry Speaks: Confidence in Talent

Recruiters were equally impressed with the quality of talent. A senior HR manager from Marriott International shared, “Students from FHRAI-IHM come with great fundamentals, strong operational know-how, and excellent communication skills. They are industry-ready from day one.”

Faculty and Leadership Role

Behind this resounding success stands a team of experienced faculty members, many of whom have worked in leadership roles within the hospitality industry. Their insights and mentorship play a critical role in moulding students into polished professionals. FHRAI-IHM also benefits from the strong governance and industry linkage offered by the FHRAI body itself, ensuring that the curriculum remains dynamic and relevant.

The institute's Director, Mr. Arun Singh shared, “Achieving 100% placement, especially with such reputed brands, is a collective win for our students, faculty, and the institution. We focus not just on employment but employability. This is a reflection of our mission to empower young minds with global hospitality leadership.”

Placements for 2022-25



Students selected for
OCER, Oberoi Hotels



Mr. Tanishq Thapa selected for
**Hotel Operations Management
Trainee- Taj Hotel, IHCL**



Students selected for
**Ginger Leadership Programme,
IHCL**



Students selected for
**Hotels Operations Trainee-
Taj Hotel, IHCL**



Miss. Prachi selected for
**Executive Development
Program for Roseate House**



Mr. Abhijeet Sharma Selected for
**Pride Hotels Management
Trainee**



Students selected for
**Management Trainee,
McDonalds Int.**



Students selected for **Radisson
Supervisor Programme**



Students selected for
Radisson Operational Trainee



Students selected for
**Haldiram's Management
Trainee**



Students selected for
**The Lodhi, New Delhi, Associate
Programme**



Students selected for
JW Marriott, New Delhi



Students selected for
Young Professional Development
program, **LOTS** Retails



Mr. Aditya R. Chougale selected for
Pride Hotel HOT programme



Students selected for
**IHG Crowne Plaza Associate
programme**



Students selected for
**Subway Management training
programme**



Students selected for
Sarovar Associate programme



Students selected as
Taj Soulineaire associates

Campus Recruitment Placement Data of Batch 2022-25

Sl. No.	Name of Student	Roseate House	ITC	Obero Group	The Lodhi New Delhi	Sarovar GN	Radission	Mc. Donald's	TAJ Group	J W Marriott	The Oberoi New Delhi	The Westin Gurgaon	Haldiram	P ride	LOTS Whole sales	Taj Soulineaire	ICS Food (Compass Group)	Sabway	IHG Greater Noida
1	Abhijeet Sharma				Associate F&B		Entry Level F&B	Management Trainee	Ginger Leadership Programe	Associate F&B				Management Trainee - F&B					
2	Abhijit Rajesh Singh						Entry Level F&B	Management Trainee		Associate F&B									
3	Abhiram M												Management Trainee						
4	Abin P Shaji												Kitchen Management Trainee						
5	Adarsh Bardhan Singh					Commi 3							Management Trainee					Management Trainee	GSA - HK
6	Aditya Raju Chougale			OCER HK				Management Trainee						Operational Trainee HK					
7	Alan P S												Management Trainee						
8	Aman Aayush						Entry Level FP	Management Trainee					Management Trainee						
9	Amit Kumar Chaudhary			OCER FO															
10	Anjali Gupta				Associate HK		Entry Level FP		Operational Trainee HK										
11	Anwar Nawaz Khan					GSA - F&B							Management Trainee						
12	Debanjan Saha				Associate HK		Supervisor HK	Management Trainee							Young Professional Development program				
13	Dev singh												Management Trainee						
14	Dilshad												Management Trainee				Management Trainee		
15	Gautam Bhattacharya												Management Trainee				Management Trainee	Management Trainee	
16	Himani Arya				Associate F&B					Associate F&B									
17	Joyce Masih												Management Trainee						
18	Kashish Pal Singh									Opted for Higher Studies									
19	Khushi					GSA - Guest Relations							Management Trainee						GSA - FO
20	Laxmi Adhikari					GSA - F&B							Management Trainee						
21	Mohd Aftab Alam			OCER FP				Management Trainee											
22	Manish												Management Trainee			F&B Associate			OJT - F&B
23	Nikhil Solanki				Associate F&B				Ginger Leadership Programe										
24	Paankhi Bhatia					Commi 3							Management Trainee				Management Trainee		GSA - FO
25	Parikshit Singh					GSA - F&B							Management Trainee			F&B Associate			
26	Paritosh Kumar Pandey					Commi 3		Management Trainee					Management Trainee						GSA - HK
27	Parveen												Management Trainee						
28	Pawan Vishwakarma					GSA - F&B	Entry Level F&B	Management Trainee	Ginger Leadership Programe										
29	Prachi	Executive Development Programe F&B		OCER F&B			Supervisor F&B service		Ginger Leadership Programe										
30	Priyanshu Kumar		Associate FO			GSA - FO		Management Trainee		Associate FO	Associate FO		Management Trainee						GSA - FO
31	Rahul					Commi 3		Management Trainee					Management Trainee					Management Trainee	
32	Raj Kashyap	Associate F&B											Management Trainee					Management Trainee	GSA - F&B
33	Ritesh Raj					GSA - F&B						Associate F&B	Management Trainee					Management Trainee	
34	Ritik Kaushal												Management Trainee						
35	Rohit Kumar												Management Trainee		Young Professional Development program				
36	Rupesh Baghel					Commi 3							Management Trainee						
37	Sachin Kumar												Management Trainee						
38	Shivam Chaurasia												Management Trainee						
39	Soham Vilas Ambhore				Associate F&B			Management Trainee		Associate F&B			Management Trainee						
40	Tanay Saigal			OCER HK						Associate HK									
41	Tanishq Thapa			OCER FP				Management Trainee	Taj Kitchen Management Trainee FP										
42	Vansh Rastogi			OCER FO					Operational Trainee FO										
43	Vanshika Bisht												Management Trainee						
44	Wani Agarwal												Management Trainee						OJT - FO

A Students journey at FHRAI-IHM

Tanishq Thapa

Hey everyone!

My name is Tanishq Thapa, and I come from a city known for its leather industry—Kanpur, Uttar Pradesh. I am currently a third-year student at FHRAI-IHM.

As I stepped into the world of hotel management, I embarked on a journey that transformed my passion for hospitality into a career path. The vibrant atmosphere, surrounded by like-minded individuals, ignited a spark within me.

From the very beginning, I was eager to participate in various activities—be it sports, cultural events, or academics.

In my first year, I gained valuable exposure to the hotel industry through ODCs at events like Auto Expo, the G20 Summit at Rashtrapati Bhawan, and the Swiss Embassy.

With a clear goal of becoming a chef, I began participating in culinary competitions. I was thrilled to win a bronze medal at CAI in my early attempts. One of my teachers once told me, "Always polish, polish, polish your skills." I took that advice to heart—and eventually won a gold medal at CAI!

I completed my industrial training at The Leela Palace, Udaipur, where I witnessed the real face of the hotel industry. I built a strong rapport with my senior chefs and managers, who taught me the importance of lateral thinking and prepared me to handle challenging assignments.



Thanks to these experiences, I now have a broader perspective on life and a profound respect for hard work.

There are times when ups and downs come into my life, but there's one person who always keeps me motivated—and that's me. Because it's never you vs. others; it's always you vs. you.



My hobby is writing shayari
And one of the famous shayari always
motivating me.

Wo kehte Hai :

अब निकाल आओ अपने अंदर से
घर में समान कि जरूरत है,
आज का दिन बड़ी ऐस से गुजरा
सर से पांव तक वजन सलामत है,
अब निकाल आओ अपने अंदर से
घर में समान कि जरूरत है।

In my third year, I faced many challenges related to communication skills, knowledge, and personal development. However, I never got tired of upgrading myself, because just like we update our phones, we also need to keep improving ourselves.

During my campus interviews, I was the first one to be selected for the Management Trainee program at Roseate Hotels. Unfortunately, due to bad luck, I couldn't avail that opportunity. Although I felt disappointed, I never gave up—because I know where I come from and what my goals are. My teachers have always supported me through different stages of my life.

Later, in another campus interview, I was selected as an OCER with The Oberoi Group. Now, I feel more confident about facing interviews and challenges, but I will never forget a valuable lesson my teacher once taught me.



At one point, I felt like I wasn't made for this job and told myself to keep trying to do better in life. I always strive to shine brighter than others—that's what sets me apart in a crowd.

In my next campus interview, I was selected as a Management Trainee with The Taj Group. I'm deeply thankful to my parents, teachers, and friends for always believing in me.

(25-04-2025) — My last day in college. It's hard to say goodbye to those who are so close to me—my FHRAI family. I've built a strong bond with my batchmates, like brothers, and with my juniors as well.

Here's a quote for my juniors, who are going to be the future managers and chefs:

"Yesterday is history,
Tomorrow is a mystery,
But today is a gift—
That's why it's called the present."
(– Kung Fu Panda)

Always try to live in the present—
neither in the past nor in the future.

Vegan chicken spinach pocket

By-Tushar Bisht, 1st Year

INGREDIENTS FOR SPINACH POCKET

- 1) Spinach - 500gm
- 2) Cashew - 150 gm
- 3) Mushroom - 150gm
- 4) Onion - 1 big onion
- 5) Garlic - 2 garlic clove
- 6) Rosemary - 4 gm
- 7) Thyme - 4 gm
- 8) Parsley - 3 gm
- 9) Salt - 7 gm
- 10) Pepper - 5 gm
- 11) Amul cream - 20 ml
- 12) Vegan chicken chaap - 200gm (fine chopped)

Sauteed vegetables

- 1) Bell pepper (red ,yellow, green) - 3.
- 2) Zucchini (yellow, green) - 2.
- 3) Broccoli - 1.
- 4) Cherry tomatoes - 5.

For spinach pockets

- First we have to blanch spinach.
- Second we will chop our all items (mushroom, onion, garlic, vegan chicken chaap).
- Third we will make cashew paste.
- In fourth step we will take a pan and add vegan butter add garlic, saute it and add chopped onion, chopped mushroom, chopped chicken chaap.
- In fifth step after cooking, we will add salt, pepper, rosemary, thyme, parsley, cream and cashew paste. After mixing our stuffing is ready.
- In sixth step we have to take 4 spinach leaves and stack it. After stacking we will put some stuffing in centre of the leaves and cover with extra leave area .
- In seventh step we will take a pan and add vegan butter and place our pockets on it. Pan fry it for 1 min each side.

For plant based curd sauce

- 1) Soy curd - 200 gm.
- 2) Almond - 8 pcs.
- 3) Fresh basil - 10 leaves.
- 4) Coriander - 25 gm.
- 5) Cumin - 3 gm.
- 6) Red chilli powder - according to taste.
- 7) Salt - according to taste.
- 8) Pepper - according to taste.
- 9) Chaat masala - according to your taste.
- 10) Amchur - 3 gm.
- 11) Green chili - 2 pcs.



"For sauteed vegetables

- We will cut all vegetables into jardiniere except broccoli. Broccoli will be cut into small pieces.
- We will take a pan and add vegan butter, fine chopped garlic and add vegetable after adding vegetables saute it for 2 to 3 min and add salt and pepper on it.

"For sauce "

- In first step we will roast some almond.
- In second step will take a mixi jar and add soy curd, fresh basil, coriander leaves, cumin, red chilli powder, salt, pepper, chaat masala, amchur, green chili and lastly some roasted almonds .
- In third step we will blend it and serve it freshly to the guest with spinach pockets and sauteed vegetables.



Abhijit Rajesh Kumar Singh
3rd Year

NEBULA

Cinderella



Basic ingredients

80ml Cranberry Juice
15ml Sugar Syrup
15ml Lemon Juice

Directions

- Firstly take a red wine glass and add ice cubes to it.
- Now take a shaker and add 100ml cranberry juice & ice cube & 15ml of sugar syrup and shake it well.
- Pour the mixture in red wine glass.
- Squeeze 15ml lemon juice
- In the same shaker add 15ml blue curacao and 50ml of soda
- Now layer it with blue curacao
- Garnish it with baked orange

BLOODY BEETROOT

By- Jitender singh, 2nd year

INGREDIENTS

BEETROOT JUICE - 45ML LEMON
JUICE - 15ML
MINT - 4-5
ICE - 4-5
SPRITE - TOP UP

PROCEDURE

ADD LEMON AND MINT IN SHAKER &
MUDDLE IT ADD BEETROOT JUICE ADD
ICE & SHAKE WELL TOP UP WITH SPRITE
BLOODY BEETROOT IS READY TO SERVE



COCONUT DRAGON SPLASH

By- Jitender singh, 2nd year

INGREDIENTS

Dragon Fruit Pulp- 45-50gm
Coconut Milk- 5-20ml Ice - 4-5
Sprite - Top us Coconut Zest - For
Garnish

METHOD

Muddle Dragon fruit in shaker Add coconut
milk Add ice & Shake well Top up with sprite
Drink is ready to serve



Annual Function 2025











Industrial visit of 1st years batch to Crowne Plaze



Women's Day Celebration



Mocktail Competition 2025



Celebrating Navratri and Dandiya 2024



Sports Day 2024-25



World Tourism Day Celebration 2024





Fresher's Welcome Party 2024





Diploma in Food Production Batch 2024-25





Diploma in Food Production Final exam 2025





Bidding Adieu to Bsc batch 2022-25 and Diploma batch 2024-25







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