

1972-2022
IHMHI
CELEBRATES
YEARS
50
Where stewardship is encouraged

कैकल Cackle

37th Annual Issue
2022



We are World's Leading Brand for Hospitality and Lifestyle

We offer many career opportunities as different to
work in. The sky's the limit. Together, we're
devising tomorrow's hospitality.



NOVOTEL
HYDERABAD AIRPORT

R. Gandhi International Airport, Shamshabad,
Hyderabad, Telangana 500108



**THE
JOB
PLUS**

YOUR DREAM JOB AWAITS!

Introducing **THE JOB PLUS**

A specialized platform that connects job seekers with the service-hospitality industry through a state-of-the-art and user-friendly online portal.

- Strong network with top hospitality brands
- AI-driven seamless job search process
- Bespoke assessment for the perfect job fit

We are onboarding
500+ Hotels, 300+ Restaurants
and 18 Hospitality Management Institutes.

**So, what are you waiting for?
Find your dream job today!**



SCAN NOW

कैकल

Cackle

37th Annual Issue

2022

1972-2022

IHMH
Celebrates 50
Years
of dedicated service to budding
hospitality professionals

Institute of Hotel Management Catering Technology & Applied Nutrition

होटल प्रबंध खान-पान प्रौद्योगिकी एवं अनुप्रयुक्त पोषण
विज्ञान संस्थान हैदराबाद - 500 007

F1 Row, D.D. Colony, Vidyanagar, Hyderabad- 500 007
Ph: 040-27427569 E-mail: ihmhyd.principal@gmail.com
Website: www.ihmhyd.org



IHM-Hyderabad



ihm_hyderabadofficial



IHM Hyderabad



IHM-Hyderabad Official



IHM-Hyderabad Official



INDIA'S HR



RECRUITMENT

IT & Non IT hiring across the country



PAYROLL & STAFFING

Salary calculation & disbursement, compliance & more.



TRAINING & DEVELOPMENT

Providing industry ready candidates to companies

TRANSFORMING THE WAY INDIA DOES HR

With unmatched resources, manpower and technology, 91HR pushes the boundary of what is possible in recruitment and payroll. 91HR is one of the premier manpower services companies in Goa trusted by industry leaders across India for more than half of the decade.

+1000

CANDIDATES PLACED

+50

CLIENTS SERVED

CONTACT US TO KNOW MORE

8862079191 | reachus@91hr.in | www.91hr.in

1st Floor, Noronha Dias Business Complex, Old Market, Margao Goa 403601

EDUADVISE INTERNATIONAL

APPLY FOR OVERSEAS EDUCATION

WHAT WE OFFER

- BACHELOR'S ADMISSIONS
- MASTER'S ADMISSIONS
- SPECIAL PROGRAMS
- SHORT TERM COURSES
- IELTS COACHING
- ANCILLARY SERVICES



OUR FEATURED PARTNERS



Contact us to know more

+91 7972940456 | enquiries@eduadvise.in | www.eduadvise.in

Ground Floor, Noronha Dias Business Complex, Old Market, Margao Goa 403601

Our Cognoscenti



Art Courtesy : Bliss Maria Goes, II yr. B.Sc.

IHM-Hyderabad Consistently Adding Feathers To Its Cap



Outlook



INDIA TODAY





Industrial & Electrical Services

M: +919666680568
+919666680569



ELECTRICAL ENGINEERING



12-331, Islampura, Mancherial, Telangana, 504 208
W: www.simacies.com E: Info@simacies.com

जी. किशन रेड्डी
संस्कृति, पर्यटन एवं
उत्तर पूर्वी क्षेत्र विकास मंत्री
भारत सरकार



G. Kishan Reddy
Minister of Culture, Tourism and
Development of North Eastern Region
Government of India



MESSAGE

I am delighted to learn that Institute of Hotel Management Catering Technology and Applied Nutrition, Hyderabad is bringing out a special edition of its college magazine "CACKLE" to celebrate its Golden Jubilee.

I extend my best wishes to team IHM-H on this occasion and hope that the Institute continues to provide guidance to budding hospitality professionals.



(G. KISHAN REDDY)

Date: 20.10.2022

Place: Hyderabad

संस्कृति मंत्रालय : कमरा नं. 501, 'सी' विंग, शास्त्री भवन, नई दिल्ली-110001, दूरभाष : 91-11-23386765, 23381539
Ministry of Culture : Room No. 501, 'C' Wing, Shastri Bhavan, New Delhi-110001, Tel : 91-11-23386765, 23381539
E-mail : office-hcm@gov.in



पर्यटन मंत्रालय
Ministry of Tourism

Ministry of Tourism

Government of India



श्री गं. किशन रेड्डी जी
SHRI G. KISHAN REDDY GARU
UNION MINISTER OF CULTURE, TOURISM &
DEVELOPMENT OF NORTH EASTERN REGION,
GOVERNMENT OF INDIA



श्री श्रीपाद येसो नायक
Shri Shripad Yesso Naik
Minister of State for Tourism



श्री अजय भट्ट
Shri Ajay Bhatt
Minister of State for Tourism



श्री अरविंद सिंह, आईएएस
Shri Arvind Singh, IAS
Secretary Tourism

श्री गंजी कमला वर्धन राव
Shri Ganji Kamala Vardhana Rao
Office of Director General Tourism

श्री राकेश कुमार वर्मा, आईएएस
Shri Rakesh Kumar Verma, IAS
Add. Secretary Tourism

श्री चेतन प्रकाश जैन
Shri Chetan Prakash Jain
Joint Secretary & Financial Adviser

श्रीमती अनीता बघेल
Smt. Anita Baghel
Addl. D.G. (MR)

Shri Vanlaldina Fanai
Chief Financial Controller (CFC)

श्री ज्ञान भूषण, आईईएस
Shri Gyan Bhushan, IES
E.A. Tourism, C.E.O., NCHMCT

Shri Prashant Ranjan
IRS Director

Shri Fakhre Alam
Director

Shri P. Haridasan Pillai
Director

श्रीपाद नाईक

राज्य मंत्री

पत्तन, पोत परिवहन, जलमार्ग एवं पर्यटन
भारत सरकार

सत्यमेव जयते



SHRIPAD NAIK

Minister of State for
Ports, Shipping, Waterways & Tourism,
Government of India**Message**

I am gratified to know that the Institute of Hotel Management, Hyderabad, is bringing out the Golden Jubilee issue of its annual magazine "Cackle". The institute has progressed by leaps and bounds in the five decades of its existence. It has carved a niche for itself in the field of hospitality education.

I wish to congratulate the team for its consistent efforts in moulding students into hospitality professionals.

My best wishes to the management and all the stakeholders of the institute for the successful launch of the special issue of the magazine.

(Shripad Naik)

Office : Room No. 215, Transport Bhawan, Parliament Street, New Delhi-110011
Tel. : 011-23718614, 33714324, Fax : 011-23719008, Email: shripad.naik52@gov.in, shripad.naik@sansad.nic.in
Res. (Delhi) : 1, Lodhi Estate, New Delhi-110003 Tel: 011-24635396 Fax : 011-24656910
Res. (Gua) : "Vijayshree" House No. 111, St. Pedro, Old Goa, Goa-403402 Tel.: 0832-2444510, 0832-2444088

IHM Hyderabad - Board of Governors

Chairman



श्री संदीप कुमार सुल्तानिया

Shri Sandeep Kumar Sultania, IAS

Secretary to Government (Tourism, Culture & Sports)
Youth Advancement, Tourism & Culture Department

Central Government Members



श्री ज्ञान भूषण (आईईएस)

Shri Gyan Bhushan (IES)

Economic Advisor (Tourism)
Chief Executive Officer, NCHMCT



श्री एल.के.गांगुली

Shri L. K. Ganguly

Director (A&F),
National Council for Hotel Management
& Catering Technology, Noida (U.P)



श्री मोहम्मद फारुख

Shri Mohmed Farouk

Regional Director (South)
Ministry Tourism, Government of India



श्री रवीश दवे

Shri Ravish Daway

VP & GM, Quality Inn Residency,
Hyderabad & Secretary, HRATS

Hotel Industry Members



श्री अमर ओहरी

Shri Amar Ohri

Managing Director,
Ohri's Group of Hotels, Hyderabad



श्री एकेश भटनागर

Shri Akesh Bhatnagar

Senior General Manager,
Hospitality Consultant, Hyderabad



श्री संजय कु. ठाकुर

Shri Sanjay K. Thakur

Principal

Institute of Hotel Management Catering Technology &
Applied Nutrition, Vidyanagar, Hyderabad

State Government Members

Commissioner of Tourism,
Government of Telangana

Director of Employment & Training,
Government of Telangana

Commissioner of Technical Education,
Government of Telangana

SANDEEP KUMAR SULTANIA I.A.S.
Secretary to Government



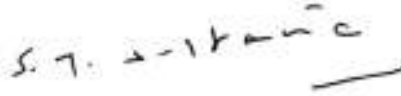
Youth Advancement Tourism & Culture Department
Government of Telangana
5th Floor, B-Block, BRKR Bhanvan,
T.S. Secretariat, Hyderabad-500 063.
Off : +91-40-2345 0742, Fax : +91-40-2345 2847
E-mail : secretarytcs@telangana.gov.in

MESSAGE

Congratulations, IHM-Hyderabad!

I am glad to pen for this special issue of *Cackle*, the annual magazine of IHM Hyderabad, as an appreciation of the commendable efforts put forth by the team. It is heartening to learn, that they have reached a milestone by accomplishing 50 glorious years of training and grooming professionals for the hospitality sector. Their effort to bring about innovative content in the magazine is praiseworthy.

I wish the institute success in its future endeavours and pray for many more years of outstanding service to the hospitality education sector.


(SANDEEP KUMAR SULTANIA)



प्राचार्य का संदेश

हमारे सभी कार्य उचित हैं यदि वे हमें सुख प्राप्त करने में मदद करते हैं। जब तक हम ईमानदारी और समर्पण के साथ सुख प्राप्ति के लिए प्रयास नहीं करेंगे, यह हमसे दूर भागंगा।

आईएचएम-हैदराबाद नवोदित पेशेवरों और समाज के विकास के लिए अपनी समर्पित सेवा के ५० साल पूरे होने का जश्न मना रहा है।

वर्ष १९७२ में स्थापित, हम २०२१-२२ में स्वर्ण जयंती मना रहे हैं। इस उपलक्ष्य में आई एच एम हैदराबाद परिवार को हार्दिक बधाई।

हमने अपनी यात्रा सही दिशा में शुरू की और जितना अधिक हम आगे बढ़े, उतना ही अधिक दृढ़ संकल्प महसूस कर रहे हैं। अपने लक्ष्य की ओर हमारी प्रगति ने हमें उन विरोधियों या चीजों से दूर रखा, जो हमें नकारात्मकता की ओर धकेलती थीं।

हम अपने आप को इस बात से आंकते हैं कि हम क्या करने में सक्षम हैं, और लोग हमें आंकते हैं कि हमने क्या किया है। आईएसओ, एचएसीसीपी और एफएसएसआई लाइसेंस प्राप्त, आईएचएम-हैदराबाद आज भारत में तीसरे सबसे अच्छे आतिथ्य संस्थान में से एक है। हमने सामूहिक रूप से साहस और दृढ़ संकल्प के साथ चुनौतियों का सामना किया है। हमने हर बाधा को पार करने के लिए साहस दिखाया और विजयी हुए।

महामारी के दौरान जिन कठिनाइयों का सामना करना पड़ रहा है, उनसे धैर्य और संकल्प से निपटना होगा। वास्तव में, वे स्वयं की योग्यता के प्रति जागरूक करने के लिए उपकरण के रूप में कार्य करते हैं। हमें अपने साहस को बरकरार रखने और छात्रों को उनकी मंजिल तक पहुंचाने में मदद करने की जरूरत है।

भाग्य वीरों का साथ देता है।


संजय कु ठाकुर
 प्रधानाचार्य सचिव



FROM THE PRINCIPAL'S DESK

It is for happiness, that we live our lives. All our actions are justified if they help us attain happiness. Unless we strive for happiness with sincerity and dedication, it will evade us.

IHM-Hyderabad celebrates 50 years of its dedicated service for the development of budding professionals and the society.

Established in the year 1972, we celebrate Golden Jubilee in 2021-22. Hearty Congratulations to the IHM - Hyderabad family!

We started our journey in the right direction and the more we moved forward, the more determined we felt. Our single-minded progress towards our goal kept us away from detractors or things that may have pushed us towards negativity.

We judge ourselves by what we feel we are capable of doing; others judge us by what we have done.

ISO, HACCP and FSSAI licensed, IHM - Hyderabad today is ranked the 3rd best hospitality institute in India. We collectively faced the challenges with courage and determination. We were bold enough to defy every obstacle and emerged victorious.

Difficulties being faced during the pandemic, have to be dealt with patience and resolve. In fact, they act as tools to make one conscious of one's own ability. We need to keep our courage intact and help students achieve what they aspire for.

'Fortune Befriends The Bold'


Sanjay K. Thakur
 Principal / Secretary

सम्पादकीय

संरक्षक

संजय कु. ठाकुर

मुख्य संपादक

सरस्वती संकरामणी

संपादक

रचना आगाशे

पुनीत राजदान

उप - संपादक

को. वंशी नायडू

उप - संपादक (हिन्दी)

सुमन कुमार सिंह

भोला कुमार गिरी

आभारकर्ता :

के. अजय कुमार

डी. माधवी

अतुल मणि झा

शांभवी सिंह देव

जी. उदय किरण

प्रणव धर

मुख्य पृष्ठ :

कौस्तुव चौधरी

“नेतृत्व आपकी उपस्थिति में दूसरों के जीवन को बेहतर बनाने में और यह सुनिश्चित करने के बारे में भी है कि आपकी अनुपस्थिति में भी आपके विचारों का प्रभाव बना रहता है।”

आईएचएम-हैदराबाद अपने अस्तित्व के ५० वें वर्ष में कदम रख चुका है। न केवल आतिथ्य क्षेत्र के लिए, बल्कि विभिन्न संबंधित उद्योगों के लिए भी हजारों लोगों को सक्षम पेशेवरों के रूप में तैयार करने में गर्व महसूस कर रहा है। दुनिया भर में हमारे छात्रों ने आईएचएम का झंडा उंचा फहराया है। पूर्व छात्र प्रतिष्ठित पदों पर कार्यरत रहे हैं और आपने आपको उच्च कोटी का साबित कर रहे हैं। आईएचएम-हैदराबाद ने पाँच दशकों से अधिक समय तक शिक्षा के मानकों को बनाए रखा है।

ऑनलाइन प्लेटफार्म का उपयोग करके, छात्रों और उनकी मातृ संस्था के बीच के बंधन को मज़बूत करने के लिए, हमने अपने सैकड़ों पूर्व छात्रों के साथ जुड़ने का प्रयास किया है। उनमें से कुछ छात्रों ने यहां से स्नातक होने वाले पचासवें बैच को अपनी सलाह भी दी है। हम इस बंधन को और मज़बूत करना चाहते हैं, और हमें विश्वास है कि यह पारस्परिक रूप से लाभकारी साबित होगा।

हमारे पूर्व छात्रों से हम उम्मीद करते हैं कि वे आगे आएंगे और संस्थान को और अधिक गौरव दिलाने में हमारे सहभागी होंगे। नए विद्यार्थियों का समर्थन करने से और उनके साथ अपने अनुभवों को बांटने से उन नौसिखियों का ज्ञान वर्धन होगा और नेटवर्क भी तैयार होगा।

हम अपने प्रिय पूर्व छात्रों से निवेदन करते हैं कि वे “हमसे जुड़े ; कल को रूपांतरित करें” यह सिर्फ हमारा ही मिशन नहीं है, बल्कि यह आपके लिए हमारी कामना भी है।



EDITORIAL

Patron

Sanjay K. Thakur

Editor-in-chief

Saraswati Sankaramani

Editors

Rachna Agashe

Puneet Razdan

Sub-Editor (English)

K.Vamshi Naidu

Sub-Editors (Hindi)

Suman Kumar Singh

Bhola Kumar Giri

Special mention

K.Ajay Kumar

D.Madhavi

Atul Mani Jha

G.Uday Kiran

Shambhawi Singh Dev

Pranav Dhar

Cover page courtesy

Kaustuv Chaudhuri

“Leadership is about making others better as a result of your presence, and making sure that impact lasts in your absence”.

While stepping into its 50th year of existence, IHM – Hyderabad, is proud to have groomed thousands of raw hands into able professionals, not just for the hospitality sector, but also for various allied industries. Our students have held the IHM flag high all across the globe. The alumni hold coveted positions and have done well for themselves, a testimonial to the high standards of education being maintained by IHM – Hyderabad for over five decades.

We have had the good fortune to connect with hundreds of our alumni, using online platforms, to strengthen the bond between them and their alma-mater. A few of them have also given their piece of advice to the fiftieth batch graduating from here. We wish to further cement this relationship and are certain that it would be mutually beneficial.

We expect our alumni to come forward and support us in bringing more glory to the institute. The benefits will be manifold, both for the alumni and the batches to come. Supporting the new batches would help all to relive their memories and also create a network for the students to bank on.

We urge our dear alumni to ***‘Connect today, Transform tomorrow - it’s not just our Mission, it’s our Wish for you!’***

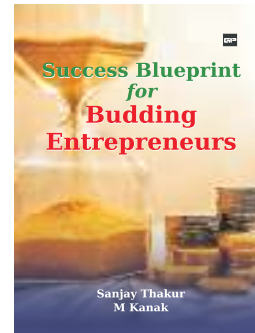


Authors' Hub @ IHM-Hyderabad



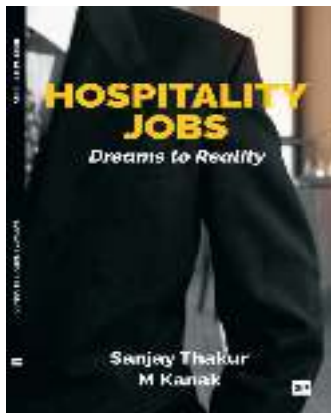
Take Charge

Author : **Sanjay K. Thakur, Principal**



Success Blueprint for Budding Entrepreneurs

Author : **Sanjay K. Thakur, Principal**



Hospitality Jobs: Dreams to Reality

Author : **Sanjay K. Thakur, Principal**



Hospitality Caselets: A Compendium

Authors : **Saraswati S. HoD,
Rachna A., Puneet Razdan,
& Sam Nirmal, Senior Lecturers.**

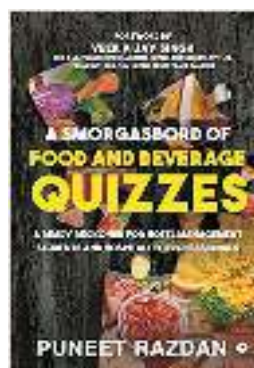


Insane Hotelier

Author : **Rachna Agashe,
Senior Lecturer**

Available on

amazon.in

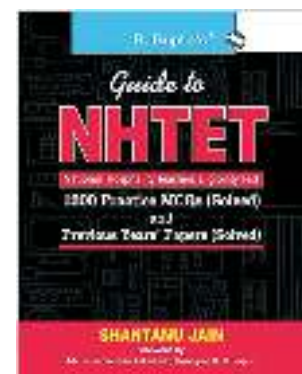


**A Smorgasbord of Food
and Beverage Quizzes**

Author : **Puneet Razdan,
Senior Lecturer**

Available on

amazon.in



Guide to NHTET

Author : **Shantanu Jain,
Assistant Lecturer**

Available on

amazon.in

IHM-Hyderabad bags
“Best Hospitality Institute Award”, by Government of Telangana
on World Tourism Day





CREONIMUS

TECHNOLOGY SOLUTIONS

WE DEAL IN

- 3D PRINTERS
- 3D PRINTER FILAMENTS
- CUSTOM 3D PRINTS
- 3D PENS
- FILAMENT DRY BOX
- BOBBLE HEAD FIGURINES
- LASER SCANNERS
- CRYSTAL PHOTO FRAMES



CONTACT US



+91-81054 11565
creonimus.technology@gmail.com

VISIT US



No. AB66/1, Prafulla Kanan West,
Kestopur, Kolkata-700101



IHMT
Institute of Hotel Management
Hyderabad
CREATES

LIMCA BOOK of RECORDS

**BY PREPARING 75 + 5
VARIETIES OF BIRYANIS
5th April, 2022**



IHMT
Institute of Hotel Management
Hyderabad

CREATES

LIMCA BOOK of RECORDS

**30 FT. FLOWER
ARRANGEMENT**

**USING MORE THAN 53,000
FLOWERS**

7th April, 2022



Our attempt to enter the Limca Book of Records

IHM – Hyderabad added one more feather to its cap, by attempting to enter the Limca Book of Records, by dishing out 75 varieties of mouth-watering biryanis and Largest Floral Arrangement in a span of 8 hours. The feats were attempted to commemorate the 50th anniversary of the institute and to coincide with the 'Azadi ka Amrit Mahotsav' 75th anniversary of Indian Independence.

75 varieties of Biryanis

The biryanis were made using authentic ingredients from around the country, and traditional cooking techniques were employed. Each biryani on display was presented with appropriate accompaniments. The event was witnessed by hoteliers, chefs, academicians from various catering colleges, food vloggers, media houses, and public, in general.

Biryani bash: IHM Hyderabad students rustle up 75 varieties

Courtesy: The Hindu

Cooking fiesta marks 75 years of independence, institute's golden jubilee

Biryani is a dish like no other, and the beauty of this one-pot meal is that every region has its own version based on local ingredients and tastes. Celebrating biryani as a symbol of the country's composite culture, students of the Institute of Hotel Management cooked up a storm on Tuesday, rustling up 75 varieties of the dish to mark the institute's golden jubilee as well as 75 years of Indian Independence.

The campus buzzed with activity as the students added their final touches to the 75 biryanis in various stages of preparation. The air was redolent with the fragrance of spices.

In one room, Sam Nirmal, a faculty member of the institute, pulled out a large flat vessel from inside an oven for a bharvan biryani. "The word bharvan comes from filling. We have stuffed a lamb with a chicken, which is again stuffed with an egg, and the whole thing has been cooked in an oven. It will be topped with biryani rice and cooked in dum (slow-cooked)," informed Mr. Nirmal about one of the biryanis.

The gargantuan task of planning for 75 biryanis took about six months. "We were planning something big to mark the anniversary of the institution and we thought of 75 biryanis, and it matched India's Independence celebrations. The research and selection took time," said Suresh, another faculty member at the facility.

The quantity cooked for each variety ranged between 800 grams of rice, and 250 grams rice with twice the quantity of vegetables or meat. The range of biryanis included duck, lobster, crab, shrimp, mushroom, arbi or taro, and jackfruit, among others. Some biryanis were distinguished by the cooking style matched with names of places such as Saoji from central India, Kolhapuri, Aurangabad, Malvani, Malabari, Kongu, Ambur, Kozhikode, Thalassery and Bhatkal, showcasing the popularity of the dish across India.



Largest Floral Arrangement

The Accommodation Operations team of IHM – Hyderabad attempted to enter the Limca Book of Records by making the tallest and the largest flower arrangement.

The “Largest Flower Arrangement”, the brainchild of Ms. Saraswati S., HoD, stood 30 feet tall on a bamboo structure with a colossal number of fifty three thousand, multi-hued, natural fresh flowers. These were artistically arranged with contrasting foliage, creating a harmonious balance between the two. The towering arrangement was a feast for the eyes. The endeavour was to create a unified, single-largest arrangement which would occupy a pride of place.

The bamboo structure was erected a week in advance, several trials were conducted to check stability and strength of the structure. Team members burnt the midnight oil, counting each flower, and this was no mean feat!

The event commenced in the wee hours of 7th of April 2022, to beat the onslaught of summer heat. Flowers were tastefully

and uniformly arranged in small vases, each a replica of the other. The enthusiastic team members, namely, Ms. Rachna Agashe and Mr. Rajesh L., faculty members, and a few students, climbed up the structure to accomplish the task at hand, before noon. The other members of the team, Ms. Meenakshi K.C., Dr. Parul Gupta, Mr. K. Ajay Kumar, faculty members, and Ms. Vijay Lakshmi S., attender, were diligently making the small arrangements and passing them on, to be fitted onto the structure.

Pearly white spray Chrysanthemums, interspersed with Birds of Paradise, Purple Orchids, Areca Palms, Dracaena leaves (Song of India), and flowing Asparagus, created an illusion of a pathway to heaven.





Promoting Festival Tourism – The IHM-H Way

The state of Telangana has a rich cultural heritage of over 5000 years. The people of Telangana celebrate festivals with traditional fervour and gaiety. The capital city of Hyderabad has become a cosmopolitan hub and the festivals celebrated here are pan-India. The major festivals highlighted by the state government are Sankranti, Ugadi, Bonalu, and Bathukamma, while Ganesh Chaturthi, and Navaratri Dasara are also popularly celebrated.

Sankranti is celebrated at IHM-H by participating in the State Tourism Department's annual kite and sweet festival at Parade Grounds, Secunderabad. Our students actively participate in the festivities. They try their hands at preparing a plethora of local authentic sweets relished during the festival.



Bonalu and Bathukamma

IHM-H has a temple dedicated to Mother Goddess, and we believe that She wards off negativity, creating a positive environment. Pooja is performed diligently every morning. All festivals dedicated to Shakti – the feminine energy, are celebrated with a lot of pomp and splendour. To highlight the culture and festivals of Telangana, at the institute, Bonalu and Bathukamma are celebrated, being the most popular of the festivals.

Bonalu is a festival centered around Goddess Mahankali and is celebrated as a thanksgiving to the Goddess for fulfilment of vows. The word Bonum, is a contraction of the word bhojanam, a Sanskrit loan word, meaning a meal, or a feast, in Telugu. The women staff and girl students at the institute prepare rice, cooked with milk and jaggery in new earthen pots, adorned with neem leaves, turmeric, vermillion and a lit lamp on top of the pot. The ladies carry the pots on their heads, and make an offering of the bonum, along with turmeric-vermilion, bangles, and saree to the Mother Goddess.



Bathukamma, is a flower festival celebrated by the women of Telangana for nine days. It coincides with the festivals of Sharad Navaratri and Durga Puja and is a festival of feminine felicitation. On this special occasion, women dress up in traditional sarees, and adorn themselves with jewels and accessories. Our girl students wear the ceremonial langa-voni or ghagra-choli and perform the bathukamma folk dance.



Ganesh Chaturthi

Ganesh Chaturthi, also known as Vinayaka Chavithi in Telangana, has gained prominence as one of the major festivals in the twin cities of Hyderabad and Secunderabad. We install an eco-friendly idol of the Lord. Poojas are performed for three consecutive days, and the idol is immersed on the last day with great fanfare. Students work towards creating a festive ambience throughout the institute, and a special menu is prepared and served.



Durga Pooja

Durga Pooja has transcended the geographical barriers of Bengal, and for the last eight decades, it has been celebrated graciously, with traditional ceremoniousness, in the city of Hyderabad, by over 5 lakh Bengali families.

Intricate themed decorations, chandeliers and gilded panels are all decked up for welcoming Goddess Durga. Various Bengali associations begin the ritualistic revelry with cultural/ devotional programmes. Prayers, poojas, traditional chants, Rabindra Sangeet and annadanam take place with pomp. The food, dance and music add to the vibrancy at the pandals. Besides food, there are stalls selling lovely Bengali cotton sarees and jewellery.

Non-Bengalis also actively partake in the festivities.



All these festivals are a learning ground for the next-gen to understand about the food, traditions, festive attire, and rich cultural heritage of the country. These festivals also encourage domestic tourism, apart from generating employment for the local populace. It also answers to the clarion call “Vocal for Local,” given by our honourable Prime Minister, Shri. Narendra Modi.

Father of the Indian Hotel Industry – Rai Bahadur Mohan Singh Oberoi

We are the first institute in the country to have installed a sculpture of Rai Bahadur Mohan Singh Oberoi in our lobby. This was done to inspire all of us to follow in his footsteps. Mr. Oberoi was acknowledged for putting the Indian hotel industry on the global map by successfully establishing hotel brands like, Oberoi and Trident worldwide.

He was born in a small village of Punjab, British India. He lost his father when he was six months old, putting his family into a financial crisis. He started his career in 1922 at a salary of Rs. 50 per month. It was at Hotel Clarkes that Mohan Singh gained first-hand experience in all aspects of operating a hotel, increasing the revenue of the hotel substantially. The owners, who wanted to return to England, sold the hotel to Mr. Oberoi. This was the beginning of the foray of the young Mohan Singh, into hotel business.

His rags-to-riches story encourages budding hoteliers till date. He was industrious and possessed business acumen to convert his single unit hotel, to a renowned world-class hotel chain.



“When you have set your heart on the best,
you should not leave even the slightest
chance for someone to beat you to it.”

IMPROVED FACILITIES @ IHM-H

Laundromat facility

The institute proudly added to the existing facilities by setting up a Laundromat for the students. This was done to help students in saving time over the weekend, otherwise used to washing their uniforms and regular clothes manually. This was in collaboration with the Haier Group, a multinational home appliances and consumer electronics company.



Drive - in

Drive-In, a gazebo, is the latest addition to the numerous facilities already existing in the institute. This area was designed keeping in mind the requirement of additional space for training the students in Food and Beverage service. It also doubles up as a classroom amidst greenery and a natural setting. It is also utilised as a banquet space.



Leading Lights

“The Beauty of Life Can Be Felt In The Heart”



It gives me immense pleasure that IHM Vidyanagar is bringing out its Annual Magazine “*Cackle*” on the auspicious occasion of celebrating 50 golden years. The college started in the year 1972 as Food Craft Institute & upgraded to Institute of Hotel Management. It has done extremely well in all aspects, and it is one of the finest colleges in the country today. The college has been striving for excellence and making steady progress and continuous efforts to carry forward the proud tradition of excellence in all areas of education.

Success of any project is a result of the untiring efforts of all concerned. It is very rightly said that together everyone achieves more, and let us once again rise to the occasion and prove that we are second to none.

“As they say the beauty of life can be felt in the Heart”. Even today, after 50 years when I step into the building, I am transported back in time, reliving fond memories, and those kinds of memories are made through the people who are committed, and by the values and the soul of the place. Those are the things that have made a place in my heart.

I congratulate the Principal, Faculty, Staff & Students for their untiring efforts in maintaining high standards. I wish all and pray that they achieve the highest goals in their lives.

God Bless all !

Yamuna Ranga Rao
Founder Principal

Leading Lights**REMINISCENCES**

"What an odd thing tourism is. You fly off to a strange land, eagerly abandoning all the comforts of home, and then expend vast quantities of time and money in a largely futile attempt to recapture the comforts that you wouldn't have lost if you hadn't left home in the first place." Bill Bryson, travel writer, *Neither Here Nor There* (1991). Funnily enough, over the past fifty years, IHM-H has been striving with a large measure of success to create a gallant band of buccaneers serving up an array of customer delighting services and comforts, that not only recapture, but rekindle a desire to explore new lands.

When I received a call from Puneet Razdan to contribute a piece to the magazine, my mind went back to end of 1979, fresh at IHM (then known as Food Craft Institute) after a decade in the industry.



Smt Yamuna R. Rao (1972 to 1993) led successfully a team of dedicated trainers who taught young boys and girls a variety of trades for the hospitality industry. The building was ramshackle with meagre infrastructure. The enthusiasm was infectious and the results were heartwarming. In 1983/84 FCI was upgraded and renamed as IHMCT & AN. The first batch of students inducted into the 3 year diploma programme graduated in 1986. The foundation of a great institution had been laid. The journey has been continuing like a river in full flow, producing some of the finest professionals in the land over the years. Mr. M. Sreerama served as the Principal from 1995 when the institute moved into its own building and the intake was increased substantially. The institute was declared self supporting by the ministry.

I was able to contribute to the consolidation of the IHM as a premier institute of national importance. The unstinted support of my colleagues, academic and administrative, made my tenure (2000 to 2010) a breeze. It did help immensely that the Tourism Ministry and the Board of Governors had confidence in our efforts and encouraged us constantly and without hesitation. So much so, I can daresay IHM is on a cruise mode under the able stewardship of the incumbent Principal. Our contribution to the cause of hospitality education from inception, has been acknowledged by the industry bodies, the state and central governments, National Council and other organisations. It's with pride that we (retired and serving teaching and support staff) place on record the stamp of excellence exhibited by all the finest young men and women who have graduated from the portals of this great institution over the last five decades. Surely it will add strength to the aspirations and attitudes of the current and future batches in their quest for excellence.

KA Madhava

Former Principal

Alumni Speak



Bellary Kumudini,

Entrepreneur, B.K. Catering Services

Class of 1986

Role model : My Dad, who came from humble beginnings but instilled high values.

“Hard work, right attitude and knowledge of whichever career you choose, will lead you to success”

Karuna Dundoo,

Director, Hotel Parklane, Hyderabad

Class of 1986

Role model: Our Prime Minister, Mr. Narendra Modi for his dedication to work.

“Don't give up, when the going gets tough, the tough get going”



N. Sudhakar Rao,

Director/Principal,

Culinary Academy of India, Hyderabad Class of 1989

Role model: Chef Satish Arora. He has groomed me so well in terms of professional discipline which brought me where I am today.

“Be honest and disciplined. Rest all will fall in line.”

Mohit Dhanjal,

Chief Revenue Officer, Reliance Retail Limited

Class of 1994

Role models: My parents, who showed me what was more important - honour and integrity vs fame and fortune - in life.



“Dig deep in whatever you do. Master the subject, become proficient in whichever stream that interests you. Keep an open mind and build agility so that learning becomes a habit because the workplace has evolved and the only constant is change. Build networks as IHM allows you to build a strong community of like minded professionals that you will encounter and need support of in your career.”



Venkatesh Kailasam,
Vice President Operations, HSBC,
Class of 1996

"If you want to be successful in your hospitality career, be outgoing, positive, and open-minded. Don't be afraid to take initiative or to face new challenges. Love what you do and learn from every little detail. My studies had a focus on hospitality but everything I have learned could be applied to any industry and any business I have worked with so far. I believe that hospitality is the foundation to any business that is heavily customer-oriented."

Akhilesh Kumar,
Corporate General Manager, Royal Reve Hotel & Gurpreet Guestline
Services, Hyderabad,
Class of 1998

Role model: Our Prime Minister, Mr. Narendra Modi, for his leadership skills.

"Hospitality Quotient is the key to success in the hospitality industry"



Sachin Mylavarapu,
Senior Area Director of Operations-South Asia, Marriott International,
Class of 1998

Role Model: We have role models at each stage of our lives, but it all starts and ends with our parents.

"Stay curious, prepare well and have a vision! "

Revati Thakur,
Vertical Head - Corporate Security and Administration,
Bajaj Electricals Ltd.
Class of 1998

Role model: I consider every person with a "Main Khelega" attitude my role model...for me Impossible does not exist as it says I M Possible



"Please pursue this career or any other career only if you are passionate about it so you can enjoy your work. Don't take it as a burden or otherwise or you will end up feeling miserable. And yes keep learning, learn something each day be it studies, short courses, etc. Anyone can be your teacher from a baby to an old man, a worker to a business tycoon imbibe the good qualities and learn from your mistakes. Live life King size. All the best!!!"



Shamsheer Ali Khan,
Cloud Security Architect, IBM
Class of 1999

Role model: Mr. Rajan Anandan, MD, Sequoia Capital

"Never Give Up, Never Say Die and Never Stop Learning."

Oliver Fernandes,
Partner, The Goan Kitchen
Class of 1999

Role model: Chef Thomas Zacharias is one person I currently look up to for inspiration.

"Be clear in which aspect of the industry you want to build your career in, dig deep for information, do research, speak to people about things you want to do. Keep adding skills that round you up well as the go-to person for what you are doing. Be customer-centric always. Stay away from stress and people that stress you out, have mentors and friends"



Vaibhav Kumar Singh,
Area Director,
The Clarks Hotels and Resorts
Class of 1999

Role model: Mr. P.R.S. Oberoi - The father of Indian hospitality. He has laid a path for all the generations to come.

"Develop a skill to distinguish yourself."

Vikram Gakkan,
Commercial Cookery Trainer, Queensford College (Parramatta Campus)
Sydney, Australia
Class of 2001

Role model: Have taken learnings from various historical leaders and Chefs from my initial career days.

"Every situation will teach you something and learning will never end"



Chirag Thakkar,
Proprietor, Food Mood Catering Services
Class of 2001

"Always keep your cool and honey on your tongue" you will win any



Supriti Phani,

Project Manager, Capgemini Technologies

Class of 2002

Role model: I have many people I admire. My first and most influential role model is my grandmother (paternal). She was enterprising and ahead of her times. She was also very loving and honest.

"This is probably one of the best times to be in this industry and truly you can ask for more and get it, but everything needs work, diligence, passion, patience and agility"

Deepak Angara,

Director of Sales and Marketing,

The Centrum Lucknow

Class of 2002

Role model: My father is my guide and counsellor in my life.

"Stay focussed, plan ahead and grow along with the Industry"



Gaurav Madaan,

Joint General Manager - Business Development and Contracts, ESSAR Group

Class of 2002

Role model: Mr Shashi Ruia , Chairman - ESSAR Group due to his humble attitude and ability to steer such a large business house with his tactful thinking and far-sightedness.

"At the beginning of your career don't run for money, but run for gaining experience and knowledge."

Veerendra Parashar,

Director of Development, Vevra Hospitality

Class of 2003

Role model: It's always my father for a very simple reason, him being a thorough gentleman, well disciplined, a complete family man full of values and ethics.

"It's a great course to pursue, because it prepares you not just to work in hotels, but in other service sectors, and as an individual, always believe that this industry will remain there and keep growing till human existence."



Chelleswa Rao,

Lecturer, Indian Culinary Institute, Tirupati

Class of 2003

Role model: Mr. Sudha Kumar, Principal Incharge (Retd.), IHM Hyderabad, since he rarely gets angry.

"Be patient - it will take you places."



Ameya Warty,

Founder, Oh My Food! Kitchen,
Class of 2003

Role model: I've had a lot of role models at various junctures of life and till date I respect each of them. Naming any one will be unfair.

"This industry is very demanding. Don't just get attracted towards it by the glamour. This course will change you as an individual. It will prepare you for life and not just for the industry. You will find yourself applying your learnings in all walks of life. Hospitality is all about working with others to make a small piece of your customer's life wonderful. We bring happiness!"

Uday Kiran,

Training Manager, GreenPark Hotels & Resorts,
Class of 2004

Role model: Mr.P.R.S Oberoi, who started from scratch and built a hospitality empire.

"Be passionate, upskill yourself and never stop learning."



Rajneesh Kumar,

General Manager, Marriott International,
Class of 2004

Role model: Ms. Ranju Alex, Area Vice President, South Asia, Marriott International. She has inspired many hoteliers including myself with her growth in the industry. She is one of the finest leaders I have come across.

"Hospitality is a great profession to be in. Build passion for people and do not compromise with anything, be the best in everything you do."

Soumitra Chatterjee,

Manager, Barclays,
Class of 2004

Role model: My parents are my role model as I have grown watching them work and struggle in life everyday for making our life easy. Apart from that I follow the teachings of Swami Vivekananda.

"For budding hospitality professionals, the best advice is, you have already made a wise decision by choosing Hotel Management, enjoy your college days, finish your course, the whole world is yours. You will be capable enough after finishing your studies to choose whatever you want to pursue further in life."



Apoorva Kunte,

Executive Chef, The Westin, Melbourne, Marriott International,
Class of 2005

Role model: I consider Chef Gordon Ramsay as my role model. He is a global phenomenon which has only been possible due to hard work, commitment, honing his basic skills and building up on them.

Set yourself to achieve success from the word go by learning and developing on your basic skills and remember to have fun while doing it. Success is not about landing a role or a big fat salary, it is about being able to hold your head up high at the end of the day because you did things right by working hard, showed passion and dedication to the craft and most importantly you were humble through this journey called LIFE !!





Anit Kumar,

Associate Director of Sales, The Chancery Hotels,
Class of 2005

Role model: It has to be my mom. She is the one who planned the path which we all brothers are leading.

"Just go for it! A job is not always about salary, but it should make you a better person as well, coz at the end what is left is how good a human you become. This industry will certainly develop your personality and you will become a better version of yourself."

Evarisa Mary Nengnong,

Assistant Professor, Army Institute of Hotel Management and Catering Technology,
Class of 2005

Role model: My dad. He is kind, thoughtful, generous, and honest.

"The first step towards taking any decision is to understand why we are taking it. Believe in yourself, Focus on leadership, not management. Be a good listener. The hospitality sector is an ever-changing sector that faces new challenges every day."



Tejas Arun Sovani,

Executive Chef, Spice Lab., Tokyo,
Class of 2005

"It is extremely important to know the basics and to keep practising them over and over again till you reach near perfection. Patience is the key

Prasad Metrani,

Culinary Director, Conrad Hotels & Resorts, Hilton,
Class of 2005

Role model: I had many mentors in my career but two made me a leader. Chef Mark Long- My Australian Executive Chef in Grand Hyatt, Goa & Mr. Srijan Vadhera- my GM, who gave me an opportunity to be the Executive Chef and then, Director - Culinary.

"Work hard. Be consistent and focussed, and success will follow you, always! Keep faith!! "



Saurav Lakhera,

Asst. Food & Beverage Manager at IKEA, UAE,
Class of 2007

Role models: Chef Ranveer Brar and Chef Vineet Bhatia, for their passion and knowledge they share with professionals like us.

"Never give up, and never stop working hard. This industry demands a lot of patience, be passionate about what you do, and you will achieve your goals."



Jerson Fernandes,

Director of Culinary, Accor- Mumbai,
Class of 2007

Role model: My wife. She is a woman of great determination.

“Work extremely hard on your basics. Don't aim to be a sous chef in 2 years, Executive Chef in 4 years and a celebrity chef in 5 years. Your time will come, be patient and resilient.”

Anup Kumar,

Asst F&B Manager, The United Club,
Class of 2007

Role model: Mr Vikas Mallik, as he is a great human being, with good leadership skills, and knowledge. of who I am, as a person, to him, and I thank him for his dedication to our family.

“Work hard and always have a positive attitude for all your approaches in life, whether big or small”



Shemphang Khonglah,

Lecturer, IHM-Shillong,
Class of 2007

Role model: Mr. Kush Kapoor, CEO, Roseate Hotels & Resorts, due to his hard work and dedication towards the hospitality industry.

“Multi-tasking is the need of the hour, upgrading oneself to the latest trends and technology is of vital importance, work hard, invest in yourself, and always be the best version of you.”

Liansuanlal Samte,

Executive Housekeeper, Accor Hotels,
Class of 2008

Role model: Sol Kerzner, founder of Kerzner International, for his vision as a businessman.

“Try to learn the maximum during the academic years and focus on your goal. Life is a journey, be kind and nice. Do not compete with others, rather compete with yourself and be a better version of yourself each day. Do not forget to enjoy!”



Soma Mondal,

Assistant Sales Manager, Le Meridien,
Class of 2008

Role model: Rachna Madam, Senior Lecturer, IHM-Hyderabad is my role model, whom I have seen from the day I had been into the industry and had been following her because of the way she carries herself and the way she speaks.

“The industry has bounced back, and it is a great place to make a career in, if you have a goal and a target set for yourself, then growth is for sure.”



Aneesh Prabhudesai,
General Manager, OEB BREAKFAST Co,
Class of 2008

"With hard work and perseverance anything can be accomplished. To each person, success could mean one thing or another, it is all achievable in spite of challenging times, and situations which life and careers are full of."

Rajeev Ranjan Kumar,
Sous Chef, Hyatt Regency Lucknow,
Class of 2009

Role model: My father is my role model because he is always honest about his job and respects his time.

"Always learn your basics, focus on your communication skills, and respect your colleagues"



Manas Vishnu Raodaskar,
Chef De Cuisine, Highland Club,
Class of 2009

Role model: Chef Gary Rhodes for his exceptional culinary skills and his dedication towards his job.

"Don't run after the glamour of the industry, work hard....work smart, and inculcate good communication skills."

Ankur Kumar,
Area Kitchen Manager, Hard Rock Café,
Class of 2009

Role model: Chef Gaggan Anand as my role model, for his dedication and work ethics.

"I grew my passion in cooking, and I believe this is what you require to be a successful chef, mere interest in cooking will not help, you need to be passionate about it"



Idrees Mohammad Rather,
Front Office Manager, Qatar Airways,
Class of 2009

Role model: My Father. I have not seen anyone as hardworking as my father, who has taught me great lessons that help me in my personal and professional life.

"If you want to be a successful hotelier, have patience and work hard!"



Shubhanshu Pandey,

Assistant Operations Manager, Morickap Resort,

Class of 2010

Role models: Mr. Puneet Razdan, Senior Lecturer, IHM Hyderabad- Professionalism, knowledge and compassionate mentor. Ms. Rachna Agashe, Senior Lecturer, IHM Hyderabad, - Patience, teaching style, knowledge and graceful etiquette.

"Know your strengths and weaknesses, and work hard to excel."

Rajnish Kumar Singh,

Asst. Lecturer, IHM Ranchi,

Class of 2010

Role model: All my teachers who helped me survive in this competitive world

"There is a great future ahead in the hotel industry."



Margaret Singh,

Asst. Manager- Admin, Varda Commercial Pvt. Ltd.,

Class of 2011

Role model: A Mother- not everyone accepts you the way you are, it's only her who is okay with everything, no matter whatever you do in life.

"Show great respect for your parents and teachers because they are the ones who build us up."

Abhishek Das,

Regional Project Manager, OYO,

Class of 2012

Role model: I consider my father as my role model, because I have always looked up to him. I have witnessed his struggle in life and his attitude of never giving up. He will always be my true superhero.

"Just remember, it doesn't matter where you come from, what matters is where you want to go."



Nirata Kar,

Sous Chef, Grand Hyatt Kochi,

Class of 2012

Role models: My role models are my parents, they are a good combination of creativity and calmness, both attributes are immensely important in my job role.

"To be focussed and determined, but if you have the passion the other two come along with it."



Tarun Rawat,

General Manager, Compass Group Canada,
Class of 2012

Role models: My managers and mentors, because of their achievements.

"Keep the energy flowing!"

Pekham Basu,

Associate Director of Sales, ITC Grand Goa,
Class of 2012

Role models: Ranju Alex- Area Vice President, South Asia- Marriott International. She is a role model of women empowerment and is strong-willed, with leadership skills. She is the epitome of beating all odds in a male-dominated industry, and carving her path up the ladder.

"To not lose hope with the initial struggle of the Hospitality Industry. Success doesn't come in a day, but smart work, and taking the right opportunity at the right time will lead you a step closer to your goal. Every opportunity that comes your way is learning to grow further."



Akshay Goel,

Business Manager, Madison World,
Class of 2012

Role model: My mother. because she taught me how to fight, when you go from high to low in life. She taught me how to succeed, and how to plan life, and fulfil one's dreams.

"Have patience. Learn from your experiences. Be a good planner in both personal and professional life. Identify the 'X' factor in you, and just go for the kill."

Chinmay Vengurlekar,

Sr. Chef de Partie, Hugos Hotel Malta,
Class of 2013

Role model: Mr Sam Nirmal, Senior Faculty, IHM Hyderabad. He is a very disciplined and great chef who teaches you from scratch.

"Be open to the opportunities you get and be patient as you will achieve success in your life."



Chaithanya Nethala,

Culinary Specialist and Activation Lead, Hindustan Unilever Limited,
Class of 2013

Role model: Mr Sam Nirmal, Senior Faculty, IHM Hyderabad.
I have learned so many things from him and he has shown me my life-purpose.

"Just focus on your field of interest and do not deviate under any circumstance"



Indrashis Saha,

Pastry Chef, Zulal Wellness Resort by Chiva-Som,
Class of 2013

Role model: Chef Daniel Humm, Chef & owner of Eleven Madison Park. His understanding of ingredients is what inspires me the most.

“Hard work is the mantra to success. There is no alternative to hard work and it always pays off.”

Gulshan Kumar,

General Manager, Averina International Resorts,
Class of 2013

Role model: Mr. Ratan Tata - because of his humble nature.

“Simply put your hundred percent in whatever you do.”



Ankoosh Majumder,

Sous Chef, Masalchi by Atul Kochar, London,
Class of 2013

Role model: Chef Grant Achatz

“Get your basics right. Put your head down and work for the first few years. Read as much as you can. Be passionate about your work, and enjoy whatever you are doing. Never quit.”

Sandesh Subhash Kore,

Assistant Professor, ITM IHM, Navi Mumbai,
Class of 2013

Role model: Chef Samnirmal, Senior Faculty, IHM Hyderabad, for his vast subject knowledge and culinary skills.

“Patience and hard work always pay.”



Ashmeet Singh Dua,

Restaurateur, Xocolatl, Hyderabad,
Class of 2014

Role model: My parents

“Stay focussed, and never stop observing things around you.”



Ravikant Pathak,

Executive Chef / Founder, Smil Hospitality Norway / Varanasi Chefs Association,
Class of 2014

Role model: All faculty members of IHM Hyderabad - they are my true heroes.

"Just keep working and stop worrying."

Jyoti Prakash,

Assistant Professor - Food Production, Guru Kashi University, Bhatinda,
Class of 2014

Role model: My mother, because as I grew in my career, she motivated me, and trained me to face every situation in life, and now what I am, is all thanks to her teachings.

"The tourism and hospitality sector has numerous opportunities for a fresher."



Tanmay Deshpande,

Senior CDP, Compass Hospitality,
Class of 2014

Role model: I've got quite a few - because of their helping nature, strong support and for them never stopping me from following my passion.

"Always give your best, it may not be recognised immediately but soon it will be."

Linus Peter Coelho,

Café Owner, Bonds Hostel.
Class of 2014

Role model: I have been blessed with the best teachers in life and will always be thankful for that.

"Stay focussed, work hard and maintain work-life balance."



Shivdeep Singh Arora,

Learning Experience Designer, Amazon.com,
Class of 2015

"Don't set grandiose goals. Incremental improvement will get you a tremendous distance."



Clinfed Pereira,

Associate Manager, Affinity - SitePlug,
Class of 2015

"Grades are important to get you a fantastic job. While you are busy lost in books to get those good grades, use the time in college to do internships and training, if you really want to grow in the industry."

Anshul Bhatia,

Chef, Fairmont Whistler Canada,
Class of 2015

Role model: Mr. Ratan Tata. Simply, because of his humility and his desire to give back to humanity.

"Stay humble and even if you know a lot of things don't let that go to your head, and keep learning!"



Awanish Pandey,

Duty Manager, Accor,
Class of 2017

Role model: My grandfather, Mr. Ramesh Pandey, because of his extremely simple lifestyle.

"Do not focus on the results, do your best and you will, definitely, be recognized."

Rahul Yengde,

Senior System Engineer, Zensar Technologies,
Class of 2017

Role model: My father, I have learnt a lot from him in terms of his dedication to his job and family.

"There is a lot coming ahead, new concepts and no boundaries. You may work in any country you want, any place you want. Also don't just focus on jobs in hospitality, instead become an entrepreneur."



Vinit Dudam,

Commis 1, Jumeirah, Burj Al Arab,
Class of 2017

Role model: Every chef in our college is a role model for me, because they made me who I am today.

"Get your basics right. Practice, and be consistent."



Siddharth Pandey,

Jr. Sous Chef, Indian Hotels Company Limited,
Class of 2017

Role model: My father, as he taught me many valuable lessons in life.

Let your talent decide what you want to be. Just remember, if one day goes waste, your talent and skill will start rusting. Enter the kitchen every day and hone it with knowledge, just like you would do to a knife."

Rahul Sharma,

Head Chef, Verandah Restaurant, Goa,
Class of 2015

Role model: My role model will always be my dad. I learnt how you deal with situations and always keep smiling.

"This industry is beautiful, just show your dedication to it, it will take you places. You don't have to rush for things always, and it is very important to keep learning."



Nabanita Ghosh Dastidar,

General Manager Ops, Compass India,
Class of 2014

Role model: No one in particular. There are a lot of people from whom one can learn their uniqueness.

"Be positive and patient and open to learn and see new things. Hospitality industry makes you a gem of a person."

Kranthi Kumar N.T.

Director of Operations, Odcme.in Blue Bamboo Technologies Pvt. Ltd.
Class of 2015

Role model: Mr. Dinesh Jhajharia - author of Insane Hotelier. He taught me how to read the hotel industry better.

"Be strong, be joyful."



Ravi Raja,

Resolution Gernalist, IKEA,
Class of 2015

"Learn soft skills, people management, get updated about the new trends in the Industry."



Ambika Philip,

DGM Projects and Operations, C K Birla Group,
Class of 2001

Role model: My mom is my role model. She believed in me and stood by me, in all ups and downs.

“Adapting and learning new skills is the key.”

Upali Basu,

Senior Manager, Learning and Organisational Development, Cars24 Services Pvt. Ltd.,
Class of 2012

Role model: My role model is my mother, as there is no JD or salary benchmark that can define her role. She works selflessly towards abandoned and surrendered kids to provide them a better lifestyle, and most importantly, she amazingly maintains a healthy balance between her work and family. I would be glad if I could become anything like her.

“Work smart and then hard. There are ample opportunities that open up post-completing such a brilliant course, just be patient and follow where your heart goes.”



Sunita Kudle,

The Innkeeper, La Villa Bethany,
Class of 1997

Role model: Ms. Thangam Philip, who was a trailblazer for many women like me in the Hospitality Industry in India.

“Hospitality is not a job, it is a way of life. Join if you believe in it and are passionate about it.”

Monali Singh,

Events Sales Manager, Hyatt Regency Jaipur Mansarovar,
Class of 2016

Role model: My role model is my mother. A lady from a village has faced the world and its challenges head on, and I have unconsciously always followed her.

“Always have an open mind to the world and its doing, it's all already planned”



Gowtham Karingi,

Chef/Patron/Principal, Indian Institute of Hotel Management & Culinary Arts, Hyderabad,
Class of 1991

Role models: My role models were my father, then my faculty, late Mr. Ravichandran, and in the industry, my first Executive Chef, Manjit Singh Gill. They have taught me to be a better human being first and made me what I am today.

“Always be focussed in your career first, and whatever one chooses to become, commit to it and go forward with full passion to achieve success in life.”



Mayank Chitalia,

Head Chef, Souffle Sil Vous Plait - Zuppa Hospitality Pvt Ltd,
Class of 2013

Role models: I feel role models do change with time. When you are in college you see your teacher as your role model, when you enter the industry, you see your senior who stays with you, as your work buddy. So with time, it changes but the goal should always be the that you should be the best version of yourself.

"Be patient, be open to criticism, and grab all the knowledge you can. Most importantly, be a good listener."

Nishesh Kathuria

In-flight Chef, Saudi Arabian Airlines,
Class of 2016

Role models: My parents. They have taught me to be a disciplined person and a good human being. They both have inspired me in life and I always share their learnings, whenever I get a chance to speak about life and achievements.

"My advice to my fellow budding hospitality professionals is to always be focused, work on developing your skills. Attract positivity. Work hard and never give up, and follow the golden rule: 'There is light at the end of the tunnel'."



Pranisha Rakesh,

Admission Specialist, Illinois Institute of Technology Chicago
Class of 2008

Role model: My mother. She has been an excellent influence in my life. She has done well in her career and managed her personal life with utmost grace.

"Keep an open mind, learn as much as you can, and explore yourself. You will get to know a lot about yourself in this learning process."

Steffi Thomas,

Freelance Makeup Artist, Self-employed,
Class of 2008

Role models: I honestly can't pick any one person as a role model. I admire anyone who has had the courage to step out of their comfort zone. Anyone who has pursued their true passion, against all odds.

"You're entering a great industry. The possibilities are endless. Give it your everything and make the most of your time during college. Learn as much as you can. Read, watch, observe, practice."



Sunetra,

India Head - OTT PDL India
Class of 2008

Role model: Padma Lakshmi, Indian-born American author, activist, model, and television host.

"Don't just get stuck in one area. Explore and have fun!"



Rondi Ravitesh,

Deputy Manager, Lodha Developers

Class of 2010

Role model: Shah Rukh Khan. He never let his limitations stop him from pursuing his dreams

"Live this life (IHM) to the fullest and honestlyLife will be your Slave."

Saurabh Kumar,

Founder and CEO, Somara Wellness, Hyderabad,

Class of 1999

Role model: I am an ardent follower of Swami Vivekanada, as he was a youth icon and his thoughts are still relevant. I was inspired by him during my IHM days, and read many books written by him. I also admire Barack Obama for his great achievements against all the odds.

"Never hesitate to work hard and always give your 100%. Work on yourself and create a better version of yourself. Be patient and stay motivated. Never give up, even if you face hardships. There is always light at the end of the tunnel, Your time will come for sure."



Akshay Kulkarni,

Head of Operations, Culinary Academy of India, Hyderabad,

Class of 1990

Role model: My mother will always remain my role model. She was a great cook. She was calm, composed and ever-smiling during the most difficult of times. She taught me what love is and how important it is to have a peaceful and loving home to be successful in your professional life.

"Learn to listen to a 'no'. Have a dream. Wherever you work, work with utmost sincerity and honesty. Keep educating yourself. Travel. And most of all be humble and demonstrate gratitude.."

Ajinkya Arun Jape,

Banquet Chef, Calgary Stampede and Exhibition Centre, USA,

Class of 2013

Role model: Chef Akshay Shastry, as I'm inspired by his passion, creativity and dedication to the industry.

"Keep your mind open, there can be a lot of ways to achieve the same goal and all may be right, choose whichever suits you!."



Vivek Menon,

Assistant Food & Beverage Manager, Hilton, Chennai,

Class of 2012

"Learn to be open-minded and have a broad mind to grasp everything and anything as learning. Be ready for the time to be sacrificed during work and never run away from facing difficult situations."



Vikram Simha Akula,

Brand Chef, Foodlink,
Class of 1992

Role model: My first mentor Mr. Gautham Anand (GM - Kakatiya Hotel 1995-2000)

“Keep learning, and always be best in your profession.”

Subhankar Saha,

General Manager, Hotel Hércules, Querétaro, Mexico,
Class of 2010

Role model: Saint Mother Teresa for her contribution to the society.

“There is no shortcut for hard work.”



Dr. Narendra Kumar,

Principal, Shri Shakti College of Hotel Management, Hyderabad,
Class of 1988

Role model: My Principal, Mrs. Yamuna Ranga Rao.

“Work hard, honestly, learn skills, and use common sense.”

Vijit Sukhwai,

Entrepreneur, Cafe Connection, Udaipur
Class of 2014

Role model: My parents, who inspired me and still continue to do so.

“Undertake an industry-specific internship. Having relevant industry experience is key and especially helpful if you wish to become a specialist in an area. Even if you don't, it's a great way of establishing what you do enjoy (and what you don't), while picking up vital skills and expertise you can carry with you into the world of work after graduating.”



Parikshit Raste,

General Manager and Global Process Owner of McKinsey & Company,
Class of 2001

“The most important quality of a hotelier is to be like a sponge, be ready to learn from his environment. It is very important that one does not build an immediate opinion on what's good and what's bad.”



Vishwanath Pandey

C.E.O., Total Hospitality International
Class of 1995

Role model: Mr. Ratan Tata, My campus recruitment was in IHCL (TAJ GROUP OF HOTELS), where I could see professionalism and the ethical practices that were followed. These standards were all set by none other than Shri Ratan Tata ji. Hospitality to guests was at the next level. The sensitivity with which the staff was supported and taken care was immense.

“Hotel Management is not just another course, it's a professional career where you are groomed to handle any kind of situation in any industry. We are trained to serve people with a Smile (ATHITHI DEVO BHAVA). You not only need to be knowledgeable, but, also observant as you need to understand and deliver the guest requirements proactively.”

Tuhin Bandyopadhyay

Vice President, Genpact,
Class of 2001

“Hotel management prepares you as a global citizen. Customer experience is most important in running, managing and sustaining any business. Be comfortable in an uncomfortable situation you will never get stressed in life. Perseverance is very important because not trying is failure.”



Hameed Marickar Farook

Executive Chef Hyatt International,
Class of 2002

Role model : Changes with time but reading books is a great way of finding one.

“Be a better version of yourself everyday and you will be successful.”

Ajay Kumar

Assistant Director of Housekeeping, Mondrian Hotel, Doha,
Class of 2011

Role Model: I was fortunate to find Mr. Anurag Rai during my training at Ista Hyderabad in 2009. He guided me and today, whatever I am, is because of his guidance.

“This industry has great opportunity and one has to have patience and remain focused.”



Puneet Chawla

Guest Experience Manager, Marriott International
Class of 2010,

Role Model: Dinesh Kartik, Indian Cricketer. He just didn't give up!!

Stay focused. Success is subjective, your journey will be eventful,

AZADI KA AMRIT MAHOTSAV

Azadi Ka Amrit Mahotsav is an initiative of the Government of India to celebrate and commemorate 75 years of independence and the glorious history of its people, culture and achievements.

This Mahotsav is dedicated to the people of India who have not only been instrumental in bringing India thus far in its evolutionary journey, but also hold within them the power and potential to enable Prime Minister Narendra Modi's vision of activating India 2.0, fuelled by the spirit of *Aatmanirbhar* Bharat.

The official journey of *Azadi Ka Amrit Mahotsav* commenced on 12th March 2021 which started a 75-week countdown to our 75th anniversary of independence and will end post a year on 15th August 2023. Following are the five themes of *Azadi Ka Amrit Mahotsav*.

IHM-Hyderabad enthusiastically participated in the *Azadi Ka Amrit Mahotsav*.



EK BHARAT SHRESHTHA BHARAT

Ek Bharat Shreshtha Bharat (EBSB) programme of the Govt. of India, aims to enhance interaction and promote mutual understanding between people of different States/UTs through the concept of pairing. The states carry out activities to promote a sustained and structured cultural connection in the areas of language learning, culture, traditions & music, tourism & cuisine, sports, and sharing of best practices. Telangana and Haryana are the paired states for this programme. IHM-Hyderabad, organised the following events under this initiative:



Swachhata Pakhwada

Swachh Bharat Pledge

IHM-Hyderabad, started *Swachhata Pakhwada*, by administering the Swachh Bharat Pledge, to its faculty members, administrative staff and students.



Swachhata Pledge Nukkad Natak at Charminar

Students of IHM-Hyderabad, performed a *Nukkad Natak* at the iconic Charminar. It was performed to educate the residents and tourists on importance of cleanliness at their homes, its surroundings & most importantly tourist places.



Cleanliness Drive

As part of the *Swachhata Pakhwada*, faculty members of IHM-Hyderabad, undertook cleaning of institute premises.



International Housekeepers & Environmental Services Week Celebrations

IHM-Hyderabad, celebrated International Housekeepers & Environmental Services Week, by felicitating the Rooms Division, HoD, faculty and housekeeping staff at the institute. Event ended with high-tea.



Nukkad Natak at the insititute

Students performed a *Nukaad Natak* at the institute to create awareness on cleanliness.

**Poster Making Competition**

An online Poster-designing competition on the theme 'Swacchata' was organised.

**Cleanliness Begins at Home**

Students cleaned their homes/hostel rooms.

**Essay writing competition for the students**

An essay writing competition was organised for the students on following topics:

1. Importance of cleanliness at their homes
2. Washroom etiquette
3. Cleanliness is next to godliness
4. Prevention of dengue at home during monsoon.
5. Waste segregation at home.
6. Role of cleanliness and hygiene in promoting tourism.



Webinar on “Composting Techniques”

A webinar on 'Composting Techniques' was conducted by Ms. Madhulika Choudhary, Founder, Dhruvansh, a registered trust for Environment Protection & Lake Restoration.



Workshop on “Composting Techniques”

A workshop on “Composting Techniques” in association with ITC's ‘Well-being Out of Waste’ (WOW) and Greater Hyderabad Municipal Corporation (GHMC), was organised



Cleanliness drive at D. D. Colony

Faculty members & students along with the team from ITC-WOW & Greater Hyderabad Municipal Corporation (GHMC) organised a cleanliness drive at D.D.Colony, Hyderabad where the institute is located.



Awareness Walk to promote cleanliness at D. D. Colony

An awareness walk was organised to promote cleanliness in of D. D.Colony.



Distribution of face-masks & sanitizers to street vendors

To keep COVID-19 at bay, our faculty and students distributed face-masks & sanitizers to street vendors in D.D.Colony.



“Say no to plastic” and distribution of paper bags to street vendors

Faculty & students distributed paper bags to street vendors in D. D. Colony, to discourage 'single use plastic'.



Poem Writing Competition (English/Hindi)

A poem writing competition (English/Hindi) was organised for its students. Topics were as followed:

1. *Swacch Bharat, Swasth Bharat*
2. *Sapna Swacch Bharat Ka*
3. *Har Nagrik Ki Ichchha, Swacch Bharat Ho Apna*
4. *Dharti Mata Kare Pukar, Aas Paas Ka Karo Sudhaar*
5. *Clean City, My Dream City*
6. *Be Clean and Keep India Clean*
7. *Clean India, Green India*
8. *Clean Monuments, Welcoming Monuments.*



Reiterating Guidelines for observance of Covid Protocols among hostellers

Our HoD, Ms. S. Saraswati reiterated COVID-19 safety to hostellers at the institute.



Sapling distribution drives

Rotaract Club organised a “sapling-distribution drive” at the institute. Our Principal, Mr. Sanjay K. Thakur, and our HoDs Mr. G.S. Vivekanand & Mrs. Saraswati distributed saplings to faculty members and students.



Nukkad Natak at Golkonda Fort

Students performed *Nukkad Natak* at Golkonda Fort, to educate the residents and tourists on importance of cleanliness at their homes, its surroundings and most importantly tourist places.



International Year of Millets 2023: Building momentum for the year

Millets are among the first plants to be domesticated and are considered "nutri-cereals" due to their high nutritional content. They have served as a traditional staple for hundreds of millions of people in Sub-Saharan Africa and Asia for 7 000 years, and are now cultivated across the world. However, their cultivation is declining in many countries, and their potential to address climate change and food security is not being realized in full. This is despite the fact that millets can grow on relatively poor soils and under adverse and arid conditions, with comparatively fewer inputs than other cereals.

The proposal for an International Year of Millets (2023) was brought forward by the Government of India and endorsed by Members of FAO Governing Bodies, as well as by the 75th Session of the UN General Assembly.

The International Year of Millets, therefore, stands to provide a unique opportunity to increase global production, ensure efficient processing and consumption, promote a better utilization of crop rotations, and encourage better connectivity throughout food systems to promote millets as a key component of the food basket. The International Year will

- (i) Elevate awareness of the contribution of millets for food security and nutrition
- (ii) Inspire stakeholders on improving sustainable production and quality of millets; and
- (iii) Draw focus for enhanced investment in research and development and extension services to achieve the other two aims.

IHM-Hyderabad, has been actively involved in promoting the usage of millets, by organizing various events.





Jan-Utsav in the spirit of Jan-Bhagidari

IHM-Hyderabad celebrated the Jan-Utsav in the spirit of *Jan-Bhagidari*, an Iconic week to commemorate Azadi Ka Amrit Mahotsav



Parliamentary Committee - Rajbhasha Visit to IHM-Hyderabad

Messrs Pradeep Tamta & Sushil Kumar Gupta, Members of Parliament, visited IHM-Hyderabad as a part of the a “Committee of Parliament on Official Language”, Department of Official Language - MHA. They released silver coins of #AzadiKaAmritMahotsav, commemorating 75 years of progressive India, and the Golden Jubilee celebrations of IHM Hyderabad at the institute premises. They were treated to an elaborate high-tea, which included Hyderabadi delicacies along with the all-time favourite Irani Chai. A cultural extravaganza followed.





COMMITTEE OF PARLIAMENT ON OFFICIAL LANGUAGE INSPECTS IHM-HYDERABAD

Ministry of Home Affairs, Parliamentary Official Language of Govt: Committee inspected IHMCT&AN Hyderabad. During this, the committee observed the implementation of Official Language: Hindi. Dr. Rita Bhuguna Joshi, Member of Parliament, chaired the committee.



Tourism Club

Following the directions of Hon'ble Prime Minister of India, Ministry of Tourism intends to celebrate this year as India@75 by launching the campaign focusing on “Tourism Club” with the strategic objective of creating interest, awareness and a sense of responsibility towards our country's natural and cultural heritage / tourism amongst children and youth.

The vision is to nurture and develop young ambassadors of Indian tourism who would become aware of tourism possibilities in India, appreciate our rich cultural heritage and develop an interest and passion for tourism. These young ambassadors would be catalysts for promoting tourism in India. Participation in Tourism Clubs is also expected to facilitate development of soft skills like teamwork, management, leadership besides encouraging adoption of responsible tourism practices and concern for sustainable tourism.

IHM-Hyderabad, formed a Tourism Club, to participate in the initiative.



Our Industry Partners



NOVOTEL



DURGABAI DESHMUKH MAHILA SABHA
DURGABAI DESHMUKH HOSPITAL & RESEARCH CENTRE (AMS)
Caring Enough to make a difference in the lives of women, children



IHM-Hyderabad is pleased to announce its collaboration with its esteemed industry partners by signing MoUs with them

EVENTS AND ACTIVITIES:



Culinary committee for the year 2021-2022 was officially announced on 1st of July 2021. A team of passionate chefs mentored by Chefs Sam Nirmal, P. Suresh, A. Suresh & Arpan Roy. Amidst the 2nd wave of Covid-19 conducted, many online culinary competitions representing the glorious 50 years of IHM- Hyderabad. After Jan. 2022, offline events & competitions were conducted successfully.

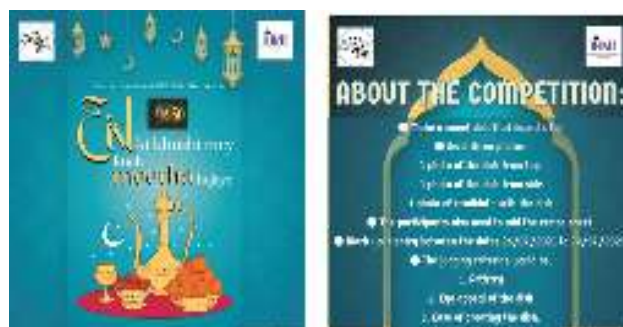
Modern French Pastry Class

A workshop conducted exclusively for our students in collaboration with (APAC) Academy of Pastry & Culinary Arts.



Modern French Pastry Class was held in collaboration with APCA. It was an online workshop, exclusively for the students of IHM-Hyderabad.

Eid ki khushi mein kuch meetha ho jaye



Held on the occasion of Eid, for four days. participants prepared a speciality dish, depicting Eid.

Tirang Bhojan Utsav



Tirang Bhojan Utsav was held on the occasion of Independence Day. Participants were asked to prepare a dish, specific to one region, using color of the Indian Flag. Participants were asked to include a recipe sheet along with three photographs.



Sada-Sa-Sadhya



The competition was held on the occasion of Onam. The participants were asked to prepare a dish, related to the sadhya to highlight various dishes of sadhya feast.

Milky Way



A 3-day competition was held on the occasion of Janmashtami. The participants were asked to make a dish with the key ingredient milk.

Foodathon



50 Days Foodalicious Journey

A dish with its recipe was posted, for 50 days in the catering committee instagram feed. The dishes were prepared by our budding chefs depicting the celebration of the 50th year of IHM-Hyderabad.

Yeh Dil Mange Modak

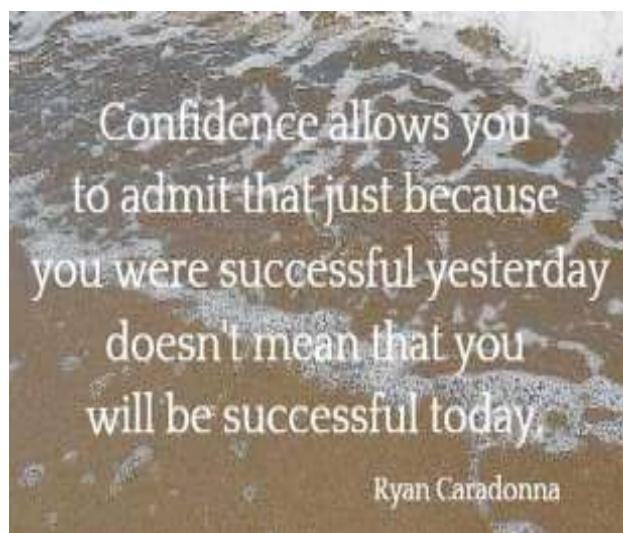


A Modak competition was held on the occasion of Ganesh Chaturthi. The participants were asked to prepare modaks innovatively.

Mithai Mishran



Mithai Mishran competition was held for five days where the participants were asked to infuse two or more existing sweet dishes in their preparations.



Zaika-e-Biryani



The participants are asked to prepare authentic biryani and submit their entries.

Don't hold your Horsd'oeuvre



“Don't hold your horsd'oeuvre” competition was held and participants were asked to prepare a classic or a unique horsd'oeuvre of their choice,

Nostalgic Christmas



Nostalgic Christmas competition was held where the participants were asked to prepare a dish which took them down memory lane.

Dine in Feast



‘Dine in Feast’ competition was held for 6 days where the Participants were asked to prepare any dish of their choice which they would like to savour before the year ended.

Fasal Fest



This competition was held where the participants were asked to display a unique classical Indian dish which is made during harvest festivals. Maintaining the essence of the original dish while innovating it.

Carve Your Way



The competition was held for students to showcase skills by carving out an edible art from a fruit or vegetable of their choice.

Let's Dine, It's Valentine



This competition was held where the participants were asked to prepare a meal for their loved one.

Ice Breaking Competition



This was the first offline competition held for 1st year and 2nd year students after the pandemic. Students were given 60 minutes to prepare a vegetarian dish of their choice (eggs were allowed). They were judged on the basis of taste, plating, creativity, degree of difficulty and hygiene.

Wonder Chefs' Contest



Wonder Chefs' Contest by McCain and IHM-Hyderabad was held for aspiring chefs of the college. Students were given 90 minutes to prepare a unique dish which depicts regional cuisines of India with McCain ready to cook products.

Thandai Making Competition



Thandai making competition was held on the occasion of holi, participants were asked to prepare an innovative thandai and show their creativity.

Better Kitchen Inter-College Competition



The competition was hosted by IHM-Hyderabad and sponsored by Everest Masalas, 32 teams from various Hospitality colleges participated enthusiastically.



QUIZ-A-THON

The Food and Beverage Committee organised a quiz competition for the students of 2nd & 3rd Year.

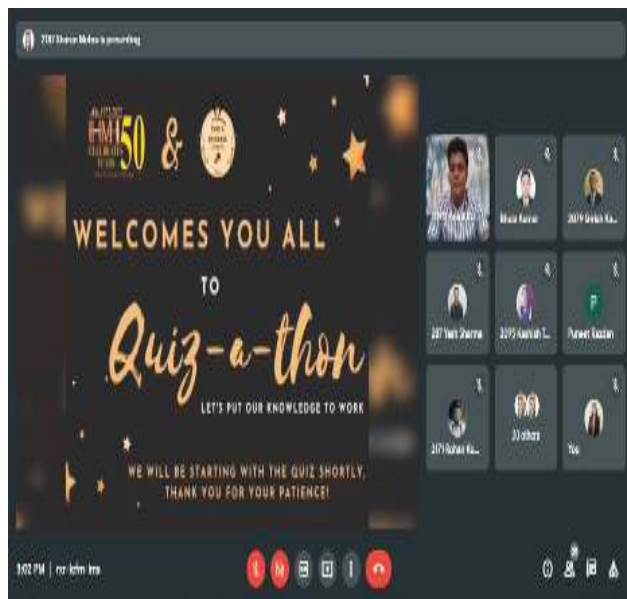
The winners of the competition were –

1. K Sai Krishna (2nd Year)
2. C. SravanNagarjuna Reddy (2nd Year)
3. Anant Singh (2nd Year)

Runners up were-

Yash Sharma (2nd Year)
Manya Bhardwaj (2nd Year)





UTTERLY BUTTERLY

The Food and Beverage Committee on the occasion of Janmashtami, organised a mocktail making competition for the students. The competition required the participants to make a curd/butter based drink and present it innovatively.

The winners of the competition were –

1. Rima Burman (2nd Year)
2. Chanchal Lodhi (3rd Year)
3. Vanshita Singh (2nd Year)



FOOD & BEVERAGE TRIVIA QUIZ

A quiz was organised by the final years to test the knowledge of the second year committee members. The quiz consisted of 20 questions from the second year syllabus. All the committee members participated in the quiz and their doubts regarding several topics were cleared after the quiz.



BACK TO BASICS

The Food and Beverage Committee organised a workshop on basics of Food & Beverage service for the 2nd Years to brush-up their knowledge. The takeaways from the workshop were; basics of cover setup and silver service .



BEVERAGES OF INDIA

The Food & Beverage committee published a insightful series on lesser-known 'Beverages of India' on its social media handle of instagram, spreading awareness and knowledge of local and traditional beverages of different states across the country.



1. Siddhesh Yerudkar
2. Nishant Kumar
3. Yash Dalvi
4. Manya Bhardwaj



TAP-SHOTS

The Food and Beverage Committee organised a Quiz competition for the students. The Quiz was all about "Unlocking knowledge at the speed of thoughts". The competition required the participants to attempt the quiz and complete it within 30 minutes of time.

The winners of the competition were –

1st year

1. Harsh Patel, Rasleen Kaur
2. Ritik Mishra, Mitali Gargade, Varun Kapoor, Pranav Newaskar
3. Devansh Verma, Shreya Anand Pahade, Manvi Purwar

2nd year

1. Meeran Khan
2. Anurag Singh
3. Akshay Kumar, Rahul Gawai

3rd year

1. Samarth Negi
2. Gaurav Pandey
3. Abhijeet Kewate



CHAMPION-SIP

The Food and Beverage Committee organised a mocktail making competition for the students. The Competition was all about preparing a mocktail with a citrus fruit, adding a twist of their own.

The Participants were judged on the basis of :-

1. Presentation
2. Taste
3. Use of ingredients
4. Creativity
5. Hygiene

The winners of the competition were –

1. Jithin P Philip
2. Mitali Gargade
3. Epari Sanket Kumar



CULTURAL COMMITTEE**Tasveer'21**

World Heritage day is observed to raise awareness about the cultural heritage that we see around us. It is aimed at promoting historical monuments and sites. On the occasion of **World Heritage Day**, the Cultural Committee of IHM Hyderabad Organised an Online event: '**Tasveer-21**'. This event was focused on showcasing and promoting Indian Heritage through the participant's photography skills, and what they wanted to convey through it.

Sway on International Dance Day

The International Dance Day aims to spread the message of the numerous benefits of dance, to celebrate dance as a stress buster, way of celebrating happiness and expressing oneself and as an activity that brings people together. On the occasion of **International Dance Day**, the Cultural Committee of IHM Hyderabad conducted an online dance

Beat the Lockdown Blues

During the summer vacations'21 to cut down the lockdown blues, the Cultural Committee of IHM Hyderabad organised an online fun event on **22nd May 2021** which was full of entertainment: "**Kuch Baat Kuch Jazbaat**", under this there were sub-events namely-**Mehfil** (shayri), **Mushaira** (poem/poetry), **Jam**(express your thoughts), **Swara** (music) and **Rattle on**(story).

India Turns 75 :-

- (1) Poster Making (India before independence)
- (2) Singing Competition (surel)
- (3) Dance Competition (Jay ho)

Winners: Poster Making – (1st) Ms. Shruti Chaurasia (second year)

(2nd) Ms. Vanshita Singh (Second year)

(3rd) Ms. Anoushka Roy (Third year)

Singing – (1st) Mr. Abdul Sohail (Second year)

(2nd) Ms. Chanchal Lodhi (Third year)

(3rd) Mr. Yash Pate (Second year)

Dancing-(1st) Ms. Shruti Baghel (Second year)

(2nd) Ms. Rim Deb (Second year)

(3rd) Ms. Mahek Pradhan (Second Year)

Poster making on theme '**India Before Independence**'. Participants showcased their creativity by depicting their idea of how India was before Independence.

Dance Competition titled '**Jay ho**'. Participants showcased their dance performances on patriotic songs during the live google meet event.

Pookalam Competition (rangoli)

Winners: (1st) Ms. Ponala Bhavna (Third year)

(2nd) Ms. Sakshi Palkar (Third year)

(3rd) Ms. P. P. Bhavna (Second year)

The festival of Onam commemorates the appearance of Vamana Avatar of Vishnu and the subsequent homecoming of the legendary King Mahabali. To celebrate his return, people put floral carpets or Pookalam. On the occasion of **Onam** the Cultural Committee of IHM Hyderabad conducted an online event: "**Pookalam Competition**". Participants showcased their artistic skills by sending the pictures of pookalam they made in order to celebrate Onam.

Raksha Bandhan

(1) Tenu Suit Suit Karda,

(2) Pehle Gift Toh De

Winners: Tenu Suit Suit Karda –**(1st)** Ms. Mukta Biswas (Third year)**(2nd)** Ms. Atresha Choudhary (Third year)**(3rd)** Ms. Shivantika Pandey (Third year)**Pehle Gift Toh De –****(1st)** Ms. Vanshita Singh (Second year)

Rakshabandhan is an important festival dedicated to the bond of brothers and sisters. On the occasion of Rakshabandhan the Cultural Committee of IHM Hyderabad conducted two online events:

“Tenu Suit Suit Karda”, under this activity participants showed us how beautiful and charming they looked in traditional outfits by sending their pictures.

“Pehle Gift Toh De”. Under this activity participants showcased their creative and artistic skills by designing a rakhi for their brothers and sending us the picture and video of them making the rakhi.

GOVINDA ALA REALA :-**(1)** Handi Ka Funda**(2)** Madan Gopal Tero Shringar**Winners: Handi Ka Funda – (1st)** Mr. Nilmani Singh (Second year)**(2nd)** Ms. Mahek Pradhan (Second year)**(3rd)** Ms. Vanshita Singh (Second year)**Madan Gopal Tero Shringar –****(1st)** Ms. Vanshita Singh (Second year)**(2nd)** Mr. Nilmani Singh (Second year)

Janmashtami celebrates the birth of Lord Krishna and is also known as Gokul Ashtami. On the occasion of Janmashtami the Cultural Committee of IHM Hyderabad conducted an online event: **“Govinda Ala re Ala”**

There were two contests under this:- **“HandiKaFunda”**, in this activity participants showcased their innovative skills by decorating clay pot/handi and sending us the picture/video.

“Madan Gopal Tero Shringar”, in this activity participants showcased their creative skills by drawing and making 2-D models of Lord Krishna's attire and sending us the picture/video.

Yeh Shaam Mastani

Teachers' day is observed on 5th September to honour the memory and to celebrate the birth anniversary of India's first Vice President Dr. Sarvepalli Radhakrishnan, and to commemorate the importance of teachers in our lives. On this occasion the Cultural Committee of IHM Hyderabad organised an online live event: **“Yeh Shaam Mastani”** (5th September 2021). It was a retro themed event where participants showcased their talent by singing, dancing and performing small acts in order to appreciate and thank teachers for their prominent contribution.

DIWALI-LIGHTING LIVES**Luminescence: - Decorate Your Own Diyas****Winner: Decorate your own diya –****(1st)** Ramagiri Shirisha (Second year)**(2nd)** Vanshita Singh (Second year)**(3rd)** Pante Shrikant (Third year)**Home Decoration Competition –****(1st)** P. P. Bhavna (Second year)**(2nd)** Venkatesh Guptha (Second year)**(3rd)** Chaitanya (Third year)

The festival of Diwali represents the symbolic victory of light over darkness, knowledge over ignorance, and good over evil. On the occasion of Diwali the Cultural Committee of IHM Hyderabad conducted an online event: **“Luminescence”**, there were two contests under this :-

“Decorate your Own Diya's”, Participants showcased their artistic skills by decorating diyas and sending us the picture/video.

“Decorate your House”, Participants gracefully decorated their houses and sent pictures/videos.

SANKRANTISAVERA :-**(1)** Creative Rangoli,**(2)** Kite Fight**(3)** Lohri vibes**Winners: Creative Rangoli-****(1st)** Kantala Sai Krishna (Second year)

The auspicious day of Makar Sankranti is celebrated on 14th January, it marks the end of

winter season and the beginning of new harvest season in India. The festival is dedicated to Lord Sun. On the occasion of Makar Sankranti, the Cultural Committee of IHM Hyderabad conducted an online event: “Sankranti Savera”, under this there were 3 events: -

“Creative Rangoli” Participants showcased their skills by creating beautiful rangoli designs and sent us pictures/videos.

“Kite Fight” Participants created paper kites and decorated it.

“Lohri vibes” Under this activity participants showed us how beautiful and charming they looked in traditional outfits by sending their pictures.

LITERARY COMMITTEE



Release of Cackle 2021

The Literary Committee released the institute's Annual Magazine on the occasion of World Tourism day 2021. An E-version of the magazine was also released.



Book Review Sessions “Peek-a-Book”

In order to inculcate reading skills among the students the Literary Committee organised book review sessions on a monthly basis. The first book to be reviewed was Atomic Habits, James Clear.

Tête-à-tête with Hotel Executives

The students of Literary Committee, in order to get some insights into hotel operations, interviewed General Managers and Heads of Department of leading hotels in the twin cities.

Extempore competition

The Literary Committee organised an extempore competition for the students of the institute, the event witnessed a huge participation as this was the first event for the students in a physical classroom.

Article writing competition

The committee organised an article writing competition for the students of the institute, the theme for the competition was India @ 75. This event was organised as a part of the Azadi ka Amrit Mahotsav.

Workshop on grammar and vocabulary

In order, to inculcate better writing skills among the students, the committee organised a workshop on grammar and vocabulary.



ROTARACT CLUB OF IHM HYDERABAD

ABHAR :- The event aimed at providing nutrition to children and elderly population. 100 eggs were donated to the “New Vision Orphanage”.



STREETS FOR LIFE :- On the Occasion of " Road Safety Week " Rotaract Club of IHM Hyderabad organised “STREETS FOR LIFE” A Video was shared on our social media handle in which members expressed their views and encouraged all road users to change the way they think about road safety.



KAMI GAMI:- Rotaract Club of IHM Hyderabad on the occasion of Christmas Celebrations and New Year hosted an ORIGAMI MAKING COMPETITION, “KAMI GAMI” for the club members. Various beautiful crafts were made and pictures were shared, showcasing the creativity.



Bucket List 2022 :- The members of Rotaract Club of Pune Cantonment, Rotaract Club of New Delhi and Rotaract Club of IHM Hyderabad, participated in an networking event and shared each others bucket list.



RIYAAZ 2.0:- An online session Riyaaaz 2.0 for training the upcoming board of directors and sub directors for the year 2021-22 was organised.



GLORY OF BRAVEHEARTS:- An event to honour the Heroes and to rekindle the pride and valour of our soldiers, addressed by Retired Captain Anand Rawal



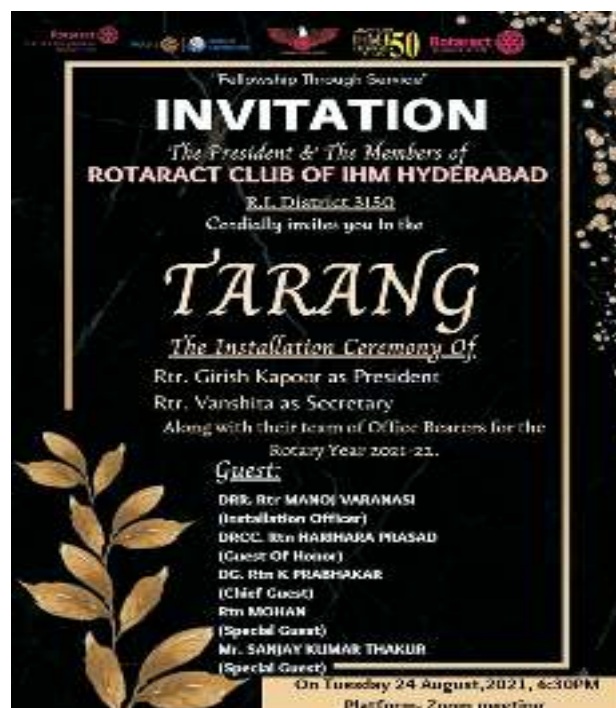
HOPE:- Students shared some articles, poems, posters etc. followed by some small messages which were shared as a video in order to show how grateful we are to doctors



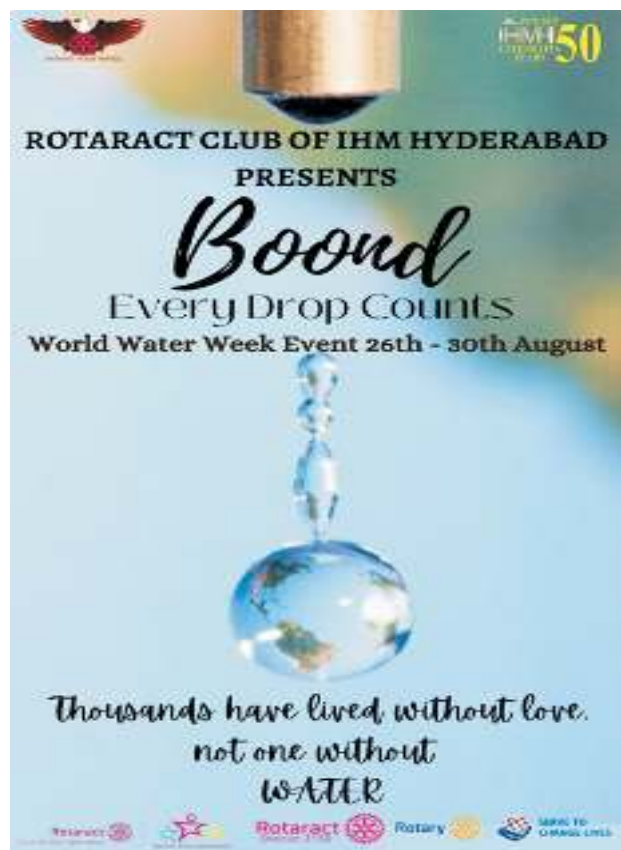
PAWSABILITIES:- The event Pawsabilities aimed at providing shelter, food and healthcare to several street dogs in collaboration with "Feed the stray".



TARANG:- An online installation ceremony of Rtr. Girish Kapoor as President and Rtr. Vanshita as secretary along with their team of Office Bearers for the Rotary Year 2021-22, was organised.



BOOND:- The event was held to celebrate World Water Week in order to spread awareness on global water issues. Posters, videos, etc. related to the same were posted on different social media handles as well



WORLD EMOJI DAY:- Club of Mapusa conducted a competition in which we bagged the 2nd and 3rd positions

2nd : Sayama Kashyap & Shreni Gajbhiye

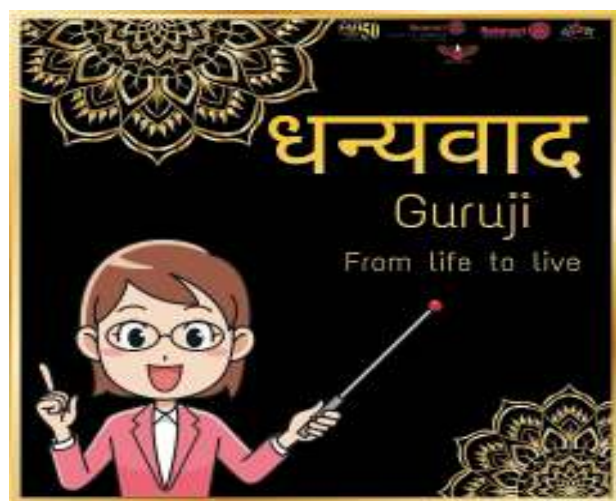
3rd : Sejal Talaulikar & Saurang Roy



'STOP SPITTING'-INDIA :- A district walk to educate people on civic responsibilities was organised on Independence Day



NAUTANKI HAI:- On the occasion of Teachers' Day, Rotaract Club along with Nautanki Hai team presented a skit of gratitude to all teachers.



SHIKSHAA :- On the occasion of International Literacy Day, our Rotaract Club celebrated it with *New Vision Foundation Orphanage* by educating the little minds on the topic "Different styles of reading and learning".



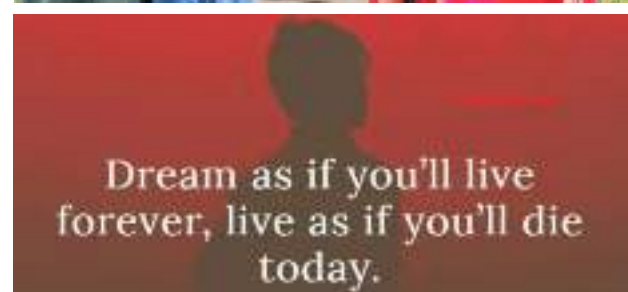
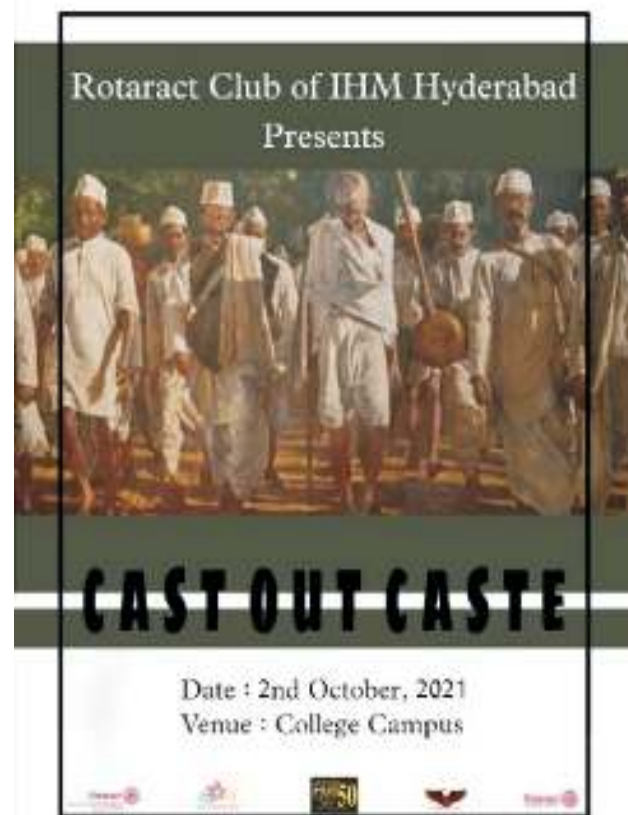
EKDANTA :- This events was organised to celebrate Ganesh Chaturthi, and students actively participated by making and decorating their Ganesh Idol with eco-friendly material.



SUSTAINABLE DEVELOPMENT CHALLENGE:- Sustainable Development Challenge was an event to preserve the beauty of today for future generations and the students were encouraged to plant a sapling, feed a stray animal, donate mineral water, old clothes, reuse polythene and paper, and make bags, etc.



CAST OUT CASTE:- This events was organised on the occasion of Gandhi Jayanti.



RIDE TO RIDE :- Rotaract Club of IHM Hyderabad successfully hosted the first RIDE to RIDE 3060 and also exchanged their plan for future events.



PLANTATION AND CLEANLINESS DRIVE:- Rotaract Club of IHM Hyderabad conducted a Plantation and Cleanliness drive at Mushkin Cheruvu Lake.



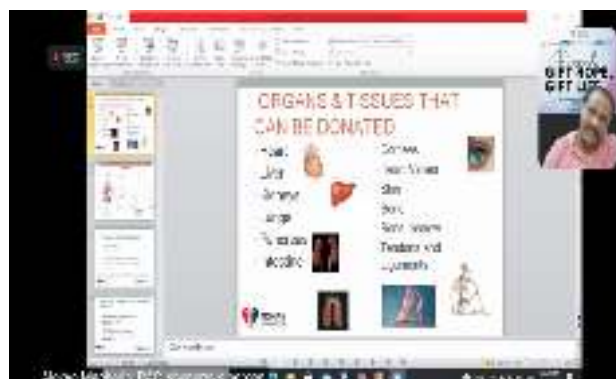
END POLIO RALLY :- On the Occasion of World Polio Day, Rotaractors organized a walk, to create awareness among the populace.



NO MORE LIMITS :- Rotaract Club of IHM Hyderabad conducted an event to create awareness about menstrual hygiene and breaking the stigma about periods. The team went to an orphanage, where the girls were taught the importance of menstrual hygiene, and sanitary napkins were distributed.



ORGAN DONATION AWARENESS PROGRAM :- Rotaract Club of IHM Hyderabad, in collaboration with Rotaract Club of Shennergy, Rotaract Club of Infinity and Rotaract Club of Ignited Minds, conducted an Organ Donation Awareness Program.



UPAHARR 3.0 :- On the occasion of Diwali, Rotaract Club of IHM- Hyderabad successfully conducted their flagship event UPAHARR 3.0, by visiting an old age home, distributing sweets and spending time with the inmates.



Rotaract Club of IHM Hyderabad received an award for The Best Project Community Service and Best Institute Based Club.



LEADERSHIP DURING CRISIS :- Rotaract Club of IHM Hyderabad hosted a Joint Session with Rotaract Club of Saampradaya, Rotaract Club of Sainikpuri, Rotaract Club of Hyderabad Midtown, Rotaract Club of St. Ann's.



WOMEN EMPOWERMENT :-

NV Lakshmi foundation, associated with Rotaract Club of IHM Hyderabad, to host a lecture on Empowering Women Digitally



RING THE BELLS OF HOPE :- On the occasion of Christmas, Rotaract Club of IHM Hyderabad conducted a campaign - "RING THE BELLS OF HOPE". It was a Fundraising Christmas campaign, wherein donations were made for girls school, 'New Vision Foundation' Each child received a goodie bag. Filled with treats.



Independence Day Celebrations 2022



Recruiters Of The Class Of 2022



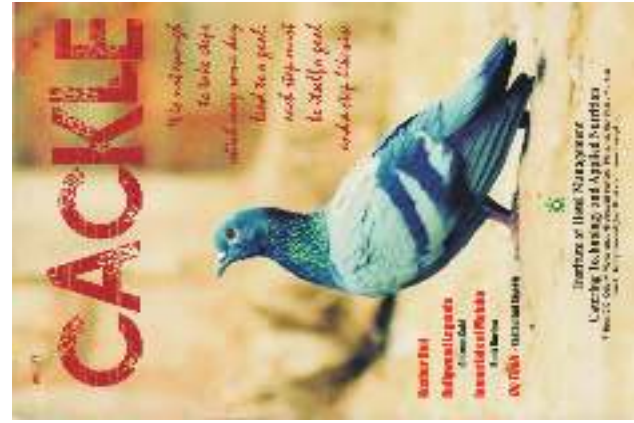
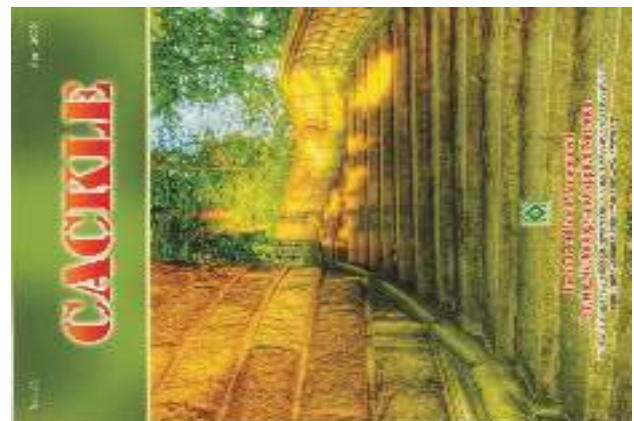


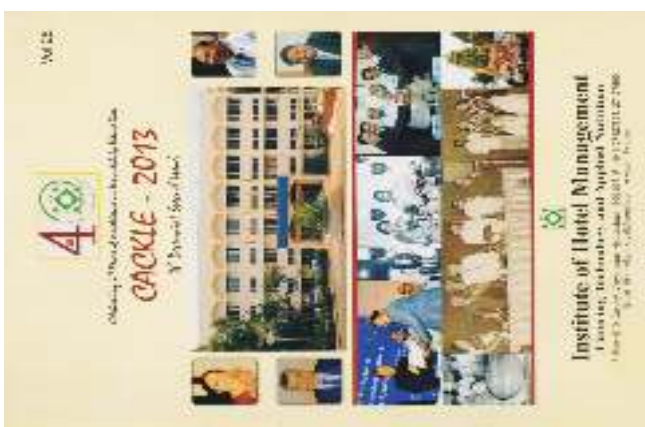
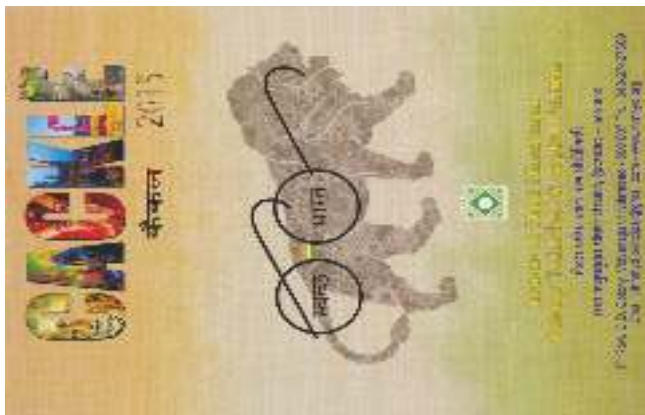
RARE RABBIT



Placement International.

‘CAKCLE’ OVER THE YEARS





IHM Chronicle

Workshop by Master Koach

The institute organised a workshop on "POWERPOINT PRESENTATION" by Master Koach, Mr.Kanak Sharma.



NCERT Book Review Workshop

Our HoD, Ms.S.Saraswati attended a book review workshop, organised by NCERT.



FSSAI Workshop

Faculty of IHM Hyderabad attended a two-day intensive training session on Food Safety and were awarded the Food Safety Supervisor Certificate of Competence. The program was organised by Parikshan labs, and conducted by Dr. Pasupathy, an eminent Consultant & Food Safety Scientist.



Board of Governors Meet @ IHM-H

The Board of Governors of IHM-Hyderabad met at the institute. This was followed by a special lunch (Haryanvi theme). The annual college magazine, Cackle, was released on the occasion. Two books - Success Blueprint for Budding Entrepreneurs and Hospitality Caselets: A Compendium, authored by our Principal and senior faculty members, respectively, were also released.



Workshop on housekeeping for homestay owners

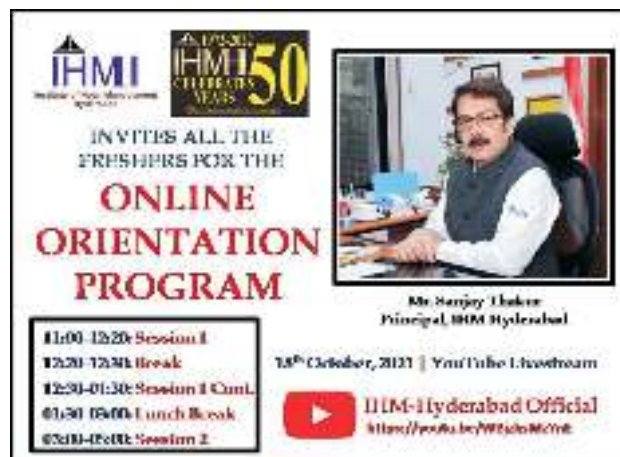
Dr. Parul Gupta conducted a workshop on housekeeping for homestay owners at Bastar and Jagdalpur.

HoD at HRATS

Our HoD Ms S.Saraswati and Senior Lecturer, Ms.Rachna A. attend the Hotels and Restaurants Association of Telanagana State (HRATS).

Online Orientation Program for the 2021-2024 batch.

Our Principal, Mr. Sanjay K. Thakur addressed the freshers on a virtual platform. He spoke at length about various career opportunities available and how they can prepare themselves for the same.



International Chefs' Day

IHM-Hyderabad celebrated International Chefs' Day on its campus.



Workshop for M.Sc. students.

IHM-Hyderabad, organised a workshop on "Careers in Training", for its M.Sc. students. Mr. Maurice Sarkar, Learning and Development Manager, ITC Kohenur, Hyderabad addressed the students.



Workshop on safety and security in hotels, for M.Sc. Students.

IHM-Hyderabad, organised a workshop on "Safety and Security in Hotels", for its M.Sc. students. Mr. Govind Nayak, Security Officer, Novotel Airport, Hyderabad addressed the students.

Sweet Making Workshop

We organised a sweet-making workshop for our B.Sc. and CCFPP students.



Tourism Minister's visit to IHM-Hyderabad

Honourable Union Tourism Minister, Shri Kishan Reddy Gangapuram visited the institute, for distributing certificates to women who successfully completed their training.



Guest lecture by Security officer of Oracle, Hyderabad

IHM-Hyderabad, organised a workshop on "Safety and Security in Hotels", for its M.Sc. students. Mr. Nizamamuddin, Security Officer, Oracle, Hyderabad addressed the students.

Monin Workshop

A mocktail-making workshop was organised for the faculty and the students by Monin, India. Mr. Germain Araud - Managing Director - Monin India Pvt Ltd - MONIN Asia-Pacific was also present.



Chaat outlet inauguration

Our Principal, Sanjay K. Thakur inaugurated the Institute's chaat counter to inculcate entrepreneurial spirit among the students.



Online education module for IHM- Hyderabad

Harrappa Education, a leading online learning app organised a session for our students.

Mr. Pramath Raj Sinha - Founder & Chairman - Harappa Education, inspired the students by his pep-talk.



Cake mixing

Our institute hosted a fun-filled cake mixing ceremony to mark the beginning of the joyous Christmas celebrations and to spread the cheer of this year-end festival. Our guests for the event were Mr. Shakul Pant, Hotel Manager, Oakwood Residence, Mr. Murugan Thevar, G.M. Designate and Chef John Biswas, Executive Chef, Radisson Blu Plaza Hyderabad took part in this festive ceremony and added life and color to our celebrations.



Health Camp

Germanten Hospital, Hyderabad organised a free medical camp at the institute.

Principal at ICMR

As a part of a study tour, our Principal, Sanjay K. Thakur, visited the Indian Institute of Millet Research, Hyderabad.

Homage to late CDS, General Bipin Rawat

The staff of IHM-Hyderabad paid their respectful homage to Late CDS, General Bipin Rawat.

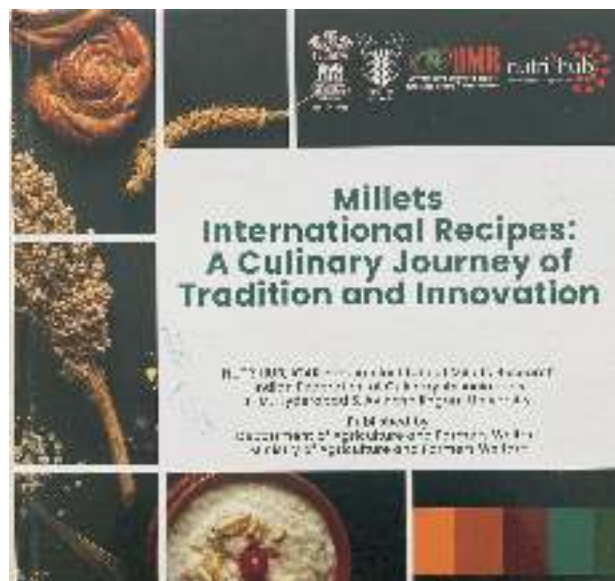


Workshop @ NIRD, Hyderabad

Our staff members, Ms. Rachna A., Mr. Suman Kumar and Ms. U. Jyothi attended TOLIC Hindi workshop at NIRD, Hyderabad.

Millet recipes in ICMR Coffee Table Book

Millet-based recipes of our chef faculty were featured in a coffee table book published by ICMR.



Christmas Gala Lunch

We organised a gala Christmas lunch for the who's who of the hospitality industry in Hyderabad. The spread included a plethora of Christmas delicacies, which were relished by one and all.

FSSAI Certification for the Institute

Our institute was awarded with an FSSAI certification for operating our food and beverage areas.

World Tourism Day Celebrations

The Department of Tourism, Government of Telangana, celebrated World Tourism Day, at The Plaza Hotel, Begumpet. The staff and students of IHM Hyderabad actively participated in the same.

IHM-Hyderabad welcomes new joiners.

Mr. Sarath K. and Mr. Shiva R. joined the institute as LDCs.

Azadi Ka Amrit Mahotsav

Members of Parliament, Messrs Pradeep Tamta & Shri Sushil Kumar Gupta released silver coins of #AzadiKaAmritMahotsav, commemorating 75 years of progressive India, and the Golden Jubilee celebrations of IHM Hyderabad at the institute premises.



Cooking competition

An Online cooking competition was organised exclusively for IHM Hyderabad students by Karamat masalas and gravies.

"Trendy Gardening"

As part of its Golden Jubilee celebrations, the Accommodation Operations department organised a competition for students titled "Trendy Gardening".

Vigilance Week Pledge

The faculty and administrative staff of IHM Hyderabad participated in the Vigilance Week Pledge.

**"Hands-on banqueting"**

Our first-year students got an opportunity to experience formal banqueting at Novotel HICC as a part of an MoU signed between us and the Hotel.

**Live Career Guidance session @ D.D.Yadagiri**

Our faculty Ms.Rachna A. participated in a live career guidance session, aired on D.D.Yadagiri.

**Motivational talk**

Mr Raman Kapoor ,a celebrated soft-skills trainer and model, gave a motivational talk to our students.

Cocktail workshop by our faculty

Mr. Bhola Kumar Giri, faculty, conducted a cocktail demonstration workshop for our final year students.

**Womens' Day celebrations**

We celebrated Womens Day by felicitating our lady staff members, and a special lunch was organised to mark the event.



Faculty @ frozen food workshop

Our faculty, Mr. P. Padma Rao attended a workshop on frozen foods at IHM-Kolkata.

McCain Foods competition

McCain Foods, in association with IHM-Hyderabad, conducted cookery competition for our students.



Hotel Classification by Principal

Our Principal, Sanjay K. Thakur was a part of the hotel classification team to classify Best Western Plus, Visakhapatnam, Palm Beach Hotel, Visakhapatnam, Grand Kakinada by GRT Hotels, Kakinada and Four Point by Sheraton, Visakhapatnam.

Faculty @ Menu Engineering workshop

Our faculty member, Mr. K. Vamshi Naidu, attended a workshop on Menu Engineering at IHM-Kolkata.



Accor Take-off challenge

A team from Accor Hotels visited the institute to give an insight about their Take-off Challenge. Take Off! is a worldwide student competition, which enables students to be evaluated by Accor Leadership!



Fipola Team at IHM

Mr. Harishchandra, Manager Fipola Retail Limited, and his team visited the institute, in order to forge a long-term association with us.

Everest Culinary Challenge Competition at IHM-Hyderabad

IHM-Hyderabad organised a national-level culinary competition, Everest Culinary Challenge for its students.



Faculty at HRATS meet

Our faculty, Ms. Rachna A. attended the meet hosted by the Hotels and Restaurants Association of Telangana State (HRATS) at Radisson Blu, Hyderabad.

Principal inspects catering institutes in North India

Our Principal inspected various catering institutes namely, SRM Institute, Ambala Institute, CIHM-Chandigarh, Chitkara School of Hospitality and delivered a lecture on Attitude, Time-Management and Motivation for the students of IHM-Faridabad. Also as a part of Ek Bharat Shrestha Bharat initiative of the Government of India, he visited the Surajkund International Craft Mela.

Promotion of NCHM-JEE on YouTube

Our faculty, Mr. Shantanu Jain, spoke about the NCHM-JEE examination for the benefit of the aspirants of Hotel Management on YouTube, hosted by Hospitality Buzz.

**Brahma Kumaris @ IHM-Hyderabad.**

Our institute in collaboration with the Brahma Kumaris organised a workshop on the role of media, shaping the society. Our Principal was felicitated by the team from Brahma Kumaris.

**Winners @ APAC, Bengaluru.**

Our students Manvi Purvar and Tushar Aneja, students of 1st B.Sc.H&HA, won the second price in the competition “Chef Champ” organised by the Academy of Pastry and Culinary Arts, Bengaluru.

Chefs @ TCA anniversary.

Our chef faculty, attended the third anniversary of the Telangana Chefs’ Association at United Kitchens of India, Hyderabad.

**IHM-H@TTF**

Mr. L. Rajesh, faculty along with a team of students put up a stall at the Travel and Tourism Fair at HICC, Hyderabad and promoted the institute and the various courses offered.

Entrepreneurial venture by our alumnus

Mr. Potey Vivek, Batch 2016-2019, opened a centrally located, high-end barbeque restaurant, Barbeque Spice in Abids, Hyderabad.

**Alumni connect**

Mr. Harnil Mathur, a 2015-2017 alumnus of IHM -Hyderabad, interacted with our students and gave insights on wines and career prospects as a sommelier, world-wide.



Mr. Ankur Kumar, Corporate Chef - Hard Rock Cafe, alumnus 2008-2010, visited the institute and interacted with the faculty and students.



Lifetime Achievement Award for HoD (Food Production & Service)

Mr.G.Swamy Vivekanand, HoD received the Lifetime Achievement Award in the field of culinary education by the Culinary Academy of India, Hyderabad, He received a similar award from Telangana Chefs' Association.



Seminar by Incode Business Services

Mr. Sanjay Sood, Co-Founder & Managing Partner, Incode Business Services conducted a presentation on @Incode Business Services for the 3rd Year Students at the Institute.



Campus Preparation

Ms. Chaya Dronamraju, an entrepreneur and corporate trainer, conducted sessions for our students. These sessions focussed mainly on training the students for facing campus interviews.



Mr. Chris Brown, Food & Beverage specialist and Hotel Consultant, has been specially invited to conduct classes for the final and second year students.



In Memoriam



IHM-H family is deeply saddened to inform that

Mr. J. Devaiah,
who was working as Attender with us, left for his heavenly abode.



We also convey with a heavy heart that we lost two of our alumni

Mr. Manoj C. S.,
Class of 1994 and
Mr. Nasir Shaikh,
Class of 1988

We convey our heartfelt condolences to the bereaved families.

May the departed souls rest in peace !

Moments









Christmas Gala Lunch



20 YEARS OF HEARTWARMING HOSPITALITY



**OCCASIONS THAT DESERVE TO BE
EVER-LASTING**



NECKLACE ROAD / TIVOLI ROAD

Call us on 040-45208262

www.mokshbanquets.com

Northeast on Wheels, Meghalaya Chapter

By: **K. Vamshi Naidu**

Assistant Lecturer

Passion takes you places !!

One evening, I receive a message from Mr Atul Kulkarni, Director, Amazing Namaste Foundation. I read the message repeatedly and was elated to know that The Honorable Vice President of India, Sh. M Venkaiah Naidu, has invited the riders who were a part of the "North East on Wheels" campaign, to his official residence in Delhi. I enthusiastically got my leaves approved and the next week I was on the flight to Delhi.

The only thought, I had was how often riders get invited to meet The Honorable Vice President of India. Not very often!

My motorcycle trip in the month of April, across Meghalaya, made it possible for me, it has indeed changed the way I look at life. Some of my offbeat experiences:

My stay at NEHU Campus, Tura and the mesmerising cultural extravaganza put up for all of us.

Interacting with the Director, faculty and students of the Indian Institute of Management,

Shillong. May be the only time, in my life when I entered a classroom in full riding gear.

Breakfast, with the Officers, JCOs, Riflemen and Riflewomen on Assam Rifles.

It was a humbling experience to get to meet Padmashree Trinity Saioo also known as Turmeric Trinity, from Mulieh village, West Jaintia Hills District, Meghalaya. She is working with the Lakadong variety of turmeric and assists women in learning the methods of organic farming to boost their earnings.

This was my first long ride in a group and I absolutely loved it. If given a chance I would love to do it again. Also, this ride was organised as a part of *Azadi Ka Amrit Mahotsav*, glad that I could be a part of these celebrations as the nation commemorates its 75 years of independence and the glorious history of its people, culture and achievements.

The passionate biker in me never lets me down. My passion for motorcycles has gone up since the ride and if an opportunity presents itself. I would love to work for the biking Industry.





NEWLY LAUNCHED

COURTYARD BY MARRIOTT ARAVALI RESORT



Courtyard by Marriott Aravali Resort brings to you the greenery of the mountains and the comfort of a resort under one roof. Nestled in the serene surroundings of the Aravali range, the resort greets you with tranquility in every corner.

With a special 360-degree design layout, it offers unparalleled spaces and experiences for both business and leisure stays. The 158 spacious guest rooms come with private balconies offering panoramic views of the Aravali ranges, garden, or swimming-pool, making it the perfect space for weekend getaways and relaxed stop overs for travelers heading further up North.

The resort has attractive indoor and outdoor banquet spaces built over 21,000 sq. ft. that offer multiple experiences for weddings, social gatherings and MICE meetings. For business travelers, the resort has curated five multi-functional rooms equipped with top-of-the-range technology and 11,000 sq. ft. of lush outdoor lawns, ideal for weddings and other social events. Focusing on comfort, the resort is aesthetically designed with landscaped gardens and serene views.

#YOURURBANRETREAT

www.courtyardmarriottaravalli.com[GROWWITHMARRIOTT](#)

INSTITUTE OF HOTEL MANAGEMENT HYDERABAD

RAJNEESH KUMAR

GENERAL MANAGER
COURTYARD BY MARRIOTT ARAVALI RESORT



Rajneesh Kumar, an alumnus of IHM Hyderabad was appointed as the General Manager for Courtyard by Marriott Aravali Resort in December 2021. Prior to joining Courtyard by Marriott Aravali Resort, Mr. Kumar held the position of General Manager for Courtyard by Marriott Raipur since 2018. Mr. Kumar has successfully been a part of 06 pre - opening properties for Marriott during his long association with the organisation. He believes that leadership is an act of inspiring others to dream more, learn more, do more and become more. Mr. Kumar is currently pursuing his Post Graduation certification in Advanced General Management from IIM Shillong and in his leisure time he likes to connect with people through social platforms and is an avid reader.

With over 8000 properties all around the globe, Marriott as a company definitely is the home to endless opportunities. The company's growth strategy and trajectory has been rising and the company has proven to be a resilient force with a rich 95-year history. With so many opportunities knocking on the door, the 95 year old company surely helps you to grow with Marriott. The organization offers numerous Marriotternship opportunities from Industrial and on the job trainees to employment.

We at Courtyard by Marriott Aravali Resort are looking for new talent that we believe will be moulded into dynamic leaders through all the experiences and opportunities that Marriott has to offer.

www.courtyardmarriottaravalli.com

[GROWWITHMARRIOTT](https://www.marriott.com/growwithmarriott)

THE WONDER GRAIN - MILLET

Bajra and Jowar Modak with Kiwi and Beetroot Sauce

Ingredients-

Wheat flour -100g,
Bajra flour-50g
Jowar flour -50g
Jaggery -50g
Water- 150-200ml
Sugar -30g+10g
Fresh grated coconut-80g
Ghee-40g
Cardamom powder-5g
Nutmeg-2g
Kesar-1g

Sauce

Coconut milk-200ml
Kiwi -1N
Beetroot-1N
Mint- 1 Bunch

Method of Preparation –

A. Dough of the Modak-

1. Heat the water, add chopped jaggery, 20ml of ghee and let the jaggery dissolve completely.
2. Mix whole wheat flour, bajra and jowar in a pan and broil till it's light brown.
3. Add the roasted flour to the jaggery water and keep stirring it with a wooden ladle.
4. After the dough binds, take out the dough on the table counter and knead it while it is still warm.
5. Knead it till the dough is not sticky anymore and is at room temperature.

B. Filling of the Modak-

1. Put freshly grated coconut in a Muslin cloth and squeeze it till semi dry.
2. Add it to the kadhai and heat it for 2 minutes then add 30gm sugar and roast it till sugar is partially melted.
3. Take it off heat, add nutmeg and cardamom

powder, mix it well.

C. Sauce-

1. Boil coconut milk and keep stirring it continuously till it thickens.
2. Make a kiwi puree and add finely chopped mint leaves in it. Adjust the sweetening of it with sugar. Add this to one half of the coconut milk and mix it well.
3. Prepare beetroot juice mix it with sugar and add it to the other half of the coconut milk and mix it.
4. The sauce is ready.

D. Assembling-

1. Sheet the dough in a small circle, add the filling in the center and give it a modak shape.
2. Lay a cloth on the steaming tray and place the modak on it. Steam it for 10 minutes.
3. Add kiwi and beetroot sauce dots on the plate.
4. Place the modaks between the sauce dots. Top the modak with spoonful of ghee and add kesar strands on them.
5. Serve hot.

Team

DURVASAVDEKAR, II Yr. B.Sc.H&HA

SAMIK PATAWARI, II Yr. B.Sc.H&HA



NUTTY BUTTERSCOTCH MODAK

INGREDIENTS

- * Multigrain Millets Flour (250g)
- * Ragi Flour (100gm)
- * Jaggery (100gm)
- * Almonds (50gm)
- * Cashew (50gm)
- * Desiccated coconut (75gm)
- * Butter (100gm)
- * Sugar (150gm)
- * Green cardamom powder (25gm)
- * Sesame seed (30gm)
- * Ghee (200gm)

PROCEDURE

BUTTERSCOTCH

1. Shallow fry almonds & cashews in hot ghee.
2. Add salted butter and fresh cream to the Sugar and stir continuously.
3. Add sesame seeds, cashews to the caramel crumble it to make butterscotch.
4. Empty it in a separate bowl

MODAK DOUGH

1. Dry roast the multigrain flour in a pan.
2. Add diluted jaggery hot water in a pan and mix until a soft dough is formed.
3. Add roasted chopped nuts, cardamom powder and lots of ghee to the dough.

PROCESS

1. Take a modak mould and grease it with ghee
2. Stuff the modak dough into the mould leaving some space in the centre
3. Add nutty butterscotch in the mould and seal the modak from the base
4. De-Mould the modak
5. Ready to serve

Team

TUSHARANEJA, II Yr. B.Sc.H&HA

SOUMYAJEET GAUTAM,

II Yr. B.Sc.H&HA



Precious Stills

Teaching Staff



Administrative Staff



Precious Stills

Support Staff



Support Staff-Our Cleaning Brigade



Precious Stills

M.Sc. Class of 2023



B.Sc. Class of 2022
Group-I



Precious Stills

B.Sc. Class of 2022
Group-II



B.Sc. Class of 2022
Group-III



Precious Stills

Culinary Committee, 2022



Cultural Committee, 2022



Precious Stills

Food & Beverage Committee, 2022



Industrial Training Committee, 2022



Precious Stills

Literary Committee, 2022



Placement Committee, 2022



Precious Stills

Rajbhasha Samiti



Rotaract Club, 2022



Precious Stills

Sports Committee, 2022



B.Sc. Class of 2020-2023
Group-I



Precious Stills

**B.Sc. Class of 2020-2023
Group-II**



**B.Sc. Class of 2020-2023
Group-III**



Precious Stills

Culinary Committee, 2023



Cultural Committee, 2023



Precious Stills

Food & Beverage Committee, 2023



Literary Committee, 2023



Precious Stills

Sports Committee, 2023





SIDO KANHU HIGH SCHOOL

Affiliated to CBSE New Delhi

Thana road, Dumka Jharkhand -814201

- From class Nursery to class 12th
- Science/ Commerce/ Arts all under one roof, with various subject choices
- Best and experienced teaching faculties from pan India
- Study under the banner of CBSE
- Special trained kindergarten teachers for your child's best care

📞 9142537080 / 6295083398



tiny tots
Nursery & Pre-School

📞 8709454939 / 9142537080








📱 sidokanhuhighschool.com
🌐 sidokanhuhighschool.com
📺 sidokanhuhighschool.com
📺 sidokanhuhighschool.com
📺 sidokanhuhighschool.com

FACILITIES MANAGEMENT AND ENTREPRENEURSHIP

Business, it can be either Manufacturing, Service or Charitable activity or a personnel requirement, no one can shun away from the process of Planning Facilities requirements of any of them.

No business in this world can be performed without Space, Men, Machinery, Material and Money. We are a privileged species on this earth, and thankful to the Almighty in this aspect of providing human beings with a special ability to understand, analyze and take decisions to support our activities.

Space :

Right site and location for the business, with sufficient area, and availability of essentials like, business development opportunities, water facilities, easy accessibility of electrical power and support of parking, infrastructure, waste disposal machinery, maintenance, are integral to space.

Men :

Following are the people who, are essential in setting up of a business, they are: an entrepreneur, a consultant, a financier, a material supplier and a builder.

Right persons, with the right qualifications, knowledge, experience and skills can make business prosper and grow profitably.

Number and quality of persons involved in the business, play a vital role of being ambassadors and help in promoting service with a smile. Human asset is the most important and valuable element in the success of any business.

Machinery:

Like any other element of a business, in the present scenario, competition, quality, and quantity requirements, timely production, timely supplies & deliveries and many other functions help make the process easier, cheaper, and faster.

Present day machinery has become the need of the hour for any business.

Materials:

Materials play a vital role in activity completion. A variety of materials exist which can be used for the purpose of business, basic needs and comfort of human beings. We come across materials with different life spans.

Some are consumed, some are used and re-used. Every material has a value based on the usage and application.

Money:

Trading is one of the important aspects of any business and no business in present day, is complete without the currency. It has the power to purchase goods, services and resources.

With all the above information to the startups of any business of production or service, which in a broader perspective is known as Facilities, and an act when the facilities are used efficiently and effectively for the business is known as FACILITY MANAGEMENT.

R.K. CHHATWAL

(Guest / Visiting Faculty)

Author and Publisher of

Facility Planning, Hotel Engineering and Strategic Management Books

Retirement



Mr. M. C. Mathai

Our Electrician, Retired

on 31st May 2022.

**He served the institute whole-heartedly
for over 26 yrs.**

We wish him a happy retired life !!

इतिवृत्त

संस्थान में दिनांक ३ अगस्त २०२१ को यूनिकोड पर श्री संतोष कुमार, सहायक निदेशक, केन्द्रीय हिंदी प्रशिक्षण उपसंस्थान, कवाडीगुड़ा, सिक्ंदराबाद द्वारा वेबिनार का आयोजन किया गया। कार्यशाला में संस्थान के सभी सदस्यों ने भाग लिया।

इस कार्यशाला में कम्प्यूटर में यूनिकोड का प्रयोग और इसकी महत्ता के बारे में बताया गया।



दिनांक ०२-१२-२०२१ को नगर राजभाषा कार्यान्वयन समिति-२ की बैठक “राष्ट्रीय डिजाइन संस्थान’ के विकास ऑडिटोरियम में समिति के अध्यक्ष डॉ. नरेन्द्र कुमार, आईएस महानिदेशक की अध्यक्षता में आयोजित की गई। इस बैठक में निम्नलिखित संस्थान के सदस्यों ने भाग लिया।

१. श्रीमती रचना आगाशे वरिष्ठ व्याख्याता
२. श्री सुमन कुमार, व्याख्याता
३. सुश्री यू ज्योति, उच्च श्रेणी लिपिक
४. श्रीमती डी. माधवी, हिंदी अनुवादक (अनुबंध)

इस कार्यक्रम में हिंदी में अधिक से अधिक कार्य करने पर ज़ोर दिया गया। सभी संस्थानों से आए हुए सदस्यों ने अपनी अपनी बातें रखीं और आगे के कार्य करने की दिशा को निर्धारित किया गया।



दिनांक ०४-१२-२०२१ को प्रातः ९-३० बजे “डॉ. होमी भाभा कन्वेंशन सेंटर ऑडिटोरियम’ न्युक्लेटर फ्लूयल कॉम्प्लेक्स ईसीआईएल क्रॉस रोड, कुशाईगुड़ा हैदराबाद में हिंदी सम्मेलन का आयोजन किया गया। उक्त सम्मेलन में निम्नलिखित कर्मचारियों ने भाग लिया।

१. श्री पुनीत राजदान, वरिष्ठ व्याख्याता
२. श्री भोला कुमार, सहायक व्याख्याता
३. श्रीमती डी. माधवी, हिंदी अनुवादक (अनुबंध)



संस्थान में दिनांक १३-१२-२०२१ को दोपहर २-३० बजे बोर्डरूम में हिंदी कार्यशाला का आयोजन किया गया। इस कार्यशाला के वक्ता श्री विजय दोरे, डॉ. राधा, एवं श्री संजय, केंद्रीय निदेशालय हैदराबाद से थे, जिन्होंने राजभाषा विषय पर समूह वार्तालाप संस्थान के व्याख्याता एवं प्रशासनिक कर्मचारियों से अपने विचारों का आदान-प्रदान किया। कार्यालय में एवं पत्राचार 'क, ख, ग' क्षेत्रों से अवगत कराया गया। इस कार्यशाला में व्याख्याता एवं प्रशासनिक कर्मचारियों ने भाग लिया।



दिनांक १७-३-२०२१ को समय दोपहर २-३० बजे संस्थान के ट्रेनिंग भोजनालय (फोर सिजनस) में हिंदी कार्यशाला का आयोजन किया गया। विजय दोरे एवं राधा केंद्रीय निदेशालय हैदराबाद ने राजभाषा विषय “हिंदी कार्यालयीन उपयोग” पर अपने विचार व्यक्त किए। समूह वार्तालाप में संस्थान के व्याख्याता एवं कर्मचारियों ने अपने विचारों का आदान प्रदान किया। कार्यालय में काम में आने

वाले प्रशासनिक शब्दावली के प्रयोग, पत्राचार क ख ग क्षेत्रों से आने-जाने वाले पत्रों एवं अनुच्छेद 343 (1) से अवगत कराया गया। इस कार्यशाला में सभी कर्मचारियों ने भाग लिया।

दिनांक २७-९-२०२२ को राजभाषा कार्यान्वयन समिति की बैठक बुलाई गई। बैठक भारतीय सॉफ्टवेयर टेक्नोलॉजी पार्क जुबली हिल्स में रखा गया। निम्नलिखित कर्मचारियों ने भाग लिया।

१. श्री सुमन कुमार, व्याख्याता सह प्रशिक्षक

२. श्रीमती डी माधवी, हिंदी अनुवादक (अनुबंध)

बैठक में विशेष अतिथि डॉ. सी. वी. डी. रामप्रसाद निर्देशक, भारतीय सॉफ्टवेयर टेक्नोलॉजी पार्क तथा नगर राजभाषा कार्यान्वयन समिति के अध्यक्ष शशि भूषण, उप महानिदेशक भी उपस्थित थे। श्री जयशंकर प्रसाद तिवारी, सहायक निर्देशक ने “राजभाषा हिंदी की भूमिका ‘क्यों और कैसे’ विषय पर हिंदी में व्याख्यान दिया। धन्यवाद के साथ बैठक सफलतापूर्वक संपन्न हुई।

दिनांक २३-८-२०२१ को सुबह ९-३० बजे ‘इंस्टिट्यूट ऑफ को-आपरेटिव मैनेजमेंट’ राजेन्द्रनगर, हैदराबाद में भारतीय सहकारिता प्रबंधन कार्यालय में हिंदी कार्यशाला का आयोजन हुआ। एच.एस. के. तंगीराला ने बताया कि इंस्टिट्यूट ऑफ को-आपरेटिव मैनेजमेंट संस्थान राजभाषा विभाग’ के दिशा-निर्देशों के अनुसार अधिकतम कार्य करने के लिए प्रयासरत है। डॉ. सी.वी. रत्नावती ने कहा कि सरकार हमारी राजभाषा “हिंदी” के प्रचार-प्रसार हेतु दृढ़ संकल्प है और अधिकांश कार्य हिंदी में करवाने के लिए प्रतिबद्ध है। उन्होंने ‘मिलेट संस्थान’ के बारे में जानकारी देते हुए इसके उपयोग तथा मधुमेह और उसके प्रकार के अन्य बीमारियों से सावधान रहने की जानकारी दी।

दिनांक २२-७-२०२२ को संस्थान के ट्रेनिंग भोजनालय फोर सीज़न्स में दोपहर २-३० से ४-३० बजे तक हिंदी कार्यशाला का आयोजन श्री अज़मतुल्लाह, सहायक महाप्रबंधक (सेवा निवृत्त) स्टेट बैंक ऑफ इंडिया द्वारा दिया गया। इस कार्यशाला का विषय : “राजभाषा नीति अधिनियम एवं नियम” शब्दावली था। जिसमें उन्होंने अधिनियम एवं नियम के अंतर्गत आए सभी नियमों को विस्तार से हमें अवगत कराया। उन्होंने इस कार्यशाला में संस्थान के सभी कर्मचारियों को दो वर्गों में बाँट कर हिंदी प्रश्नावली की तरह आयोजन किया। उक्त कार्यशाला में राजभाषा, राज्यभाषा, राष्ट्रभाषा, संपर्क भाषाएं एवं अंतर्राष्ट्रीय भाषा किसे कहते हैं, इसके बारे में विस्तार से समझाया गया। उन्होंने तिमाही प्रगति रिपोर्ट के बारे में विस्तार से जानकारी दी। क, ख, ग क्षेत्र किसे कहते हैं, प्रत्येक क्षेत्र में आने वाले राज्य के बारे में, एवं किस क्षेत्र में पत्राचार का प्रतिशत के बारे में बताया गया। हिंदी भाषा के महत्व को समझाते हुए अनुच्छेद ३४३ के बारे में भी विस्तार से इसकी जानकारी दी गई। हिंदी शब्दावली का अंग्रेजी एवं तेलुगु से तुलनात्मक अध्ययन द्वारा शब्दों को बदलते रूप को समझाया गया। कुल मिलाकर हिंदी कार्यशाला काफी ज्ञानवर्धक रही। इस कार्यशाला में संस्थान के प्रशासनिक एवं व्याख्याताओं ने बढ चढकर भाग लिया।

इस कार्यशाला का शुभारंभ संस्थान के प्राचार्य, श्री संजय के. ठाकुर के शुभ-वचनों द्वारा किया गया। श्री अज़मतुल्लाह का परिचय, श्री भोला कुमार, सहायक व्याख्याता द्वारा दिया गया। इस कार्यालय का आयोजन श्रीमती अगाशे, वरिष्ठ व्याख्याता एवं श्री पुनित राजदान, वरिष्ठ व्याख्याता द्वारा किया गया। अंत में धन्यवाद प्रस्ताव श्रीमती डी. माधवी, अनुवादक (अनुबंध) द्वारा दिया गया।

संपादकीय

“नेतृत्व आपकी उपस्थिति में दूसरों के जीवन को बेहतर बनाने में और यह सुनिश्चित करने के बारे में भी है कि आपकी अनुपस्थिति में भी आपके विचारों का प्रभाव बना रहता है।”

आईएचएम-हैदराबाद अपने अस्तित्व के ५० वें वर्ष में कदम रख चुका है। न केवल आतिथ्य क्षेत्र के लिए, बल्कि विभिन्न संबद्ध उद्योगों के लिए भी हजारों लोगों को सक्षम पेशेवरों के रूप में तैयार करने में गर्व महसूस कर रहा है। दुनिया भर में हमारे छात्रों ने आईएचएम का झंडा ऊंचा फहराया है। पूर्व छात्र प्रतिष्ठित पदों पर कार्य कर रहे हैं और अपने आपको उच्च कोटी का साबित कर रहे हैं। आईएचएम-हैदराबाद ने पांच दशकों से अधिक समय तक शिक्षा के मानकों को बनाए रखा है।

ऑनलाइन प्लेटफार्म का उपयोग करके, छात्रों और उनकी मातृ संस्था के बीच के बंधन को मज़बूत करने के लिए, हमने अपने सैकड़ों पूर्व छात्रों के साथ जुड़ने का प्रयास किया है। उनमें से कुछ छात्रों ने यहां से स्नातक होने वाले पचासवें बैच को अपनी सलाह भी दी है। हम इस बंधन को और मज़बूत करना चाहते हैं, और हमें विश्वास है कि यह पारस्परिक रूप से लाभकारी साबित होगा।

हमारे पूर्व छात्रों से हम उम्मीद करते हैं कि वे आगे आएंगे और संस्थान को और अधिक गौरव दिलाने में हमारे सहभागी होंगे। नए विद्यार्थियों का समर्थन करने से और उनके साथ अपने अनुभवों को बांटने से उन नौसिखियों का ज्ञान वर्धन होगा। और नेटवर्क भी तैयार होगा।

हम अपने प्रिय पूर्व छात्रों से निवेदन करते हैं कि वे “आज से जुड़े कल को रूपांतरित करें” यह सिर्फ हमारा मिशन नहीं है, वह आपके लिए हमारी कामना भी है।

अनुशासन एक परंपरा

हमारे जीवन में अनुशासन काफी लंबे समय से चली आ रही है। अनुशासन हमारे बाल्यावस्था में खत्म नहीं हो जाता, बल्कि इसकी शुरुआत ही हमारे बचपन से होती है और हमारे जीवन के हर एक मोड़ पर, हर एक क्रिया से हमें अनुशासन की आवश्यकता होती है।

अनुशासन का अर्थ है “अपने व्यवहार और शक्तियों को अपने नियंत्रण के अधीन करना और हर एक कार्य को उसके समय पे पूर्ण करना और एक समयसारिणी के अनुसार सभी कार्य करना।

अनुशासन हमें हमारी बाल्यावस्था में ही सिखाई जाती है। क्योंकि वो वक्त ऐसा है जब हमारा मस्तिष्क, जो उसे सिखाया जाए, बड़े ही सरलता से ग्रहण कर सकता है आगे चल कर वह हमारे वृद्धावस्था तक हमारे साथ रहता है। चाहे हमारा विद्यार्थी जीवन हो, कार्यशाला हो या फिर हमारे गृह के कार्य हो, हर जगह अगर हम अनुशासन का पालन करेंगे, तब ही हमारे सारे कार्य बिना विलंब के संपन्न होंगे।

- सांभवी सिंह देव (द्वितीय वर्ष)

दो अक्षर मैं भी पढ़ लूँ

माना बहुत बड़ा है परिवार हमारा कभी-कभी जुटती नहीं है दो वक्त की रोटियाँ जीवित तो है मगर कोरी है हमारी किस्मत की गोटियाँ।

हम गोटियों को पलटने का यत्न मैं भी कर लूँ, एक सुन्दर भविष्य मैं भी बढ़ गढ़ लूँ, बाबा दो अक्षर मैं भी पढ़ लूँ।

और बच्चों की तरह खिलौने नहीं चाहिए नहीं चाहिए वो राजसी ठाठ-बाट

बस इतनी सी विनय सुनलो मेरी करने वो मुझे किताबों का पाठ

हो सकता है उंचाइयों तक मैं भी चढ़ लूँ, एक सुन्दर भविष्य मैं भी गढ़ लूँ।

दो अक्षर मैं भी पढ़ लूँ।

पढ़ाई के खर्च कि चिंता ना करना पैसे मैं भी कमाऊँगा

अपने पढ़ाई के खर्च के साथ-साथ घर का कुछ राशन भी लाऊँगा।

मार्ग सरल नहीं पर कुछ दूरी मैं भी तय कर लूँ एक सुन्दर भविष्य मैं भी गढ़ लूँ।

बाबा दो अक्षर मैं भी पढ़ लूँ।

मैं अकेला नहीं, भाई-बहनों को भी पढ़ाना है। माँ और आपकी देखभाल करते हुए उन्हें भी सकला की सीढियों पर चढ़ाना है।

थोड़ी सिढ़ियाँ मैं भी चढ़ लूँ

एक सुन्दर भविष्य मैं भी गढ़ लूँ।

बाबा दो अक्षर मैं भी पढ़ लूँ।

-सांभवी सिंह देव (द्वितीय वर्ष)

आगे बढ़ते जा

मुसीबत में दिल हार मत, आगे बढ़ते जा।

सच की राह को मार मत, आगे बढ़ते जा॥

जीत की रखता चाहत तो आगे बढ़ते जा।

खुद खुदा देगा ताकत, तू आगे बढ़ते जा॥

असफलता से डर मत, वो सफल होने की नींव है।

आज जो हस रहे कल वही तालियों की भीड़ है॥

जिसको माने तू हार वो एक ज़रूरी सीख है।

जब सीखना तेरा उद्देश्य होगा तब ही तेरी जीत है॥

- प्रणव धर (द्वितीय वर्ष)

जिंदगी

लोहा जितना तपता है उतनी ताकत भरता है ।
 सोने को जितनी आग लगे वो उतना निखरता है ॥
 हीरे पर जितनी धार लगे वो उतना चमकता है ।
 मिट्टी का बर्तन पकता है, तब ही धुन पर खनकता है ॥
 सूरज जैसा बनना है, सूरज जितना जलना होगा
 नदियों जैसा आधार पाना है तो पर्वत तोड़ निकलना होगा ।

क्यों सोंच रहे राह सरल होगा ।
 वक्त लगे थोड़ा पर संघर्ष सफल होगा ।
 हर एक संकट का हल होगा ।
 आज नहीं तो कल होगा ॥
 पर जब भी होगा वो अटल होगा ॥

- रितिका बोरसे (द्वितीय वर्ष)

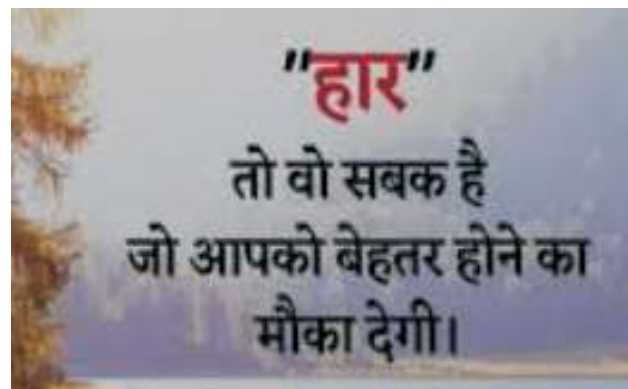
संस्कार

जब तक किसी व्यक्ति के पास अच्छे संस्कार ना हो,
 वो व्यक्ति अपने भविष्य के समय में अपनी भूमिका
 को नहीं निभा सकता । एक व्यक्ति के संस्कार ही
 उसकी तस्वीर को दर्शा सकती है अगर किसी इंसान
 के जीवनकाल में उसे प्रारंभ से ही उसकी (संस्कार)
 अहमियत के बारे में बताई जाए, तो कभी एक
 इंसान किसी अन्य इंसान के बारे में बुरा नहीं सोचेगा
 आँ। व्यक्ति के उसके मातापिता ही ऐक अच्छे और
 मूल्यवान संस्कार अपने बच्चों को प्रारंभ से ही
 सिखाते आए हैं । व्यक्ति को अपने वरिष्ठ होने तक
 अपने संस्कार नहीं भूलने चाहिए । एक वरिष्ठ युवा
 होने के साथ-साथ उसे जो अच्छे संस्कार से उसने
 प्राप्त किए, भी शुरुआत उसे अपने आने वाले

पीढ़ियों में प्रदान कर देना चाहिए । एक व्यक्ति में
 अच्छे संस्कार, उसकी सोच उसकी पारिवारिक
 शालीनता, उसकी तीव्र और तेज बुद्धिमत्ता को
 प्रदर्शित करती है । एत इंसान के प्रत्येक व्यवहार से
 उसके मूल रूपको दर्शाया जा सकता है । जिस भी
 व्यक्ति के पास अच्छे संस्कार मौजूद हो, वो व्यक्ति
 कभी शिकायत के घेरे में नहीं आएगा ।

ना ही केवल माता-पिता अतः शिक्षक, पशु-पक्षी
 आदि भी अच्छे संस्कार प्राप्त किए जा सकते हैं ।
 जरूरत है बस उनकी प्रत्येक हरकतों, बातों, नजरियों
 को समझना और अपने जीवन में उनको शामिल
 करना । उदाहरण के तौर पे अगर जानवरों की भली-
 भाँति निरीक्षण की जाए तो वो हमें एकता बल्कि
 समय पर हाथ बटोरना भी सिखाते है अच्छे संस्कार
 ना केवल इंसान को सफल बनाना है अतः उसके
 आने वाले प्रत्येक चरण में मार्गदर्शन भी करता है ।
 किसी व्यक्ति के संस्कार उसके अस्तित्व के साथही
 प्रारंभ हो जाते है और कुछ उदाहरण जो बुरे संस्कारों
 को दर्शाते है जो व्यक्ति कठिन परिश्रम कर रहा हो,
 लोगों का उनका मजाक बनाना ।

- विष्णु कुमार (द्वितीय वर्ष)



లిమ్కా బుక్ ఆఫ్ రికార్డ్స్ లో చేరాలని మా ప్రయత్నం

IHM - హైదరాబాద్ 8 గంటల వ్యవధిలో 75 రకాల నోరూరించే బిర్యానీలు మరియు అతి పెద్ద పూల అమరికలను అందించడం ద్వారా లిమ్కా బుక్ ఆఫ్ రికార్డ్స్ లోకి ప్రవేశించడానికి ప్రయత్నించడం ద్వారా దాని టోపికి మరో రెక్క జోడించింది. ఇన్స్టిట్యూట్ 50వ వార్షికోత్సవాన్ని పురస్కరించుకుని 'ఆజాది కా అమృత్ మహోత్సవ' భారత స్వాతంత్ర్యం యొక్క 75వ వార్షికోత్సవం సందర్భంగా ఈ విన్యాసాలు ప్రయత్నించబడ్డాయి.

75 రకాల బిర్యానీలు

బిర్యానీలు దేశవ్యాప్తంగా ఉన్న ప్రామాణికమైన పదార్థాలను ఉపయోగించి తయారు చేయబడ్డాయి మరియు సాంప్రదాయ వంట పద్ధతులను ఉపయోగించారు. ప్రదర్శనకు ఉంచిన ప్రతి బిర్యానీకి తగిన సామాగ్రి అందించారు. ఈ కార్యక్రమానికి హోటళ్ల వ్యాపారులు, చెఫ్లు, వివిధ క్యాటరింగ్ కళాశాలలకు చెందిన విద్యార్థులు, ఫుడ్ ప్లాగర్లు, మీడియా సంస్థలు మరియు సాధారణంగా ప్రజలు సాక్షులుగా ఉన్నారు.

బిర్యానీ బాష్ : IHM - హైదరాబాద్ విద్యార్థులు 75 రకాలను అలరించారు

కుకింగ్ ఫియస్ట్ స్వాతంత్ర్యం వచ్చి 75 ఏళ్లు అవుతోంది, ఇన్స్టిట్యూట్ స్వర్ణోత్సవం బిర్యానీ అనేది మరెక్కడా లేని వంటకం, మరియు ఈ ఒక-పాట్ భోజనం యొక్క అందం ఏమిటంటే, ప్రతి ప్రాంతం స్థానిక పదార్థాలు మరియు అభిరుచుల ఆధారంగా దాని స్వంత వెర్షన్ కలిగి ఉంటుంది. దేశం యొక్క మిశ్రమ సంస్కృతికి చిహ్నంగా బిర్యానీని జరుపుకుంటూ, ఇన్స్టిట్యూట్ ఆఫ్ హోటల్ మేనేజ్మెంట్ విద్యార్థులు మంగళవారం తుఫానును వందారు, ఇన్స్టిట్యూట్ యొక్క స్వర్ణోత్సవం మరియు 75 సంవత్సరాల భారత స్వాతంత్ర్యాన్ని పురస్కరించుకుని 75 రకాల వంటలను రస్ట్ చేశారు. వివిధ దశల తయారీలో ఉన్న 75 బిర్యానీలకు

విద్యార్థులు తుది మెరుగులు దిద్దడంతో క్యాంపస్ లో సందడి నెలకొంది.

ఒక గదిలో, ఇన్స్టిట్యూట్ లోని ఫ్యాకల్టీ మెంబర్ అయిన సామ్ నిర్మల్, ఓవెన్ లో నుండి బిర్యానీ కోసం ఒక పెద్ద ప్లాట్ పాన్రు బయటకు తీశారు. భర్వన్ అనే పదం పూరించడం నుండి వచ్చింది. మేము ఒక కోడితో ఒక గొర్రెను నింపాము, అది మళ్లీ గుడ్డుతో నింపబడి ఉంటుంది మరియు మొత్తం విషయం ఓవెన్లో వండుతారు. ఇది బిర్యానీ రైస్ తో అగ్రస్థానంలో ఉంటుంది మరియు దమ్ (నెమ్మదిగా వండినది) లో వండుతారు, అని బిర్యానీలలో ఒకదాని గురించి శ్రీ నిర్మల్ కు తెలియజేశారు.

75 బిర్యానీల కోసం ప్లాన్ చేయడానికి దాదాపు ఆరు నెలలు పట్టింది. మేము సంస్థ యొక్క వార్షికోత్సవాన్ని పురస్కరించుకుని పెద్దదిగా ప్లాన్ చేస్తున్నాము. మరియు మేము 75 బిర్యానీల గురించి ఆలోచించాము మరియు ఇది భారతదేశ స్వాతంత్ర్య వేడుకలతో సరిపోలింది. పరిశోధన మరియు ఎంపికకు సమయం పట్టింది, అని ఫెసిలిటీలోని మరొక ఫ్యాకల్టీ సభ్యుడు సురేష్ చెప్పారు.

ప్రతి రకానికి వండిన పరిమాణం 800 గ్రాముల బియ్యం మరియు 250 గ్రాముల బియ్యం, కూరగాయలు లేదా మాంసం కంటే రెట్టింపు పరిమాణంలో ఉంటుంది. బిర్యానీల శ్రేణిలో బాతు, ఎండ్రకాయలు, పీత, రొయ్యలు, పుట్టగొడుగులు, అర్బీ లేదా టారో మరియు జాక్ ఫ్రూట్ వంటివి ఉన్నాయి. కొన్ని బిర్యానీలు మధ్య భారతదేశం నుండి సావోజి, కొల్హాపురి, ఔరంగాబాద్, మల్వాని, మలబారి, కొంగు, అంబూర్, కోజికోడ్, తలస్సేరి మరియు భత్నల్ వంటి ప్రదేశాల పేర్లతో సరిపోలిన వంట శైలి ద్వారా విభిన్నంగా ఉంటాయి. ఇవి భారతదేశం అంతటా వంటకం యొక్క ప్రజాదరణను ప్రదర్శిస్తాయి.



CREATES

LIMCA BOOK of RECORDS

**BY PREPARING 75 + 5
VARIETIES OF BIRYANIS**

5th April, 2022



CREATES

LIMCA BOOK of RECORDS

**30 FT. FLOWER
ARRANGEMENT
USING MORE THAN 53,000
FLOWERS**

7th April, 2022





అతి పెద్ద పూల అమరిక

హైదరాబాద్‌లోని అకామోడేషన్ ఆపరేషన్స్ బృందం అత్యంత ఎత్తైన మరియు అతి పెద్ద పుష్పాలను తయారు చేయడం ద్వారా లిమ్కా బుక్ ఆఫ్ రికార్డ్స్‌లోకి ప్రవేశించడానికి ప్రయత్నించింది.

Ms. సరస్వతి S., HoD యొక్క ఆలోచనగా రూపొందించిన అతి పెద్ద పుష్పాల ఏర్పాటు ఒక వెదరు నిర్మాణంపై 30 అడుగుల పొడవుతో భారీ సంఖ్యలో యాభై మూడు వేల, బహుళ-రంగు, సహజమైన తాజా పువ్వులు ఉన్నాయి. ఇవి కళాకంగా విరుద్ధమైన ఆకులతో అమర్చబడి, రెండింటి మధ్య శ్రావ్యమైన సమతుల్యతను సృష్టించాయి. ఎత్తయిన ఏర్పాటు కన్నుల పండువగా సాగింది. ఈ ప్రయత్నం ఒక ఏకీకృత, ఏకైక-అతి పెద్ద ఏర్పాటును సృష్టించడం, ఇది స్థానానికి గర్వకారణంగా ఉంటుంది.

వెదురు నిర్మాణం ఒక వారం ముందుగానే నిర్మించబడినది, నిర్మాణం యొక్క స్థిరత్వం మరియు బలాన్ని తనిఖీ చేయడానికి అనేక ట్రయల్స్ నిర్వహించబడ్డాయి. బృంద సభ్యులు అర్ధరాత్రి నూనెను కాలూరు. ప్రతి పువ్వును లెక్కించారు,

మరియు ఇది తక్కువ పని కాదు. వేసవి తాపాన్ని అధిగమించేందుకు 2022 ఏప్రిల్ 7వ తేది తెల్లవారుజామున ఈవెంట్ ప్రారంభమైంది. పువ్వులు రుచిగా మరియు ఏకరీతిగా చిన్న కుండీలలో అమర్చబడాడయి, ప్రతి ఒక్కటి ప్రతిరూపంగా ఉంటాయి. ఉత్సాహభరితమైన బృంద సభ్యులు, అంటే, శ్రీమతి రచన అగాషే మరియు శ్రీ రాజేష్ ఎల్., అధ్యాపకులు మరియు కొంతమంది విద్యార్థులు, మధ్యాహ్నానికి నిర్మాణంపైకి ఎక్కారు. బృందంలోని ఇతర సభ్యులు, శ్రీమతి మీనాక్షి కెసి, డాక్టర్ పరుల్ గుప్తా, అధ్యాపకులు కె. అజయ్ కుమార్, అటెండర్ శ్రీమతి విజయలక్ష్మి ఎస్, చిన్నపాటి ఏర్పాట్లను శ్రద్ధగా చేస్తూ, వాటిని పాస్ చేస్తున్నారు. నిర్మాణంపై అమర్చబడింది.

పెర్లి వైట్ (స్పై క్రిసాన్తిమమ్స్), బర్డ్ ఆఫ్ ప్యారడైజ్, పర్పుల్ ఆర్కిడ్లు, అరేకా పామ్స్, డ్రాకేనా ఆకులు (సాంగ్ ఆఫ్ ఇండియా), మరియు ప్రవహించే ఆస్పరాగస్‌తో, స్వర్గానికి మార్గం గురించి భ్రమను సృష్టించింది.



ఫెస్టివల్ టూరిజాన్ని ప్రోత్సహించడం - IHM-H వే

తెలంగాణ రాష్ట్రం 5000 సంవత్సరాలకు పైగా గొప్ప సాంస్కృతిక వారసత్వాన్ని కలిగి ఉంది. తెలంగాణ ప్రజలు పండుగలను సంప్రదాయబద్ధంగా, ఉత్సాహంగా జరుపుకుంటారు. రాజధాని నగరం హైదరాబాద్ కాస్టోపాలిటన్ హబ్గా మారింది మరియు ఇక్కడ జరుపుకునే పండుగలు పాస్-ఇండియా, రాష్ట్ర ప్రభుత్వం హైలైట్ చేసిన ప్రధాన పవడుగలు సంక్రాంతి, ఉగాది, బోనాలు మరియు బతుకమ్మ, గణేష్ చతుర్థి మరియు నవరాత్రి దసరా కూడా ప్రముఖంగా జరుపుకుంటారు.

సికింద్రాబాద్లోని పరేడ్ గ్రౌండ్స్లో రాష్ట్ర పర్యాటక శాఖ వార్షిక గాలిపటాలు మరియు స్వీట్ ఫెస్టివల్లో పాల్గొనడం ద్వారా IHM-H లో సంక్రాంతిని జరుపుకుంటారు. మా విద్యార్థులు ఉత్సవాల్లో చురుకుగా పాల్గొంటారు. వారు పండుగ సమయంలో ఇష్టపడే స్థానిక ప్రామాణికమైన స్వీట్లను తయారు చేయడంలో తమ చేతులను ప్రతిస్తారు. 00ంలో మాత్రం దేవతకి అంకితం చేయబడిన ఆలయం ఉంది మరియు ఆమె ప్రతికూలతను దూరం చేస్తుందని, సానుకూల వాతావరణాన్ని సృష్టిస్తుందని మేము నమ్ముతున్నాము. ప్రతిరోజు ఉదయం పూజను శ్రద్ధగా నిర్వహిస్తారు. శక్తికి అంకితం చేయబడిన అన్ని పండుగలు - స్త్రీ శక్తి, చాలా వైభవంగా మరియు వైభవంగా జరుపుకుంటారు. తెలంగాణ సంస్కృతి మరియు పండుగలను హైలైట్ చేయడానికి, ఇన్స్టిట్యూట్లో, బోనాలు మరియు బతుకమ్మ పండుగలలో అత్యంత ప్రాచుర్యం పొందింది.

బోనాలు మహంకాళి దేవి చుట్టూ కేంద్రీకృతమైన జరిగే పండుగ మరియు ప్రతిజ్ఞ నెరవేర్చినందుకు అమ్మవారికి కృతజ్ఞతగా జరుపుకుంటారు. బోనం అనే పదం భోజనం అనే పదం యొక్క సంకోచం, ఇది సంస్కృత రుణ పదం, అంటే తెలుగులో భోజనం లేదా విందు. ఇన్స్టిట్యూట్లోని మహిళా సిబ్బంది మరియు విద్యార్థినులు అన్నం, కొత్త మట్టి కుండలలో పాలు మరియు బెల్లం కలిపి, వేప ఆకులు, పసుపు, వెర్మిలియన్ మరియు కుండపైన వెలిగించిన దీపంతో అలంకరించారు. స్త్రీలు తమ తలపై కుండలను మోస్తారు. మరియు మాత్రం దేవతకు పసుపు-వెర్మిలియన్, కంకణాలు మరియు చీరలతో పాటు బోనంను సమర్పించారు.

తెలంగాణ మహిళలు తొమ్మిది రోజుల పాటు జరుపుకునే పూల పండుగ బతుకమ్మ. ఇది శరద్ నవరాత్రి మరియు దుర్గాపూజ పండుగలతో సమానంగా ఉంటుంది మరియు ఇది స్త్రీల పండుగ. ఈ ప్రత్యేక సందర్భంలో, మహిళలు సంప్రదాయ చీరలు ధరించి, ఆభరణాలు మరియు ఉపకరణాలతో తమను తాము అలంకరించుకుంటారు. ధరించి, ఆభరణాలు మరియు ఉపకరణాలతో తమను తాము అలంకరించుకుంటారు. మా అమ్మాయి విద్యార్థులు లంగా-వోని లేదా ఘాగ్రా-చోళి ధరించి బతుకమ్మ జానపద నృత్యం చేస్తారు.



తెలంగాణలో వినాయక చవితి అని కూడా పిలువబడే గణేశ్ చతుర్థి హైదరాబాద్ మరియు సికింద్రాబాద్ జంట నగరాలలో ప్రధాన పండుగలలో ఒకటిగా ప్రాముఖ్యతను సంతరించుకుంది. మేము భగవంతుని యొక్క పర్యావరణ అనుకూల విగ్రహాన్ని ప్రతిష్ఠించాము. వరుసగా మూడు రోజుల పాటు పూజలు నిర్వహించి, చివరి రోజున అట్టహాసంగా విగ్రహాన్ని నిమజ్జనం చేస్తారు. విద్యార్థులు ఇన్స్టిట్యూట్ అంతటా పండుగ వాతావరణాన్ని సృష్టించేందుకు కృషి చేస్తారు మరియు ప్రత్యేక మేనూ తయారు చేసి అందించబడుతుంది.

దుర్గా పూజ బెంగాల్ యొక్క భౌగోళిక అడ్డంకులను అధిగమించింది మరియు గత ఎనిమిది దశాబ్దాలుగా, హైదరాబాద్ నగరంలో, 5 లక్షలకు పైగా బెంగాలీ కుటుంబాలు దీనిని సాంప్రదాయ వేడుకలలో ఘనంగా జరుపుకుంటారు.

క్లిష్టమైన నేపథ్య అలంకరణలు, షాన్డిలియర్లు మరియు పూతపూసిన ప్యానెల్లు దుర్గాదేవిని స్వాగతించడం కోసం అలంకరించబడ్డాయి. వివిధ బెంగాలీ సంఘాలు సాంస్కృతిక/భక్తి కార్యక్రమాలతో ఆచారబద్ధమైన

ఆనందాన్ని ప్రారంభిస్తాయి. ప్రార్థనలు, పూజలు, సంప్రదాయ కీర్తనలు, రవీంద్ర సంగీతం, అన్నదానం వైశవంగా జరుగుతాయి. ఆహారం, నృత్యం మరియు సంగీతం పందల్స్ వద్ద చైతన్యాన్ని పెంచుతాయి. ఆహారంతో పాటు, అందమైన బెంగాలీ కాటన్ చీరలు మరియు ఆభరణాలను విక్రయించే స్టాల్స్ ఉన్నాయి. బెంగాలీయేతరులు కూడా ఉత్సవాల్లో చురుకుగా పాల్గొంటారు.

ఈ పండుగలన్నీ దేశం యొక్క ఆహారం, సంప్రదాయాలు, పండుగల వస్త్రధారణ మరియు గొప్ప సాంస్కృతిక వారసత్వం గురించి తరువాతి తరం వారికి అర్థం చేసుకోవడానికి నేర్పుకునే స్థలం. ఈ పండుగలు స్థానిక ప్రజలకు ఉపాధిని కల్పించడమే కాకుండా దేశీయ పర్యాటకాన్ని కూడా ప్రోత్సహిస్తాయి. ఇది మన గౌరవప్రదమైన ప్రధాన మంత్రి శ్రీ ఇచ్చిన వోకల్ ఫర్ లోకల్ అనే క్లారియన్ కాలకు కూడా సమాధానం ఇస్తుంది. నరేంద్ర మోదీ.





భారతీయ హోటల్ పరిశ్రమ పితామహుడు - రాయ్ బహదూర్ మోహన్ సింగ్ ఒబెరాయ్.

మా లాబీలో రాయ్ బహదూర్ మోహన్ సింగ్ ఒబెరాయ్ శిల్పాన్ని ఏర్పాటు చేసిన దేశంలోనే మొదటి ఇన్స్టిట్యూట్ మనదే. మనమందరం ఆయన అడుగుజాడల్లో నడవాలని ప్రేరేపించడానికి ఇది జరిగింది. ప్రపంచవ్యాప్తంగా ఒబెరాయ్ మరియు ట్రైడెంట్ వంటి హోటల్ బ్రాండ్లను విజయవంతంగా స్థాపించడం ద్వారా భారతీయ హోటల్ పరిశ్రమను ప్రపంచ పటంలో ఉంచినందుకు మిస్టర్ ఒబెరాయ్ గుర్తింపు పొందారు.

అతను బ్రిటిష్ ఇండియాలోని పంజాబ్ లోని ఒక చిన్న గ్రామంలో జన్మించాడు. అతను ఆరు నెలల వయస్సులో తన తండ్రిని కోల్పోయాడు, అతని కుటుంబం ఆర్థిక సంక్షోభంలో పడింది. అతను 1922 లో రూ. జీతంతో తన వృత్తిని ప్రారంభించాడు. నెలకు 50. హోటల్ క్లార్క్ స్థలో మోహన్ సింగ్ హోటల్ నిర్వహణకు సంబంధించిన అన్ని అంశాలలో మొదటి అనుభవాన్ని పొందారు. హోటల్ ఆదాయాన్ని గణనీయంగా పెంచారు. ఇంగ్లండ్ కు తిరిగి వెళ్లాలనుకున్న యజమానులు ఆ హోటల్ ను మిస్టర్ ఒబెరాయ్ కి విక్రయించారు. యువకుడు మోహన్ సింగ్ హోటల్ వ్యాపారంలోకి

అడుగుపెట్టడం ఇదే ప్రారంభం. అతని రాగ్స్-టు-రిచ్ కథ ఇప్పటి వరకు వర్తమాన హోటల్లను ప్రోత్సహిస్తుంది. అతను తన సింగిల్ యూనిట్ హోటల్ ను ప్రఖ్యాత ప్రపంచ స్థాయి హోటల్ చైన్ గా మార్చడానికి కృషి మరియు వ్యాపార చతురత కలిగి ఉన్నాడు.



మెరుగై సౌకర్యాలు @ IHM-H

లాండ్రోమాట్ సౌకర్యం

విద్యార్థుల కోసం లాండ్రోమాట్ను ఏర్పాటు చేయడం ద్వారా సంస్థ సగర్వంగా ప్రస్తుత సౌకర్యాలకు జోడించింది. విద్యార్థులకు వారంతంలో సమయాన్ని ఆదా చేయడంలో సహాయపడటానికి ఇది జరిగింది, లేకపోతే వారి యూనిఫాంలు మరియు సాధారణ దుస్తులను మాన్యువల్గా ఉతకడం. ఇది బహుళజాతి గృహోపకరణాలు మరియు వినియోగదారు సాధారణ దుస్తులను మాన్యువల్గా ఉతకడం. ఇది బహుళజాతి గృహోపకరణాలు మరియు వినియోగదారు ఎలక్ట్రానిక్స్ కంపెనీ అయిన హైయర్ గ్రూప్ సహకారంతో జరిగింది.

డ్రై - ఇన్

డ్రై - ఇన్, గెజిటో, ఇన్స్టిట్యూట్లో ఇప్పటికే ఉన్న అనేక సౌకర్యాలకు సరికొత్త అదనం. ఫుడ్ అండ్ బెవరేజ్ సర్వీస్లో విద్యార్థులకు శిక్షణ ఇవ్వడానికి అదనపు స్థలం అవసరాన్ని దృష్టిలో ఉంచుకుని ఈ ప్రాంతం రూపొందించబడింది. పచ్చదనం మరియు సహజ వాతావరణం మధ్య తరగతి గదిగా కూడా ఇది రెట్టింపు అవుతుంది. ఇది విందు స్థలంగా కూడా ఉపయోగించబడుతుంది.

ప్రాసినవారు :
యం. అఖిల రాజేష్

B.Sc. 1st Year



2021-22 ROTARY CITATION



Awarded to the Rotaract Club of

Institute of Hotel Management, Hyderabad

for helping **Rotary serve to change lives**
of people all over the world.

A handwritten signature in black ink that reads "Shekhar Mehta".

Shekhar Mehta
President, Rotary International

KUDOS, ROTARACTORS !!!

**DRR Citation
with
Platinum
Rating**

**Best
Institute
Based Club**

**Best Club
DRR Official
Visit Institute
Based
(offline)**

**Special
Recognition :
Nirnay - Short
film
on cyber
abuse**

**Best President
and
Secretary
Team (Girish and
Vanshita)**

**Best
Council Member
(Female
&
Male)**

Rotaract



IHMH
Institute of Hotel Management
Hyderabad



The linen manufacturers

FOR BED, BATH AND BANQUET LINEN

We manufacture the entire range of bed & bath linen

Bed Sheets

Single, Double, King Size, Queen Size
(Plain, Satin Strips, Polycotton)

Pillows

Pillow Covers-Plain and Satin striped

Duvets

Duvet Covers

Mattress Protectors

Bath Towels

Hand towels

Face towels

Bath Mats

Bath robes

For the best in Bed and Bath Linen for your hotels

Contact :

Govdan TradeCombines Pvt Ltd

Ph: 9246530451
9246548086

Email: sales@govdangroup.com

Website: www.govdangroup.com



100% Purely Cotton Bath Linen is Manufactured in India

THE
Spicy
VENUE



www.spicyvenue.com



AUTHENTIC SOUTH INDIAN CUISINE



+91 91772 10003



Road Number 10, Jubilee Hills. Hyderabad : 500033. Telangana

THE Spicy VENUE
OUT DOORS



Authentic South Indian Cuisine

THE Spicy VENUE