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Abhinaya Maviloth, the Force Behind Pakka Local, Was Honored With the Times Food & Nightlife Award 2025 for Her Passion and Commitment to Elevating Telugu Cuisine.



Cacklee

2025

39th Edition



A TASTE OF
FOOD

A TASTE OF
SPIRITUALITY



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FRANCE HOSPITALITY INTERNSHIP

Gain real-life work experience and immerse yourself in French culture

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- Internship in French luxury hotels
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- 12 months positions (full-time)
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Fields:

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Now is the perfect time to gain paid hospitality internship experience in Germany.

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WHO WE ARE

Career4You is a leading organization dedicated to helping students and young professionals in the hospitality industry secure international internships and training opportunities. With 15 years of experience, we have built strong partnerships with top-tier global brands, including Marriott, Hilton, Hyatt, Starwood, Omni, and Gaylord, providing aspiring professionals with unparalleled career opportunities.

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- ✓ Expert Guidance - With years of experience in J-1 Internship & Trainee Visas, as well as Work & Travel programs, we make international placements hassle-free.

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From the Principal's Desk

It is with immense pride that I extend my warmest wishes to the team of Cackle as we unveil yet another inspiring edition of our annual magazine. This year's theme, Food and Spirituality, beautifully captures the profound connection between what we consume and our inner well-being.

Food has always been more than mere sustenance - it is an expression of culture, tradition, and philosophy. Across civilizations, food has played a central role in spiritual practices, whether through sacred offerings, fasting, or mindful consumption. From the sattvic principles of Ayurveda to the communal langars of Sikhism, from the meditative tea ceremonies of Japan to the simple act of sharing a meal with loved ones, food has the power to nourish not just the body but also the mind and soul.

At IHM Hyderabad, we strive to instill in our students a deep respect for the culinary arts - one that goes beyond technique and presentation, delving into the essence of food as a medium of harmony and connection. This magazine serves as a testament to our students' creativity, research, and passion for the culinary world.

I extend my heartfelt congratulations to the editorial team and contributors for bringing together such a thought-provoking edition. May this issue inspire us all to appreciate food not only for its flavors but also for its ability to connect us to something greater - our traditions, our values, and our inner selves.

Best wishes,

Sanjay K. Thakur
Principal/Secretary

प्रधानाचार्य की मेज़ से

प्रिय पाठकों,
सप्रेम नमस्कार

हर्ष का विषय है कि हमारे संस्थान की वार्षिक पत्रिका ‘केकल’ का यह विशेषांक आप सबके समक्ष प्रस्तुत हो रहा है। इस वर्ष की थीम ‘‘भोजन और आध्यात्म’’ है - एक ऐसा विषय जो हमारे जीवन की गहराइयों को छूता है और भारतीय संस्कृति में भोजन को केवल पोषण नहीं बल्कि एक आध्यात्मिक साधना के रूप में प्रस्तुत करता है।

भोजन न केवल शरीर के पोषण का माध्यम है, अपितु जब वह श्रद्धा संतुलन और संयम के साथ ग्रहण किया जाए, तो वह आत्मिक शुद्धि और मानसिक संतुलन का आधार बन जाता है। इस विशेषांक में प्रस्तुत विभिन्न लेख, विचार और रचनाएँ इस विषय के विविध आयामों - जैसे परंपरा, औषधीय महत्व, सांस्कृतिक दृष्टिकोण और आध्यात्मिक अनुभवों को उजागर करते हैं।

मैं ‘केकल’ पत्रिका की संपादकीय टीम का हृदय से आभार व्यक्त करता हूँ, जिन्होंने इस विचारशील और गूढ़ विषय को न केवल सुंदर बल्कि सुगठित, रचनात्मक और प्रभावशाली रूप में प्रस्तुत किया। आपको श्रम, शोध और समर्पण निस्संदेह सराहनीय है।

साथ ही, मैं संस्थान के सभी विभागों, विभागाध्यक्षों, शिक्षको, कार्यालयों, कर्मियों, छात्रों एवं छात्राओं का भी हार्दिक धन्यवाद करता हूँ, जिनका योगदान अकादमिक, सह-पाठ्यक्रम तथा रचनात्मक क्षेत्रों में अत्यंत महत्वपूर्ण रहा है।

हमारे छात्रों द्वारा फूड प्रोडक्शन, भोजन एवं पेय सेवा, हाउसकीपिंग और फ्रंट ऑफिस जैसे विभिन्न विभागों में प्रदर्शित कौशल, अनुशासन, रचनात्मकता और भारतीयता इस सभी के लिए गर्व का विषय है। इसके अतिरिक्त संस्थान में आयोजित विविध सांस्कृतिक गतिविधियाँ, प्रतियोगिताएँ तथा क्लबों की पहलकदमी हमारे शैक्षणिक वातावरण को और भी अधिक जीवंत, प्रेरक एवं समृद्ध बनाती हैं - जो छात्रों के समग्र विकास की दिशा में एक सशक्त भूमिका निभाती है।

‘‘केकल’’ केवल एक पत्रिका नहीं, यह हमारे संस्थान की आत्मा है - विचारों, मूल्यों, सृजनात्मक प्रयासों और हमारी साझा यात्रा का प्रतिबिंब है। आशा है कि ‘‘भोजन और आध्यात्म’’ पर आधारित यह विशेषांक न केवल जानकारी प्रदान करेगा, बल्कि पाठकों को सोचने, अनुभव करने और जीवन में सकारात्मक परिवर्तन लाने के लिए प्रेरित भी करेगा।

आप सभी को हार्दिक शुभकामनाएँ एवं बधाई।

सादर प्रणाम,

संजय कुमार ठाकुर,

प्रधानाचार्य,

होटल प्रबंधन संस्थान, हैदराबाद

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(I Year B.Sc.)

Dear Readers,

"Food is the prayer our hands prepare - a sacred offering where flavor meets faith, and every bite is a step closer to the divine."

Food is much more than mere sustenance; it embodies an experience, a tradition, and a means of forging deeper connections. Throughout various cultures and histories, food has been intertwined with rituals, mindfulness, and a sense of well-being, influencing how we interact with ourselves and the world around us. In this edition of Cackle-College Magazine, we delve into the significant relationship between food and spirituality—examining how our dietary choices affect not only our physical health but also our mental and emotional states.

From the meditative practice of cooking to the mindful act of eating, food possesses the ability to bring clarity, balance, and harmony into our lives. It carries with it stories of tradition, gratitude, and togetherness—whether in the serene moments of a home-cooked meal, the communal joy of shared feasts, or the mindful appreciation of flavors and nourishment.

This issue explores the wisdom of food as a tool for self-care and mindfulness, highlighting its role in enhancing focus, stabilizing emotions, and nurturing a sense of peace. As you journey through these pages, we encourage you to consider how food can transcend routine—it can become a pathway to greater awareness and fulfillment.

Let's celebrate not only the flavors but also the deeper essence of food that enriches our lives.



सम्पादकीय

मुख्य संपादक

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कवर पेज सौजन्य

प्रेरणा मंडल

(प्रथम वर्ष)

प्रिय पाठकों,

“भोजन वह प्रार्थना है जिसे हमारे हाथ तैयार करते हैं - एक पवित्र प्रसाद जहां स्वाद विश्वास से मिलता है, और हर निवाला परमात्मा के करीब एक कदम है।”

भोजन मात्र जीविका से कहीं अधिक है.... यह एक अनुभव, एक परंपरा और गहरे संबंध बनाने का एक साधन प्रतीक है। विभिन्न संस्कृतियों और इतिहासों में, भोजन को अनुष्ठानों, सावधानी और कल्याण की भावना के साथ जोड़ा गया है, जो इस बात को प्रभावित करता है कि हम अपने और अपने आस-पास की दुनिया के साथ कैसे बातचीत करते हैं। कैकले-कॉलेज मैगज़ीन के इस संस्करण में, हम भोजन और आध्यात्मिकता के बीच महत्वपूर्ण संबंध पर प्रकाश डालते हैं - यह जांचते हुए कि कैसे हमारे आहार विकल्प न केवल हमारे शारीरिक स्वास्थ्य बल्कि हमारी मानसिक और भावनात्मक स्थिति को भी प्रभावित करते हैं।

खाना पकाने के ध्यानपूर्ण अभ्यास से लेकर खाने के सचेतन कार्य तक, भोजन हमारे जीवन में स्पष्टता, संतुलन और सद्भाव लाने की क्षमता रखता है। यह अपने साथ परंपरा, कृतज्ञता और एकजुटता की कहानियां लेकर आता है - चाहे घर में बने भोजन के शांत क्षणों में, साझा दावतों की सामुदायिक खुशी, या स्वाद और पोषण की मनमौजी सराहना।

यह अंक आत्म-देखभाल और दिमागीपन के लिए एक उपकरण के रूप में भोजन की बुद्धिमत्ता की पड़ताल करता है, फोक बढ़ाने, भावनाओं को स्थिर करने और शांति की भावना को पोषित करने में इसकी भूमिका पर प्रकाश डालता है। जैसे ही आप इन पुष्ठों के माध्यम से यात्रा करते हैं, हम आपको इस बात पर विचार करने के लिए प्रोत्साहित करते हैं कि भोजन कैसे दिनचर्या से परे हो सका है - यह अधिक जागरूकता और पूर्ति का मार्ग बन जाता है।





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Flavours of Divinity

The Alchemy of Food: Transforming Meals into Meditative Moments

- J. Dileep Kumar, Assistant Lecturer

Food has always been a central part of our existence. It is important to eat a balanced diet. Food is more than just nourishment for the body; it has deep connections with spirituality across cultures and traditions. The way one eats, the kind of food one consumes, and the emotions attached to it play a vital role in one's physical, psychological, and spiritual well-being. Many religious and spiritual traditions emphasise mindful eating, fasting, and selecting pure foods to achieve greater consciousness and inner peace. Eating the right food can greatly enhance cognitive levels. One should consume more varieties of plant life. Eating food in its fresh form is the best way to eat; however, in exceptional situations, eating frozen or processed food is acceptable, though it should not be consumed daily. Every food item carries energy, and this energy influences not just the body but also the mind and soul.

In many spiritual traditions, it is believed that food affects one's thoughts and emotions. For example, fresh and natural foods like fruits, vegetables, and grains are said to enhance positive energy, while processed and artificial foods may lead to restlessness and dullness.

The Hindu religion, for instance, classifies food into three categories:

Sattvic, Rajasic, and Tamasic foods are derived from Sanskrit, an ancient Indian language.

Sattvic food refers to fresh, light, and pure foods such as fruits, nuts, dairy, and whole grains that promote clarity, peace, and balance.

Rajasic food refers to spicy, oily, and stimulating foods, such as coffee, tea, and fried foods, that increase passion and restlessness.

Tamasic food refers to stale, overly processed, or intoxicating foods such as alcohol and junk food, which can lead to laziness and negativity.

Many spiritual seekers prefer a sattvic diet because it helps maintain calmness, positivity, and mental clarity.

Fasting and Spiritual Awakening:

Fasting is an important practice in many religions, including Hinduism, Buddhism, Christianity, and Islam. It is believed that abstaining from food for a certain period purifies the body and mind, allowing a person to focus on spiritual growth. Fasting is not just about avoiding food; it also teaches self-discipline, patience, and gratitude.

For example, in Islam, fasting during Ramadan is a way to cleanse the soul and develop self-control. In Hinduism, fasting on specific days is thought to remove negative energies and improve spiritual awareness. Similarly, in Christianity, fasting is used to seek divine guidance and strengthen faith.

Mindful Eating and Gratitude:

Spirituality encourages mindfulness, and the concept extends to the way one eats. Eating mindfully means being fully present while consuming food, appreciating its taste, and recognising the effort that went into preparing it. When one eats with gratitude, one would develop a deeper connection with nature, the food, and the people who provide it.

Many traditions emphasise offering prayers before meals. This simple act transforms eating from a routine activity into a spiritual practice, reminding us to be thankful for what we have. It also helps us become more conscious of the impact of our food choices on our health and the environment.

Food is not just a physical necessity; it has a profound impact on our spiritual journey. By choosing pure foods, practicing fasting, and eating mindfully, we can enhance our overall well-being and deepen our connection with God. A conscious approach to food allows us to experience harmony, inner peace, and a greater appreciation for life. Hence, "When we combine the alchemy of food with meditation and spirituality, we transform eating into a mindful ritual that feeds both body and soul."



Flavours of Divinity

Soulful Bites: Nourishing Your Spirit, One Meal at a Time

Ever thought about how your plate affects your peace? Your relationship with food is more than just a means of survival—it's a gateway to spiritual growth. While we are more than our physical form, our body is the vessel that carries us through this life. Just like a high-performance car runs best on premium fuel, your body and soul thrive on high-quality nourishment.

Processed foods filled with sugar and artificial additives tend to have low vibrations, leaving you feeling sluggish and disconnected. On the other hand, whole, natural foods act like a tuning fork for your energy, helping you feel more grounded, present, and spiritually aligned. Ever noticed how a buttery croissant and a strong coffee might set your taste buds dancing but leave your mind jittery? That's food playing DJ with your emotions!

If you're on a journey of self-discovery, consider exploring your food habits. How you approach food mirrors how you approach life. If you often deprive yourself of joy, you may find yourself undernourishing your body as well. Many people "play it safe" with food all day, eating less than they need or skipping essential nutrients, only to end up bingeing at night. The truth is, our emotional patterns are reflected in our food choices.

Eating with Intention: A Recipe for Spiritual Growth

This article serves up two key takeaways: first, to spark your curiosity about your relationship with food and its impact on your spiritual journey; second, to provide practical strategies for making healthy, high-vibe eating a seamless part of your busy life.

Through my experience, I've noticed that most people know what they should eat but struggle with emotional roadblocks that lead them to low-quality, processed foods. Why? One word: **Feelings.**

The Tale of Amisha: Sweet Cravings and Spiritual Awakenings

Take Amisha (not her real name), for example. Committed to spiritual growth, she was working with a mentor who encouraged her to embrace her emotions. But there was a hitch—whenever uncomfortable feelings surfaced, she instinctively reached for sugar and processed carbs.

For years, she had struggled with her weight—not due to a lack of knowledge, but because she was using food as a numbing agent. Over time, she gently unpacked the deeper reasons behind her cravings. As she confronted long-ignored pain and frustration, she realized that what she truly needed wasn't sugar—but self-compassion, self-expression, and self-care. Today, Amisha's sugar cravings have subsided, her health has improved, and her spiritual path is unfolding in ways she never imagined.

Trust Your Gut (Literally!)

The nutrition world is packed with fad diets and conflicting advice. But here's the secret ingredient many plans miss: listening to your body instead of your head. Your body is a finely tuned instrument—if you pay attention, it will tell you exactly what it needs.

Start observing how you feel during and after meals. Do you feel light and energized or sluggish and bloated? While opinions on meat, dairy, and grains differ, your body gives you clear signals when something isn't working. Whole, single-ingredient foods from nature are always a great starting point because, let's be honest, Mother Nature knows best!



Meal Prep Magic: Making Healthy Eating a Breeze

Let's talk about the elephant in the kitchen: eating well does take effort. But don't worry, you don't have to quit your day job to make it work! Here are some game-changing strategies to simplify your meal planning:

1. **Declutter Your Kitchen:** Out with the old, in with the nourishing! Keep only essential tools within easy reach.
2. **Craft a Master Grocery List:** Organize it by meal categories (breakfast, lunch, dinner, snacks) and staple ingredients. This will save you time and sanity.
3. **Plan Ahead, Save Time:** Map out your weekly meals rather than making last-minute grocery runs every other day. A 45-minute planning session can save hours over the week.
4. **Make Meal Prep a Family Affair:** If possible, involve your partner or kids in food prep—it's a fun way to bond and save time!
5. **Keep It Simple & Smart: Mix up two types of meals:**
 - * **Complex cooking:** Flavor-packed dishes with multiple ingredients.
 - * **Simple cooking:** A well-seasoned protein, a healthy fat, and a complex carb. Example? Baked chicken with sweet potato and green beans drizzled with olive oil.
6. **Find Your Rhythm:** I make my grocery list on Thursday, shop on Friday, and cook early Sunday morning. Splitting up these tasks prevents burnout.
7. **Make Cooking Enjoyable:** Play music, listen to a podcast, or simply be mindful and present while preparing food. Cooking is an art—enjoy the process!
8. **Batch Cook Like a Pro:** Most fresh meals last 3-4 days in the fridge. Freeze half to enjoy later in the week and save yourself from daily cooking stress.

Small Bites, Big Changes

Transformation doesn't happen overnight. Rather than revamping your diet all at once, introduce changes gradually. Small, consistent shifts create lasting results.

Your plate is more than just a collection of ingredients—it's a reflection of your inner world. So why not fill it with foods that uplift your body, mind, and spirit? Bon appétit to your soul!

Tête-à-Tête

Q: What do you think are the current trends in the hotels and how do you see them shaping the future of Hospitality Industry?

A: Hotels are embracing AI-driven hyper-personalization, making stays more seamless with features like contactless check-ins and unified digital experiences. At the same time, sustainability and innovative culinary offerings are shaping the future of hospitality.

With a mobile-first approach becoming essential, tracking industry trends is more important than ever. Take "bleisure" travel, for example—hotels are evolving to cater to guests who blend work with leisure. Spaces are now designed to be both functional for business and inviting for relaxation, offering a more holistic travel and lifestyle experience. It's all about striking the perfect balance between productivity and comfort!

Q: In what ways do you believe food can connect with spirituality, and how has this concept influenced your personal or professional life?

A: I may not be directly involved in food and spirituality, but I truly believe that food has the power to bring people together and create moments of mindfulness. In my journey, this means focusing on authenticity and crafting experiences that leave a lasting impact—something that aligns perfectly with the rise of experiential travel. And when it comes to simple joys, nothing beats a good cup of chai. Over the years, my love for it has only deepened, and I genuinely believe it has a way of nourishing the soul.

Q: Can you share a brief overview of your journey in the hospitality industry and the key lessons you've learned along the way?

My journey in the hospitality industry started with Taj Hotels after graduating from IHM Hyderabad. Working with the Taj Group deeply instilled in me the essence of customer-centricity. At Taj, we weren't just employees—we were "agents of the customer", empowered to go above and beyond to create unforgettable experiences. This philosophy shaped my leadership approach, where I focus on empowering teams to craft unique moments and consistently exceed guest expectations.

As I moved on to leading consumer brands at HUL, ITC, and Raymond, I realized that customer-centricity isn't just a principle—it's the foundation of long-term success. These experiences taught me the importance of adaptability, strong execution, and an agile mindset. Speed to market matters, but what truly creates impact is building a business that is holistic, sustainable, and always centered around the customer.

At the heart of it all, one key lesson stands out—when you put the customer first, success follows.

Q: What advice would you like to give to current hospitality students who aspire to excel in the industry?

A: Embrace technology—AI, mobile platforms, and digital innovations—to enhance guest experiences with a personal touch. Stay adaptable, think on your feet, and let problem-solving become second nature. Keep learning, stay connected with industry trends, and never stop growing. Passion is important, but compassion is what truly sets you apart in the hospitality world.

Q: How has your connection with this college influenced your career, and what memories or experiences would you like to share with the current generation of students?

A: IHM Hyderabad played a pivotal role in shaping my passion for operations and customer service, giving me the strong foundation I needed to build my career. The focus on meticulous planning and seamless execution has been invaluable. My advice to aspiring professionals? Make the most of your learning environment, build meaningful networks, and always put the guest/customer experience first.

Looking back, here are some defining moments that propelled my career forward:

Leading Start-Ups—At ColorPlus and ITC's Wills Lifestyle, the challenge was to build something from the ground up—establishing operational norms, creating sustainable models, and driving profitable growth. By defining channel strategies and implementing SOPs for customer experience, we built a strong foundation for long-term success.

Managing Rapid Expansion—At Tata Teleservices, I took on the challenge of scaling a retail network—growing from a single pilot store to over 1,000 outlets in just 8 months. At HUL's Kwaliti Walls, I expanded the business from 20 to 450+ ice cream points, later managing multi-country operations. These experiences reinforced the importance of agility, structured execution, and an unwavering consumer focus.

Revitalizing Legacy Businesses—At Raymond, I led the transformation of "The Raymond Shop," growing it from 700+ stores to over 1,000, driving double-digit revenue growth, and launching a tailoring ecosystem through Centers of Excellence and online tailoring services.

Navigating the Pandemic—As CEO of Sephora India, I faced one of the biggest challenges of my career: leading the business through the impact of COVID-19. Charting a roadmap for sustainable and profitable growth required resilience, adaptability, and decisive leadership.

Building a Multi-Channel Beauty Business—At Reliance Retail's Tira Beauty, I had the incredible opportunity to create a cutting-edge, tech-enabled beauty retail business, redefining consumer experiences and setting new benchmarks in the industry.

Through every challenge, a customer-first mindset, executional excellence, innovative marketing, and an entrepreneurial approach have been my guiding principles. Staying agile, curious, and digitally adept has been key to mentoring teams and driving growth.

Looking ahead, I remain committed to creating impactful customer experiences and fostering businesses that stand the test of time.



Mohit Dhanjal
Chief Operating Officer
Metro Brands Limited
Alumnus - 1994

Tête-à-Tête

Q: What do you think are the current trends in the hotels and how do you see them shaping the future of Hospitality Industry?

A: With advancements in Artificial Intelligence and technology, the hospitality industry is embracing contactless services like voice-controlled room automation. Soon, robotic systems will streamline back-of-house operations, reducing the need for manual labor. However, in this era of automation, it's Hyper-Personalization that will truly make a difference—creating unique, memorable experiences that foster genuine connections and lasting customer loyalty.

Q: In what ways do you believe food can connect with spirituality, and how has this concept influenced your personal or professional life?

A: I firmly believe that you are what you eat. The food we consume has a profound impact on our mind and well-being. How can one attain inner peace and progress on a higher spiritual path when their sustenance comes from an act of violence—taking the life of another living being?

Embracing the practice of fasting once a week has been a transformative experience for me. It has deepened my spiritual journey, fostering clarity, mindfulness, and a stronger connection with my inner self.

Q: Can you share a brief overview of your journey in the hospitality industry and the key lessons you've learned along the way?

A: With a dynamic career spanning 30 years, I have had the privilege of working with renowned hotel chains such as The Leela Kempinski, Mumbai, The Taj Mahal Palace, Colaba, Mumbai, and Clarks Group of Hotels, Agra. My journey also led me into academia, where I contributed as a faculty member at SNR Sons College, Coimbatore, and Niraj International College, Hyderabad (affiliated with Waltham Forest College, UK).

Fuelled by my passion for training and development, I ventured into corporate training with EMMPOWER, Bangalore, equipping professionals with essential skills. As Assistant Manager - Training at KFC, Punjab, I played a key role in process training, ensuring operational excellence.

Currently, I serve as a network partner for leading training organizations, including Sabre Skilling, Workplace Catalysts, and Though Training, focusing on skill development for professionals in the retail and IT industries.

Throughout my career, I have embraced three fundamental principles:

Hard work has no substitute—it is the foundation of success.

Adaptability is key—staying relevant in an ever-evolving world is essential.

Continuous upskilling-growth comes from learning and evolving.

Q: What advice would you like to give to current hospitality students who aspire to excel in the industry?

A: Keep your ultimate goal in focus as you put in the effort to achieve it. Stay committed, embrace challenges, and let every step you take bring you closer to your vision. Hard work, consistency, and a clear sense of purpose will turn your aspirations into reality!

Q: How has your connection with this college influenced your career, and what memories or experiences would you like to share with the current generation of students?

A: IHMCT & AN, Hyderabad has been the foundation of my journey, shaping me into the person I am today. From being an under confident student to training over 10,000 professionals, this incredible institution has played a pivotal role in my growth.

None of this would have been possible without the unwavering support and encouragement of our dedicated faculty. Their guidance empowered me to step beyond my limitations and embrace new challenges.

To all current students—make the most of every opportunity, participate actively, and push beyond your comfort zone. Your time here is not just about gaining knowledge but about building character, confidence, and a future of endless possibilities.



Vaishali Butalia

Training Partner

Workplace Catalysts LLP

Alumna - 1994

Tête-à-Tête

Q: What do you think are the current trends in the hotels and how do you see them shaping the future of Hospitality Industry?

A: Although I've been away from the Hotels and Hospitality industry for 15 years now, I still observe it closely as a customer. Two major trends stand out to me:

Automation – Like every other industry, hospitality is embracing technology to enhance operations and elevate the guest experience. From AI-powered check-ins to smart room controls, automation is reshaping the way we interact with hotels.

Sustainability – More than ever, the industry recognizes its role in protecting the planet. From eco-friendly initiatives to sustainable sourcing, hotels are making conscious efforts to reduce their footprint and contribute to a greener future.

While hotels will always be around, the way we experience them is constantly evolving—and that's what makes this industry so dynamic and exciting!

Q: In what ways do you believe food can connect with spirituality, and how has this concept influenced your personal or professional life?

A: For most of us, an empty stomach makes it hard to focus on anything—let alone spirituality or deep emotions. But I truly believe that both our body and mind need care, nourishment, and balance. The way we eat directly impacts our physical and emotional well-being. Take Buddhist monks, for example—they show us that while food is essential for survival, a simple, mindful diet, like having just one meal a day, can still support a healthy and fulfilling life.

Q: Can you share a brief overview of your journey in the hospitality industry and the key lessons you've learned along the way?

A: I've been away from the hospitality industry for the past 15 years and currently serve as the Director of HR Operations – APAC at Hitachi Rail, Australia. However, hospitality has been a huge part of my journey—I spent 15 years working across housekeeping operations, hotel concierge, reservations, HR & training, and even as a Front Office lecturer at IHM Hyderabad. My last role in the industry was as Director of Human Resources for a tourism company in Dubai.

Over the years, I've realized that there's no magic formula for success. It takes clear goals, passion, and perseverance. Understanding your strengths and embracing continuous learning can truly make all the difference in achieving your dreams.

Q: What advice would you like to give to current hospitality students who aspire to excel in the industry?

A: The hospitality industry is truly unique—it has taught me invaluable people skills and given me the chance to explore diverse cultures from around the world. My advice? Dream big, set clear goals, and chase them with determination and perseverance. Understand your strengths, put in the effort, and work both hard and smart to turn your dreams into reality!

Q: How has your connection with this college influenced your career, and what memories or experiences would you like to share with the current generation of students?

A: I owe so much of my journey to my time at IHM Hyderabad—both as a student and later as a lecturer. Those years gave me not just an education but also incredible friendships, unforgettable memories, and the joy of learning in a vibrant, fun-filled environment. My career kicked off with the Taj Group of Hotels, where I spent three amazing years that shaped me both professionally and personally!



Tête-à-Tête

Q: What do you think are the current trends in the hotels and how do you see them shaping the future of Hospitality Industry?

A: Authentic experiences, when paired with well-crafted customer loyalty programs, create a powerful combination that enhances customer engagement. By offering unique and differentiated benefits tailored to loyal customers, businesses can foster deeper connections, encourage repeat patronage, and build long-term brand loyalty. These programs not only reward customer commitment but also elevate the overall experience, making every interaction more meaningful and memorable.

Q: In what ways do you believe food can connect with spirituality, and how has this concept influenced your personal or professional life?

A: I don't believe food has any inherent spiritual connection. While many cultures and traditions associate food with rituals, beliefs, and spiritual practices, at its core, food primarily serves as nourishment for the body. Its significance is shaped by personal perspectives, cultural contexts, and symbolic interpretations rather than any intrinsic spiritual essence.

Q: Can you share a brief overview of your journey in the hospitality industry and the key lessons you've learned along the way?

A: After gaining valuable experience in the hospitality industry, I transitioned to the corporate sector, where I spent a few years honing my professional skills. However, my passion for language and education led me to establish my own foreign language training academy, which I have been successfully running for the past 10 years, specializing in French language education.

Throughout this journey, I have learned several invaluable lessons. Discipline and attention to detail have proven to be the foundation of excellence, while cultivating the right attitude has been equally crucial in navigating challenges and achieving success. These principles have not only shaped my professional growth but have also become core values that I instill in my students.

Q: What advice would you like to give to current hospitality students who aspire to excel in the industry?

A: The course is meticulously designed to foster entrepreneurship, a path that is often underestimated or seen as unconventional. In today's dynamic world, success hinges on creativity, adaptability, and the ability to evolve with changing trends. By nurturing an entrepreneurial mindset, this program empowers individuals to break barriers, think innovatively, and seize opportunities that others might overlook.

Q: How has your connection with this college influenced your career, and what memories or experiences would you like to share with the current generation of students?

A: My passion for the French language stems from the enriching training I received at the institute. The immersive learning experience not only strengthened my linguistic skills but also deepened my appreciation for French culture, inspiring me to explore the language further with enthusiasm and dedication.



**Education is the
most Powerful weapon
which you can use
to Change the World**

- Nelson Mandela

Epicurean Essays

The Coffee Chronicles: Legends, Legacy, and Daily Rituals

- Marla A. Schultz

Interestingly, despite the "common" feel it has developed over the centuries, coffee has a controversial past religiously and politically. Tendrils



of steam curl the Cup from my favourite red mug, The words, "Caffe Latte" and cute artwork dots and scrolls decorate its sides. I wrap my fingers around the cup enjoying the warmth of this comforting, yet invigorating beverage. Sipping this hot drink and enjoying the quiet companionship of my husband virtually every morning are pleasurable habits I formed years ago, and I'm not alone in this cosy, daily indulgence. In the United States alone, over 150 million people, who comprise more than 50 per cent of the population over the age of 18, drink coffee daily.

Currently, when the word coffee is mentioned most people envision a robustly-brewed, luxurious specialty drink. Not that long ago, though, "canned coffees," such as Maxwell House, Hills Bros., and Folgers, were the brands of choice. Vintage ads featuring smiling housewives holding raised cups helped give coffee that homey, everyday quality. Ask someone born in America in the 1930s or 40s their view of coffee during the mid-1900s and, undoubtedly, it wasn't regarded as an exotic beverage worth \$4 to \$5 a cup. Instead, it was a common beverage savoured for its bold taste and "perky" properties.

Legends and History

Interestingly, despite the "common" feel it has developed over the centuries, coffee has a controversial past religiously and politically.



One of the legends surrounding the origins of coffee involves a 9th-century goat herder named Kaldi from Kaffa, which is located in present-day Ethiopia. While tending his flock, he noticed them frisking about and "dancing" after eating the wild coffee cherries. He tried the fruit himself, experienced the effects of the caffeine, and took the coffee cherries to a monk in a monastery nearby to share the benefits. Instead of trying the fruit, the monk threw the cherries into the fire to destroy them. The fire roasted their seeds, more commonly known today as beans, and created a delicious aroma. Quickly, the monk raked the coffee beans out of the fire, ground them, and added water, creating, supposedly, the first cup of coffee. After this discovery, legend has it that monks used coffee to help them stay awake during their prayer vigils.

Around 1100 A.D., Arabian traders brought coffee beans to their country, now called Yemen, and cultivated them. Although wine was forbidden by the Koran. The beverage created from boiling the beans in water- despite its stimulating effects- wasn't banned.

In the mid-1400s, the Ottoman Turks brought the beverage to Constantinople where spices were added to create a more exotic flavor. Within 20 years or so, coffee shops opened and became centres for political debates and exciting discussions.

In 1454 the Mufti of Aden, a ruler in Ethiopia, helped spread the popularity of coffee as far as Mecca.

Epicurean Essays

The Cultured Tale: A History of Milk Fermentation

- K Shlok, First Year

"Milk doesn't stay fresh for very long. So, before refrigerators were common, people came up with different ways to keep it from spoiling. The most popular method was fermentation, which also made the milk easier to digest and even improved its nutritional value.

For example, if you warm up milk, let it cool down a bit, and then mix in some good bacteria (called lactobacillus), it turns into yoghurt, also known as dahi in some places. If you then strain this yoghurt through a cloth to get rid of extra water, you get Greek yoghurt.

If you add a combination of lactobacteria, bacteria that make vinegar (acetic acid bacteria), and yeast to the milk and let it sit for a day, it becomes kefir. Kefir is bubbly and has a little bit of alcohol in it.

If you add lactobacillus and other bacteria to milk, along with an enzyme called rennet, you can make different kinds of cheese, like cheddar or parmesan.

Traditional buttermilk is made by taking the liquid that's left over after making butter or paneer (an Indian cheese) and letting it ferment with lactobacillus. Modern cultured buttermilk, on the other hand, is made by adding leuconostoc and Lactococcus bacteria to milk. So, it's not the same as the traditional kind.

Sour cream, which is often used in Mexican food, is made by taking milk, separating the

cream, and then adding lactobacteria to the cream.

If you take low-fat milk, add lactobacteria, and strain it until it gets thick, you get skyr, which is a high-protein, low-fat drink from Iceland.



Finally, if you take horse milk and add lactobacteria and yeast, you get kumis, a bubbly, alcoholic drink. It's said that drinking kumis helped Genghis Khan and his army conquer Asia, as it was their favourite beverage!"



Epicurean Essays

Flames, Spices, and Skewers: The Story of Kebabs

- K Shlok, First Year

Have you ever wondered about the connections between different foods? You might be fascinated to learn that the delicious Bihari kebabs, so well loved in



Pakistan, actually share a history with the legendary Galawati kebabs from Lucknow, India!

The story goes that kebab rose to prominence in the region of Bihar thanks to the influence of its ruler, Sheikh Shah Suri, way back in the mid-16th century. Then, during the tumultuous time of the 1947 partition, many Bihari Muslims made the journey to Pakistan, and they brought with them a precious piece of their culinary heritage: their beloved kebab recipe. This is how the Bihari kebab became a popular and cherished dish in Pakistan.

Some historians suggest that the very creation of the Galawati kebab in Lucknow was inspired by a specific craving! The ageing Nawab Asadud Dawla of Awadh, who had lost his teeth, longed for a flavourful meat dish. He wanted something so incredibly tender that he wouldn't need to chew it at all!

The real game-changer in the kebab world arrived with the introduction of the papaya. This fruit, which had travelled from South America to the Philippines with the Spanish,

eventually made its way to India. The secret lies in an enzyme called papain, found naturally in papaya. Papain works wonders to tenderize meat, breaking down its fibres and making it exceptionally soft. This is precisely what happened with the Galawati kebabs, transforming them into an unbelievably tender and succulent delight. It's this meltingly soft quality that gave them their name: Galawati kebab, derived from the Urdu word 'Galawat,' which vividly means 'to melt' or 'to dissolve.'

Years later, a talented cook named Haji Murad Ali, who



was known for having only one arm, took the Galawati kebab to even greater heights. He further refined the recipe for another Nawab, Wajadali Shah, perfecting its texture and flavour. Just as the Urdu language has a specific word, 'langra,' for someone who walks with a limp, there's also a term, 'Tunda,' for someone who is missing an arm. In a gesture of respect and admiration, these kebabs became known as Tunde ke kebab, honouring the culinary genius of the one-armed chef. And even to this day, the tradition continues: all the Galawati kebab makers in Lucknow pay homage to Haji Murad Ali by tucking one hand behind their backs while they skilfully prepare these iconic kebabs.

Book Review

The Magicians of Mazda

- Karishma Verma, Assistant Lecturer

Ashwin Sanghi's *Magicians of Mazda* is an enthralling addition to his Bharat series, known for weaving historical facts with fiction to create a gripping narrative. This book stands out not only for its intricate storytelling and well-researched backdrop but also for the profound knowledge it imparts about the Zoroastrian community and its rich cultural heritage.

The Intriguing Cover: Significance of the Lamassu

Right from the moment I picked up the book, the cover drew me in. Dominating the cover is the depiction of the Lamassu, a mythical creature with the body of a bull or lion, wings of an eagle, and a human head. In ancient Mesopotamian mythology, the Lamassu was seen as a protective deity, symbolizing power, wisdom, and protection.

Its presence on the cover is not merely decorative but deeply symbolic. The Lamassu serves as a gateway into the mystical and historical realms explored within the book, setting the stage for the ancient secrets and spiritual narratives that Sanghi masterfully unravels. It also ties into the Zoroastrian theme, reflecting the ancient Persian influence and adding an aura of mystery to the story.

Unveiling the Zoroastrian Legacy

One of the most remarkable aspects of *Magicians of Mazda* is the depth of insight it offers into the Zoroastrian community. As a reader, I was fascinated by the detailed depiction of their ancient customs, religious beliefs, and the symbolism behind their sacred fire, the Atash Behram. Sanghi masterfully presents the historical journey of the Zoroastrians, trying to escape religious persecution in Persia by Islamic invaders to their migration to India, where they found refuge and thrived.

The book sheds light on their philosophy of good thoughts, good words, and good deeds, which forms the cornerstone of Zoroastrian ethics. It also explores the community's profound influence on Indian culture and society, which I found both enlightening and captivating. Sanghi's meticulous research is evident as he seamlessly connects Zoroastrianism with various aspects of Indian history, enriching the narrative and making it an informative read.

Historical Connections and Cultural Intricacies

Magicians of Mazda is not merely a work of fiction; it is also a historical exploration. Sanghi delves into the Zoroastrian connection with Indian history, tracing the migration of Parsis to the Indian subcontinent and their integration into Indian society. The narrative draws fascinating links between Zoroastrianism and historical events, shedding light on lesser-known facts about the community's role in shaping India's socio-cultural landscape.

Additionally, the book explores the complexities surrounding the Baloch, Shia, and Sunni communities, effectively illustrating the interwoven fabric of history and religion in the Persian region. The political and religious tensions that have historically influenced these communities are depicted with sensitivity and depth, providing readers with a nuanced understanding of their struggles and coexistence.

Masterful Suspense and Storytelling

Sanghi's narrative style is gripping, with an exceptional ability to build suspense. From the very beginning, the plot unfolds with a sense of mystery surrounding the Hamza Dura and the Athravan Star, compelling readers to turn the pages eagerly. The transition from the prologue to the epilogue is particularly striking. The prologue sets a historical stage, creating intrigue, while the epilogue ties together the numerous threads of the story, delivering a conclusion that is as thought-provoking as it is unexpected.

The author's skilful storytelling is enhanced by his use of multiple timelines, seamlessly blending ancient history with modern-day events. This dual narrative keeps readers engaged while maintaining an element of suspense that resonates throughout the book.

A Blend of Fact and Fiction

Sanghi's signature style of blending historical facts with fiction is on full display in *Magicians of Mazda*. He takes historical events, religious beliefs, and cultural narratives, weaving them into a fictional tale that feels both authentic and thrilling. The depth of research is evident, and Sanghi's ability to present historical knowledge through engaging storytelling is commendable.

The book also ventures into speculative territory, exploring mystical elements tied to Zoroastrian beliefs, adding an air of magic and mystery to the narrative. This blend of myth and reality is handled with finesse, enhancing the book's appeal to readers who enjoy historical thrillers with a touch of the supernatural.

Conclusion: A Must-Read Historical Thriller

Magicians of Mazda is an exceptional read for those who appreciate historical fiction laced with mystery and suspense. The book is not just a gripping thriller but also a treasure trove of knowledge about the Zoroastrian community, their history, and their cultural impact on India.

This book left me with a deeper appreciation for the Zoroastrian legacy and a better understanding of the historical connections between various communities. Highly recommended for history buffs, mystery lovers, and anyone curious about the cultural tapestry of India and its ancient civilizations!



Travelogue

Raigad Fort: A Testament to Chhatrapati Shivaji Maharaj's Legacy

- Bhakti Durutkar, Final Year

I cherish the memories of my visit to Raigad Fort, nestled in the breathtaking Sahyadri mountain range of Maharashtra. As I stepped into this 17th-century fort, I felt a deep connection to the rich history and heritage of the Maratha Empire. The imposing stone walls and majestic gates left me awestruck.



To reach Raigad Fort, I took a train from Mumbai to Lonavala, and then hired a taxi to Pachad Village, which is the base village of the fort. From there, I took the ropeway to reach the fort. The ropeway ride offered a thrilling bird's-eye view of the fort and its surroundings. As I soared above the lush green forests, I felt a



rush of excitement and anticipation.

My journey to the fort was an adventure in itself. As I ascended to the fort, the cool breeze and lush green forests revitalized my senses. The stunning views of the surrounding landscape left me spellbound. I couldn't help but wonder about the countless battles and

events that had taken place within these walls.

As I explored the fort, I was struck by its impressive architectural marvels. The iconic Maha Darwaja, with its intricate carvings, left me spellbound. The Queen's Quarters, built with teak wood, showcased exceptional craftsmanship. The Jagdishwar Temple, with its unique blend of Hindu and Mughal styles, was a testament to the fort's cultural significance.

I spent hours wandering through the fort's attractions, soaking in its history and grandeur. The guided tour provided valuable insights into the fort's strategic importance and Shivaji Maharaj's vision. As I stood at the fort's edge, overlooking the Arabian Sea, I felt a sense of pride and connection to India's rich heritage.

As I walked through the fort, I came across a magnificent bronze statue of Chhatrapati Shivaji Maharaj, standing tall and proud. The



statue is a testament to the reverence and admiration that Shivaji Maharaj commands, even centuries after his time. I felt a sense of awe and respect as I stood before the statue, remembering the great king's bravery, strategic genius, and vision for a unified India.

Raigad Fort is more than just a historical monument—it's an immersive experience that transports you back in time. If you're a history buff, architecture enthusiast, or simply someone who appreciates nature's beauty, Raigad Fort is an unforgettable destination. As I reflect on my visit, I'm filled with a sense of wonder and awe, and I hope to return someday soon.

One of the most striking aspects of Raigad Fort is its strategic location. Perched atop a hill, the fort offers breathtaking views of the surrounding landscape. The fort's elevation and natural defenses made it a formidable stronghold, providing a secure base for Shivaji's military campaigns.

As I explored the fort, I noticed the intricate network of pathways, gates, and bastions. Each section of the fort seemed to have its own unique character, reflecting the ingenuity and craftsmanship of its builders. From the majestic Maha Darwaja to the humblest of guardhouses, every aspect of the fort seemed to whisper stories of the past.

Raigad Fort is a testament to the enduring legacy of Shivaji Maharaj and the Maratha Empire. As I stood within its walls, I felt a deep sense of connection to the brave warriors, skilled craftsmen, and visionary leaders who had shaped India's history. If you ever find yourself in Maharashtra, Raigad Fort is a destination you shouldn't miss.

Travelogue

Backpackers: Yuva Tourism Club of IHM Hyderabad



The Yuva Tourism Club of IHM Hyderabad, fondly known as The Backpackers, embarked on yet another incredible journey filled with adventure, exploration, and learning throughout the year 2024-2025. With a diverse range of activities and expeditions, the club proudly celebrates its achievements, thriving under the visionary leadership of its President, Mr. Shashank Shrivastava. His guidance and the unwavering enthusiasm of the club members have propelled The Backpackers to new heights, gaining recognition and adding more like-minded companions to its journey.

The year began with an auspicious start in July 2024, as the club participated in the prestigious UNESCO World Heritage Committee meeting in New Delhi. Themed “Mission Life – Travel for Life,” the event offered invaluable exposure to the workings of the World Heritage Committee, responsible for protecting and preserving cultural and natural heritage globally. Representing IHM Hyderabad, the students gained confidence and honed their skills while interacting with international experts.

In August, the club expanded its horizons by attending the Global Hospitality Expo at JW Marriott, Juhu. This enriching event connected the students with leading global hospitality universities and industry trends. A highlight of the expo was an interaction with Chef Allen Muller, Dean of the Culinary Arts Academy in Switzerland, who shared his expertise and conducted a captivating live cooking demonstration.

The same month, The Backpackers welcomed a fresh batch of members through an engaging orientation program that highlighted the club’s remarkable travel history. The new members embarked on their first educational trip to Rashtrapati Nilayam, Hyderabad’s Presidential Retreat. This visit provided a deep understanding of India’s democratic values and the President’s role in governance.

In September, the club played a pivotal role in hosting the National Competition for Budding Professionals and Budding Chefs, a hallmark event at IHM Hyderabad. Participants from across India were treated to a curated city tour showcasing Hyderabad’s iconic attractions,

including Hussain Sagar Lake, Hitec City, and the Secretariat, offering them a glimpse of the City of Pearls.

World Tourism Day on 27th September 2024 marked another milestone for the club. Celebrated under the theme “Tourism and Peace,” the club collaborated with the National Institute of Tourism and Hospitality Management (NITHM) in Hyderabad. The event fostered teamwork and emphasized sustainable tourism practices, creating a memorable experience for all involved.

October saw the club delve into Hyderabad’s rich history with an expedition to the recently renovated Bansilalpet Stepwell. The students explored ancient water conservation techniques and the cultural significance of this architectural marvel. Complementing this theme, the club visited Buddhavanam and Nagarjuna Sagar Dam, deepening their understanding of historical water management systems.

As the year drew to a close, The Backpackers commemorated Constitution Day with an in-house Mock Parliamentary Debate. The event allowed students to engage in discussions about democratic processes, legislative frameworks, and constitutional values, fostering a deeper appreciation for India’s governance system.

Before bidding farewell to 2024, the club ventured to Bhongir Fort and Swarnagiri Temple, ending the year with inspiration and spiritual blessings. These destinations provided moments of reflection and motivation, encouraging the members to aim higher in their future endeavours.

With an extraordinary year behind them, The Backpackers look forward to scaling even greater heights and continuing their journey of learning, exploration, and excellence in the year to come.

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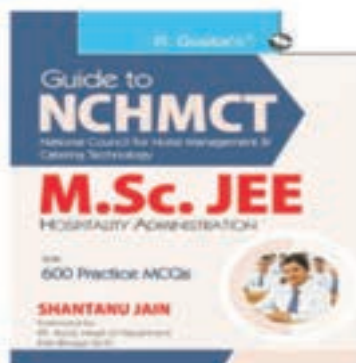
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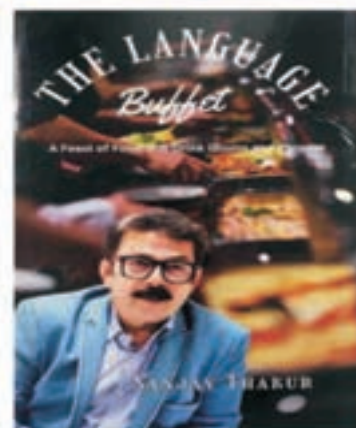
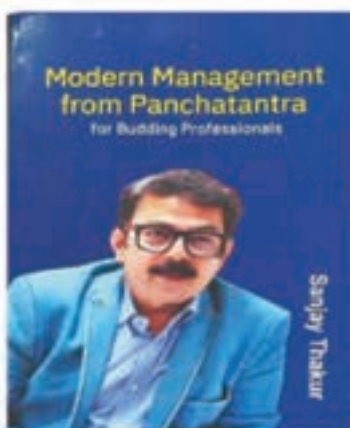
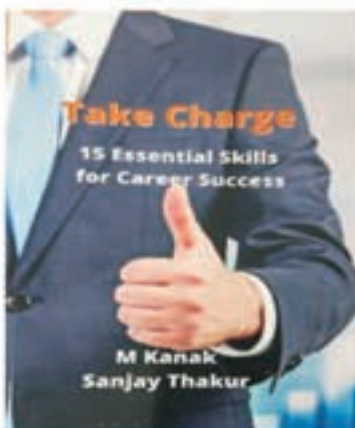
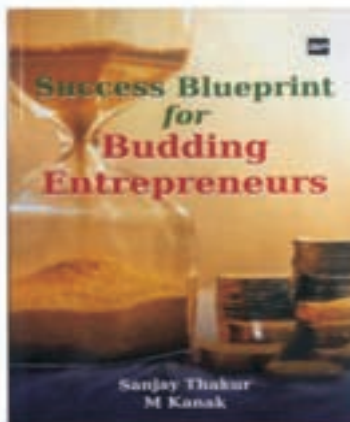
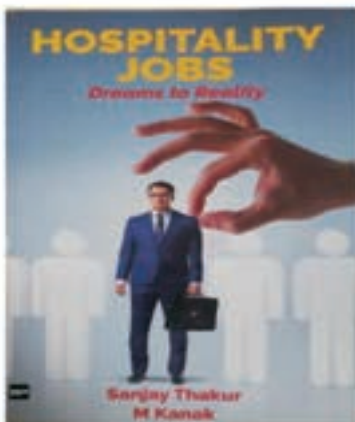
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2. Success Blueprint for Budding Entrepreneurs
3. Hi-Impact Communication
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5. The Language Buffet
6. Success Stories of Iconic Food Chains
7. Modern Management from Panchatantra for Budding Professionals





ANNUAL 'BUDDING' EVENTS, 2024

National Budding Professional Competition
and National Budding Chef Competition

23rd – 25th September, 2024



On the eve of **World Tourism Day**, the Institute of Hotel Management, Hyderabad successfully hosted the much-anticipated **the Annual Budding Events**, comprising of the **3rd National Budding Professional Competition** and the **2nd National Budding Chef Competition**, from September 23rd to 25th, 2024.



"Untying the garland" – a traditional IHM-HYD. style of declaring the event open!



Principal Mr. Sanjay K. Thakur lighting the lamp with the participants

21 Participants
56 Institutes

The event created a grand platform for young talent to showcase their skills, creativity, and innovation.



The Budding events saw a Balloon Release Ceremony by all the teams!

INSTITUTE OF HOTEL MANAGEMENT, BHUBANESWAR

INSTITUTE OF HOTEL MANAGEMENT, CHENNAI

INSTITUTE OF HOTEL MANAGEMENT, GANDHINAGAR

INSTITUTE OF HOTEL MANAGEMENT, GOA

INSTITUTE OF HOTEL MANAGEMENT, GURDASPUR

INSTITUTE OF HOTEL MANAGEMENT, HAJIPUR

INSTITUTE OF HOTEL MANAGEMENT, HYDERABAD

INSTITUTE OF HOTEL MANAGEMENT, KOVALAM

INSTITUTE OF HOTEL MANAGEMENT, MUMBAI

INSTITUTE OF HOTEL MANAGEMENT, PUSA



STATE INSTITUTE OF HOTEL MANAGEMENT, BALANGIR

STATE INSTITUTE OF HOTEL MANAGEMENT, DURGAPUR

STATE INSTITUTE OF HOTEL MANAGEMENT, JABALPUR

STATE INSTITUTE OF HOTEL MANAGEMENT, RAIPUR

INDIAN CULINARY INSTITUTE, TIRUPATI

SHIKSHA O' ANUSANDHAN UNIVERSITY, BHUBANESWAR

CHRIST UNIVERSITY, BANGALORE

INDIAN INSTITUTE OF HOTEL MANAGEMENT & CULINARY ARTS

REGENCY COLLEGE OF HOTEL MANAGEMENT

INSTITUTE OF HOTEL MANAGEMENT SHRI SHAKTI

CULINARY ACADEMY OF INDIA

HYDERABAD INSTITUTES

THE PARTICIPANTS

Budding Chef



Events

**INTERNATIONAL
SURPRISE BASKET
COMPETITION**

**BAKERY AND
PATISSERIE
COMPETITION**

**AUTHENTIC REGIONAL
INDIAN COOKERY
COMPETITION**

The competitions were thoughtfully designed to cover the comprehensive skill set necessary for an aspiring chef to establish a successful career. The budding chefs had the opportunity to refine their abilities, creativity discipline required in a professional kitchen. These experiences also provided valuable exposure to real-world industry standards, helping them understand the expectations.



THE BUDDING PROFESSIONAL PARTICIPANTS





CULINARY CREATIONS BY THE BUDDING CHEFS!





VIAN D'SOUZA
(IHM Goa)

MR. BUDDING PROFESSIONAL



KHARNIKA K.R.
(IHM Chennai)

MS. BUDDING PROFESSIONAL



IHM-HYDERABAD CONGRATULATES IHMs GOA, CHENNAI, MUMBAI & PUSA !



SHREEYA MADAN
(IHM PUSA) — Runner Up

MS. BUDDING PROFESSIONAL



AYUSHMAN KUNDU
(IHM MUMBAI) — Runner Up

MR. BUDDING PROFESSIONAL

IHM-HYDERABAD CONGRATULATES IHMs GOA, CHENNAI, MUMBAI & PUSA !





BUDDING CHEF

WINNERS AND RUNNERS-UP

INTERNATIONAL BASKET COOKERY

Winner - **IHM PUSA**

1st runner up - **IHM MUMBAI**

2nd runner up - **IHM BHUBANESWAR**



BAKERY & PATISSERIE

Winner - **IHM MUMBAI**

1st runner up - **SIHM BALANGIR**

2nd runner up - **IHM GURDASPUR**

INDIAN COOKERY

Winner - **IHM RAIPUR**

1st runner up - **ICI TIRUPATI**

2nd runner up - **IHM KOVALAM**



OPINION

A wonderful learning & networking event for all the participants. Trained us to become future GMs, every event was carefully curated to test all the aspects of each individual for them to become a PROFESSIONAL in the industry. It was like a test for ourselves to know where we stand and where we can improve in the industry. Everything was amazingly organized!



- Team IHM Chennai



- Team IHM Goa

Students got to learn a great deal. The event helped them to showcase their skills and also understand from other participants.

They gained the experience of Hyderabad and also connect with professionals and student community of IHM Hyderabad

“



It was such a great experience that I have personally received. Thanks to the entire team of IHM HYDERABAD for making the lifetime experience for each and all of us.



It was such a great experience that we have personally received from the Budding Events. Thanks to the entire team of IHM HYDERABAD for giving a lifetime learning experience !

- Team ICI Tirupati



Budding event 2024 was a very good opportunity to learn many new skills, techniques, and also theoretically



It was an amazing social extravaganza for students across India. On our way back today, we were still discussing how just 3 days were filled with exciting competitions engaging everybody into some amazing activities which we will remember for long! Thank you team IHM HYDERABAD for the amazing hospitality and smooth proceedings

- Team IHM PUSA



”

I have gathered uncountable memory and experiences and got to learn a lot. Thank you!



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ILLUSTRIOUS ALUMNI

An esteemed alumnus of IHM Hyderabad, Dr. Narendra Kumar Valaboju brings over 35 years of diverse experience in the hospitality and education sectors. As the Founder of EDU iQ Global Services, he currently serves as a Training Consultant for Greenpark Hotels & Resorts, Hyderabad, shaping the future of aspiring hospitality professionals.



Dr V. Narendra Kumar
Class of 1988

Driven by his passion for academia, Dr. Valaboju earned his Doctorate from JNTU Hyderabad in Management Science, focusing on Human Resource Management Practices in Five-Star Hotels in Hyderabad: An Empirical Study. He also holds an MBA in Human Resource and Organizational Development from the prestigious Institute of Public Enterprise, Hyderabad. Furthering his dedication to education, he became a Certified Career Counsellor through the University of California Extension, USA.

Throughout his career, Dr. Valaboju has played a pivotal role in mentoring and training hotel management students, serving as Principal at renowned institutions such as:

- Dr. YSR National Institute of Tourism and Hospitality Management
- Shri Shakti College of Hotel Management
- Regency College of Hotel Management, Osmania University

His contributions extend beyond hospitality education, as he has also trained healthcare staff in essential soft skills for home care services.

As Head of Learning & Development at Greenpark Hotels & Resorts, Dr. Valaboju has nurtured numerous Management Trainees, guiding them into leadership roles in prestigious hotels. His expertise includes:

- ✓ Developing Standard Operating Procedures (SOPs) for hotel operations
- ✓ Identifying top talent from hospitality institutes
- ✓ Implementing employee training and skill development programs
- ✓ Aligning manpower strategies for optimal hotel operations

Dr. Valaboju's professional journey began as a Demi Chef de Partie at Hotel Bhaskara Palace Ashok, Hyderabad, followed by his role as First Cook with Carnival Cruise Lines, Miami. His exposure to both Indian and international hospitality has given him deep insights into culinary excellence and operational efficiency.

Beyond training and education, his research contributions include seven research articles published in reputed academic journals. As a certified international career counsellor, he continues to guide students and professionals in pursuing higher education and global career opportunities through his consultancy at EDU iQ Global Services.

With an unwavering commitment to learning, development, and mentorship, Dr. Narendra Kumar Valaboju remains a driving force in the hospitality and education sectors, shaping future industry leaders with his expertise and vision.



A seasoned hotelier and dynamic leader, Atul Bhalla currently serves as the Vice President – Operations (West & North), ITC Hotels. An alumnus of IHM Hyderabad (1986-1989), he embarked on his hospitality journey with The Oberoi Krishna and has since built an illustrious career spanning India, the Middle East, and China.



Atul Bhalla
Class of 1989

With extensive experience in hotel operations and food & beverage management, Atul Bhalla has held key leadership roles, including:

- Vice President Operations (West & North), ITC Hotels
- Area Manager – West & East, ITC Hotels
- Area Manager – East & Cluster GM, ITC Complex, Kolkata
- General Manager, ITC Windsor
- Hotel Manager, ITC Maurya & ITC Grand Chola
- EAM – F&B, ITC Maratha & ITC Windsor
- F&B Manager, Westin Shanghai & ITC Kakatiya
- Various managerial roles with Holiday Inn, Al Habtoor Group Dubai, IHCL, and The Oberoi Hotels

A true hotelier at heart, Atul Bhalla is known for his strategic vision, operational expertise, and commitment to excellence. His approach is defined by attitude, discipline, and setting high standards—both for himself and his teams. His philosophy, inspired by Paulo Coelho, is:

"When you want something, all the universe conspires in helping you achieve it."

Outside of work, he is an avid golfer, offbeat traveler, and driving enthusiast. He cherishes time with his family—wife Kangan and daughter Simar.

With his unwavering passion for the hospitality industry, Atul Bhalla continues to shape the future of luxury hospitality at ITC Hotels.



Amrapali Acharya embodies the spirit of transformation and adaptability. A dynamic entrepreneur, she is the founding partner of Prati Consulting, an IT services company that collaborates with leading firms in India and across the globe. While her



Amrapali Acharya
Class of 1991

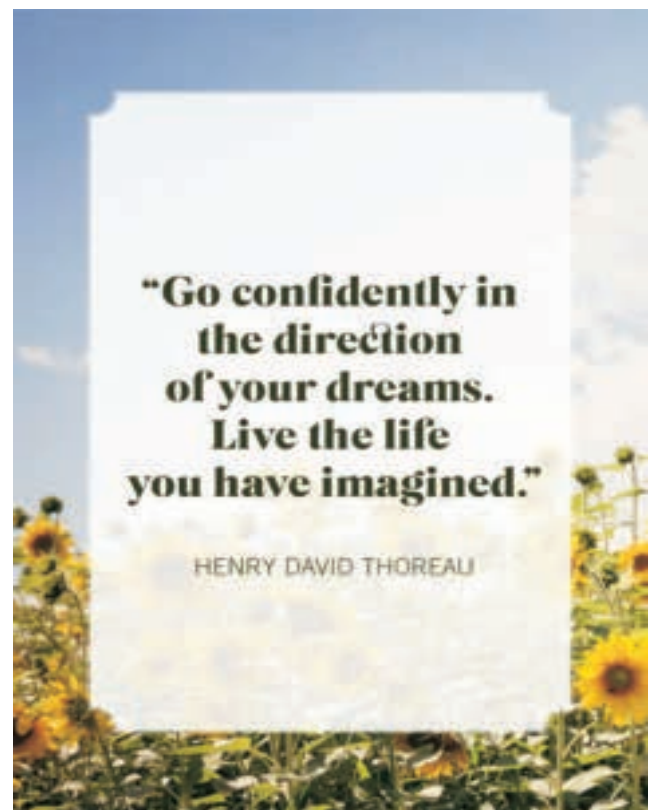
career has flourished in the tech industry, it was her foundation in hotel management that honed the skills that set her apart—client relationship management, effective communication, and visionary leadership.

Her professional journey is a testament to fearless reinvention. Amrapali began her career in hospitality, excelling in the fast-paced world of hotels before stepping into academics as a Principal at reputed hotel management institutions. Leading teams and shaping young minds gave her an in-depth understanding of people and organizational dynamics. But it was in 2009 that she took her boldest step—leaving a secure position in a leading IT company to

follow her passion for fostering startups. Armed with business acumen and an unwavering service-first mindset, she helped emerging companies navigate the complexities of growth and client engagement, proving that hospitality's core values are just as relevant in the tech world.

Beyond business, Amrapali is deeply committed to empowering women in technology. As a mentor at "Girls in Tech", she actively champions women's entrepreneurship and skill development, guiding aspiring professionals to break barriers in the industry. Her impact extends beyond mentorship—she is also a certified NLP Master Coach, helping individuals unlock their full potential by overcoming limiting beliefs and strengthening their leadership, communication, and goal-setting abilities.

Her journey—from the world of hospitality to becoming a trailblazer in IT—reflects resilience, adaptability, and an unyielding passion for service excellence. Amrapali Acharya is more than an entrepreneur; she is a role model for professionals navigating career transitions and an inspiration for women striving to make their mark in the technology space.



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PLACEMENT DRIVES

Oberoi Hotels



The Oberoi Group is one of India's most prestigious luxury hotel chains, renowned for its world-class hospitality, opulent accommodations, and impeccable service. Founded in 1934 by Rai Bahadur Mohan Singh Oberoi, the brand has set global benchmarks in the hospitality industry with its signature blend of elegance and personalized attention.

With a strong presence in India and internationally, Oberoi Hotels and Resorts are known for their breathtaking locations, exquisite architecture, and an unwavering commitment to guest satisfaction. Each property, whether nestled in the bustling heart of a city or perched amidst serene landscapes, reflects a deep-rooted philosophy of luxury and exclusivity.

Oberoi's properties such as The Oberoi Udaivilas in Udaipur, The Oberoi Amarvilas in Agra, and The Oberoi, Mumbai, have received numerous accolades for their exceptional hospitality and stunning aesthetics. These hotels are often ranked among the best in the world, offering experiences ranging from heritage stays to ultra-modern urban luxury.

Beyond accommodations, The Oberoi Group has made a mark with its world-class restaurants, rejuvenating spas, and curated guest experiences that showcase local culture and traditions. Their legendary service, driven by the

philosophy of "guest first," ensures that every visitor leaves with unforgettable memories.

With sustainability, innovation, and excellence at its core, Oberoi Hotels continues to redefine luxury hospitality, making it a preferred choice for discerning travelers worldwide.

Taj Hotels



Taj Hotels, a name synonymous with luxury and heritage, is one of India's most prestigious hospitality brands. Established in 1903 by Jamsetji Tata, the Taj Mahal Palace in Mumbai was the first hotel under this iconic brand. Over the decades, Taj has expanded across India and the world, blending Indian tradition with global excellence.

With properties ranging from grand palaces to modern business hotels and serene beach resorts, Taj Hotels offer unmatched luxury and warm Indian hospitality. Each hotel carries a unique character—whether it's the opulent Taj Lake Palace in Udaipur, the regal Rambagh Palace in Jaipur, or the contemporary Taj Dubai.

Taj is not just about luxury but also about rich culinary experiences, impeccable service, and a commitment to sustainability. The brand has pioneered several initiatives, including environmental conservation and local community engagement. Moreover, its palace hotels preserve India's royal heritage, giving guests an opportunity to experience history firsthand.

With over a century of excellence, Taj Hotels continues to set benchmarks in hospitality, making every guest's stay a memorable affair. Whether for leisure or business, Taj remains a preferred choice for those who seek an extraordinary experience.

ITC Hotels



ITC Hotels, one of India's premier luxury hospitality chains, is renowned for blending indigenous experiences with global standards of service. A part of the ITC Limited conglomerate, the hotel group began its journey in 1975 and has since grown into one of the largest hotel chains in the country, with properties spanning across major cities and scenic destinations.

What sets ITC Hotels apart is its unique philosophy of "Responsible Luxury"—a commitment to sustainability without compromising on comfort or elegance. From LEED Platinum-certified buildings to eco-conscious initiatives in water and energy conservation, ITC Hotels lead the way in green hospitality. Their dedication to preserving local culture is also evident in architecture, décor, and cuisine, offering guests a truly immersive experience.

Each brand under ITC Hotels caters to a different segment. The opulent ITC Luxury Collection hotels showcase regal grandeur and personalized service, while Welcomhotel offers upscale comfort with a contemporary touch. Fortune Hotels provide quality business and leisure stays, and WelcomHeritage promotes India's heritage properties and palaces.

In culinary excellence too, ITC Hotels have set benchmarks. Flagship restaurants like Bukhara, Dum Pukht, and Royal Vega are celebrated for their authentic and refined Indian cuisine, consistently winning accolades both nationally and internationally.

Marriott Hotels



From eco-friendly initiatives to warm Indian hospitality, ITC Hotels exemplify a unique balance of tradition, luxury, and sustainability—making every stay a memorable journey.

Marriott Hotels, a flagship brand of Marriott International, is renowned for its commitment to luxury, innovation, and world-class hospitality. Founded in 1927 by J. Willard and Alice Marriott as a small root beer stand in Washington, D.C., the company has evolved into one of the largest hotel chains globally, with over 8,500 properties in more than 130 countries.

Marriott Hotels cater to both business and leisure travelers, offering elegant accommodations, state-of-the-art amenities, and exceptional service. The brand is known for its signature hospitality experiences, such as the Marriott Bonvoy loyalty program, which provides exclusive benefits and personalized services to guests. Whether it's the opulent suites, cutting-edge conference facilities, or exquisite dining options, Marriott Hotels maintain a high standard of comfort and sophistication.

With a strong commitment to sustainability, Marriott Hotels have implemented eco-friendly initiatives, including energy-efficient designs, waste reduction programs, and responsible sourcing of ingredients in their restaurants. Their dedication to social responsibility is reflected in community engagement and diversity-focused programs.

From iconic city hotels to serene resort destinations, Marriott continues to set benchmarks in the hospitality industry, ensuring that every guest enjoys an unforgettable stay.

The Park Hotels



The Park Hotels, a flagship brand under the Apeejay Surrendra Group, is a collection of luxury boutique hotels known for their bold design, vibrant ambience, and cutting-edge hospitality. Established in 1967 with its first property in Kolkata, The Park redefined the Indian hospitality scene by bringing a refreshing modern sensibility to traditional luxury.

Strategically located in major Indian cities like Hyderabad, Chennai, New Delhi, Bangalore, and Goa, each hotel in The Park portfolio is uniquely designed to reflect the spirit and culture of its location. The properties are architectural marvels that often double as hubs for art, fashion, music, and culinary innovation. The Park Hyderabad, for instance, is an iconic lakeside retreat that blends organic architecture with modern glamour, while The Park Calangute Goa offers a more relaxed, beach-inspired luxury experience.

What truly sets The Park apart is its strong focus on contemporary lifestyle experiences. The hotels host eclectic events, from fashion shows to music festivals, and are known for their trendy in-house dining and nightlife venues like Aqua, Pasha, and Kismet. Their signature luxury is both experiential and immersive, making them a favorite for millennials and global travelers seeking more than just a stay.

The Park Hotels have also been recognized for their sustainability efforts and commitment to responsible

tourism, embracing green practices across operations without compromising on guest experience. Whether it's business, leisure, or celebration, The Park continues to stand as a bold and stylish landmark in India's luxury hospitality landscape.

IHG Hotels



InterContinental Hotels Group (IHG) is one of the world's leading hospitality companies, with a diverse portfolio of brands that cater to travelers of all kinds. With a presence in over 100 countries, IHG operates more than 6,000 hotels under renowned brands such as InterContinental, Crowne Plaza, Holiday Inn, Hotel Indigo, Regent, Six Senses, and Kimpton.

IHG's journey began with the InterContinental brand, founded in 1946 by Pan American Airways. Over the decades, the company expanded, acquiring and developing brands that offer luxury, upscale, and mid-range hospitality experiences. Today, IHG is recognized for its commitment to quality service, innovative guest experiences, and sustainability.

IHG's portfolio caters to different travel preferences:

- **Luxury & Lifestyle** – Includes InterContinental, Six Senses, Regent, and Kimpton, offering high-end experiences with personalized services and iconic destinations.
- **Premium & Upscale** – Features Crowne Plaza, Voco, and Hotel Indigo, known for modern elegance and unique local experiences.
- **Essentials & Extended Stay** – Brands like Holiday Inn, Holiday Inn Express, Staybridge Suites, and Candlewood Suites provide comfort and reliability for business and leisure travelers.

IHG prioritizes sustainable hospitality through its "Journey to Tomorrow" initiative, aiming to reduce carbon footprints, support local communities, and promote responsible tourism. Additionally, the IHG One Rewards program enhances guest loyalty, offering exclusive benefits and personalized stays.

With its strong heritage, innovative approach, and dedication to guest satisfaction, IHG Hotels & Resorts continues to redefine global hospitality, making every stay memorable.

Radisson Hotels



Radisson Hotels is a renowned name in the global hospitality industry, known for its exceptional service, contemporary design, and commitment to guest satisfaction. Established in 1909 with the opening of its first hotel in Minneapolis, Minnesota, Radisson has evolved into one of the most recognized hotel brands worldwide. It operates under the umbrella of the Radisson Hotel Group, which manages a diverse portfolio of brands catering to a variety of travelers, including Radisson Blu, Radisson RED, Park Plaza, Park Inn by Radisson, and Radisson Collection.

With properties in major cities, airports, and key leisure destinations across the globe, Radisson Hotels offer a consistent experience marked by comfort, elegance, and thoughtful amenities. Each property is designed to reflect local culture while maintaining the high standards that the brand is known for. Whether it's a business trip, a romantic getaway, or a family vacation, Radisson's commitment to "Yes I Can!" service philosophy ensures that every guest feels valued and well taken care of.

Radisson Hotels also emphasize sustainability and responsible hospitality through their global initiative, Radisson Hotel Group Responsible Business, focusing on reducing environmental impact, supporting local communities, and upholding ethical business practices.

With over a century of hospitality legacy and a forward-looking approach, Radisson continues to set benchmarks in the industry, blending tradition with innovation to deliver memorable experiences for travelers around the world.

Greenpark Hotels



Greenpark Hotels and Resorts Limited, established in 1991, is a prominent hospitality brand in South India, renowned for seamlessly blending the efficiency of chain hotels with the personalized touch of boutique establishments. With a portfolio encompassing eight hotels and over 1,200 keys across five cities, Greenpark has consistently prioritized guest satisfaction through warm, attentive service and a commitment to contemporary Indian design.

The group's journey began with its flagship property in Hyderabad's Begumpet area, which set the foundation for its distinctive hospitality approach. Over the years, Greenpark expanded its presence to cities like Bengaluru, Chennai, and Visakhapatnam, offering centrally located hotels that cater to both business and leisure travelers.

In 2023, Greenpark marked a significant milestone by acquiring Fairfield by Marriott Chennai OMR and Four Points by Sheraton Ahmedabad. This strategic

move not only expanded the group's footprint into western India but also initiated its collaboration with Marriott Hotels and Resorts. These acquisitions added 210 keys to Greenpark's existing portfolio, reinforcing its position in the upscale hospitality segment.

Beyond accommodations, Greenpark has diversified its offerings through associate companies such as Greenpark Hospitality Services (GPHS), which provides institutional catering and integrated facilities management services, and Indus Projects, a specialty construction and infrastructure contracting company. With a focus on strategic expansion and a commitment to its foundational values, Greenpark Hotels and Resorts Limited continues to enhance its presence in India's hospitality landscape, delivering distinctive and enriching experiences to its guests.

Sterling Resorts



Sterling Holiday Resorts Limited, established in 1986 and headquartered in Chennai, India, is a prominent player in the country's hospitality sector. The company operates over 60 resorts, hotels, and retreats across 51 unique destinations, offering a diverse range of experiences including leisure stays, meetings and conferences (MICE), destination weddings, reunions, picnics, and group travel.

Sterling's portfolio spans various themes such as hill stations, beaches, jungles, waterfronts, adventure spots, heritage sites, and pilgrimage centers. Notable destinations include Alleppey, Darjeeling, Goa, Manali, Munnar, Ooty, and Udaipur. The company also manages eco-adventure retreats under the Nature Trails brand in Maharashtra, located in Durshet, Kundalika, and Sajan.

In recent years, Sterling has pursued an aggressive expansion strategy. In August 2022, the company announced plans to double its room inventory to 5,000 within three years, targeting new locations such as Pench in Madhya Pradesh, Igatpuri in Maharashtra, Tiruvannamalai in Tamil Nadu, and Karwar in Karnataka. This expansion includes both new properties and the enhancement of existing ones. By August 2024, Sterling had launched its 50th resort, Sterling Marbella Dehradun, marking a significant milestone in its growth trajectory.

Sodexo



Sodexo is a multinational company specializing in food services and facility management, dedicated to enhancing the quality of life for individuals across various sectors. Founded in 1966 in France by Pierre Bellon, Sodexo has grown into one of the world's leading service providers, operating in over 50 countries.

The company offers a wide range of services, including corporate catering, hospital and school meal programs, facilities management, and employee benefits solutions. Sodexo's commitment to sustainability and innovation sets it apart, ensuring efficient operations while minimizing environmental impact. Their focus on employee well-being, diversity, and corporate responsibility has earned them global recognition.

In India, Sodexo has a significant presence, providing integrated facility management and food services to corporate offices, hospitals, schools, and manufacturing units. Their meal passes and digital benefits solutions have also gained popularity among businesses looking to enhance employee satisfaction and productivity.

With a mission to improve daily life experiences, Sodexo continues to evolve, adapting to modern needs while upholding its core values of service spirit, teamwork, and progress.

Accor Group



Accor is a French multinational hospitality company and one of the world's largest hotel operators, with a presence in over 110 countries and a portfolio of more than 5,500 properties. Established in 1967, Accor has grown into a powerhouse in the hospitality industry, offering a diverse range of brands that cater to luxury, premium, midscale, and economy segments.

Accor's portfolio includes iconic brands such as Raffles, Fairmont, Sofitel, Pullman, MGallery, Novotel, Mercure, Ibis, and many more. The company ensures that every type of traveler, from budget-conscious guests to luxury seekers, finds a suitable stay experience.

Accor has been at the forefront of hospitality innovation, embracing digital transformation, loyalty programs, and AI-driven services to enhance guest experiences. Their ALL – Accor Live Limitless program offers exclusive benefits, rewards, and unique experiences to its members. Additionally, Accor is committed to sustainable tourism, actively working on reducing its carbon footprint, eliminating single-use plastics, and supporting eco-friendly initiatives through its Planet 21 program.

With continuous expansion into new markets and investment in lifestyle hospitality, Accor remains a key player in shaping the future of global hospitality. Through strategic partnerships, acquisitions, and brand diversification, the group continues to redefine modern travel experiences.

From luxury resorts to affordable stays, Accor has cemented its reputation as a leader in innovation, service, and sustainability, making it a preferred choice for travelers worldwide.

Alcon Victor Group



Established in 1971 by the late Mr. Victor M. Albuquerque, the Alcon Victor Group has evolved into a prominent conglomerate based in Goa, India, with diversified interests spanning hospitality, real estate, and healthcare sectors.

Mr. Albuquerque began his career as an Assistant Engineer in Goa's Public Works Department in 1966. After six years, he co-founded the construction firm ALCON, which marked the group's initial foray into the construction industry. Demonstrating a relentless dedication to innovation, he later expanded the group's operations into hospitality, healthcare, and social services, thereby laying a strong foundation for the conglomerate's diverse ventures.

The group's hospitality segment operates under Alcon Resort Holdings Private Limited (ARHPL), established in 1988. ARHPL manages multiple beach resorts and hotels in Goa, including notable properties such as Radisson Blu Resort Goa, Novotel Goa Dona Sylvia Resort, and Devaaya Ayurveda and Nature Cure Centre. These establishments are strategically located in popular tourist destinations, offering amenities like business centers, gourmet restaurants, conference halls, spas, and swimming pools. The favorable locations and comprehensive facilities have contributed to healthy occupancy rates and operating margins.

Following Mr. Albuquerque's passing, his wife, Ms. Sylvia Albuquerque, assumed leadership of the group. With over two decades of experience within the organization, she oversees legal and administrative functions, ensuring the group's continued adherence to its founding principles. She is supported by their

sons, Mr. Vinay Albuquerque, who manages the marketing division, and Mr. Varun Albuquerque, responsible for other operational aspects of the group.

The Alcon Victor Group is recognized for fostering a supportive work environment that emphasizes skill development and work-life balance. Employee reviews highlight the company's commitment to professional growth, with opportunities for learning and collaboration across various departments. However, areas such as promotions, salary benefits, and job security have been identified as needing improvement, indicating the group's ongoing efforts to enhance employee satisfaction.

The Alcon Victor Group's journey from a modest construction firm to a diversified conglomerate exemplifies its commitment to excellence and innovation. Through strategic expansions into hospitality and healthcare, the group has significantly contributed to Goa's socio-economic landscape, honoring the visionary legacy of its founder, Mr. Victor M. Albuquerque.

Hilton Hotels



Hilton Hotels & Resorts is one of the most renowned names in the global hospitality industry, synonymous with luxury, comfort, and innovation. Founded in 1919 by Conrad Hilton, the brand has grown from a single hotel in Cisco, Texas, to a vast network of over 7,000 properties spanning across 123 countries.

Hilton has been a pioneer in shaping the modern hotel experience. It was the first to introduce air-conditioned hotel lobbies, in-room televisions, and a centralized reservations system. In 1959, Hilton revolutionized the industry with the launch of the first-ever airport hotel, Hilton San Francisco Airport, catering to business and transit travelers.

The Hilton brand operates under multiple sub-brands, catering to different segments of travelers. From the luxurious Waldorf Astoria and Conrad Hotels & Resorts to the business-oriented Hilton Garden Inn and budget-friendly Tru by Hilton, the brand offers a diverse range of accommodations. The flagship Hilton Hotels & Resorts remains at the core of its portfolio, delivering premium hospitality experiences worldwide.

Hilton has been at the forefront of sustainability initiatives with its Travel with Purpose program, aiming to cut environmental impact in half by 2030. The brand has also embraced digital transformation, introducing Digital Key, allowing guests to access their rooms via a mobile app, enhancing convenience and safety.

With its philosophy of "Hospitality from the Heart," Hilton has built a reputation for warm, personalized service. Its Hilton Honors loyalty program rewards frequent travelers with exclusive perks, making stays even more enjoyable.

From business trips to leisure vacations, Hilton Hotels continues to set benchmarks in hospitality, offering world-class service, innovation, and memorable experiences to guests across the globe.

Trance Hotels



Trance Hotels & Resorts, established in 2015 by the father-son duo Veer Vijay Singh and Suryaveer Singh, has rapidly emerged as a distinguished name in the Indian hospitality sector. Headquartered in Hyderabad, Telangana, the brand seamlessly blends traditional hospitality with contemporary luxury, catering to the nuanced preferences of the modern traveler.

Veer Vijay Singh, serving as the Managing Director and CEO, brings over four decades of global hospitality experience to the table. His visionary leadership is complemented by Executive Director Suryaveer Singh, ensuring that Trance Hotels remains at the forefront of innovative hospitality solutions.

Trance Hotels has strategically positioned its properties across India's diverse landscapes:

- Hyderabad: Catering to business professionals in the city's bustling tech hubs.
- Goa: Offering serene retreats amidst the state's picturesque beaches.
- Rajasthan: Immersing guests in the region's rich historical and cultural tapestry.
- Delhi: Providing urban luxury in the nation's vibrant capital.

Each property is meticulously designed to reflect its locale, ensuring guests receive authentic and memorable experiences.

Demonstrating robust financial health, Trance International Hotels and Resorts Private Limited reported a remarkable 171.65% increase in revenue for the fiscal year ending March 31, 2023. This surge underscores the brand's growing prominence and successful market strategies.

The name "Trance" embodies a state of heightened pleasure and deep satisfaction, which is the cornerstone of the brand's service philosophy. Guests are invited to experience a sublime retreat from the ordinary, where luxury and business blend seamlessly.

In essence, Trance Hotels & Resorts stands as a testament to modern hospitality, offering unparalleled experiences that resonate with both business and leisure travelers across India.

Avolta



Avolta AG, formerly known as Dufry AG, is a leading global travel retailer headquartered in Basel, Switzerland. The company specializes in operating duty-free and duty-paid shops across various travel environments, including airports, cruise lines, seaports, railway stations, and tourist destinations. As of 2023, Avolta manages over 5,100 outlets in more than 1,000 locations worldwide, spanning 73 countries and employing approximately 76,000 people.

Founded in 1865 under the name Weitnauer, the company initially operated as a retail store in Switzerland. In 1948, it ventured into the duty-free wholesale business and opened its first duty-free retail shop in Paris in 1952. The company rebranded to Dufry in 2003, focusing on travel retail as its core business. Over the years, Dufry expanded through significant acquisitions, including the purchase of The Nuance Group in 2014 and World Duty Free in 2015, solidifying its position as a market leader.

In 2023, Dufry completed the acquisition of the Italian-based restaurant chain Autogrill, a move that expanded its presence in the food and beverage sector within travel environments. Following this merger, the company rebranded itself as Avolta AG in November 2023, reflecting its unified identity and diversified services.

Avolta's retail brands encompass a wide range of offerings, including general travel retail shops under names like Dufry, World Duty Free, and Nuance; convenience stores primarily under the Hudson brand; and specialized shops and theme stores. The company's main markets are Europe and the Americas, with Asia contributing a smaller percentage of its revenue.

In addition to retail, Avolta places a strong emphasis on enhancing the traveler experience. The company offers "Club Avolta," a loyalty program designed to provide members with exclusive benefits and personalized services across its global network of outlets.

With a rich history and a commitment to innovation, Avolta AG continues to redefine the travel retail landscape, aiming to make every journey as rewarding as the destination.

Tim Hortons



Tim Hortons is more than just a coffee shop; it's a cultural institution in Canada and a growing global brand. Founded in 1964 by Canadian hockey player Tim Horton and businessman Ron Joyce, the first store opened in Hamilton, Ontario, with a simple menu focused on coffee and doughnuts. Over the years, Tim Hortons has grown into one of the largest quick-service restaurant chains in North America, renowned for its friendly atmosphere and signature products like Timbits, Double-Double coffee, and classic glazed doughnuts.

What sets Tim Hortons apart is its deep-rooted connection with the communities it serves. Whether it's a small town or a bustling city, a "Timmies" often becomes a local gathering spot. The brand has embraced its Canadian heritage while evolving its menu to suit changing tastes—now offering breakfast sandwiches, wraps, iced beverages, and specialty coffees alongside its traditional favorites.

Internationally, Tim Hortons has expanded to countries like the United States, the United Kingdom, the Middle East, and India, aiming to share its unique blend of comfort and quality with a global audience. Despite challenges in international markets, the brand continues to innovate and adapt, staying relevant in a competitive coffee landscape.

At its heart, Tim Hortons remains a symbol of everyday comfort, community, and the simple pleasure of a good cup of coffee shared with friends.

Treebo



Treebo Hotels has established itself as one of India's most reliable and budget-friendly hotel chains, catering to both leisure and business travelers. Founded in 2015, Treebo operates with the vision of delivering standardized hospitality at economical prices, bridging the gap between luxury and affordability in the Indian hotel industry.

With properties across major cities, tourist hubs, and business centers, Treebo ensures that guests can expect consistent service quality, clean rooms, modern amenities, and prompt customer support. The brand's unique selling proposition lies in its technology-driven approach—leveraging a strong digital presence to provide seamless booking experiences, real-time customer feedback integration, and transparent pricing.

Treebo partners with independently owned hotels and upgrades their service quality through stringent audits, staff training, and branding support. Each property under the Treebo umbrella adheres to a strict checklist to ensure hygiene, safety, and guest satisfaction. From complimentary Wi-Fi and breakfast to 24/7 customer support, Treebo offers a comfortable stay experience without stretching your wallet.

Over the years, Treebo has expanded its portfolio to include sub-brands like Treebo Tryst (premium budget hotels), Treebo Trend (classic mid-range hotels), and Treebo Trip (value-for-money stays), catering to a wide spectrum of travelers.

Whether you're planning a quick business trip or a long-awaited vacation, Treebo Hotels stands out as a dependable choice that guarantees quality, comfort, and cost-effectiveness across India.

Aditya Birla Fashion and Retail Limited



Aditya Birla Fashion and Retail Limited (ABFRL) is one of India's leading fashion and lifestyle companies, offering a diverse portfolio of brands that cater to a

wide spectrum of consumers. A part of the Aditya Birla Group, ABFRL was established in 2015 following the consolidation of Madura Fashion & Lifestyle and Pantaloons Fashion & Retail.

With a presence across premium, mid-segment, and value fashion categories, ABFRL operates a strong network of over 3,500 stores, reaching customers through exclusive brand outlets, multi-brand outlets, department stores, and a growing e-commerce presence. The company's brand portfolio includes iconic names like Louis Philippe, Van Heusen, Allen Solly, and Peter England, which dominate the formal and casual wear segments. Additionally, Pantaloons serves as a one-stop fashion destination for the mass market.

Expanding into the luxury and ethnic wear space, ABFRL has partnered with and acquired stakes in high-end Indian designer labels such as Shantanu & Nikhil, Tarun Tahiliani, Sabyasachi, and House of Masaba, tapping into India's rich heritage of couture and craftsmanship. The company also collaborates with global brands like Forever 21, Ralph Lauren, and Hackett London, further strengthening its position in the premium fashion segment.

Sustainability is at the heart of ABFRL's business strategy. Through initiatives like ReEarth, the company focuses on reducing its environmental footprint by promoting responsible sourcing, sustainable manufacturing, and circular fashion practices.

With a forward-looking approach, ABFRL continues to shape India's fashion landscape, blending heritage with innovation while adapting to changing consumer preferences. Its strong retail presence, digital expansion, and strategic brand acquisitions make it a key player in India's dynamic fashion industry.

Rare Rabbit



Rare Rabbit is more than just a fashion label; it's a statement of individuality and refined taste. Emerging as a prominent name in contemporary men's fashion, Rare Rabbit has carved a niche for itself by blending European elegance with a distinctly modern Indian sensibility.

Founded under the umbrella of the House of Rare, Rare Rabbit is known for its sharp silhouettes, attention to detail, and high-quality craftsmanship. Every piece — be it a classic shirt, a sleek blazer, or a pair of tailored trousers — tells a story of thoughtful design and elevated aesthetics. The brand stands out for its unique prints, luxurious fabrics, and a color palette that ranges from subtle tones to bold expressions.

What sets Rare Rabbit apart is its commitment to the modern man who values both comfort and style. Whether you're dressing for a business meeting, a casual brunch, or an evening event, Rare Rabbit offers versatile options that help you make a confident impression.

With flagship stores across major Indian cities and a strong online presence, the brand continues to attract a growing base of fashion-forward individuals who appreciate quality and originality. Rare Rabbit isn't just clothing — it's an experience that resonates with those who aren't afraid to express who they are.

GRT Hotels



GRT Hotels & Resorts is a distinguished name in the Indian hospitality industry, known for its commitment to luxury, comfort, and warm South Indian hospitality. Founded by G. Rajendran in 1964, the brand has grown into a trusted chain with properties across

Tamil Nadu, Telangana, Andhra Pradesh, and Karnataka.

GRT Hotels offers a diverse portfolio of accommodations, catering to business and leisure travelers alike. Their luxury segment, Grand by GRT Hotels, blends modern elegance with traditional charm, offering premium experiences in key cities like Chennai, Madurai, and Vellore. Regency by GRT Hotels, the mid-segment brand, provides stylish and comfortable stays, making it a popular choice for corporate travelers. Additionally, Great Trails by GRT Hotels focuses on unique experiential stays, with resorts nestled in picturesque locations like Kodaikanal and Yercaud, offering guests an immersive connection with nature.

What sets GRT Hotels apart is its emphasis on personalized service, authentic regional cuisine, and world-class amenities. Their restaurants, such as J. Hind and Bazaar, bring a fusion of traditional and contemporary flavors, reflecting the rich culinary heritage of South India. The hotels also feature state-of-the-art wellness centers, banquet facilities, and business services, making them an ideal choice for events and conferences.

With a strong reputation built on trust and excellence, GRT Hotels continues to expand while staying true to its roots, offering guests an unforgettable experience steeped in tradition and innovation.

Lalit Hotels



The Lalit Hotels, a renowned luxury hotel chain in India, is celebrated for its world-class hospitality, opulent accommodations, and deep-rooted Indian heritage. Operated by The Lalit Suri Hospitality Group, the brand has established itself as a symbol of elegance and excellence, offering guests an unparalleled experience across its properties.

With a presence in major Indian cities like Delhi, Mumbai, Bangalore, Jaipur, and Kolkata, as well as scenic locations like Udaipur and Bekal, The Lalit Hotels seamlessly blend contemporary luxury with rich cultural influences. Each property is uniquely designed, reflecting the local heritage while maintaining the brand's signature warmth and hospitality.

A defining feature of The Lalit Hotels is their commitment to inclusivity and diversity. The brand actively promotes equal employment opportunities and LGBTQ+ inclusivity, setting a benchmark in the hospitality industry. Their 'We Care' initiative emphasizes sustainability, responsible tourism, and community engagement.

Apart from lavish accommodations, The Lalit Hotels are known for their exceptional dining experiences, featuring award-winning restaurants that celebrate global and regional cuisines. Their luxurious spas, high-end event spaces, and vibrant nightlife venues make them a preferred choice for both leisure and business travelers.

With a legacy built on excellence and innovation, The Lalit Hotels continue to redefine luxury hospitality in India, offering guests an unforgettable stay enriched with Indian traditions and world-class service.

Rebel Foods



Rebel Foods, established in 2011 by Jaydeep Barman and Kallol Banerjee, has emerged as a significant player in the global cloud kitchen industry. Initially launched as Faasos, a physical restaurant chain with online ordering capabilities, the company transitioned to a multi-brand cloud kitchen model, introducing brands such as Behrouz Biryani, Ovenstory Pizza, Firangi Bake, Mandarin Oak, and Sweet Truth.

By 2025, Rebel Foods has expanded its operations to over 450 kitchens across more than 70 cities in 10 countries, serving over 2 million customers. The company's innovative approach includes simplifying complex cooking processes, automating food preparation, and utilizing microservice-based technology for efficient multi-channel ordering. This strategy allows Rebel Foods to address diverse food categories from a single infrastructure through strong brands.

In the fiscal year 2023-24 (FY24), Rebel Foods reported a 19% increase in revenue, reaching ₹1,420 crore, up from ₹1,195 crore in the previous fiscal year. The company's net losses narrowed by 42% to ₹378 crore in FY24, compared to ₹657 crore in FY23. Major cost components included materials consumed, employee benefits, and commissions to delivery partners like Zomato and Swiggy.

Rebel Foods continues to innovate in the food delivery space by introducing 15-minute food deliveries through its service, QuickiES, piloted in Mumbai. This initiative reflects the company's commitment to meeting evolving consumer demands for faster service.

Starbucks



Starbucks is one of the most recognized and influential coffeehouse chains in the world. Founded in 1971 in Seattle, Washington, it started as a small coffee bean retailer before evolving into a global brand synonymous with premium coffee experiences. Today, Starbucks has over 35,000 stores worldwide, serving millions of customers daily.

What sets Starbucks apart is its commitment to quality, consistency, and innovation. The brand sources

ethically grown coffee beans through its Coffee and Farmer Equity (C.A.F.E.) program, ensuring sustainability while supporting farmers. Its diverse menu, featuring classic espresso-based drinks, seasonal specials, and an expanding range of food items, caters to a wide audience.

Beyond coffee, Starbucks has built a culture of community. Its stores serve as social hubs where people gather to work, relax, or catch up with friends. The introduction of Starbucks Rewards, a loyalty program, has further strengthened its connection with customers by offering exclusive perks and personalized experiences.

Starbucks' ability to adapt to changing consumer preferences, from introducing plant-based alternatives to investing in digital ordering and drive-thru services, has cemented its leadership in the coffee industry. Whether it's a morning caffeine fix or a comforting cup on a rainy day, Starbucks continues to be a favorite destination for coffee lovers worldwide.

Café Coffee Day



Café Coffee Day (CCD) is one of India's most iconic coffee chains, known for revolutionizing the country's café culture. Founded in 1996 by V.G. Siddhartha, CCD introduced the concept of modern coffee houses where young people, professionals, and families could gather over a cup of coffee. With its tagline "A lot can happen over coffee," CCD became a go-to destination for casual meetups, business discussions, and leisure moments.

What set CCD apart was its ability to offer high-quality coffee sourced from its own plantations in Chikmagalur, Karnataka. This farm-to-cup model ensured freshness and

authenticity in every brew. Over the years, CCD expanded its menu to include a variety of beverages, snacks, and desserts, catering to evolving customer preferences.

With outlets across India and even international locations, CCD maintained its presence in malls, high streets, airports, and corporate spaces. However, the brand faced financial challenges in recent years, leading to restructuring efforts. Despite this, Café Coffee Day remains a beloved name in India's coffee scene, continuing to serve as a comfortable and familiar space for coffee lovers.

The Headquarters



In the evolving landscape of modern work culture, The Headquarters stands out as a premium coworking space provider, offering dynamic and efficient workspaces designed to foster productivity, collaboration, and innovation. With a keen understanding of the needs of startups, freelancers, and established enterprises, The Headquarters provides a seamless blend of flexibility and functionality.

Equipped with state-of-the-art amenities, high-speed internet, ergonomic workstations, and thoughtfully designed meeting rooms, The Headquarters ensures that professionals have everything they need to work efficiently. Beyond infrastructure, the company cultivates a vibrant community where networking and idea exchange thrive. Regular events, workshops, and networking sessions create opportunities for like-minded individuals to connect and collaborate.

One of the defining features of The Headquarters is its emphasis on customized workspace solutions. Whether it's a hot desk for solo entrepreneurs or private office spaces for growing teams, they offer scalable solutions that adapt to business needs. Additionally, their prime locations in key business districts provide easy accessibility, making them an ideal choice for professionals seeking convenience and prestige.

By seamlessly integrating modern workspace solutions with a community-driven approach, The Headquarters is revolutionizing the coworking industry. It is not just about providing office space—it's about creating an ecosystem that inspires innovation and success.

Bluestone



Bluestone is a leading name in India's fine jewellery industry, renowned for its exquisite craftsmanship, contemporary designs, and commitment to quality. Founded in 2011, Bluestone revolutionized the jewellery shopping experience by introducing a seamless online platform, allowing customers to browse and purchase elegant pieces from the comfort of their homes. Over the years, it has expanded its presence with physical stores across major cities, blending the convenience of e-commerce with the trust and charm of traditional retail.

What sets Bluestone apart is its ability to offer a wide range of meticulously crafted jewellery, catering to modern aesthetics while preserving traditional artistry. From everyday wear pieces to bridal collections, their catalogue features an array of rings, earrings, necklaces, bangles, and more, often adorned with diamonds, gold, and precious gemstones. Their “Try at Home” service further enhances the shopping experience, allowing customers to explore their selections with personalized assistance.

Quality assurance remains at the heart of Bluestone’s ethos. Every piece undergoes rigorous certification processes, ensuring authenticity and excellence. With an emphasis on innovation and customer satisfaction, Bluestone continues to redefine jewellery shopping in India, making luxury accessible and wearable for all occasions.

JLL



JLL (Jones Lang LaSalle) is a world-renowned professional services firm specializing in real estate management and investment. Headquartered in Chicago, USA, JLL operates in over 80 countries and serves a diverse range of clients, from multinational corporations to individual investors.

The company provides a broad spectrum of services, including property management, leasing, capital markets, facility management, and workplace strategy. JLL also emphasizes innovation in real estate through digital transformation, leveraging data-driven insights and AI-powered solutions to optimize asset performance.

A key focus area for JLL is sustainability. The firm actively promotes green building initiatives, energy-efficient solutions, and ESG (Environmental, Social, and Governance) strategies, helping clients create sustainable and future-ready spaces.

With a legacy spanning over 200 years, JLL continues to shape the future of real estate by combining expertise with cutting-edge technology. Whether in commercial real estate, hospitality, or residential markets, JLL remains a trusted partner for organizations and investors worldwide.

Lemon Tree Hotels



Lemon Tree Hotels is one of India’s leading mid-priced hotel chains, known for its fresh and vibrant approach to hospitality. Founded in 2002 by Patu Keswani, the brand has grown rapidly, offering a blend of comfort, affordability, and quality service across its properties.

With a strong presence in over 50 cities across India, Lemon Tree Hotels operates multiple brands catering to different guest segments. The flagship Lemon Tree Hotels offer upscale comfort, while Red Fox Hotels focus on budget-conscious travelers. Their premium offering, Aurika Hotels & Resorts, provides a luxury experience with world-class amenities.

Lemon Tree Hotels stands out for its commitment to sustainability and social inclusion. The brand actively hires differently-abled individuals and those from economically weaker sections, fostering an inclusive workforce. Their properties incorporate eco-friendly practices such as energy conservation, water recycling, and green building initiatives.

The group has also expanded internationally, with a presence in Dubai, further strengthening its footprint in the hospitality industry. Whether for business or leisure, Lemon Tree Hotels ensures a refreshing and hassle-free stay, making it a preferred choice for travelers across India.

McDonald's



McDonald's, one of the most recognized fast-food chains in the world, has transformed the way people experience quick-service meals. Founded in 1940 by Richard and Maurice McDonald in San Bernardino, California, the brand revolutionized the food industry with its "Speedee Service System," which emphasized efficiency and consistency. However, it was Ray Kroc, who joined in 1955, that turned McDonald's into a global franchise, shaping it into the powerhouse it is today.

With its golden arches as an iconic symbol, McDonald's operates in over 100 countries, serving millions of customers daily. The brand is best known for its signature offerings like the Big Mac, McChicken, and world-famous French fries. Over the years, McDonald's has evolved its menu to cater to diverse tastes and dietary preferences, including healthier options, plant-based alternatives, and region-specific items.

Beyond food, McDonald's is a pioneer in fast-food innovation, introducing drive-thrus, digital ordering kiosks, and mobile app-based services to enhance customer convenience. The brand also focuses on sustainability by adopting eco-friendly packaging and responsible sourcing practices.

Despite facing competition and occasional controversies, McDonald's remains a dominant player in the fast-food industry, continuously adapting to consumer trends while maintaining its core promise of delivering quick, tasty, and affordable meals. Whether it's a classic Happy Meal for kids or a quick coffee from McCafé, McDonald's continues to be a go-to choice for people worldwide.

Puma



PUMA is a globally recognized sportswear brand known for its innovation, performance, and style. Founded in 1948 by Rudolf Dassler in Herzogenaurach, Germany, PUMA has grown to become one of the world's leading sports brands, competing with industry giants like Nike and Adidas. The brand's iconic leaping cat logo symbolizes agility, speed, and power—qualities that define its products.

Initially focused on football shoes, PUMA made history by introducing the first-ever screw-in stud football boot, which helped the German national team win the 1954 FIFA World Cup. Over the years, the brand expanded into multiple sports, including athletics, basketball, motorsports, and lifestyle fashion. Legendary athletes such as Usain Bolt, the fastest man in the world, and football stars like Neymar Jr. have been key ambassadors, reinforcing PUMA's image as a brand that champions performance.

Beyond sports, PUMA has established itself in streetwear and fashion, collaborating with designers like Rihanna, Virgil Abloh, and luxury brands such as Balmain. These partnerships have helped PUMA blend high fashion with sports culture, making it a favorite among sneaker enthusiasts and trendsetters.

Sustainability is also a major focus for PUMA, with initiatives aimed at reducing carbon footprints, using recycled materials, and promoting ethical production practices. With a commitment to both performance and style, PUMA continues to shape the future of sportswear, catering to athletes and fashion-conscious consumers alike.

Apparel Group



Apparel Group is a leading global fashion and lifestyle retail conglomerate headquartered in the UAE. Established in 1999 by Nilesh Ved, the company has grown into a dominant force in the retail industry, representing over 85+ international brands and operating 2,100+ stores across 14+ countries.

With a strong presence in the Middle East, North Africa, India, Southeast Asia, and beyond, Apparel Group has successfully introduced renowned brands such as Tommy Hilfiger, ALDO, Skechers, Charles & Keith, Tim Hortons, and Aeropostale to these markets. The company's portfolio spans fashion, footwear, accessories, food & beverage, and beauty, catering to diverse consumer preferences.

A key factor behind its success is its strategic expansion and customer-centric approach. Apparel Group continuously invests in technology, sustainability, and omnichannel retail solutions, ensuring seamless shopping experiences both online and offline. The group's commitment to innovation and excellence has positioned it as a retail powerhouse in the global fashion industry.

With a vision to grow further and adapt to evolving market trends, Apparel Group continues to redefine the retail landscape, offering world-class shopping experiences while driving economic and social impact in the regions it operates in.

Haldirams



Haldiram's is one of India's most iconic and beloved brands in the snack and sweets industry. Established in 1937 in Bikaner, Rajasthan, by Ganga Bishan Agarwal (popularly known as Haldiram Ji), the brand started as a small shop specializing in Bhujia, a crispy, spicy snack that soon became a household favorite. Over the decades, Haldiram's expanded its offerings to include a vast range of traditional Indian sweets, namkeens, frozen foods, ready-to-eat meals, and even quick-service restaurants.

With a commitment to quality and authentic flavors, Haldiram's has grown into a global brand with a strong presence in India and abroad, including markets in the USA, UK, Canada, and the Middle East. The company operates a chain of restaurants and retail outlets, offering an immersive experience of Indian street food and delicacies.

Haldiram's success lies in its ability to blend tradition with innovation. It maintains the rich, authentic taste of its products while continually expanding its portfolio to cater to modern consumers. Whether it's the classic Soan Papdi, mouth-watering Rasgulla, or spicy Aloo Bhujia, the brand has something for every palate.

From humble beginnings to a multi-billion-dollar empire, Haldiram's remains a testament to India's rich culinary heritage. Its legacy of taste, trust, and tradition continues to make it a favorite among snack lovers worldwide.

Third Wave Coffee



India's coffee scene has evolved significantly over the years, and one brand at the forefront of this transformation is Third Wave Coffee. Inspired by the global Third Wave Coffee Movement, which emphasizes high-quality beans, sustainable sourcing, and artisanal brewing methods, this Bengaluru-based company has been redefining how Indians experience coffee.

Founded in 2016, Third Wave Coffee was born out of a passion for specialty coffee and a mission to introduce consumers to carefully sourced, ethically grown beans. The brand works closely with Indian coffee estates, primarily in Karnataka's Chikmagalur region, ensuring farm-to-cup traceability while supporting local farmers. Their single-origin and blended coffees are roasted to perfection, bringing out the intricate flavors that mass-produced coffee often lacks.

One of the key aspects of Third Wave Coffee's success is its dedication to brewing excellence. The brand offers a range of brewing methods, including pour-over, AeroPress, French press, and espresso-based drinks, allowing coffee enthusiasts to explore diverse flavor profiles. Their baristas are trained to focus on the finer details, from grind size to water temperature, ensuring each cup is crafted with precision.

With aesthetically designed cafes in multiple cities across India, Third Wave Coffee provides a warm and inviting space for coffee lovers. Their menu goes beyond coffee, offering a selection of freshly baked goods and healthy bites that complement their brews. Whether you prefer a classic flat white or an experimental seasonal special, Third Wave Coffee caters to all palates.

As India's coffee culture continues to grow, Third Wave Coffee remains a pioneer in the specialty coffee space, bridging the gap between traditional brewing and modern coffee craftsmanship. With a commitment to quality, sustainability, and innovation, the brand is shaping a new era of coffee appreciation in the country.

Metro Shoes



Metro Shoes is one of India's leading and most trusted footwear brands, known for its quality craftsmanship, stylish designs, and wide-ranging collections. Established in 1947, Metro Shoes has built a strong reputation over the decades, becoming a household name in the Indian footwear industry.

Metro Shoes was founded by Malik Tejani, a visionary entrepreneur who recognized the potential for a homegrown footwear brand that could provide high-quality shoes to Indian consumers. Starting as a small store in Mumbai, the brand steadily grew under his leadership, gaining a loyal customer base. With a commitment to comfort, style, and durability, Metro Shoes soon expanded its presence across India, setting new standards in the footwear retail industry.

Over the years, Metro Shoes evolved from a single-store operation to a national chain, offering a wide variety of footwear for men, women, and children. The company caters to different segments of society by blending traditional craftsmanship with modern trends. Its extensive collection includes formal shoes, casual wear, ethnic footwear, sports shoes, and accessories such as bags, wallets, and belts.

Recognizing the changing preferences of Indian consumers, Metro Shoes has consistently innovated its product lines. It introduced premium brands under its umbrella, including Mochi, Walkway, Da Vinci, and J. Fontini, catering to a diverse customer base. The company also collaborates with international brands and has a strong multi-channel retail strategy, incorporating both physical stores and online platforms to enhance customer convenience.

Metro Shoes stands out for its unwavering commitment to quality. The company sources the finest materials, employs skilled artisans, and ensures rigorous quality checks before a product reaches the customer. With its motto of providing "fashionable and comfortable footwear at affordable prices," Metro Shoes continues to be a preferred choice for millions.

Customer satisfaction remains a top priority, and the brand offers excellent after-sales services, including easy exchanges and repairs. With a deep understanding of consumer preferences, Metro Shoes frequently updates its collections to align with global fashion trends while maintaining its signature comfort and durability.

Today, Metro Shoes boasts over 500 stores across India, making it one of the largest footwear retailers in the country. The company has also strengthened its presence in e-commerce, offering a seamless online shopping experience through its website and major online marketplaces.

With its rich legacy, focus on innovation, and dedication to excellence, Metro Shoes continues to shape the future of Indian footwear. From its humble beginnings to becoming a dominant name in the industry, the company stands as a testament to the power of vision, quality, and customer-centric values. As Metro Shoes moves forward, it remains committed to providing stylish, comfortable, and high-quality footwear for generations to come.

Reliance Retail



Reliance Retail, a subsidiary of Reliance Industries Limited (RIL), is one of India's largest and most influential retail companies. Established in 2006, it has transformed the Indian retail sector by offering a diverse range of products and services across multiple categories, including groceries, fashion, electronics, and digital commerce. With an extensive presence in both urban and rural areas, Reliance Retail has become a household name, catering to millions of customers through its physical stores and online platforms.

Reliance Retail was founded by Mukesh Ambani, the Chairman and Managing Director of Reliance Industries Limited. Under his visionary leadership, the company has expanded rapidly, becoming a dominant force in Indian retail. Reliance Retail operates under the guidance of experienced professionals and industry experts, ensuring continuous growth and innovation.

Reliance Retail operates across various sectors, offering specialized services through its subsidiaries and brands:

- **Reliance Fresh & Reliance Smart** – Grocery and daily essentials
- **Reliance Trends** – Fashion and lifestyle products
- **Reliance Digital** – Electronics and consumer durables
- **JioMart** – Online grocery and e-commerce platform
- **AJIO** – Fashion and lifestyle e-commerce
- **Netmeds** – Online pharmacy and healthcare products
- **Urban Ladder** – Home furnishing and décor
- **Zivame** – Lingerie and women's intimate wear

Through these brands, Reliance Retail caters to diverse consumer needs, combining affordability with quality.

Reliance Retail has an extensive footprint with thousands of stores across India. The company has also ventured into e-commerce, leveraging its JioMart platform to compete with global giants like Amazon and Flipkart. Reliance Retail continues to expand by acquiring established brands, forming strategic partnerships, and enhancing its supply chain network.

With the backing of Jio's digital infrastructure, Reliance Retail integrates technology into its operations, offering seamless online and offline shopping experiences. The use of artificial intelligence (AI), data analytics, and digital payment solutions has further strengthened its customer engagement strategies.

Reliance Retail is one of India's largest private sector employers, generating employment for millions. It also empowers small businesses and kirana stores through initiatives like JioMart Partner, which helps local retailers digitize their operations and compete with larger marketplaces.

As India's retail industry continues to grow, Reliance Retail is poised for further expansion. With its customer-centric approach, technological advancements, and strategic acquisitions, the company aims to redefine the retail ecosystem and maintain its leadership in the Indian market.

Reliance Retail has played a crucial role in revolutionizing Indian retail, making high-quality products and services accessible to consumers nationwide. With continuous innovation, strong leadership, and a commitment to growth, it remains a key driver of India's retail and economic transformation.

Sayaji Hotels



Sayaji Hotels is a renowned name in India's hospitality industry, known for offering luxury, comfort, and world-class service across its premium properties. Established with the vision of redefining hospitality, Sayaji Hotels has expanded across major cities, catering to both business and leisure travelers with its signature warmth and sophistication.

Headquartered in Indore, Sayaji Hotels has grown into a respected chain of upscale hotels across India, including locations in Pune, Vadodara, Kolhapur, Rajkot, and more. Each property is designed to provide a blend of modern elegance and personalized service, ensuring guests experience true Indian hospitality. From lavish suites and multi-cuisine restaurants to state-of-the-art banquet halls and wellness facilities, Sayaji Hotels creates an atmosphere of indulgence and comfort.

What sets Sayaji apart is its guest-centric approach. The brand has pioneered innovative services like personal butlers, seamless digital check-ins, and tailor-made experiences that cater to the unique preferences of each guest. Whether hosting grand weddings, corporate events, or private celebrations, Sayaji Hotels is known for its meticulous attention to detail and impeccable service.

Apart from its luxurious offerings, Sayaji Hotels is also committed to sustainability and eco-friendly practices, ensuring that its operations align with responsible tourism. The brand continues to evolve, expanding its portfolio while maintaining its core values of grandeur, hospitality, and excellence.

With a strong reputation and a growing presence, Sayaji Hotels remains a symbol of premium hospitality in India, setting new benchmarks in service, luxury, and customer satisfaction.

Unilever Food Solutions



Unilever Food Solutions (UFS) is a division of Unilever, dedicated to providing high-quality food ingredients, culinary products, and professional support to chefs, restaurants, and food service businesses worldwide. With a legacy spanning decades, UFS is a trusted partner in the hospitality and food industry, helping chefs and kitchen professionals create exceptional dining experiences.

UFS offers an extensive range of products, including sauces, seasonings, bouillons, and ready-to-use ingredients from renowned brands like Knorr, Hellmann's, and Lipton. These products are designed to enhance flavors, improve kitchen efficiency, and maintain consistency in high-volume food production.

Unilever Food Solutions is at the forefront of sustainable food practices. The company actively promotes responsible sourcing, waste reduction, and plant-based innovations to support the growing demand for healthier and environmentally friendly dining options. Their commitment to reducing food waste and using responsibly sourced ingredients aligns with global sustainability goals.

Understanding the challenges faced by food service professionals, UFS provides training, recipe inspiration, and business solutions tailored to modern culinary demands. Their digital platforms offer a wealth of resources, including menu planning tools, food trend insights, and cost management strategies.

Operating in over 70 countries, Unilever Food Solutions adapts to diverse culinary landscapes by offering region-specific products and support. Whether it's fine dining, quick-service restaurants, or catering services, UFS helps businesses meet evolving consumer expectations with high-quality, easy-to-use solutions.

With its combination of expertise, innovation, and sustainability, Unilever Food Solutions continues to shape the future of food service, making it a preferred choice for chefs and culinary professionals worldwide.

Paperbound Perspectives

Vividhta Ka Amrit Mahotsav: A Culinary and Cultural Extravaganza in Rashtrapati Bhavan



India's cultural diversity is a magnificent tapestry woven with vibrant traditions, arts, music, and of course, food. The Vividhta Ka Amrit Mahotsav – 2nd Edition, held at Rashtrapati Bhavan, Amrit Udyan, from March 6th to 9th, 2025, was a grand celebration of this very diversity, spotlighting the rich heritage of Southern India. This spectacular event, inaugurated by the Hon'ble President of India, was a harmonious blend of dance, music, handicrafts, and regional flavors, drawing visitors from all walks of life to experience the soul of South India.

Among the many highlights of the festival, IHM Hyderabad made a significant mark by showcasing the authentic flavors of Telangana and Hyderabad. Through live cooking demonstrations, the institute brought the region's culinary heritage to the forefront, captivating food lovers, dignitaries, and culture enthusiasts alike.

A Celebration of Southern Culture

The festival served as a melting pot of traditions, offering an immersive journey into the cultural richness of Telangana, Andhra Pradesh, Tamil Nadu, Karnataka, Kerala, and the Union Territories of Puducherry and Lakshadweep. Visitors indulged in a variety of experiences, including:

★ **Spellbinding Dance & Music Performances** – From the graceful Bharatanatyam and dynamic Kuchipudi to the rhythmic beats of folk drummers, the performances were a visual and auditory treat.

★ **Handlooms & Handicrafts Showcase** – Artisans from different states presented their craftsmanship, featuring intricate weaves, tribal paintings, and traditional jewelry.

★ **Authentic Collectibles & Souvenirs** – The vibrant stalls displayed handwoven saris, tribal art pieces, and exquisite handicrafts, offering visitors a chance to take home a piece of South India.

★ **Culinary Showcase & Live Cooking** – Food lovers were in for a treat as regional flavors took center stage, with live cooking demonstrations and an exclusive South Indian food court serving authentic delicacies.

IHM Hyderabad: Bringing Telangana's Culinary Essence to Life

One of the most anticipated segments of the event was the live cooking demonstration by IHM Hyderabad, a premier institution known for its contribution to hospitality and culinary arts. Representing Telangana and Hyderabad cuisine, the team consisted of:

- ★ **Mr. Swaminyath Ghote** (Faculty)
- ★ **Mandarapu Atchutha Sai Kumar**
- ★ **Jehovah Jireh R**
- ★ **Joel C Joju**
- ★ **Sumit Paul**

With their expertise and passion for food, the team curated an authentic gastronomic experience, presenting six signature dishes from Telangana and Hyderabad:

● **Sarvapindi – The Crunchy Delight**

A beloved tea-time snack, Sarvapindi is a traditional Telangana rice flour pancake, packed with flavors from chana dal, sesame seeds, curry leaves, and green chilies. It is not only delicious but also gluten-free, rich in protein, and high in fiber, making it a wholesome snack.



● **Pacchi Pulusu – The Cooling Elixir**

A unique no-cook tamarind broth, Pacchi Pulusu is a simple yet refreshing dish enjoyed for its cooling properties. Made with raw tamarind, onions, mustard seeds, and green chilies, it is a traditional recipe perfect for Telangana's warm climate.

● **Pesara Garelu – The Festive Fritters**

These crispy, golden moong dal fritters hold a special place in Telangana's festive feasts. With green chilies, cumin, and curry leaves, Pesara Garelu are a perfect blend of crunch and spice, making them an irresistible snack.

● **Kodi Pulusu – The Spicy Chicken Curry**

A staple in every Telangana household, Kodi Pulusu is a flavorful, tangy-spicy chicken curry that pairs beautifully with steamed rice. Infused with black pepper, tamarind, and aromatic spices, this dish reflects the fiery essence of Telangana's cuisine.

● **Mirchi Ka Salan – The Royal Accompaniment**

A signature dish of Hyderabadi cuisine, Mirchi Ka Salan is a rich, nutty, and mildly spicy curry made with green chilies, peanuts, sesame, and coconut. Traditionally served with biryani, it adds an irresistible depth of flavor to the meal.

● **Hyderabadi Chicken Dum Biryani – The Crown Jewel**

No culinary showcase of Hyderabad is complete without its iconic biryani. Cooked using the Dum method, this biryani is a fragrant, layered masterpiece made with basmati rice, marinated chicken, saffron, and a blend of whole spices. A true symbol of Hyderabadi heritage, this dish was the star attraction at the event.

A Flavorful Impact: Engaging with Visitors & Dignitaries

As the aroma of spices filled the air, visitors gathered around the IHM Hyderabad stall, eager to learn about Telangana's rich culinary traditions. The team engaged the audience with interactive Q&A sessions, sharing insights into the history, ingredients, and techniques behind each dish.

Many visitors expressed their fascination with the bold flavors and unique cooking methods, with some even eager to try the

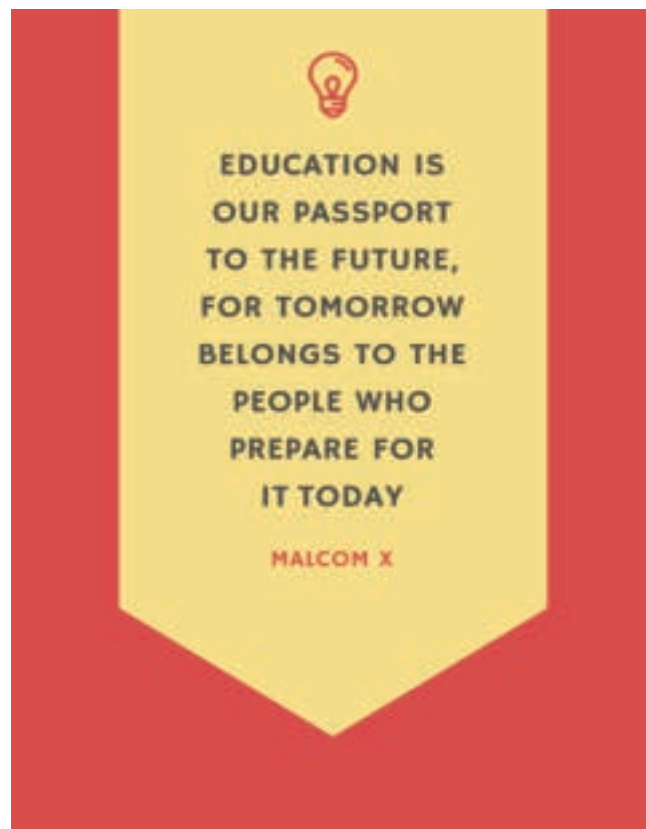
recipes at home. The event also witnessed the presence of dignitaries, food historians, and culinary enthusiasts, all captivated by the depth of flavors Telangana had to offer.

Conclusion: A Celebration Beyond Borders

The Vividhta Ka Amrit Mahotsav was more than just an event—it was a celebration of heritage, a tribute to regional flavors, and a bridge connecting cultures. Through dance, art, and food, it highlighted the profound diversity of Southern India while fostering a sense of unity and appreciation.

For IHM Hyderabad, the event was an incredible platform to showcase Telangana's culinary legacy, leaving a lasting impact on everyone who tasted, learned, and experienced the magic of its flavors. The dedication of the team in bringing authentic, time-honored recipes to life was a proud moment, not just for the institute but for Telangana itself.

As the festival came to a close, one thing was certain—food is more than sustenance; it is a storyteller, a preserver of traditions, and a universal language that brings people together. And at Vividhta Ka Amrit Mahotsav, that language was spoken fluently, one delicious bite at a time.



Paperbound Perspectives

The Golden Moment

- M. Vishnu Vardhan Rao,
Second Year

From countless hours on the court to the final whistle of the championship game, this gold medal isn't just a piece of metal—it's a story. A story of sweat, sacrifice, teamwork, and belief. A story of a dream that started with a bounce of the ball and ended with gold around my neck.

This article celebrates my journey of representing Team Telangana in the U-19 Basketball Youth Nationals conducted by the Student Olympic Association (SOA) in Rohtak, Haryana—a tournament that not only tested our physical endurance but transformed my very understanding of what it means to be an athlete.



The Tournament: Where Dreams Took Flight

Being selected to represent Telangana at a national level was an honor in itself. But the experience went far beyond competition. Playing against teams from all across the country—including formidable opponents like Team Navy and Team Air Force—was a chance to witness the incredible passion and talent that thrives in every corner of India.

What made this tournament truly special was the spirit each player brought to the court. The fire in their eyes, the respect in their game, and the shared love for basketball created an atmosphere that was both intense and inspiring. For me, just being part of it made me realize how powerful sports can be in bringing people together, across regions, cultures, and languages.

About the Student Olympic Association

The Student Olympic Association (SOA) is more than just an organization—it's a movement that fosters a culture of sports and physical education among students across India. Through inter-school and inter-college tournaments in multiple disciplines, SOA provides a platform for young athletes to grow, compete, and gain recognition. Its efforts in nurturing talent, encouraging sportsmanship, and promoting holistic development play a pivotal role in shaping the next generation of sports leaders.

My Role on the Team: The Captain's Court

I played as the Point Guard and proudly served as the Captain of Team Telangana. Holding that responsibility wasn't easy—it demanded both leadership on the court and

clarity off it. But I never believed in a "one-man leadership" approach. To me, every player was a captain of their own game, and together we formed a team where everyone led in their own way.

The trust my teammates placed in me and the bond we built through long hours of play and perseverance shaped the core of our strength. I learned that leadership isn't about calling the shots—it's about building belief, making space for others to shine, and rising together.

The Grind Behind the Glory

Our road to gold didn't begin with the first match—it started months earlier. Early morning drills, late-night workouts, endless scrimmages, and strategy sessions became our everyday rhythm. Our coach, Mr. Sridhar Mahendra, the Telangana State Coach, pushed us beyond our limits—challenging us physically, sharpening us mentally, and bringing out the best in us as individuals and as a team.



We analyzed our performances, studied our opponents, and constantly adapted our tactics. It wasn't just about who had the better jump shot or stronger defense—it was about who wanted it more, who played smarter, and who stood stronger under pressure.

What This Championship Meant to Me

Standing on that podium with the gold medal around my neck was surreal. But that moment of glory was just the tip of the iceberg. What lay beneath was months of preparation, countless moments of doubt, hundreds of small victories, and a fierce belief in something bigger than myself.

This tournament taught me more than just basketball. It taught me how to stay composed under pressure, how to lift others up when they're down, and how to thrive even when the odds are stacked against you. It refined my leadership, boosted my confidence, and reminded me that passion, when backed by persistence, is unstoppable.

Beyond the Medal: A New Lens on Sports and Life

Winning a gold medal has forever changed how I view sports. It's no longer just about trophies, points, or victories. It's about the stories, the struggles, and the spirit of the game.

Sports are a reflection of life—demanding discipline, rewarding perseverance, and shaping character. They unite people, break barriers, and teach us about resilience, failure, collaboration, and growth. Every dribble, pass, foul, and finish carries a lesson that stays long after the final buzzer.

In that moment of victory, I didn't just win a medal—I gained a mindset. One that believes anything is possible with effort, belief, and a team that has your back.

To Every Young Athlete Out There...

Chase the game not for the medals, but for the lessons. Fall in love with the process, the practice, the grind. Because in the end, the real golden moment is not just winning—but becoming someone who never stopped believing.

Paperbound Perspectives

F&B Chronicles: Key Moments of the Year



The Food and Beverage Service Committee spearheaded a series of impactful events this year showcasing their expertise, creativity, and leadership. Each event reflected their dedication to fostering innovation, promoting learning, and celebrating the art of food and hospitality.



Let's explore the highlights of these remarkable experiences!

* Digihoteliers 2.0: A Celebration of Creativity and Innovation

The much-anticipated Digihoteliers 2.0 Poster-Making Competition concluded on a high note, leaving behind a trail of remarkable creativity and innovation. Designed to recognize and celebrate the brilliance of budding hospitality professionals, the competition provided an exciting platform for our students to unleash their artistic potential and showcase their ideas in visually compelling ways.



Participants poured their hearts and minds into creating posters that reflected originality, skill, and a deep understanding of the themes provided. The competition witnessed an impressive display of creative flair, with each poster narrating a unique story through a blend of design, content, and artistry.



* Future Internship Workshop: Insights from Our Final Year Stars

The much-anticipated Future Internship Workshop concluded successfully, leaving a lasting impact on the second-year students at IHM Hyderabad. This unique initiative, led by our accomplished final-year students, served as a bridge

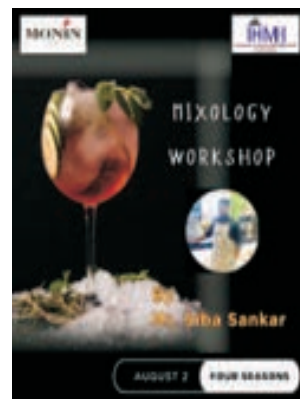
between academic learning and practical industry exposure, equipping the next generation with valuable insights to excel in their upcoming internships.

*Return to Roots: A Weeklong Exploration of F&B Fundamentals

The Return to Roots program concluded as a remarkable initiative by IHM Hyderabad's Food & Beverage Service Committee, designed to bring second-year students back to the basics of F&B excellence. This weeklong journey, structured as a collaborative practice and learning experience, served as a testament to the importance of foundational skills in shaping hospitality professionals.



The program provided a dynamic platform for 2nd-year participants to refine essential skills such as table setup, menu planning, beverage service, and guest interaction. Each session was meticulously crafted to ensure the seamless transfer of knowledge and real-time skill application.



*Mixology Workshop

The Monin Workshop at IHM Hyderabad was an engaging event that introduced students to the world of premium syrups and beverages. Led by the renowned mixologist Mr. Siba Shankar, the workshop offered hands-on experience in crafting cocktails and mocktails using Monin's versatile range of products. Students had the opportunity to explore innovative flavour

combinations, learn advanced beverage techniques, and gain insights into the art of mixology.

* Liquid Lounge

The "Liquid Lounge" cocktail and mixology competition at IHM Hyderabad was a spectacular showcase of talent and innovation. Participants displayed their exceptional drink-making techniques, presenting an array of visually stunning and flavour-packed beverages. The event celebrated creativity, precision, and the art of crafting beverages, with students pushing the boundaries of mixology.



* Budding Professionals

This recently concluded competition proved to be an exhilarating journey of creativity, innovation, and skill, where budding professionals showcased their talent in a dynamic and competitive environment. Participants experienced the thrill of pushing the boundaries of flavour, presentation, and technique, crafting beverages that were as stunning as they were delicious.



The F&B committee played a pivotal role in the event's success, dedicating themselves tirelessly to ensure seamless organization and an elevated experience for all involved.

* Christmas Gala Luncheon 2025

The Christmas Gala Luncheon 2025 at IHM Hyderabad was a grand and magical affair that left everyone enchanted. This unique celebration turned the spotlight on chefs, with F&B professionals donning chefs' uniforms to create a seamless and immersive dining experience. The luncheon showcased a meticulously curated Christmas menu, complemented by exquisite beverage pairings that delighted every palate.

The venue sparkled with elegant décor that captured the festive spirit, blending traditional holiday elements with modern sophistication.



The Importance of Table Manners

Table manners are an essential part of dining etiquette that reflect respect, consideration, and awareness in social settings. Whether you are sharing a casual meal with friends or attending a formal dinner, good table manners help create a pleasant and respectful atmosphere for everyone.

Some universal rules include chewing with your mouth closed, avoiding speaking while eating, and using utensils appropriately. Sitting up straight and keeping elbows off the table during meals are also common expectations.

Table manners go beyond just how you eat - they also involve being polite to those around you. Waiting for everyone to be served before starting, offering to pass dishes, and thanking the host are all simple yet meaningful gestures.

Manners can vary across cultures. In some countries, slurping soup is a sign of appreciation, while in others it may be frowned upon. Understanding and respecting these differences shows cultural sensitivity.

Practicing good table manners shows that you value the people you are dining with. It enhances your image, fosters positive interactions, and demonstrates self-discipline.

In the end, table manners are less about rigid rules and more about showing kindness and respect in shared spaces.



Paperbound Perspectives

IHM Hyderabad Sports Committee: Vibrant Achievements of the Year



The Institute of Hotel Management, Hyderabad, Sports Committee has again shown how sports can transform people's lives and bring a sense of community to them. The committee at IHM Hyderabad conducted several events during 2024, such as cricket tournaments, carrom competitions, e-sports, and a martial arts workshop, which were sure to provide something for everyone to have fun and be a winner.

On August 25, 2024, students also participated in the NMDC Hyderabad Marathon, the second-largest annual marathon organized with Hyderabad Runners. More than 210 students applied their hospitality skills to assist runners worldwide, ensuring seamless support at various sections of Gachibowli Stadium. This experience not only showcased their dedication but also highlighted the invaluable intersection of sports and hospitality.

Events like the Regency Premier League and Independence Day Tug of War helped bring students together in the spirit of teamwork and camaraderie. Such events were not only competitions but a celebration of determination, strategic thinking, and the joy of participation.

Beyond the physical benefits, sports foster mental well-being, instill discipline, and teach valuable life lessons. Whether it's a traditional game, a strategic indoor match, or a modern virtual contest, every activity contributes to a healthier mind and body. Participating in sports allows individuals to push their boundaries, connect with others, and develop a positive outlook on life.

It is, therefore, essential in this fast world to adopt sports as a balance for academic and personal growth. Sports

provide the best means to be active, release stress, and create meaningful relationships. That one step taken towards joining a team, attending a tournament, or picking up something new leads one on the road to self-improvement and infinite possibilities.

This has been the case with the IHM Hyderabad Sports Committee, as they have proven to be inspiring and a driving force for the students to take risks and dive into the great potential of change through sports. The field, court, or even the virtual arena isn't just there to compete in but to develop resilience and rejoice in the glory of competition.

So, gear up and sweat and grow. Sports is not just a game; it is a way of life. With every step that you take toward it, you are moving closer to a healthier and happier you.



Paperbound Perspectives

Rotaract Club of IHM Hyderabad: A Year of Compassion and Community Engagement



The Rotaract Club of IHM Hyderabad has been at the forefront of social initiatives, creativity, and community service throughout the past year. From empowering students to showcasing their creativity to making tangible differences in the lives of people in need, the club has consistently worked toward improving society and fostering camaraderie. Here's a glimpse into some of the key events that marked their journey.

1. Letterhead Exchange

In August, the Rotaract Club organized the Letter Head Exchange, a unique event between two colleges. This initiative allowed students to exhibit and exchange their custom-designed letterheads. It was more than just about design – it was a collaborative platform where participants could engage in discussions about typography, layout, and other design elements. The event also provided ample networking opportunities, fostering creativity and knowledge exchange among the students. The exchange of ideas and perspectives was a highlight, allowing students to learn from each other's works.

2. Unsung Warriors

Recognizing the silent heroes who work tirelessly behind the scenes, the Rotaract Club took a moment to honour the college's helping staff with the Unsung Warriors initiative. New clothes were distributed to these individuals to express appreciation for their hard work in maintaining the cleanliness and overall upkeep of the college. This gesture was a celebration of their dedication, reminding everyone of the importance of recognizing and appreciating those who often go unnoticed.

3. Hands of Kindness

The Hands of Kindness initiative in September marked a significant step toward community involvement. The club organized a drive to collect donations from students and society, which included clothes, books, and blankets. These donations were then distributed to people in need, making a direct impact on those less fortunate. The drive demonstrated the collective power of the community in creating positive change.

4. Unsung Warriors 2.0

Continuing their commitment to appreciating those who work hard behind the scenes, the club took the Unsung Warriors 2.0 initiative a step further by collecting monetary donations from college students. The funds were pooled together to buy a smartphone for a college helper who was in desperate need of one. This thoughtful and impactful gesture went beyond material gifts, highlighting the club's dedication to improving lives in practical ways.

5. Blood Donation Camp

In a continued effort to give back to society, the Rotaract Club set up a Blood Donation Camp within the college premises.

This camp was not just an event; it was an act of life-saving altruism. The goal was to ensure a steady supply of blood for those in urgent need, making it a vital initiative for the community. The camp saw enthusiastic participation and contributed to the larger cause of blood donation.

6. Prarambh

October marked a significant milestone for the Rotaract Club with the launch of Prarambh. This event celebrated the beginning of a new chapter for the club, as the new team of office-bearers was officially inducted. Each acting member was appointed to their respective positions, marking the start of their journey in the leadership roles. The event was a turning point that provided the team with renewed energy and a shared commitment to the club's vision.

7. Dreamland Carnival

In the spirit of the festive season, the Rotaract Club organized the Dreamland Carnival in October. This event was filled with joy, smiles, and heartwarming moments. The club visited an orphanage, where they engaged the children with games, songs, and laughter. The visit was not just fun-filled but also meaningful, as the club provided food, desserts, and donations. In a first-of-its-kind collaboration, the event was a joint effort with other committees, creating an unforgettable experience that combined charity and celebration. The carnival brought a little extra joy to the Festival of Lights, making it an occasion to remember.

8. Egg Bank 5.0

Continuing a longstanding tradition, the club held Egg Bank 5.0 in December, focusing on the nutritional needs of children in orphanages. The initiative involved donating eggs, fruits, and other daily essentials, ensuring that children had access to a balanced diet. Through this effort, the club also educated the children about the importance of a nutritious and balanced meal, helping to raise awareness about healthy eating habits.

Conclusion

The Rotaract Club of IHM Hyderabad has shown exceptional dedication to community service, creativity, and compassion throughout the year. With initiatives ranging from design events and blood donation camps to supporting the underprivileged, the club continues to make meaningful contributions to society. Each event is a testament to the power of collective effort, creativity, and kindness in making a difference, not only in the lives of those directly impacted but also in the hearts of all those who participate in these initiatives.

Through these events, the Rotaract Club has proven that small acts of kindness and creativity can lead to monumental changes in society. Looking forward, the club aims to continue spreading joy, building communities, and fostering an environment of positive change for all.

Paperbound Perspectives

Beyond the Pages: A Celebration of Literature and Expression at IHM Hyderabad



At IHM Hyderabad, literature isn't just confined to the pages of books—it is a living, breathing entity that finds its voice through the students of Literati – The Literary Committee. With each event, the committee aims to foster creativity, confidence, and a deeper appreciation for storytelling and expression.

A Tale Well Told: The Power of Storytelling

Few things are as timeless as a well-told story, and our students proved this with their captivating narratives. K. Shlok, a first-year

student, transported his audience into the world of *Great Expectations* by Charles Dickens, recounting Pip's journey from humble beginnings to unexpected fortune, intertwined with the mystery of a secret benefactor.

Meanwhile, Shriya Kaushik, a second-year student, took on the emotionally charged novel *A Little Life* by Hanya Yanagihara. She delved into the intertwined lives of four college friends in New York, focusing on Jude's journey—a tale of pain, resilience, and the endurance of human relationships.

Through their vivid retellings, these students not only paid homage to great literary works but also demonstrated the profound impact of storytelling as a means of exploration and expression.

Words on the Spot: The Thrill of Extempore

Spontaneity took center stage as our first-year students dived into the world of extempore speaking, proving that great ideas often emerge in the spur of the moment. This challenge pushed them to think critically, articulate their thoughts effectively, and speak with confidence.

Among them, Perna Mandal delivered a poignant reflection on the significance of one's motherland. She eloquently described how a country is more than just a geographical

entity—it is the very foundation of our identity, strength, and sense of belonging. She explored how love and respect for one's homeland shape moral values, unity, and pride, echoing the sentiments of generations before us.

These extempore sessions were more than just competitions—they were platforms for growth, allowing students to hone their public speaking skills, broaden their perspectives, and embrace the challenge of impromptu articulation.

Revolutionizing the Essay: A New Lens on Storytelling

Traditional essay writing took a refreshing turn as students discovered a novel approach to storytelling. This competition

broke the mold of monotonous formats, transforming into an engaging exercise in creative expression. Participants thoroughly enjoyed this innovative take, making the process more immersive and thought-provoking.

Debating the Constitution: A Thought-Provoking Exchange

Constitution Day was commemorated in an exceptional and interactive manner as the faculty moved beyond conventional teaching methods to ignite intellectual discourse. A debate competition became the platform where students engaged in insightful discussions, dissecting the core principles of the Indian Constitution. This dynamic approach enriched their understanding, enhanced their analytical abilities, and strengthened their skills in public speaking and argumentation.

Literati: Where Words Come to Life

Through these diverse literary events, Literati continues to inspire, challenge, and nurture the literary minds of IHM Hyderabad. Whether through storytelling, extempore, essay writing, or debate, students are finding their voices and pushing the boundaries of expression.

At IHM Hyderabad, literature isn't just about reading—it's about experiencing, engaging, and evolving with every word spoken, written, and debated. And as long as stories exist, we will continue to celebrate the magic of words.

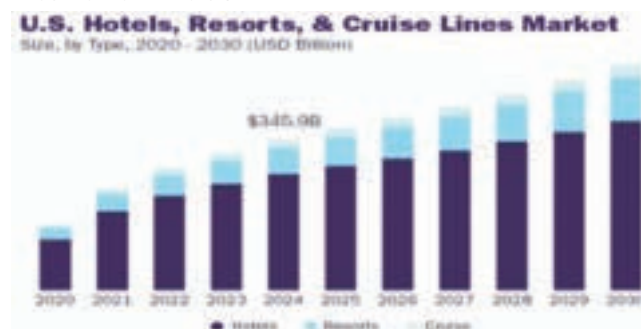


Paperbound Perspectives

India's Hotel Industry: A Pathway to Economic Growth

- K Shlok, First Year
- Iknor Kaur, First Year

In today's world, where traversing vast distances is a matter of mere hours, and individuals frequently seek respite from their demanding work or hectic lives through global travel, we can truly appreciate the significance of hotels. When someone desires to visit a new place, they will inevitably rely on hotels to fulfil their essential needs for accommodation and sustenance. This is why recent years have seen an increasing rate of new hotels opening and hotel companies earning innumerable profits. Here is a chart that displays the current and expected growth of the hotels, resorts and cruise lines market in the USA.



In India, Hotels have seen a boost in recent years, wherein the development of new tourist destinations such as Lakshadweep, Ayodhya, Meghalaya, etc have become the new craze for Indian as well as International visitors. India's rich cultural heritage, historical sites, and diverse landscapes attract millions of tourists annually, and this surge in tourist footfall has directly contributed to the expansion of the hotel industry.

Now, the hotels are not just confined to developed, fast-moving and metropolitan tier 1 cities, but are also spreading their reach to tier 2 and tier 3 cities.

Here are a few more factors that have helped the rise of the Indian Hospitality Market.

1. **Globalization and entry of International Hotel Chains :** India has become a lucrative market for international hospitality brands. Leading global hotel chains such as Marriott, Hyatt, Accor, Radisson and Hilton have expanded their footprint, bringing world-class service standards, operational expertise, and enjoyment opportunities for hotel management professionals.

2. **Digitalization:** The hospitality industry is undergoing a tech-driven transformation, improving both operational efficiency and guest experiences. Some of the latest techs are :

a. AI-Powered Chatbots & Virtual Assistants.

- b. Smart Hotel Technologies
- c. Big Data & Analytics.
- d. Online Travel Aggregators (OTAs)

3. **Evolution of Culinary and Gastronomy Tourism:** India's rich culinary heritage has gained international recognition, with food tourism becoming a significant contributor to the hospitality industry. Luxury hotels and resorts now focus on :

- a. Curated dining experiences and fusion cuisines
- b. Farm-to-table concepts promoting organic and sustainable food
- c. Culinary Masterclasses and Live Kitchen Experiences

This has created a surge in demand for skilled chefs, food and beverage managers, and culinary entrepreneurs.

4. **Growth of MICE (Meetings, Incentives, Conferences and Exhibitions) Tourism**

With India emerging as a corporate and a business hub, MICE tourism has witnessed exponential growth. Leading metropolitan cities, including Mumbai, Delhi, Hyderabad and Bengaluru, host large-scale corporate events, trade fairs, and international summits, necessitating the development of High-end business hotels and convention centres.

5. **Sustainability and Green Hospitality Practices**

Sustainability has become a key focus in the hospitality industry, with many hotels adopting eco-friendly operations such as :

- a. Energy-efficient architecture and renewable energy usage
- b. Waste management and plastic-free policies
- c. Locally sourced food and ethical supply chains
- d. Water conservation initiatives.

The Rapid growth of hotel management in India is driven by tourism, globalization, technology and evolving guest preferences. With increasing investments, Government support, and a shift towards sustainable and experiential hospitality, the industry offers immense career opportunities. As India cements its position as a global hospitality hub, skilled professionals will play a crucial role in shaping its future.

Paperbound Perspectives

The Parsi Chronicles: Faith, Food, and Family

- K Shlok, First Year

India is home to a diverse tapestry of cultures, each contributing uniquely to the nation's growth and identity. Among them, the Parsis stand out as a community that, despite their small numbers, has left an indelible mark on India's industrial, economic, scientific, and cultural landscape. Making up only 0.0005% of India's population, their influence far outweighs their numerical strength. Their unwavering dedication, entrepreneurial spirit, and forward-thinking vision played a crucial role in shaping India's industries, particularly during the transformative period of the Industrial Revolution.



The Origins of the Parsis in India

The Parsis trace their origins to Persia (modern-day Iran), where they followed Zoroastrianism, one of the world's oldest religions. In the 8th or 10th century, to escape religious persecution following the Islamic conquest of Persia, a group of Zoroastrians fled to India, arriving at the port cities of Gujarat.

According to a well-known legend, the local king, Jadi Rana, was hesitant to grant them refuge, claiming that his land was already overpopulated. In response, the Parsi leaders presented a glass of milk filled to the brim and a spoonful of sugar. By dissolving the sugar into the milk, they symbolized their promise to blend harmoniously into Indian society while enriching it, just as sugar sweetens milk. This act of wisdom and humility won them acceptance, and they settled in Gujarat, where they thrived while preserving their unique religious and cultural traditions.

Parsis and the Industrial Revolution in India

Fast forward to the 19th and 20th centuries, and the Parsis emerged as some of India's foremost industrialists, entrepreneurs, and visionaries. Their ability to think ahead, take risks, and innovate set them apart as leaders in business and commerce. Their contributions played a pivotal role in India's transition from a pre-industrial economy to a modern industrial powerhouse.

Names like Tata, Godrej, and Wadia are synonymous with India's industrial success story. The Parsis pioneered industries such as steel, aviation, chemicals, and shipbuilding, laying the foundation for modern India's economic strength. Their success was not only due to their business acumen but also their commitment to ethical practices, philanthropy, and nation-building.

Parsis in Science, Defense, and Public Service

The contributions of Parsis extend far beyond industry and commerce. They have made remarkable strides in science, military leadership, governance, and public service.

- Homi J. Bhabha (1909–1966) – A nuclear physicist and the architect of India's nuclear program, Bhabha's pioneering work led to India's emergence as a global player in atomic energy.
- Dadabhai Naoroji (1825–1917) – Known as the Grand Old Man of India, Naoroji was the first Indian to be elected to the British Parliament and played a key role in the Indian independence movement.
- Sam Manekshaw (1914–2008) – One of India's most celebrated military leaders, Field Marshal

Manekshaw led India to victory in the 1971 Indo-Pak war, which led to the creation of Bangladesh.

- J.R.D. Tata (1904–1993) – A pioneering industrialist and visionary, J.R.D. Tata played a crucial role in founding Air India, making it one of the world's leading airlines.
- Ratan Tata (1937–2023) – As the former chairman of Tata Sons, Ratan Tata transformed Tata Group into a global conglomerate while prioritizing philanthropy and social development.

Cultural and Artistic Contributions

Beyond business and science, Parsis have enriched India's arts, cinema, and literature. Their contributions to architecture, performing arts, and culinary traditions continue to influence Indian culture:

- Shiamak Davar revolutionized Indian dance with his fusion of western and Bollywood styles.
- Boman Irani, a beloved Bollywood actor, has given Indian cinema some of its most memorable performances.
- Cyrus Broacha has entertained audiences with his unique sense of humor and satire.
- Freddie Mercury, born Farrokh Bulsara, was of Parsi descent and went on to become the legendary frontman of Queen, leaving a global musical legacy.

Philanthropy and Social Responsibility

What truly distinguishes the Parsi community is their commitment to philanthropy. The Tata Trusts, one of the oldest charitable organizations in India, have funded initiatives in education, healthcare, and rural development for over a century. Similarly, the Godrej

Foundation and Wadia Group have made significant contributions to social causes, proving that business success and social responsibility go hand in hand.

Preserving a Rich Heritage

Despite their many achievements, the Parsi community faces a declining population, with concerns about maintaining their rich traditions. Efforts are being made through organizations like Jiyo Parsi, which encourage cultural preservation and community growth.

The Lasting Legacy of the Parsis

The Parsis of India exemplify the profound impact a small yet determined community can have on an entire nation. Their contributions across industries, science, military, and arts have helped shape modern India into what it is today. Their story is one of resilience, adaptability, and unwavering dedication to progress.

As we celebrate their contributions, we are reminded that true greatness is not measured by numbers but by the depth of one's impact on society. The Parsis may be few, but their legacy is eternal.

THE KEY TO
SUCCESS IS TO
START BEFORE
YOU ARE
READY

— Marie Forleo

Paperbound Perspectives

Is it OK to listen to music while studying?

- Timothy Byron

(Lecturer in Psychology, University of Wollongong)

I am in class 11 and I like to listen to music when I am studying, but my dad says that my brain is spending only half of its time studying and the other half is distracted by listening. He says it is better to leave my phone out of my room and concentrate on studying rather than listening to music. Is it OK to listen to songs when I am studying?

- Robert, class 11 student.

It's a good question! In a nutshell, music puts us in a better mood, which makes us better at studying but it also distracts us, which makes us worse at studying. So if you want to study effectively with music, you want to reduce how distracting music can be and increase the level to which the music keeps you in a good mood.

Music can put us in a better mood.

You may have heard of the Mozart effect - the idea that listening to Mozart makes you "smarter". This is based on research that found listening to complex classical music like Mozart improved test scores, which the researcher argued was based on the music's ability to stimulate parts of our minds that play a role in mathematical ability.

However, further research conclusively debunked the Mozart effect theory: it wasn't anything to do with maths, it was just that music puts us in a better mood. Research conducted in the 1990s found a "Blur Effect" where kids who listened to the Britpop band Blur seemed to do better on tests. Researchers found that the Blur effect was bigger than the Mozart effect, simply because kids enjoyed pop music like Blur more than classical music.

Being in a better mood likely means that we try that little bit harder and are willing to stick with challenging tasks.

Music can distract us on the other hand, music can be a distraction under certain circumstances.

When you study, you're using your "working-memory" which means you are holding and manipulating several bits of information in your head at once.

The research is fairly clear that when there's music in the background, and especially music with vocals, our working-memory gets worse.

Likely, as a result, reading comprehension decreases when people listen to music with lyrics. Music also appears to be more distracting for people who are introverts than for people who are extroverts, perhaps because introverts are more easily overstimulated.

Some clever work by an Australia-based researcher called Bill Thompson and his colleagues aimed to figure out the relative effect of these two competing factors -mood and distraction.

They had participants do a fairly demanding comprehension task, and listen to classical music that was either slow or fast, and which was either soft or loud.

They found the only time there was any real decrease in performance was when people were listening to music that was both fast and loud (that is, at about the speed of Shake It Off by Taylor Swift, at about the volume of a vacuum cleaner).

But while that caused a decrease in performance, it wasn't that big a decrease. Other similar research also failed to find large differences.

So can I listen to music while studying or not?

To sum up: research suggests it's probably fine to listen to music while you're studying - with some caveats.

It's better if:

it puts you in a good mood

it's not too fast or too loud

it's less wordy (and hip-hop, where the words are rapped rather than sung)

Happy listening and good luck with, your exams!

Paperbound Perspectives

MERAKI: The Cultural Committee



At IHM Hyderabad, culture isn't just celebrated—it's lived! Over the past year, the Cultural Committee has organized a series of vibrant and engaging events that brought students together, showcasing the rich diversity of India while fostering camaraderie and creativity. From festive celebrations to thrilling competitions, here's a look at the exciting events that made this year memorable.

Onam – A Grand Harvest Celebration

The spirit of Kerala came alive as students donned traditional attire and participated in the grand Onam celebrations. The highlight of the event was the beautifully designed Pookalam (floral rangoli) and the traditional Sadya feast, served on banana leaves. The joyous Thiruvathira dance and games like Vadam Vali (tug of war) added to the festive fervor, making it a day of pure cultural immersion.

Ganpati – Bappa Morya!

The arrival of Lord Ganesha was celebrated with devotion and grandeur. The beautifully crafted idol was welcomed with dhol-tasha beats, and the atmosphere was charged with enthusiasm. The Aarti sessions, eco-friendly decorations, and traditional modak distribution made the event both spiritual and fun.

Food Fest – A Culinary Wonderland

Our budding chefs put their best foot forward at the much-awaited Food Fest. Stalls lined up with diverse cuisines, ranging from street food delights to gourmet dishes, showcased the students' culinary expertise. The event turned into a feast for both the stomach and the soul, with live cooking demonstrations and an energetic crowd relishing every bite.

Gala Night – A Starry Affair

An evening of glitz, glamour, and entertainment, the Gala Night was a spectacular affair. Themed decor, dazzling performances, and a high-energy DJ set the stage for a night to remember. From fashion shows to musical performances, the event had something for everyone, making it the most anticipated social gathering of the year.

Diwali Decorations – Festival of Lights

Diwali brought out the artist in every student, as the campus was adorned with stunning decorations. Diyas, rangolis, and fairy lights transformed IHM into a mesmerizing spectacle. The spirit of togetherness and joy was evident as students worked hand in hand to spread festive cheer, culminating in a grand celebration with sweets, fireworks, and cultural performances.

Republic Day – A Tribute to the Nation

Patriotism echoed through the campus as students came together to celebrate Republic Day. A flag-hoisting ceremony, a speech competition on national pride, and a cultural program showcasing India's rich heritage were the highlights of the day. The event served as a reminder of our responsibilities as future leaders of the nation.

Independence Day – Saluting the Spirit of Freedom

The tricolor fluttered high as students commemorated India's independence with heartfelt celebrations. Inspirational speeches, skits on freedom fighters, and a melodious rendition of patriotic songs created an atmosphere of reverence and pride. The event concluded with a unity march, symbolizing our collective commitment to the nation's progress.

Poster Making – Art with a Message

Creativity met purpose at the Poster Making Competition, where students expressed powerful ideas through colors and brushstrokes. Themes ranging from sustainability to social issues encouraged thought-provoking discussions, making this event both visually appealing and intellectually stimulating.

Treasure Hunt – The Ultimate Chase

Excitement reached its peak as students embarked on a thrilling Treasure Hunt, solving riddles and overcoming challenges to reach the final prize. The event tested their wit, teamwork, and problem-solving skills, making it a high-energy adventure that left everyone wanting more.

A Year to Remember

Each event organized by the Cultural Committee was a testament to the enthusiasm, creativity, and team spirit of our students. From vibrant festive celebrations to intellectually stimulating competitions, every occasion added a unique flavor to campus life. These events not only fostered cultural appreciation and inclusivity but also strengthened friendships, nurtured talents, and provided a platform for students to showcase their skills. The laughter, learning, and unforgettable moments shared during these celebrations have left an indelible mark on our hearts. As we look forward to another year of exciting events, we remain committed to making IHM Hyderabad a hub of cultural brilliance, unity, and joy!

Paperbound Perspectives

A Year of Culinary Brilliance: Stirring Up Success at IHM Hyderabad (2024-25)



The academic year 2024-25 was a landmark period for IHM Hyderabad, with the Culinary Committee at the helm of numerous high-impact events, competitions, and industry-driven initiatives. Committed to honing the skills of budding chefs, the committee played a pivotal role in fostering an environment of learning, innovation, and healthy competition, ensuring that students were well-prepared for the dynamic world of hospitality and gastronomy.

One of the most prestigious events of the year was the Inter-Collegiate Budding Chef Competition, which brought together culinary and hotel management students from across the country. This event served as a battleground for young chefs to showcase their creativity, technical skills, and passion for food, reflecting the institute's dedication to promoting culinary excellence on a national platform.

Equally noteworthy was the Gala Lunch, an event that left a lasting impression on guests with its exquisite menu, seamless execution, and immersive dining experience. The overwhelming success of this event garnered significant media attention, earning coverage in newspapers and digital platforms, further solidifying IHM Hyderabad's reputation for culinary brilliance.

Adding to the vibrancy of the year was the much-anticipated Little India Food Fest, the institute's flagship culinary festival that once again mesmerized attendees with a spectacular showcase of regional Indian cuisines. This grand celebration highlighted India's rich culinary heritage, featuring a diverse range of flavors, traditional cooking techniques, and a festive ambiance that drew food enthusiasts from all walks of life.

Beyond competitions and large-scale events, the Culinary Committee also prioritized industry engagement by curating a series of exclusive workshops and masterclasses, designed to bridge the gap between academic learning and real-world expertise.

One of the standout sessions of the year was a Masterclass by Chef Himanshu Sahoo, specifically tailored for third-year students, where they received invaluable guidance on acing job interviews and understanding employer expectations in the hospitality industry. This session provided students with

key insights into professional growth, career preparedness, and interview strategies essential for success in the competitive job market.

Another remarkable session was the Risotto Masterclass by Chef Allen Muler, a distinguished culinary professional trained at the University of Derby. This workshop provided students with a deep dive into the art of crafting the perfect

risotto, an essential skill for any aspiring chef looking to master the nuances of European cuisine. The session emphasized precision, ingredient selection, and advanced cooking techniques, equipping students with the knowledge to elevate their culinary craft.

A major highlight of the year was the inauguration of "Buy The Way" Pastry Shop, an entrepreneurial initiative spearheaded by IHM Hyderabad in collaboration with the Culinary Committee. This innovative venture offers students an immersive, hands-on experience in running a pastry business, from product development and pricing strategies to customer service and financial management.

By managing this real-time food retail outlet, students not only sharpen their baking and patisserie skills but also gain invaluable insights into the operational and entrepreneurial aspects of the food industry. This initiative underscores IHM Hyderabad's commitment to nurturing future culinary entrepreneurs, empowering students with the tools to establish their own ventures in the hospitality sector.

Through its diverse array of competitions, industry collaborations, and entrepreneurial projects, the Culinary Committee of IHM Hyderabad continues to redefine culinary education, ensuring that students graduate with a strong foundation in both technical expertise and industry readiness. The events of the 2024-25 academic year have set a new benchmark, reinforcing the institute's legacy of excellence while inspiring future generations of chefs to push the boundaries of creativity and innovation.

As IHM Hyderabad moves forward, the Culinary Committee remains steadfast in its mission—to cultivate world-class culinary professionals who are not just chefs but also innovators, entrepreneurs, and industry leaders.

Paperbound Perspectives

Flute – The Soulful Band of IHM Hyderabad



Music has the power to bring people together, and at IHM Hyderabad, Flute, the college's official band, does just that. Comprising talented students from the first, second, and third years, Flute is more than just a musical group—it is a vibrant part of the institution's cultural identity. Whether it's performing at grand college events or creating a soothing atmosphere during lunch hours at the campus restaurants, the band never fails to captivate audiences with its mesmerizing performances.

A Journey of Passion and Dedication

The formation of Flute was driven by a shared passion for music. The band members come from diverse musical backgrounds, each bringing their unique touch to the group. The band is not limited to just vocal performances—its members are skilled in playing a range of instruments, including the guitar, drums, clap box, keyboard, and more. This instrumental versatility allows Flute to explore a wide spectrum of musical genres, from classical and light Bollywood to indie pop, adapting seamlessly to the mood of every event.

However, Flute is not just about people who already know how to sing or play instruments—it is also a space for those who wish to learn and develop the art of music within themselves. The band welcomes students who are passionate about music and eager to grow, providing them with a supportive environment to refine their skills, experiment with different styles, and build their confidence. Through regular practice sessions, mentorship from senior members, and live performances, aspiring musicians get a chance to evolve and discover their musical potential.

A Musical Presence in College Events

Flute has become an integral part of IHM Hyderabad's cultural scene. The band regularly performs at various college events, adding a lively and engaging element to every occasion. Some of their most notable performances have been at:

Budding Chefs and Professionals – A prestigious event that celebrates culinary excellence, where Flute sets the perfect ambiance with its soulful melodies.

Christmas Gala – Bringing in the festive spirit with heartwarming Christmas carols and cheerful performances.

Food Fest – A celebration of flavors accompanied by a musical feast that enhances the dining experience.

Lunch Hour Performances – A special initiative where the band performs at the college restaurants, creating an enjoyable atmosphere for students and faculty alike.

Their presence at these events not only entertains but also brings a sense of unity and joy to the campus.

Beyond the College Walls

The talent of Flute has gained recognition beyond the campus, leading to invitations from well-known establishments such as McDonald's, The Trident Hyderabad, and Starbucks. Performing at these venues has been a significant milestone for the band, giving the students exposure to professional platforms and allowing them to share their music with a wider audience. These opportunities also reflect the quality and appeal of Flute, proving that music truly knows no boundaries.

A Blend of Cultures and Styles

One of the defining characteristics of Flute is its ability to perform in multiple languages and genres. From the soulful notes of Indian classical music to the energetic beats of Bollywood hits and the soothing charm of indie pop, the band adapts effortlessly to different moods and audiences. Their diverse repertoire ensures that every listener finds something to connect with.

A Platform for Growth and Expression

For the students of IHM Hyderabad, Flute is more than just a band—it is a platform for self-expression, learning, and growth. It provides budding musicians and singers with a stage to hone their skills, collaborate with fellow artists, and gain confidence in their abilities. Moreover, it serves as a learning ground for those who are new to music but wish to explore it. The band fosters an inclusive environment where students, regardless of their prior experience, can come together to learn, experiment, and find their musical voice.

Balancing music with academics, the band members showcase remarkable dedication, proving that passion and hard work can go hand in hand. The supportive nature of Flute ensures that even those who start with little knowledge can develop their skills and become a part of something bigger than themselves.

Paperbound Perspectives

Hospitality Lingo Decoder:
For When You're Honest- Navya Sharma,
Third Year**Front of House (FOH):**

What it Means: The shiny, guest-facing areas of a hotel or restaurant.

- In Real Life: "Smile like you mean it; the FOH is a stage, and you're the star!"

**Back of House (BOH):**

- What it Means: The chaotic, behind-the-scenes war zone where the real magic (and shouting) happens.
- In Real Life: "BOH is where we bond over burnt fries and chef's mood swings."

Mise en Place (Mise-en-place):

- What it Means: Fancy French for "get your stuff together before chaos hits."
- In Real Life: "No mise en place = crying over chopped onions during service."

86'd:

- What it Means: That one thing everyone wants but we ran out of.
- In Real Life: "Tiramisu is 86'd, but let's just pretend cheesecake is the new favourite."

Up-Selling:

- What it Means: Convincing guests to splurge because "YOLO."
- In Real Life: "Sell them the premium wine; it pairs well with our bank account."

Turn the Table:

- What it Means: Kicking one group out (politely) to seat the next.
- In Real Life: "Smile while dropping hints like, 'Can I get you the bill?'"

Comp:

- What it Means: Free stuff for guests when we've messed up or want a good
- TripAdvisor review.

- In Real Life: "Comp their dessert—they waited an eternity. Our bad."

Walk-In:

- What it Means: The fridge or random guests showing up like it's their living room.
- In Real Life: "The walk-in is freezing, but it's still the best place to hide from awkward customers."

Double Seating:

- What it Means: When two tables get seated at the same time, and your server instantly regrets life choices.
- In Real Life: "Double seating? Great, now we're speed dating with food orders."

Service Recovery:

- What it Means: Fixing guest issues while pretending everything is totally under control.
- In Real Life: "Smile, comp something, and hope they don't leave a bad review."

FIFO:

- What it Means: First In, First Out, or "Don't serve yesterday's fish."
- In Real Life: "FIFO isn't just inventory—it's survival in the BOH jungle."

PDR (Private Dining Room):

- What it Means: Fancy room for people who want to feel extra special.
- In Real Life: "PDR tonight? Time to light the good candles and pray nothing spills."

Check Drop:

- What it Means: The delicate art of presenting the bill without ruining the mood.
- In Real Life: "Wait until they're done Instagramming their dessert."

Covers:

- What it Means: Number of guests served—or how many times you've questioned your career today.
- In Real Life: "150 covers later, and I still haven't eaten anything but air."

Poetic Prism

Gemini

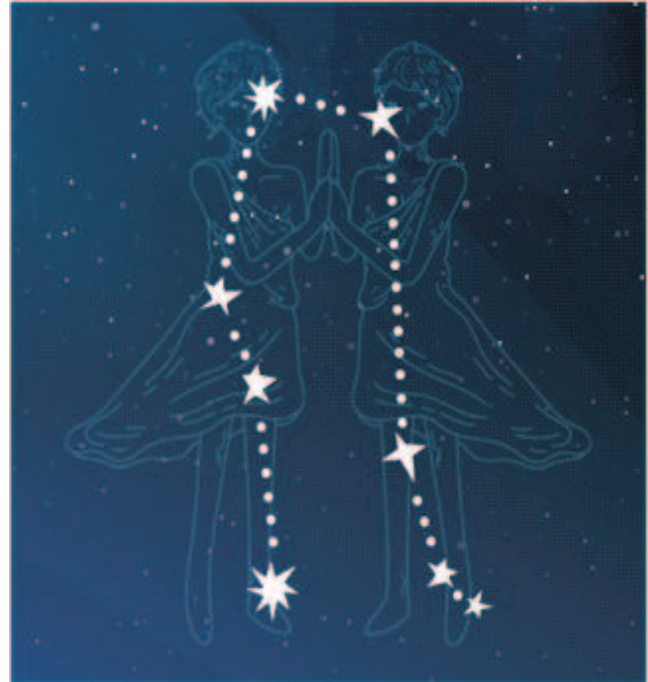
– L. Tejaswini, First Year

Why is there this constant battle,
Which makes my heart flutter and rattle,
Between two sides of the same coin,
While both seem to be righteous and adjoint.

Both being the same idea but different at the same time,
Rejecting either one, is it that heinous of a crime?
For we don't know what our path foretells,
There are many signs of destiny, like constant ringing bells.

So embrace what you have,
Let go of the doubt, for all the pain that you have,
Comes from the same sprout.
The sprout is your mind, the anxious one.

Which is both - a boon and a bane with its pros and cons,
As we don't know when the sprout is either,
Let it grow, give it some fodder.
The fodder is time.
While it may seem painful,
In the end, you will always be grateful.



Roots and Wings

I come from soil where stories sleep, Where whispers
rise from voices deep. My roots are tucked in earth and
time, In lullabies and old rhyme.

A grandma's laugh, a father's call, The mango tree that
saw it all—They hold me still, they hold me true, In
memories kissed by morning dew.

But far beyond the village gate, The sky begins to shift
my fate. A hunger grows, a fire sings—Inside me stir a
pair of wings.

They flutter first in paper dreams, In city lights and silver
streams. They stretch with every book I read, And soar
with every daring deed.

I feel the tug of both these ends—The steady past, the
wind that bends. My heart, a compass made of thread,
Woven from all the words once said.

“Be bold,” says wind. “Be wise,” says tree. “Become the
self you're meant to be.” So here I stand on life's wide
brink, With time to fly, and space to think.

Not torn between the sky and ground, But stitched where
roots and dreams are found. For wings need strength
that roots provide—And roots, in flight, are dignified.



NEW BEGINNINGS



P. SANTOSH KUMAR
Admin-cum-Accounts Officer

We wish him success and growth in this exciting journey ahead!

RETIREMENTS



G. Vivekanand
Head of Department



M. Srinivasa Sastry
Librarian

We wish them a happy retired life!

Blast from the Past

YAADEIN... THE UNFORGETTABLE MEMORIES

- Abhik Banerjee, 3 year B.Sc.
(2006)

Three years are about to pass, but the memories and moments are still so raw and fresh in my mind. The first day of college, introducing ourselves to countless friends, wearing formal attire, and learning the names of seniors, are all still vivid in my mind.

Now, as three years are about to finish, I cannot relive those moments (yaadein) - some cherished, some ghastly & some heart-warming. What this course has taught me has brought in a lot of confidence, how to deal with issues & face the realities of life. This period has provided me with some mesmerizing moments, from very lovely ones to absolutely scary first-time experiences. All my batch-mates too will agree to this fact! From our induction to finally our farewell, the journey has been a crisp & and enjoyable one.

What I loved in this college was the admiration one gets for doing petty work & matters. In my second year, when I was congratulated for nabbing a thief, I thought that the person had made the issue a bit too blown out. All our seniors used to say that the standard is dropping, but that seems to be individual opinions & views. My stint in the hostel too has been an endearing one. High voltage action, drama have all been performed here (My hostel friends will vouch for this fact). I must admit that if one has a definite aim & ambition, one must pursue it with full heart & effort.

My advice to my junior mates will be to follow the right path & focus on it. These three years have been a learning curve for all of us & after this, I am sure each of us will have gained confidence, personality & can face the realms of this world.

Well, now that we are going through the last & final phase, one can just remember & cherish those times & try to relive those memories (I wish I could). Lastly, all that I will take with me is memories of all these tit-bits & mayhem I have been associated with. I have heard that time flies, but these three years have flown by in the blink of an eye.

I would like to thank all those who have made my presence felt & rendered services to make my stay exciting & my journey of LIFE an eventful one.....

Through the Lensman's Eyes



Whispers of Stone: A Timeless Tale

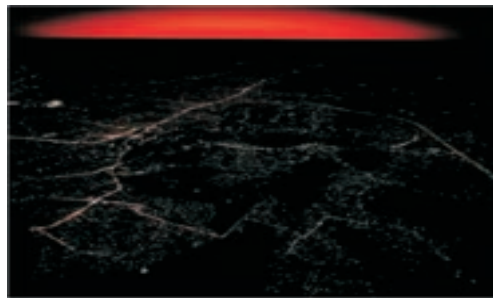


A lone leaf whispering secrets of time



Serenade of the Lotus

-Karishma Verma, Assistant Lecturer



Pearl city of India



Autumn is the time to fall in love
with the world all over again



Awaken to the universe's simple
gift of the butterfly.

-Abhinav Nair, Final Year



Painted skies and Peaceful minds

- L. Tejaswini, First Year



The Struggle of the locals in the locals of Bombay

-Muskan Mishra, Third Year



Golden hour meets the endless blue



A canvas of clouds, a story of flight

-Shivendra Pandey, First Year

Through the Lensman's Eyes



Majestic. Fierce. Untamed.



Stealth, Strength, and a Smile You Don't Want to Test!



Grace in Flight: The Majestic Dance of the Kite



Wild Beauty in the Making



Elegance in Every Spot



Double the fluff, double the mischief!

-Shashank Rao Gunhal, Final Year

Beyond Ingredients. Building Experiences.

For over three decades, Tropolite has been trusted by India's finest hotels, bakeries, and food businesses to deliver culinary excellence behind the scenes.

From stabilisers to creams, from bases to customized solutions, We enable chefs and businesses to create extraordinary food experiences, every day.



Elevating Culinary Experiences. Shaping the Future of Food.

At Tropolite, our story goes beyond product innovation, it is a story of partnership, trust, and transformation.

We are not just suppliers. We are collaborators in every plate served, every pastry crafted, and every guest experience created.

With a strong foundation built on research, consistency, and customer-centricity, we have become a trusted force behind India's growing culinary landscape.

Our solutions are designed to empower creativity while ensuring reliability at every stage-from boutique cafes to large-scale hotel kitchens and industrial manufacturers.



As food experiences evolve, so do we, combining tradition with innovation, craftsmanship with science, and vision with execution.

Our commitment is simple yet powerful to help every business we work with create moments that delight, inspire, and endure.

Because at Tropolite, we believe great food is never just eaten, it is felt, remembered, and celebrated.

From Imagination to Creation.

Tropolite

At Tropolite, we don't just supply ingredients - we enable culinary experiences that captivate and endure. Our solutions are crafted to meet the diverse needs of the hospitality industry bakeries, cafes, and industrial food businesses, empowering them to deliver excellence, consistency, and creativity every day.



Here's how we partner with you across the culinary spectrum:

Hotels & Hospitality

Delivering world-class dining experiences begins with the finest ingredients.

Our portfolio for hotels and premium hospitality includes:

- Premium Whipping creams designed for ultimate texture and stability.
- World class Culinary ingredients, crafted for versatility and performance.

Solutions created for chefs who demand reliability without compromising creativity.

Industrial Clients

For large-scale manufacturers, precision and performance are critical.

Tropolite offers functional ingredients that ensure consistency at scale:

- Frozen dessert stabilizers tailored for perfect texture and shelf-life.
- High-performance emulsifiers and whipping agents.
- Customized ingredient solutions to match evolving market demands.

Partnering with leading food businesses to drive innovation, efficiency, and product excellence.

Elevating Culinary Experiences.
Shaping the Future of Food.

Bakery & Cafe Solutions

From artisanal bakeries to bustling cafes, we fuel creativity at every turn.

Our bakery solutions are designed to inspire innovation and delight consumers:

- Premium cake premixes ensuring consistency batch after batch.
- Fondants and aromas elevates every product offering.
- Specialty ingredients that bring artisanal craftsmanship to life.

Every product is developed to help bakers and cafe owners deliver memorable experiences, faster and better.



www.tropolite.com

Innovation is Our Second Ingredient.

At Tropolite, innovation is more than a commitment, it is a way of life.

Behind every product lies a spirit of experimentation, precision, and purpose, driven by our state-of-the-art R&D Centres and deep partnerships with culinary professionals.



Our dedicated research teams work at the crossroads of food science and culinary artistry, constantly pushing boundaries to meet the evolving needs of chefs, bakers, and businesses across the world.

We invest relentlessly in anticipating the future of food-pioneering innovations across:



- **Vegan and Plant-Based Alternatives**
Crafted without compromise, our plant-based solutions deliver taste, texture, and performance chefs can trust.
- **Clean Label and Conscious Consumption Trends**
Transparent formulations that uphold the highest standards of quality, without unnecessary additives.
- **Artisanal and Customised Creations**
Solutions designed for businesses seeking bespoke textures, stability, and sensory experiences that differentiate their offerings.

Beyond trend alignment, we specialise in tailor-made ingredient solutions-working hand-in-hand with chefs and brands to deliver customised performance for their unique requirements.

At Tropolite, innovation is not just about launching new products. It is about elevating every experience, shaping new possibilities, and creating a future where food continues to inspire.



Where Excellence Meets Opportunity.

At Tropolite, we believe that true excellence is achieved through collaboration. Across India's finest kitchens, bakeries, and food businesses, our solutions have become a trusted partner in crafting extraordinary culinary experiences. We are proud to be the silent force behind creations that delight, inspire, and set new benchmarks for quality.

Testimonials Section



Tropolite's commitment to consistency and innovation helps us deliver five-star experiences, every time.



Executive Chef,
Leading Luxury Hotel



From texture to stability, Tropolite's products have elevated the quality of our desserts and pastries beyond expectation.



Pastry Chef,
Luxury Boutique Bakery



What sets Tropolite apart is not just the quality of ingredients, but their partnership approach, they innovate with us, not just for us.



Head of Culinary Operations,
Premium Hospitality Group

Elevating Culinary Experiences,
Shaping the Future of Food.

www.tropolite.com

Partner with us to create extraordinary
culinary experiences that captivate and inspire.

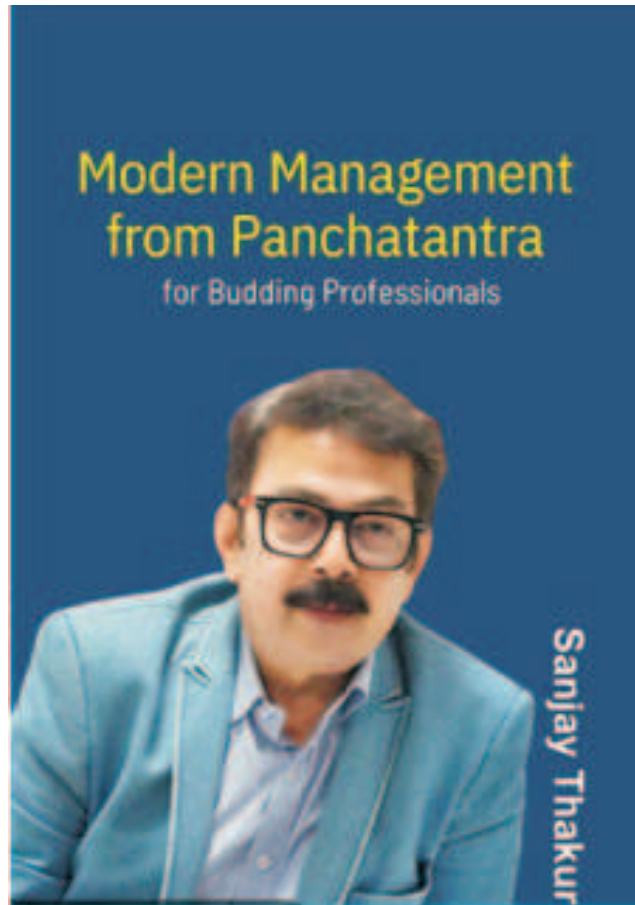
www.tropolite.com



[to link to a premium landing
page for B2B collaboration]

IHM HYDERABAD CHRONICLE

Literary Milestones



Our principal sir, Mr. Sanjay Thakur's book was launched by the Hon'ble Principal Secretary, YATnC, Govt. of Telangana, alongside esteemed personalities from the Government of Telangana and the Travel & Tourism industry.



An insightful article by our esteemed Principal titled, "IHM: Building Global Leaders in Hospitality" was featured in Metro India.

Annual Awards, 2024



IHM Hyderabad proudly hosted its Annual Awards Ceremony to honour and celebrate the remarkable achievements of the graduating batch of 2024. This prestigious event served as a fitting tribute to their hard work, dedication, and exceptional accomplishments throughout their journey at the institute.

MoU between IHM Hyderabad and the TCA



The institute proudly entered into a Memorandum of Understanding (MoU) with the Telangana Chefs' Association, marking the beginning of a dynamic collaboration aimed at providing mentorship and professional guidance to its students. This partnership underscores a shared commitment to nurturing future culinary talent and bridging the gap between academic learning and industry expertise.

IHM Hyderabad joins SIHRA



The institute has proudly joined the prestigious South India Hotels and Restaurants Association (SIHRA), strengthening its commitment to excellence in hospitality education and fostering deeper connections with the region's hospitality industry leaders.

X-mas Celebrations @ IHM Hyderabad



Students at the institute celebrated the Spirit of Christmas with a Gala Luncheon. Adding to the grandeur, Executive Chefs from 5-star hotels, renowned stand-alone restaurants, Area Directors (H.R.), and Training Managers from leading hospitality brands joined the students in the celebrations. This unique gathering provided a platform for interaction and inspiration, making it a memorable occasion for all attendees.

National Budding Chefs & Professional Competitions





The institute organised the 3rd season of the Budding Professional Competition and the 2nd season of the Budding Chef Competition, which was held on September 24-25, 2024. IHM Hyderabad proudly hosted over 20 colleges from across India, making the event a national-level competition for aspiring hospitality professionals and chefs.

Culinary Workshop



Chef Alain Mueller from the prestigious Culinary Arts Academy Switzerland conducted an exclusive Risotto workshop for the 3rd-year students at IHM Hyderabad. It was an incredible opportunity for students to refine their culinary skills under the guidance of a global expert, delving into the art of crafting the perfect Risotto.

Independence Day Celebrations



On August 15th, IHM Hyderabad commemorated Independence Day with great enthusiasm and patriotism. The celebrations featured a grand flag hoisting ceremony, inspiring speeches, and vibrant cultural performances that reflected the spirit of unity and freedom. The event brought together students and faculty in a heartfelt tribute to the nation.

Guest Lectures



The institute hosted an insightful guest session by Mr. Bablu Hastak, who shared valuable perspectives on opportunities in the F&B industry. The session also delved into entrepreneurship avenues and strategies for self-improvement, inspiring students to explore diverse career paths and personal growth.



The institute had the privilege of hosting Les Clefs d'Or for an enlightening guest session focused on The Golden Keys Association, offering students valuable insights into the prestigious network of professional concierges and its commitment to exceptional service excellence.



The institute was honoured to have our alumni, Pawan Chandnani from RollaRappa and Ramesh Sahu from Steam Picks Momos, as guest speakers. They shared their entrepreneurial journeys with our final-year students, inspiring and motivating them with their success stories.



A guest lecture on the critical aspects of Revenue Management and Budgeting was delivered by Mr. Shakul Pant, General Manager of Oakwood Hotels. The engaging session was tailored for the 3rd-year students, providing them with valuable industry insights and practical knowledge to enhance their understanding of effective financial strategies in the hospitality sector.



IHM Hyderabad had the privilege of hosting Mr. Indraneel Majumdar, Head of Mall at Sarat City Capital Mall and COO at Smart Shop. in, for an engaging guest lecture on Retail Operations. The session, designed for third-year students, provided valuable insights into the dynamic world of retail management, highlighting practical strategies and industry trends.

Road Safety Seminar



The Telangana Traffic Police conducted an insightful road safety seminar for the students of IHM Hyderabad. The session emphasized safe driving practices, traffic regulations, and responsible behaviour on the roads, leaving students more aware of their role in ensuring road safety.

Enriching Minds



Our esteemed faculty, Mr. Rajesh, was invited as a guest speaker at the AP MSME event hosted at NITHM. He delivered an insightful session on the importance of Customer Relationship Management (CRM), hospitality, and effective situation handling. The event also featured discussions on JEE awareness and orientation to various hospitality courses, enriching the participants' knowledge and career perspectives.



Our Faculty Mr. Rajesh L- Passionate about inspiring for better living was invited to the City College, Hyderabad to deliver a guest lecture on "Tourism and Peace" on the occasion of World Tourism Day.

NCHM-JEE Promotion



Our students embarked on a dynamic promotional campaign for IHM Hyderabad's courses and NCHM-JEE 2025, reaching out to aspiring hospitality professionals across eight institutions. Through interactive sessions, they provided insights into the world of hospitality education, guiding students toward a promising future in the industry.



Students from Pace School visited IHM Hyderabad to explore the dynamic world of hospitality. Through interactive sessions and engaging experiences, they discovered the vast opportunities this industry offers, inspiring them to embark on a rewarding journey in hospitality.



IHM Hyderabad participated in the prestigious Nutri-Summit hosted by Yashoda Hospitals, Hyderabad, showcasing the institute's commitment to nutrition and culinary artistry. As part of the event, the team also promoted the NCHM-JEE course with a beautifully curated food display, meticulously crafted by the Culinary Committee. It was a proud moment to blend health, hospitality, and education on one platform.



The institute hosted the Department of Food & Nutrition from Shri Satya Sai Institute of Higher Learning for an insightful campus familiarization tour. The visit provided an engaging opportunity to explore our state-of-the-art facilities, interact with faculty, and gain a deeper understanding of the dynamic world of hospitality and culinary education.

Constitution Day Celebrations



Celebrating 75 glorious years of the Indian Constitution, IHM Hyderabad hosted an engaging Mock Parliament Session, where students recreated the vibrancy of democracy in action. This insightful session fostered critical thinking, debate, and a deeper understanding of governance, empowering future leaders with the spirit of democracy.



IHM Hyderabad proudly commemorated 75 years of the Indian Constitution with a solemn pledge ceremony, reaffirming our commitment to the ideals of justice, equality, and liberty. The event served as a tribute to the guiding principles that unite us as a nation, inspiring future generations to uphold the spirit of democracy.

Aha Swagstar Talent Hunt



Our campus came alive with extraordinary energy and creativity during the Aha Swagstar Talent Hunt, a one-day extravaganza celebrating the incredible talents of our students. From singing and dancing to acting, stand-up comedy, and more, our students wowed the audience and judges with their skills.

The event was organised by Aha Media and sponsored by TVS Motors, KLM Fashion Mall, Minute Made, and Happi Mobiles for supporting this phenomenal event.

Lokmanthan: Bhagyanagar-24 Cultural Summit



The institute's CFPP students attended the prestigious Lokmanthan: Bhagyanagar-24 Cultural Summit at Shilpakala Vedika/Shilparamam. This unique event provided an incredible opportunity to experience India's cultural diversity and engage in thought-provoking discussions on our heritage, values, and traditions.

Behind the Spin



Our students had an enriching experience at FABO Laundry, gaining firsthand insights into the intricate world of professional laundry operations. From cutting-edge cleaning techniques to sustainable practices, they explored the seamless processes that ensure impeccable hygiene, efficiency, and industry standards. This visit provided a deeper understanding of the vital role laundry operations play in the hospitality sector, bridging classroom learning with real-world expertise.

Academia-Industry Connect



Chef. Satya Pandhari, Executive Chef, The Park Hotels, Hyderabad visited the college to address the students on the career prospects available to them.

Memorandum of Understanding



IHM Hyderabad has signed a Memorandum of Understanding (MoU) with The Park Hotels, paving the way for mutually enriching initiatives. This collaboration aims to elevate educational experiences, provide industry exposure, and enhance skill development, ensuring our students are future-ready for the world of hospitality.



Our Principal, Mr. Sanjay Thakur, represented IHM Hyderabad at a landmark event at Vigyan Bhawan, New Delhi, on World Tourism Day, 27th September 2024. He was the authorized signatory for the signing of an MoU with 8 prestigious national and global hospitality giants, including Indian Hotels Company Limited (IHCL), IHG Hotels & Resorts, Marriott International, Lalit Suri Hospitality Group, ITC Group of Hotels, Apeejay Surrendra Park Hotels, Radisson Group of Hotels, and Lemon Tree Hotels.

These MoUs were signed in the presence of key industry leaders and senior officials from the Ministry of Tourism, Government of India. This initiative by the National Council for Hotel Management and Catering Technology, aimed at promoting Indian hospitality globally, focuses on student engagement, mentorship, faculty development, and institutional growth.

The event was graced by Honourable Vice President Shri Jagdeep Dhankar, along with Honourable Minister of Tourism Shri Gajendra Singh Shekhawat, Honourable Minister of State for Tourism Shri Suresh Gopi, Honourable Civil Aviation Minister Shri Kinjarapu Rammohan Naidu, Tourism Secretary Ms. V Vidyavathi, and Shri Gyan Bhushan, IES, CEO NCHMCT.

Global Dish Contest at Trevernia Fest



The 1st Year Students and CFPP participants of IHM Hyderabad showcased their exceptional culinary skills at the prestigious Global Dish Contest during Trevernia Fest. From embracing diverse global flavors to presenting world-class gastronomic creations, our budding chefs demonstrated innovation, passion, and excellence, leaving a lasting impression on the culinary stage.

Chhath Puja Celebrations



The institute came together to celebrate the spirit of devotion and gratitude through the sacred observance of Chhath Puja. With great enthusiasm, students and faculty honored the Sun God and Chhathi Maiya, embracing the rich traditions and cultural essence of this auspicious festival. The celebration fostered unity, spirituality, and a deep sense of reverence.

Paryatan Mitra - Skill Certification



IHM Hyderabad successfully completed its first-ever Paryatan Mitra – Skill Certification batch, marking a significant milestone in hospitality training and skill development. With over 100 stakeholders in attendance, participants received specialized training in Communication, Professional Behavior, and Hygiene, equipping them with essential skills to enhance guest experiences and industry standards. This initiative reinforces our commitment to fostering excellence in the tourism and hospitality sector.

National Unity Day Celebrations



In honor of National Unity Day, IHM Hyderabad embraced the spirit of togetherness with a series of impactful activities. The celebrations featured a Unity Pledge, a Unity Chain, and a Unity Walk, symbolizing strength in diversity and spreading awareness about the importance of national integration. The event reinforced our commitment to fostering harmony, solidarity, and a united future.

Diwali Celebrations @ IHM Hyderabad



IHM Hyderabad lit up with radiance, laughter, and festive cheer as we celebrated Diwali with traditional fervor. The campus sparkled with vibrant decorations, mesmerizing cultural performances, and an overwhelming spirit of joy and togetherness. The festival of lights truly illuminated not just our surroundings but also our hearts, making it a celebration to remember.

Awards & Accolades

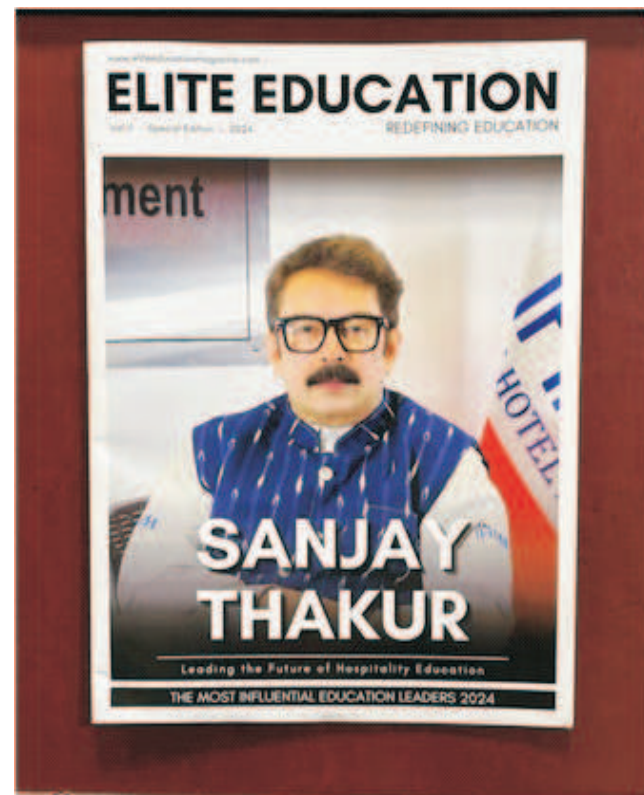


IHM Hyderabad was honoured with the Excellence in Educational Standards, Adaptability, and Implementation Award at the India Elite Education & Institutional Excellence Awards & Conference, held at the Taj West End, Bangalore.

This prestigious recognition reflects our commitment to providing top-notch education and continuously adapting to the ever-evolving landscape of the hospitality industry.



We are proud to announce that IHM Hyderabad has been awarded Best Hospitality Institute of the Year 2024-25 by the Federation of Hotel & Restaurant Associations of India (FHRAI) at the prestigious 54th FHRAI Annual Convention. This recognition is a testament to our commitment to excellence in hospitality education, innovation, and industry leadership.



Our esteemed Principal, Mr. Sanjay K. Thakur, has been honored by Elite Education Magazine as one of "The Most Influential Education Leaders 2024." This prestigious recognition celebrates his visionary leadership, dedication, and outstanding contributions to the field of hospitality education, shaping the future of countless aspiring professionals.



Education View India magazine proudly featured Mr. Sanjay Thakur, Principal and Secretary of IHM Hyderabad, as a dynamic and multifaceted leader. Renowned for his visionary outlook, philosophical depth, and unwavering passion for education, he exemplifies excellence in shaping the future of hospitality education.



IHM Hyderabad is proud to celebrate the outstanding achievement of our second-year student, Ms. Drishti Agarwal, who has been honored with the Best Intern Award by ITC Kohenur. Her unwavering commitment, punctuality, discipline, and creative approach during her internship have truly set a benchmark of excellence.

Drishti's remarkable contributions and enthusiasm left a lasting impact on the team at ITC Kohenur, showcasing the high standards of professionalism and skill nurtured at IHM Hyderabad.

We extend our sincere gratitude to Mr. Jitendra Taak, General Manager, ITC Kohenur, and Mr. Rohit Joshi, L&D Manager, ITC Kohenur, for their invaluable mentorship and continuous support in shaping the future hospitality leaders.



IHM Hyderabad has been honored as a Winner at the prestigious India Elite Education & Institutional Excellence Awards & Conference 2024! This recognition is a testament to our unwavering commitment to academic excellence, innovation, and leadership in hospitality education.



46th session of the World Heritage Committee



The Institute proudly participated in the prestigious 46th World Heritage Committee meeting organized by UNESCO, held at Bharat Mandapam, New Delhi, from 21st to 31st July 2024. This remarkable event brought together delegates from 192 countries, and our students had the invaluable opportunity to work closely with them. They were assigned to assist delegates in various capacities, ensuring seamless coordination and support throughout the event. The students showcased exceptional professionalism and hospitality, offering a unique learning experience while gaining insight into global cultural heritage discussions.

Coffee Tasting Session



The faculty of the institute went on a 2-day educational visit to Roast Coffee & Culinary Experience, Banjara Hills, Hyderabad for a coffee tasting session and got hands-on experience in preparing coffee through different methods like aero-press, pour-over and siphon methods.

Faculty Engagement at ALEAP WeHub



Ms. Rachna, Head of Department, and Ms. Meenakshi, Senior Lecturer, represented IHM Hyderabad at ALEAP WeHub for an insightful live demonstration and walk-through of the 'FM Naipunya' app. This interactive session provided valuable insights into the app's features and its impact on skill development and industry advancements.

Faculty in Action!

Lecturer cum Chef Instructor Mr. Padala Padma Rao conducted an insightful Digital Marketing Workshop, sharing key takeaways from his training at the National Council for Hotel Management and Catering Technology's exclusive 1-week Digital Marketing Workshop. His session equipped students with essential knowledge on online branding, marketing strategies, and digital trends, bridging the gap between hospitality and the digital world.

Swachhta Pakhwada 2024

IHM Hyderabad organized dynamic poster-making and slogan-writing competitions, providing students with a platform to unleash their creativity and innovation. Through thought-provoking visuals and impactful messages, participants raised awareness about cleanliness and sustainability, reinforcing the importance of a greener and cleaner future.

Giving the Gift of Life

The Rotaract Committee of IHM Hyderabad proudly organized a Blood Donation Drive on campus, embodying the spirit of compassion, service, and social responsibility. Students, faculty, and staff came together to contribute to this life-saving cause, making a meaningful impact and reinforcing the institute's commitment to community welfare. Every drop counts, and every donor makes a difference.

Makeup Tutorial

In preparation for the upcoming campus recruitment interviews, our 3rd-year lady students participated in an exclusive Grooming Session & Professional Makeup Workshop conducted by Ms. Soundarya, a renowned freelance makeup artist. This insightful session focused on enhancing professional appearance, personal grooming, and confidence-building, ensuring our students step into their careers with poise and elegance.

Promoting Safety and Awareness

IHM Hyderabad actively promoted awareness and responsibility by celebrating Anti-Ragging Week and the Nasha Mukta Bharat Campaign. The initiatives included an essay writing competition on drug abuse, an impactful anti-ragging address by Hyderabad Police, and an insightful lecture on the effects of substance abuse.

Certified Learning Facilitator Program @ NCHMCT



Our dedicated faculty members, Ms. Karishma Verma and Mr. Shubham Srivastava, recently attended the Certified Learning Facilitator Training Program at NCHMCT, Noida, enhancing their skills to further enrich the learning experience at IHM Hyderabad.

Homecoming of Excellence



The IHM Hyderabad fraternity was delighted to host Misses Madhuja Dey, Pratichi Mishra, and Tania Monteiro, esteemed 2008 alumnae, as they revisited their alma mater. Their visit was a nostalgic reunion, celebrating their journey and inspiring the next generation of hospitality professionals. Once an IHMite, always an IHMite.

Mixing up a fruitful storm!!



IHM Hyderabad, in the presence of dignitaries from The Taj Group of Hotels, celebrated the Fruit Mixing Ceremony 2024—a cherished tradition marking the joyous beginning of the festive season. With an array of dried fruits, nuts, and spirits, the event brought together students and industry experts to embrace the spirit of togetherness, craftsmanship, and culinary heritage. A delightful blend of tradition and hospitality excellence

Millet Workshop at IKEA by BISy



The faculty and students of IHM Hyderabad had the incredible opportunity to participate in a one-of-a-kind Millet Workshop organized by BISy at IKEA. This enriching session allowed our team to interact with distinguished personalities, including Mr. Gareth Wynn Owen, British Deputy High Commissioner, and Mr. Rambabu, fondly known as 'Millet Rambabu', alongside the visionary promoters of BISy.

Adding to the experience, our students and faculty had the privilege of engaging with the vibrant Gond community from Adilabad, who shared their rich traditions of cultivating and consuming millets—a staple deeply rooted in their culture. This immersive workshop provided valuable insights into sustainable food practices, nutritional benefits, and the growing significance of millets in today's world.

Little India-An IHM Utsav



IHM Hyderabad's Annual Utsav brought the 76th Republic Day to life with an unforgettable two-day extravaganza, celebrating culture, cuisine, sports, and unity. The campus buzzed with excitement as students, faculty, and esteemed guests came together for a spectacular showcase of talent and tradition.

Little India, a culinary journey curated by our talented students, offered a flavorful exploration of India's diverse regional cuisines, leaving guests in awe of their culinary artistry. The Inter-College Sports Meet fostered teamwork and sportsmanship, highlighting the competitive spirit of young athletes. A vibrant Cultural Extravaganza, featuring mesmerizing performances and stand-up acts, filled the air with music, laughter, and artistic brilliance.

The event also opened doors for aspiring hospitality professionals with an Open Day, offering a glimpse into the dynamic world of hospitality and career opportunities at IHM Hyderabad.

With an unprecedented footfall, we were honored to welcome guests from all walks of life, including industry leaders who graced the occasion with their presence: Arnab Gupta (GM, Taj Deccan), Guru Nathan Ganapathy (BU Head, Avasa Hotel), Amiya Baitharu (Associate Director of Sales, Royal Orchid Hotels), Manpreet Singh Malik (Executive Chef, Taj Deccan), and Ravi Kiran (Branch Manager, Canara Bank – Event Sponsor).

Gateway to Global Careers



IHM Hyderabad had the privilege of hosting Udaan India for an insightful guest session on international placement opportunities for our 3rd-year students. The session provided valuable guidance on global career pathways, industry expectations, and the skills required to thrive in the international hospitality landscape. With expert insights and real-world knowledge, our students gained a deeper understanding of the vast opportunities that await them beyond borders.

GHRDC Visits IHM Hyderabad



IHM Hyderabad had the honor of hosting Global Human Resource Development Centre for an insightful Familiarization Tour, offering them a firsthand experience of our institute's state-of-the-art facilities, academic excellence, and vibrant campus life. The visit highlighted our commitment to hospitality education, innovation, and industry-driven learning, strengthening our reputation as a premier institution in the field.

Floral Elegance Unfolded



IHM Hyderabad hosted a creative and hands-on Bouquet-Making Workshop, where students explored the art of floral arrangement. From selecting the perfect blooms to mastering intricate techniques, the session provided valuable insights into the aesthetics and elegance of bouquet design. This workshop not only nurtured creativity but also highlighted the significance of floral artistry in the world of hospitality and event management.

Tech Meets Hospitality



IHM Hyderabad had the privilege of hosting Mr. Jeeva Suryan, IT Manager at The Park, Hyderabad, for an enlightening session with our faculty. He shared valuable insights into the latest trends in hotel IT operations, shedding light on cutting-edge technologies, digital transformation, and cybersecurity in the hospitality sector. The session also provided a roadmap for building a successful career in hotel IT, equipping educators with knowledge to guide the next generation of hospitality professionals.

International Kites and Sweets Festival, 2025

IHM Hyderabad proudly participated in the vibrant International Kite and Sweets Festival 2025, showcasing the essence of hospitality, creativity, and cultural celebration. Our students played a key role in assisting international delegates, helping them experience the joy of kite flying while creating unforgettable memories.

Adding to the festivity, we set up an engaging hospitality education kiosk, spreading awareness about NCHM-JEE and inspiring future hospitality leaders to embark on a rewarding journey in the industry. The event also witnessed a spectacular performance by our talented band, The Flute, mesmerizing the audience during the inaugural ceremony, which was graced by the Honorable Tourism Minister, Shri Jupally Krishna Rao, and Honorable BC Welfare Minister, Shri Ponnamp Prabhakar.

A moment of immense pride for IHM Hyderabad came when our Principal, Shri Sanjay Thakur, was felicitated by Tourism Secretary, Smt. Smita Sabharwal, IAS, recognizing his outstanding contributions in making the festival a resounding success.

A Culinary Adventure on Wheels

IHM Hyderabad proudly hosted Chefs Ride 2025, a one-of-a-kind event that united hospitality professionals, academicians, students, bike enthusiasts, adventurers, and thrill-seekers for an exhilarating celebration of culinary spirit and community connections. This unique gathering blended the love for gastronomy and the open road, fostering camaraderie, inspiration, and an unforgettable experience for all.

**IHM Hyderabad at ITC
Hotels Industry-Academia Meet**

Ms. Rachna Agashe, HoD, along with the Placement Team of IHM Hyderabad, participated in the Industry-Academia Meet organized by ITC Hotels Limited at ITC Kakatiya, Hyderabad.

The event served as a dynamic platform for ITC's senior leadership and academic representatives from Hyderabad to exchange ideas, foster collaboration, and bridge the gap between industry and education.

Hospitality Jobs: Dreams to Reality

The institute recently hosted a two-day workshop for its second-year students, centered around the award-winning book "Hospitality Jobs: Dreams to Reality," authored by our esteemed Principal Mr. Sanjay Thakur and renowned consultant, coach, and mentor Mr. Kanak Madhavpeddi. The workshop, organized in collaboration with MasterKoach MK, provided students with invaluable insights and practical knowledge to turn their hospitality career aspirations into reality.

Champions on the Field



IHM Hyderabad showcased exceptional teamwork, skill, and sportsmanship at the TAAI-BEO Cricket Fest, organized by the AP & Telangana Chapter. Competing with passion and determination, our team emerged as the WINNERS of the tournament, bringing home the coveted trophy.

Retail in Action



Our second-year Retail Management students got an exclusive behind-the-scenes tour of IKEA Hyderabad, diving deep into the strategies that make it a global retail powerhouse! From understanding front-end operations that craft an exceptional customer experience to exploring the logistics and supply chain that keep the store running flawlessly, this immersive visit provided invaluable industry insights.

Experiential learning opportunities like this bridge the gap between theory and real-world practice, equipping our students with the skills and knowledge to excel in the dynamic world of retail management.

Sober Sips



The F&B Committee of IHM Hyderabad organized "Sober Sips," an exciting mocktail-making competition for 1st and 2nd-year students. Participants showcased their mixology skills by crafting virgin versions of famous classic cocktails, blending creativity, technique, and flavor balance. The competition was a fantastic platform for students to experiment, innovate, and refine their beverage-making expertise.

Spreading Awareness, Saving Lives



IHM Hyderabad was honored to host the Rotary Club of Hyderabad 3150 for an enlightening Thalassemia Awareness & Prevention Drive on 25th February 2025. Led by Rtn. Murthy Prakki, the session provided our students with crucial insights into early detection, prevention, and the impact of this genetic disorder. This initiative reinforced our commitment to health awareness and social responsibility, empowering students to become informed advocates for a healthier future.

IHM Hyderabad Shines at Saksham-Wall Painting Competition



The talented artists of IHM Hyderabad showcased their creativity and vision at the Saksham-Wall Painting Competition, an inspiring initiative under the Saksham Campaign by Hindustan Petroleum Corporation Limited (HPCL).

Through their vivid artistry and meaningful expressions, our students beautifully depicted the importance of fuel conservation, reducing carbon emissions, and embracing cleaner fuels. Their exceptional work not only won accolades but also contributed to spreading a powerful message for a greener, more sustainable future.

From Classroom to Career



IHM Hyderabad had the privilege of hosting a guest lecture by our esteemed alumnus, Mr. Gaurav Batra, Rooms Division Manager, Marriott Navi Mumbai. He shared invaluable insights into Hotel Budgeting & Forecasting, Revenue Generation Departments, and industry best practices.

With his real-world expertise and in-depth knowledge, Mr. Batra provided students with a practical perspective on hospitality management, bridging the gap between academics and industry realities.

Life-Saving Skills in Action



IHM Hyderabad conducted a First Aid Familiarization Session for its 3rd-year students, equipping them with essential life-saving skills. The session covered critical emergency response techniques, ensuring students are prepared to handle unforeseen situations with confidence and efficiency. This hands-on training reinforced the importance of quick thinking, preparedness, and safety in hospitality and beyond.

Shaking Up Skills



Mr. Suman Kumar, Lecturer at IHM Hyderabad, conducted an engaging Mocktail Making Workshop for the WeWork staff, blending creativity with expertise. The session introduced participants to the art of crafting refreshing, flavorful, and visually stunning mocktails, enhancing their beverage knowledge and hospitality skills.

Demystifying GST & Taxation



As part of our MoU with Lemon Tree Hotels, Mr. Babulal, Finance Manager, conducted an enlightening awareness session on GST and taxation in the hospitality sector for both students and faculty. The session provided valuable industry insights, helping attendees gain a deeper understanding of financial regulations, compliance, and best practices essential for the hospitality industry.

Essence of Hyderabad Takes Center Stage at Rashtrapati Bhavan



IHM Hyderabad had the incredible honor of bringing the soulful flavors of Hyderabad to the heart of the nation at #VividhtaKaAmritMahotsav, hosted at Rashtrapati Bhavan, New Delhi. Under the guidance of our esteemed faculty, Chef Swaminath, and our talented final-year students, we proudly showcased Telangana's rich culinary heritage with the iconic Hyderabadi Dum Biryani, Mirchi Ka Salan, and Raita—a feast truly fit for royalty!

This grand cultural festival, inaugurated by Hon'ble President Smt. Droupadi Murmu, celebrates the vibrant traditions of South India, featuring Karnataka, Kerala, Tamil Nadu, Telangana, Andhra Pradesh, Lakshadweep, and Puducherry. It was a moment of immense pride to represent Telangana cuisine, highlighting its authentic flavors and culinary artistry on such a prestigious stage.

Adding to the excitement, our students and faculty had the privilege of meeting Padma Shri Awardee Dr. Chef Damu, a legendary figure in the culinary world.

Celebration of Women's Strength & Leadership





On the joyous occasion of International Women's Day 2025, IHM Hyderabad, in collaboration with TAAI Hyderabad, proudly honored the remarkable women who shape our institution with dedication, passion, and excellence!

With esteemed guests Mr. Nagesh (President, TAAI) and Mr. Hemant Pandya (Secretary, TAAI) gracing the celebration, we expressed heartfelt appreciation to our HoD, faculty, and administrative staff—the true torchbearers of knowledge and empowerment.

The afternoon was filled with warm felicitations, inspiring tributes, and a grand celebratory feast—a well-deserved recognition of their contributions to education and hospitality!

A special moment of pride as our HoD, Ms. Rachna Agashe, was felicitated by Novotel Airport, Hyderabad, acknowledging her invaluable impact on the industry.

Safety First!



At IHM Hyderabad, safety and preparedness are paramount! Our faculty and administrative staff participated in a comprehensive First Aid & CPR Familiarization Session, gaining essential life-saving skills. From handling medical emergencies to performing CPR with confidence, the session offered hands-on training and practical knowledge, ensuring our team is equipped to respond effectively in any situation.

IHM Hyderabad Engages in PM Modi's Vision for Employment & Growth!



Around 300 students from IHM Hyderabad attentively watched the live telecast of Hon'ble Prime Minister Shri Narendra Modi's address at the Post-Budget Webinar on Employment today.

PM Modi emphasized the theme "Investing in People, Economy, and Innovation," underscoring the pivotal role of education, skill development, and healthcare in shaping India's transformation. The session offered invaluable insights into the government's vision for empowering youth, fostering innovation, and building a future driven by knowledge, opportunity, and progress.

Hyderabadi Flavors Shine at Grand Mercado





IHM Hyderabad proudly participated in Grand Mercado, a vibrant celebration of culture, cuisine, and entrepreneurship, hosted by IHM Goa. Our esteemed Chef Sam Nirmal and Chef A. Suresh, along with our talented students, showcased the rich culinary heritage of Hyderabad, presenting a range of authentic delicacies.

A key highlight of the event was the visit of Goa Tourism Minister, Mr. Rohan Khaunte, who appreciated and relished our seasonal special and hot-selling Haleem. This prestigious platform allowed our team to share Hyderabad's iconic flavors with a wider audience, reinforcing our commitment to culinary excellence.

A Sweet Affair: Pastry Making Workshop at WeWork India



Our talented faculty, Chef Shubham, conducted an engaging Pastry Making Workshop for the enthusiastic members of WeWork India! From mastering the art of pastry decoration to crafting delectable sweet creations, participants explored the world of baking with hands-on guidance.

The session was a perfect blend of learning, creativity, and indulgence, leaving everyone with newfound skills and a taste for perfection.

Shaping Young Minds



Our esteemed faculty, Ms. Karishma, visited Anantha Sai Vidya Nikethan to introduce the little ones to the art of dining etiquette. Through an engaging and interactive session, the tiny tots learned the importance of table manners, the proper use of cutlery, and dining discipline—all in a fun and playful way.

IHM Hyderabad at the 72nd Miss World Pre-Event Press Conference





IHM Hyderabad had the prestigious opportunity to be a part of the Pre-Event Press Conference of the 72nd Miss World at The Plaza Hotel, Hyderabad. Our Principal, faculty, and students actively participated in this grand event, witnessing an inspiring convergence of global elegance, leadership, and culture.

We extend our heartfelt gratitude to Sri Jupally Krishna Rao (Hon'ble Minister, Tourism & Culture), Smt. Smita Sabharwal, IAS (Principal Secretary, GoT Y.A.T&C), Sri Patel Ramesh Reddy (Chairman, TSTDC), Miss Julia Morley (Chairman & CEO, Miss World Ltd.), and Miss Krystyna Pyszkova (Miss World 2024) for this remarkable experience.

Quiz Masters Conquer NITHMATHIDYAM



We are proud to announce that our Quiz Team has secured 1st place at NITHMATHIDYAM, the prestigious Intercollegiate Cultural and Sports Fest organized by NITHM.

With an astounding 90-point lead, our team displayed exceptional knowledge, quick thinking, and strategic prowess, outshining competitors from various institutions.

Djembe Rhythms at IHM Hyderabad



IHM Hyderabad resonated with energy and enthusiasm as an electrifying Djembe Workshop brought together the Principal, Heads of Departments, Administrative Officer, faculty, admin staff, and students for an unforgettable rhythmic experience.

Led by expert percussionists, the session was a vibrant fusion of powerful beats, synchronized rhythms, and boundless energy. Participants immersed themselves in the art of African drumming, discovering the essence of teamwork, coordination, and creativity through music.

The rhythmic beats not only uplifted spirits but also highlighted the profound impact of music in fostering unity, enhancing collaboration, and spreading pure joy. The workshop was a perfect blend of learning and fun, leaving participants with a newfound appreciation for the magic of percussion.



Teaching Staff



Row 1 (Left To Right): Ms. Karishma, Ms. Manasa, Mr. Kamble, Ms. Rachna, Mr. Sanjay, Mr. Puneet, Mr. Sam, Ms. Meenakshi, Ms. Kajal
Row 2: Mr. Bhola, Mr. Sudheer, Mr. Padma Rao, Mr. Naveen, Mr. Dileep, Mr. A Suresh, Mr. Swaminath, Mr. Suman, Mr. Rajesh, Mr. Vamshi, Mr. Shantanu, Mr. Shubham, Mr. P Suresh, Mr. Arpan

Administrative Staff



Sitting (Left-Right): Mrs. Rachna, Mr. Santosh, Mr. Sanjay, Mr. Puneet
Row 1: Ms Renuka, Ms. Jyothi, Mr. Prem, Mr. Praveen, Mr Pradeep, Mr. Shiva, Mr. Sarat, Mr. Naresh, Ms. Sridevi, Ms. Aruna

Support Staff



Sitting (Left-Right): Mrs. Rachna, Mr. Sanjay, Mr. Puneet, Mrs. Meenakshi
Row 1: Shankar, Solomon, Balaraj, Sumalata, Prameela, Uma, Anjaneyulu, Chandu, Anil, Pawan, Sai
Row 2: Sagar, Manoj, Prassana, Nagaraju, Rafi, Hari, Santosh, Akash

Cleaning Brigade



Sitting (Left-Right): Mr. Naveen, Ms. Kajal, Mrs. Rachna, Mr. Sanjay, Mr. Puneet, Mrs. Meenakshi
Row 1: Alivelu, Kala, Manjula, Bhagyama, Aruna, Rani, Kavitha (Raja), Kavitha, Jyoti, Madhavi, Narsamma
Row 2: Shyam, Venkatesh, Saibaba, Ramchandra, Ravi, Kamalakar, Seenu, Akash, Ramarao

First Year Batch - A



Sitting (Left To Right): Ananya, Mr. Suresh, Mrs. Rachna, Mr. Puneet, Ms. Kajal, Mr. Bhola, Ahali

Row 1: Shivamani, Charumathi, Anita, Akanksha, Aryan, Akshit, Anand, Abhijeet, Armaan, Arkagni, Arpit, Vivek

Row 2: Ravi, Siddeshwar, Aditya, Viveknandan, Shivakrishna, Adarsh, Manohar, Abhishek, Affan, Akshat, Aditya, Krish, Vasanth

Row 3: Shashikanth, Ankit, Arpit, Anirudh, Shardul, Mallesh, Anurag, Akshit, Hevanth, Afsal

First Year Batch - B



Sitting (Left To Right): Gauri, Mr. Suresh, Mrs. Rachna, Mr. Puneet, Ms. Kajal, Mr. Bhola, Lakshmi
Row 1: Dhruv, Sneha, Muktha, Ipsaa, Iknoor, Pritikaa, Khushi, Samhitha, Charu, Hema, Harshit, Nishant, Danish Hasan, Danish Waqar
Row 2: Shlok, Harsh, Gautam, Hari, Sandeep, Akhil, Joshua, Dhairya, Simraj, Srimanth, Pranav
Row 3: Tanveer, Harsh, Gowri, Samuel, Chandu, Rohith, Leelamohan, Deep, Jasbir, Himanshu, Deep

First Year Batch - C



Sitting (Left to Right): Nina, Mr. Suresh, Mrs. Rachna, Mr. Puneet, Ms. Kajal, Mr. Bhola, Vedha

Row 1: Nitish, Akshay, Niharika, Gauri, Mrunal, Tejaswini, Tauseef, Mohit, Haris, Shah Nawaz, Agam, Neeraj

Row 2: Mudassir, Bhavesh, Manish, Logeswaran, Suleiman, Ramsai, Yash, Aman, Ashish, Anvith, Manishankar, Siddhartha, Izmaan

Row 3: Markho, Aban, Hanish, Nagamalai, Vishnu, Kushagra, Intekhab, Maan, Nishant, Manishankar

First Year Batch - D



Sitting Left To Right): Gouri, Mr.Suresh, Mrs. Rachna, Mr. Puneet, Ms. Kajal, Mr. Bhola, Sattwik (Row 1: Shabbir, Samriddho, Saumya, Shazia, Rishika, Santhiya, Rajapriya, Resmi, Purna, Sanika, Nyasha, Swati, Raja, Santanu
Row 2: Rajvardhan, Pushp, Rishu, Saikiran, Sandeep, Anand, Srikanth, Paramasivan, Sachu, Bhargav
Row 3: (Ritesh, Shubham, Sagar, Sayan, Ritik, Ragul, Rajeev, Saurabh, Sohan, Pranav

First Year Batch - E



Sitting (Left To Right): Shruti, Mr. Suresh, Mrs. Rachna, Mr. Puneet, Ms. Kajal, Mr. Bhola, Simran
Row 1: Sunidhi, Vishwaroop, Arvind, Aditya, Syra, Tanushka, Susan, Tishya, Tausif, Yatin, Siddhak, Vatsal, Aditya, Manohar
Row 2: Sandeep, Dilip, Manish, Ajay, Valay, Srikanth, Trupt, Swayam, Syed, Shrish, Sathwik, Shivprasad
Row 3: Ojas, Tanmay, Arpit, Sumit, Vignesh, Shravan, Shivendra, Yogeshwaran, Rudra, Vidish

Second Year Group - I



Sitting (Left to Right): Anmol, Mr. Swaminath, Ms. Rachna, Mr. Puneet, Ms. Karishma, Ada
Row 1: Avinash, Durga Swetha, Vinamrata, Arunima, Alayna, Ananya, Dev, Ramu, Abhishek
Row 2: Albin, Ankit, Ayush, Arnab Chamoli, Nikhil, Ayan, Arjun, Bashu, Ankit Jaiswal, Aaryan Marathe
Row 3: Aryan, Aarnav, Amrutesh, Dipesh, Divyansh, Abhinav

Second Year Group - II



Sitting (Left to Right): Medhanshi, Mr. Swaminath, Ms. Rachna, Mr. Puneet, Ms. Karishma, Kanika
Row 1: Puneeth, Bhanuprasad, Santhosh, Ipsita, Gargi, Latisha, Chandhini, Ishwari, Vasanth, Kaustav, Ramcharan
Row 2: Yadhnee, Saipriya, Malavika, Vinita, Khushi, Kaushiki, Ritika, Ashish, Kautik, Dilip, Manjodh, Jyotishman
Row 3: Harineth, M. Virendher, Nithin, Salman, Kamal, Karan, Abhinav, Kartik, Sairaj, Ram Akshat

Third Year Batch - A



Sitting (Left -Right): Shalini, Mr. Suresh, Mrs. Meenakshi, Mrs. Rachana, Mr. Puneet, Mr. Sam, Adiva

Row 1: Ameiya, Naresh, Ashutosh, Nirikshana, Aratrika, Ashitha, Aadya, Anjali, Atifa, Anshidha, Akhila, Arif Ali, Amit Singh

Row 2: Arya Gupta, Akash Kumar, Aniket, Venu Madhav, Animon, Abhishek Gupta, Aditya, Atharav, Aditya Singh, Akshat, Aayush, Anshul, Adarsh, Aman Kumar

Row 3: Anuji, Amandeep Singh, Satyajit, Alen Joe, Abhishek, Akshat Sharma, Abhinav Nair, AdhaneSanmay, Aman Singh, Adithya, Abhay, Sai Ganesh, Arjun

Third Year Batch - B



Sitting (Left -Right): Kalyani, Mr. Suresh, Mrs. Meenakshi, Mrs. Rachana, Mr. Puneet, Mr. Sam, Shravani
Row 1: Govind Singh, Joel Ranjith, Jeet Baluni, Gaurav Pathak, Meha, Charu Bhakti, Kashish, Jameema Priya, Aniket Bavar, Shim, Sai Shiva Ram, Hemanth Ojha
Row 2: Vishal, Anjan, Sai Sukith, Suhas, Ajay, Faiz Ali, Prem, Jehovah Jireh, Deepak, Debrup, Eeshwitha, Dhruv Gautam
Row 3: Hans, Jayanth, Rushil, Swapnil, Jay Kale, Piyush, Hariom, Harsh Monga, Bannu, Vignesh Reddy, Jaspreet

Third Year Batch - C



Sitting (Left to Right): Mitali, Mr. A Suresh, Ms. Meenakshi, Ms. Rachna, Mr. Puneet, Mr. Sam, Ms. Kshitika
Row 1 (Left to Right): Durga Ganesh, Kavindraa, Manisha, Sufiyan, Komal, Manda, Muskan, Navya, Kavya, Manaswini, Shravanthi, Khyati, Tejas, Priti, Narayan, Kaseer
Row 2: Aniruddh, Manohar, Kaustab, Balaji, Kashif, Kedar, Sanket, Krishna, Shah Nawaz, Praneeth, Arshad, Jitesh, Mithesh, Atchuth
Row 3: Prem, Muzzamil, Yash, Lavi, Karan, Haneesh, Sushant, Abishai, Nikhil, Venkatesh, Sai Ganesh, Teja

Third Year Batch - D



Sitting (Left-Right) : Sai, Mr. Suresh, Mrs. Meenakshi, Mrs. Rachna, Mr. Puneet, Mr. Sam, Sandali S

Row 1: Sakshi, Parthivi, Purvi, Paridhi, Pallavi, Rutuja, Sandali Y, Preksha, Preeti, Divya, Rima, Shambhavi J, Sakshi, Shashank S, Prateek G.

Row 2: Priyanshu, Pronil, Sarange, Rishu, Neeraj, Shashank R, Prajwal, Rizwan, Nitin, Santosh, Pulkit, Maruti, Raj, Rahul

Row 3: Ruturaj, Parth, Sankalp, Suchit, Gangadhar, Prakhari, Harshal, Varad, Ronit, Rishav, Nishant.

Third Year Batch - E



Sitting (Left-Right): Sushmita, Mr. Suresh, Mrs. Meenakshi, Mrs. Rachna, Mr. Puneet, Mr. Sam, Sonali

Row 1: Kaushik, Abhinav, Om, Vedika, Patanjali, Vaishali, Tanu, Yogita, Shambhavi S, Sangeeta, Sneha, Shrishti, Shruti T, Sudakshina, Uma

Row 2: Siva, Tanishq, Taushif, Simanshoo, Viraj, Vinayak, Vishwajeet, Vikalp, Pratik W, Vishnuvardhan, Mahipal, Shreyas, Sourodeep, Suraj K, Sumit Paul.

Row 3: Yashasvi, Suraj S, Shyam, Utkarsh, Vaibhav, Sumit Yadhunandan, Karan, Varun, Varad B, Tejas

CCFPP Batch - A



Sitting (Left to Right): Disha, Mr. Kamble, Mrs. Rachna, Mr. Puneet, Mr. Padmarao, Sangeeta
Row 1: Suryateja, Mahesh K, Praveen, Mahesh, Akshay, Pranathi, Pavani, Mukesh, Kaushik W, Amresh, Kaushik,
Row 2: Ricky, Naveen, Yashwanth, Rahul, Vinay, Kaushik, Rithwik, Ganesh, Mehran, Hitesh
Row 3: Raju, Tirupathi, Pradeep, Nishant, Harjeet, Aaradhya, Varun, Pradeep R

CCFPP Batch - B



Sitting (Left to Right): Priya, Mr. Kamble, Mrs. Rachna, Mr. Puneet, Mr. Padmarao , Anamika
Row 1: Shivashank, Machender, Khalid, Rakesh, Vamshi, Siri, Hema, Durga, Srishita, Rahul
Row 2: Naveen, Sai, Sathwik, Rohan, Mahesh, Balaji, Vishnu, Rahul, Manohar
Row 3: Kaushal, Ajay, Shiva, Sashipreet, Vivek, Deepak, Veerababu,

College Manager & Asstt. College Managers



Naqiya (ACM), Charu (ACM), Ashish (CM)

Placement Cell



Sitting (Left to Right): Mr. Puneet, Mr. Sanjay, Mrs. Rachna
Row 1: Mr. Vamshi, Shalini, Mrs. Karishma, Akhila, Mr. Shantanu
Row 2: Harsh, Shiva, Eeshitwa

Culinary Committee



Siting (Left to Right): Mr. Dileep, Mr. Shubham, Mr. Swamynath, Mr. Sudheer, Mr. Kamble, Ms. Rachna, Mr. Sam, Mr. Arpan, Mr. Suresh, Mr. Padmarao
Row 1: Jehovah, Lavi, Soham, Ayush, Rishav, Uma, Jayanth, Mitali, Sumit, Ashita, Santosh, Vaibhav, Promil, Adiva, Aryan, Souryadeep, Aditya, Amit, Rushil, Animan, Kaustub, Yogita, Akshat, Parthivi, Vedika, Sakchi, Navya, Aadya.

Literary Committee



Sitting (Left to right): Ms. Karishma, Ms. Kajal, Ms. Rachna, Mr. Puneet, Mr. Suman, Mr. Shantanu
Row 1: Shlok, Shiva, Hariomm, Naresh, Sandli, Preeti, Shambhavi, Sattwikee

FLUTE - MUSIC STUDIO



Row 1: Haris, Sakshi, Susan, Pranav, Joshua

Row 2: Muskan, Mrs. Meenakshi, Mrs. Rachna, Ms. Kajal, Aryan, Yash, Shahnawaz, Ipsaa, Ipsita, Mr. Sanjay

Rajbhasha Committee



Sitting (Left to Right): Ms. Karishma, Mr. Bhola, Ms. Rachna Agashe, Mr. Sanjay, Mr. Puneet, Mr. Suman
Row 2: Prateek, Sakshi, Sandli, Ms. Jyothi, Mr. Sarat, Parthivi, Vedika, Tanu

Sports Committee



Sitting (Left to Right): Aadya, Mr. Bhola, Ms. Rachna, Mr. Kamble, Jameema
Row 2: Adarsh, Rahul, Samriddho, Sanika, Sattwikee, Swati, Amandeep, Shambhavi S, Ayush B, Gaurav, Faiz, Bannu
Row 3: Abhijeet, Anurag, Sumit, Soumya, Varad, Arpit B

Meraki - Cultural Committee



Sitting (Left to Right): Tanu, Mrs. Manasa, Mrs. Meenakshi, Ms. Rachna, Ms. Kajal, Mr. Naveen, Komal
Row 1: Rishika, Resmi, Ipsaa, Ananya, Atharv, Ashita, Anvi, Sakshi S Hema, Gauri, Sattwikee, Prateek, Aryan P
Row 2: Shlok, Pushp, Abhishek, Pranav, Agam, Shazia, Amrutesh, Ipshta, Gauri, Charu, Shruti, Abhinav,

Rotaract Club



Sitting (Left to Right): Mr. Suresh, Mrs. Rachna, Mr. Sanjay, Mr. Shubham

Row 1: Aniket, Prem, Kavya, Tejas, Atharva, Jameema

Row 2: Arya, Purvi, Ashita, Shalini

Row 3: Harshal, Yash, Simanshu, Kaustubh, Navya

Industrial Exposure Training Committee



Sitting (Left to Right): Mr. Bhola, Mr. Swaminath, Mrs. Rachna, Mr. Sanjay, Mr. Puneet, Mr. Kamble, Mr. Rajesh
Row 1: Shlok, Pushp, Drishti, Jehovah, Ananya, Swayam, Abhishek

F & B Committee



Sitting (Left to Right): Mr. Venkat, Mrs. Karishma, Mrs. Rachna, Mr. Sanjay, Mr. Puneet, Mr. Suman
Row 1: Mr. Bhola, Aarush, Meha, Shrishti, Paridhi, Sandli, Divya, Purvi, Alayna, Medhanshi, Akshita
Row 2: Arshad, Karan, Manas, Vikalp, Aarnav, Ashish, Ankit, Mr. Hari

Backpackers - Yuva Tourism Club



Sitting (Left to Right): Mr. Suresh, Mrs. Rachna, Mr. Sanjay, Mr. Vamshi
Row 1: Vishwajeet, Shashank, Alayna, Medhanshi
Row 2: Karan, Harshal, Ashish, Aarnav

Executive Development Program Cell



Left to Right : Mr. Shantanu, Ms. Kajal, Mr. Kanak, Mr. Sanjay (Principal), Ms. Karishma, Mr. Vamshi

Management Trainees- 2025



Sitting (Left to Right): Mr. Puneet, Mr Sanjay, Ms. Rachna

Row 2: Yash, Jeet, Sakshi, Sushmita, Shambhavi S, Mandakranta, Rima, Sandali Y, Pranjali, Kashish, Sonali, Preksha, Rutuja, Paridhi, Meha, Kavya, Akhila, Kavindraa, Aratrika, Anvi, Shalini, Vaishali, Aadya, Divya, Pallavi, Kshitika, Shrishti, Animan, Akula, Durgaganesh

Row 3: Varad, Piyush, Aryan P, Gaurav, Arshad, Sai, Rahul, Prakhar, Akshat S, Muskan, Prem, Kedar, Manas, Vikalp, Shambhavi J, Abhay, Saismriti, Sandali S, Shravani, Navya, Jameema, Eeshitwa, Aman, Santosh

Row 4: Atharva, Sashank, Debrup, Harsh, Vaibhav, Kashif, Faiz, Sashank S, Aditya, Tejas, Suryadeep, Soham, Aryan, Viraj, Amandeep, Prateek, Karan, Gautam, Bannu.

"It's Not The Goodbyes That Hurt, But The Flashbacks That Follow"



Mr. A N Satyajit
Precision in every step,
passion in every move.



Ms. Aadya Gupta
Turning visions into reality,
one idea at a time.



Mr. Abhay Rathour
Chasing excellence,
leaving footprints of
success.



Mr. Abhinav Nair
Innovator by mind,
leader by heart.



Mr. Abhishek Kumar Gupta
A perfectionist in work,
a dreamer in spirit.



Mr. Abhishek Mukesh Utiya
Redefining Possibilities With
Every Challenge.



Mr. Adhane Sanmay
Grace In Words, Class In Action.



Mr. Adilla Naresh
Driven By Curiosity,
Fueled By Ambition.



Mr. Adithya Pillai
Consistency And Creativity,
My Recipe For Success.



Mr. Aditya Chandra Pratap
A Strategist In Mind,
A Host In Soul.



Mr. Aditya Singh Chauhan
Whisking Up Trouble And
Top-tier Flavors!



Ms. Adiva Khandelwal
Big Heart, Bold Flavors, And
A Whole Lot Of Love On The Plate.



Mr. Akash Kumar
Turning Setbacks Into Setups
For A Comeback.



Ms. Akhila
Serving Smiles With A Side
of Excellence.



Mr. Akshat S
Shahulnnovating Traditions,
Shaping The Future.



Mr. Akshat Sharma
A Mind That Dreams,
A Will That Achieves.



Mr. Akula Saiganesh
If Talking Was An Olympic Sport,
He'd Win Gold.



Mr. Alan Joe Antony
Embracing Challenges,
Creating Opportunities.



Mr. Ali Raza Khan
Reaching New Heights—
literally And Culinarly.



Mr. Aman Kumar
The Lad from Bihar



Mr. Aman Singh Dandotiya
Overthinking Everything,
Yet Outsmarting Everyone



Mr. Amandeep Singh
Fueled By Passion,
Driven By The Sport.



Mr. Ameya Ravindra Kharat
Serving Looks, Sass, And
A Five-star Attitude.



Mr. Amit Kumar Gupta
Confidence Speaks,
Presence Shines!



Mr. Amit Kumar Singh
Shaking Spirits, Stirring Vibes.



Mr. Aniket Kumar
A Leader In The Making,
A Host By Nature.



Mr. Animan Roy
Precision, Passion,
And A Pinch Of Genius.



Ms. Anjali Rai
Confident,
And Effortlessly Graceful.



Mr. Ankam Venumadhav
Calm, Confident,
And Effortlessly Cool.



Ms. Anshidha S Nair
Joy in my heart, sparkle in my soul.



Mr. Anshul
A Journey of Passion,
a Destination of Excellence.



Mr. Anuj Chaudhary
Spreading Smiles,
Living Loud, and Laughing always.



Ms. Anvi Singh
Silent But Unforgettable.



Ms. Aratrika Ganguli
I Wear My Smile Like A Charm—
sweet, Bright, And Unstoppable.



Ms. Arekrevelu Shalini
I Flow With Grace, Shine With
Confidence, And Smile With
Heart!



Mr. Arif Ali
From Learning to Leading,
One Step at a Time.



Mr. Arjun G Mishra
Creating “Memorable Moments”
With Expertise.



Mr. Arya Gupta
Excellence Is Not An Act,
But A Habit.



Mr. Aryan Garg
Mastering the art of flavors,
one Dish at a Time!



Mr. Aryan Padap
A Passionate mind with a
Hospitable Heart.



Ms. Ashita Choubey
Serving flavors with a dash of
charm and a sprinkle of
innocence!



Mr. Ashutosh Kumar
Balancing Tradition with
Innovation.



Mr. Atharva Shailendra Mansabdar
Filmy at heart, kind by nature,
and always in the perfect frame.!



Ms. Atifa Parveen
Fueling Success With Dedication
And Hard Work.



Mr. Ayush Baliyan
Gastronomy Is My Playground,
Taste Is My Game.



Mr. B Daniel Dhawant
A Relentless Pursuit of Perfection.



Ms. Bandi Nirikshana
I wear kindness like a smile and
grace like a charm



Mr. Barsagade Adarsh Munneshwar
Learning, evolving, excelling.



Mr. Bethepu Dileep

Fearless in the pursuit of his own path.



Mr. Bhagwat Piyush Prashant

Never serious, always curious!



Mr. Bhavar Aniket Gorakhnath

Unpredictable chatter, always entertaining



Mr. Biradar Ashish Shinde

Bold moves, fearless grooves.



Mr. Boddu Goutham Krishna

The master of keeping it cool, always.



Ms. Bokde Meha Rajesh

Sophistication is her signature



Ms. Bommareddy Jameema Priya

Less talk, deeper thoughts.



Mr. Chahung Shimtharngam

Northeastern soul, gentleman's role



Ms. Charu

Smart, strong, and unstoppable!



Mr. Chavan Prem Ravi Kumar

Macho man with diva look



Mr. Chirla Phani Sai Rama Jayanthreddy

Lord of Limitless Curiosity



Mr. Debrup Bhandari

Charming with a dash of mischief



Mr. Deepak Das

Observing silently, living peacefully



Mr. Dhruv Gautam

Too rare to be seen



Mr. Divyanshu Nautiyal

Silent soul, mighty as the peaks of Uttarakhand!



Mr. Durge Niraj Suresh

Sunkissed in Nagpur's orange glow.



Ms. Durutkar Bhakti Arun

Soft spoken, but dances like a storm.



Mr. Dyapa Bala Vignesh Reddy

Making the world a little friendlier.



Ms. Edla Ashwitha

Supportive heart, always by your side.



Mr. Eeshitwa Chandra

Watching the world, thriving in serenity.



Mr. Faiz Ali

One connection, a lifetime of trust and devotion.



Ms. Gaddam Shravani

Her laughter, as unique as she is!



Mr. Gaikwad Atul Yashwant

Always in a good mood



Mr. Gajula Sai Shivaram

Coordination pro, making things flow.



Mr. Ganta Bannu
His mood changes faster than
the weather forecast.



Mr. Gaurav Kumar Pathak
The underdog who rewrote
the script!



Ms. Gogulamudi Jyothirmmai
Courage in every step.



Ms. Goturi Lakshmi Prasanna
Fearless heart, boundless mind!



Mr. Govind Singh Shekhawat
Master of numbers, royalty of
deals—where strategy meets
success!



Mr. Govindu Anjan
Few words, quiet tunes.



Mr. Grandhi Suhas
Thinking in centuries, not seconds.



Mr. Guggilla Ajay
The meme machine who never
stops talking



Mr. Gupta Vishal Rajendra
Trouble finds me , no matter
where I go



Mr. Hans Harjai
Easygoing with a dash of
adventure



Mr. Hariomm Shukla
Rebel with an edge, fearless
by nature.



Mr. Harsh Monga
Galle ka Raja - Sales ka Master,
Fest ka Profit Blaster



Mr. Hedao Rushil Avinash
Silent observer, Second-top
performer



Mr. Hemant Ojha
Bihar's pride, rising with stride!



Ms. Humane Kashish Kaviraj
Ulti - Pulti rani



Mr. Jarpula Rahul Nayak
Quiet charm, deep thoughts,
limitless spark.



Mr. Jaspreet Singh
Doston ka yaara, Punjab da sitara.



Mr. Jaybhay Swapnil Babu
Serene at heart, wild at play!



Mr. Jeet Baluni
A step apart from the rest.



Mr. Jehovah Jireh R
Polite to the core, with a 'certainly'
or 'madam' always in store!



Mr. Joel C Joju
Tall as a coconut tree, bold as a
monsoon storm



Mr. Joel Ranjeet Mathew
Kerala roots, mastermind moves!



Mr. Kalakuntla Sai Sukith
The accounting mastermind who
makes numbers dance. Junior
version of Harshad Mehta.



Mr. Kale Jay Pradip
Happiness is where my friends are.



Ms. Kalyani Karwanyun
Cats and charm, her perfect harmony



Mr. Kanneboina Aniruddh
Routine but different person
With his thought.



Mr. Karan Singh
Bade Log Badi Baatein



Mr. Karri Manohar
Explaining his thought process is like watching a cat try to assemble IKEA furniture.



Mr. Katamalla Dayanand Jitesh
If laughter is the best medicine, Jitesh is a whole pharmacy.



Mr. Kathale Sanket Sanjay
The comedian



Mr. Kaustubh Mittal D
"THE BAKERY KING"



Ms. Kavindraa R
Wanna talk- Sorry limited entries only.



Ms. Kavya Vatsa
Sleeping Beauty



Mr. Kedar Patil
Break is my only love



Mr. Khadak Bahadur
SunarHaathon main hi kala



Ms. Khyati Atul Shinde
Too lazy to give a damn



Mr. Kodiganti Nikhil A
Gentle soul with a hidden firecracker, Handle with caution.



Mr. Kolihur Praneeth Sai
He may look like a comedian but He's the brains behind the operation that's why we call him Boss.



Ms. Komal Dash
PACKAGE OF QUESTIONS



Mr. Komale Balaji Gangadhar
Always talks sweet



Mr. Krishna Ratnawat
Someone called me?



Ms. Kshitika Singh
Most Unique & Different



Mr. Kudchikar Sufiyan Asif
"The Vlogger"



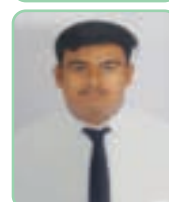
Ms. Kumari Anshika Mujhse
Panga nahi lene ka



Mr. Kumpatla Venkatesh
Quiet mind, brilliant ideas.



Mr. Kuncha Teja Venkatesh
Dancing to the beat of his own wildly unique drum.



Mr. Lakkakula Haneesh
The cuddly soul of our squad—always up for hugs and laughs!



Mr. Lavi Garg
Kaam karu jhatt-patt mast



Ms. Lokhande Priti Bhau
Peace is the key



Mr. Maddela Prem Kumar
Master of laughs, logic not included!



Mr. Manas Naresh Prabhu
Sharemarket Ka Raja



Ms. Manaswini Behera
Meri aawaz hi meri pehchan hain



Ms. Manda Kranta Majumdar
Dancing queen



Mr. Mandarapu Atchutha Sai Kumar
Turning challenges into wisdom.



Ms. Manisha Jhamtani
Mere baalon ki udaan meri pehchan



Mr. Marshettiwar Yash Prakash
Ideas jo kar dein Chamatkaar!



Mr. Maske Tejas Vitthal
Tashan is the only Motto.



Mr. Md Abdul Kaseer
Only apne kaam se kaam



Mr. Md Kashif Sarfraj
Jugadu master



Mr. Md Shahnawaz
Attendance dedo please.



Mr. Mera Sai Ganesh
Too smart to be fooled, too bold to be ruled!



Ms. Methri Sravanthi
Workaholic by choice, unstoppable by nature!



Ms. Mitali Bakshi
La smile patisserie



Mr. Mithesh Whaval
Marathi Mulga



Mr. Mohd Arshad
"F&B ka Baadshah"



Mr. Mohd Muzammil Khan
People's Manager (P.M.)



Ms. Muskan Mishra
Har moment kardu capture.



Mr. Naik Sushant Manoj
College-BIG NO



Mr. Nallola Abishai
Overthinking it? Maybe. Stressed? Never.



Ms. Naqiya Hussain
Fearless, fabulous, and owning her sparkle!



Mr. Narayan Ravishankar Jain
Silent mode: ON. Impact mode: ALWAYS!



Mr. Narukurthi Durgaganesh
The Obedient Student.



Ms. Navya Sharma
Sabka future bata du main.



Mr. Neeraj Kumar
"Respect in Every Gesture –
Because Everyone Deserves It!"



Mr. Nishant Kumar
"Silent but Significant – Words
Are Optional, Impact Isn't!"



**Mr. Nitin Kumar
Yadav**
Go with the flow.



**Mr. Orria Nagender
Suchith**
His processing speed of talking is
measured in geological time.



Ms. Pallavi Kumari
"Luck Magnet – Good Fortune
Finds Me!"



**Mr. Panditi Santhosh
Kumar**
"Biryani Boss – Turning Rice and
Spice into Pure Delight!"



Mr. Pappu Kumar
"Silent Thunder – Quiet Now,
Unstoppable Later!"



Ms. Paridhi Puri
"Full Tension, Full Action –
Without Me, Kuch Vi Ni Hunda!"



Ms. Parthivi Shukla
"Sleeps a Lot, Cooks Like a
Boss – Says It Straight, Talks of
Vedant towel Nonstop!"



**Mr. Patil Parth
Bhushan**
"Polite with People, Serious with
Ethics – Fun in Class,
Feast After Class!"



Mr. Patil Raj Vijay
"Silent Like the Forts, Fun Like a
Dahi Handi Drop!"



**Mr. Pandalwar
Varad Santosh**
Stands tall, Bows to none.



Mr. Pittala Maruthi
He is the person with the
job title 'non-sink'.



Mr. Prajwal Behare
Quiet outside, chaos inside.



Mr. Prakhar Gupta
Master of the Wok.



Mr. Prateek Gupta
"Top of the Class – But Love
Life Stuck in Traffic!"



Ms. Preeti Chouhan
Blazing trails, breaking norms –
her way, always!



Ms. Preksha Meshram
Powerhouse of cuteness – don't
let this cuteness fool you



Mr. Priyanshu Watti
Better at the bar, pour drinks
& keep it real.



**Mr. Pronil
Bhattacharjee**
Manages Everything Like a CEO.



Mr. Pulkit Sharma
Master Of Butter Chicken &
Bottoms Up ! Delhi's Swag.



Ms. Purvi Nayak
Flawless in Style, Fearless in
Mischievous.



Ms. R Shruti
A Scientist in Nutrition, an
Artist in Presentation



Mr. Rahul Sharma
ALWAYS READY TO ASSIST.



Ms. Raikod Divya
CONFIDENCE ON DISPLAY,
MISCHIEF ON SILENT MODE.



Ms. Rima Ghosh
One Life, one goal - Try it all.



Mr. Rishav Rai
CRISIS? Handled, DRAMA?
Managed, LIFE? Mastered.



Mr. Rishu Kumar
Life is a TRIP.



Mr. Rizwan Ahmad
Gentleman by heart, favourite of
girls by default but still searching
for the one.



**Mr. Ronit Kumar
Singh**
Litti chokha in one hand, dreams
in the other.



Mr. Ruthuraj Vepura
Always acknowledges.



**Mr. Sabbavarapu
Gangadhar**
Where flirtation and affection
intertwine, you'll find Gangadhar.



**Ms. Sai Smriti
Ravishankar**
Words as smooth as Taylor's lyrics,
confidence as bold as her Eras.



**Ms. Sakalkar Gouri
Shirish**
TOO LAZY EXPLORING



Ms. Sakchi Tibrewal
Can make everything from
Scratch. not just a Cook, Chef.



Ms. Sakshi Kumari
Goa is a New Home.



**Mr. Sanap Harshal
Satyavan**
Always Packing Never
Unpacking.



Ms. Sandali Sachan
No overconfidence, just
manifestation.



Ms. Sandli Yadav
GLOWY skin, pretty heart,
maintains everything like a CEO.



Mr. Sankalp Garg
Fun and friends.



Mr. Sarange Pradeep
Can't stop talking of KERALA.



**Ms. Sawant Durva
Nitin**
Crispy on the outside, soft on the
inside - just like her favourite
potatoes.



Ms. Shambhavi Jha
Talks more than a radio,
confidence louder than a speaker.



**Mr. Shashank Rao
Gunhal**
Talks less, sells more - that's
the formula.



**Mr. Shashank
Sandeep Shrivastava**
Walks like a boss, talks like a
legend.



**Ms. Shingankar
Rutuja Dinesh**
No gadget needed, just pure
cuteness overloaded.



Ms. Shruti Tiwari
Loves seafood, hustles outside,
misses class, still slays.



Mr. Shyam Pratap Singh
Ajmeer Express



Mr. Simanshu Singh
Kind heart, sharp mind, unstoppable.



Mr. Soham Rakshit
Non IHMITes wish to join when eats his made food.



Ms. Sonali Kumari
Never afraid.



Mr. Sourdeep De
Always talks about food and study.



Ms. Srishti Somani
Makes the cutest faces you have ever seen.



Ms. Sudakshina
Let me chill, 3 AM NONSTOP STUDY WILL DO THE DEAL.



Ms. Sukhathankar Shambhavi
Can never let anything go wrong



Mr. Sumit Kumar Singh
Why always quiet?



Mr. Sumit Paul
The one who Commands Respect without Demanding it.



Mr. Suraj Kumar
The one who is class but not in the class.



Mr. Suraj Singh
Always aesthetics on peak.



Ms. Sushmita Raj
Non stop chatter.



Mr. Tanishque Srivastava
Please open your eyes at some point of time



Ms. Tanu Yadav
Most cheerful girl ever seen



Mr. Taushif Alam
His heart says always - come here.



Mr. Tejas Pratap Tosawar
Booze king



Mr. Thakre Karan Prakash
Sweetness at the core.



Mr. Theepireddy Mahipalreddy
We call him king of Peta which means a lot.



Mr. Thengumpallil Anugrah Reji
Heart even stronger.



Mr. Tiwari Om Sanjay
The one who listens everything.



Ms. Uma Mahendra Gandekar
Whose chords can never be wrong



Mr. Utkarsh Raj
Batch E ka sardar



Mr. Vadapalli Abhinav
His words are like fireworks - loud, bright, and occasionally dangerous



Mr. Vaibhav Mohan Gupta
Meenakshi ma'am favourite!!



Mr. Vaidya Vinayak Sopanrao
The most sane in chaos



Ms. Vaishali Mahalle
Photogenic face



Mr. Valluri Venkata Siva Pranidh
How to keep quiet- take notes guys



Mr. Varad Sameer Badhe
Second most heighted after sarthak



Mr. Varun Sarkar
Plays the sass card



Ms. Vavilala Sneha
The cutest one



Ms. Vedika Bihani
Ideal skin, healthy food, fun bites, that's life.



Mr. Velugu Vishnuvardhan
He's the one who makes sound waves dance to their own illogical tune. That is Ewwwwww.



Mr. Vikalp Kaushik
Future fnb director



Mr. Viraj Kalehabibi
Most confident



Mr. Vishwajeet Kumar
Bodybuilder sahab



Mr. Wadekar Pratik Pradeep
Adorable



Mr. Wandile Kaushik Shankar
The one with most information



Mr. Wasnik Shreyash Prakash
The most bizzare hair!!!



Ms. Yadamakanti Sangeetha
The sweetest person you could find



Mr. Yadhunandhan M
Knows everthing but doesn't care.



Mr. Yashvi M Singh
Official photographer



Ms. Yogita Sahu
Not always but whenever studies, it's like scientist.



Ms. Pranjali Chimankar
Why you called, but I'll come no worries.



My Journey

My journey in the world of hospitality began in 1993 at IHMCT&AN, Hyderabad, where I pursued the Craft Course in Food Production. At the time, I had no idea that this foundational step would lead me on a remarkable path through the culinary world—culminating in my current role as an Executive Corporate Chef.



- K. RAMESH YADAV
Corporate Chef
Hotel Abode, Hyderabad.

Over the years, I've travelled across the diverse landscape of the hospitality industry, with valuable experiences both in the field and through a brief yet enriching stint at catering colleges. Through it all, IHM Hyderabad remained the cornerstone of my professional identity, equipping me with the technical skills and sound knowledge that laid the groundwork for my success.

My culinary philosophy centres around the importance of food safety, hygiene, sanitation, and a keen understanding of food and nutrition. These are non-negotiable elements in any professional kitchen. My passion for authentic regional cuisine has continuously driven me to explore, learn, and innovate, all of which were inspired by the values instilled in me during my time at IHM.

There are no shortcuts to success. It takes dedication, hard work, and a relentless pursuit of excellence. As the hospitality industry evolves with technology and shifting guest expectations, it's vital to keep learning and growing. The journey may be challenging, but with passion and perseverance, the rewards are immense.

To the current students of IHM Hyderabad: make full use of the incredible infrastructure and the expertise around you. This institution is a powerhouse of knowledge and opportunity. Believe in yourself, be open to learning, and evolve constantly to meet the dynamic demands of the industry.

I'm delighted to see Cackle, our college magazine, return with a new edition. My best wishes to all the graduates—may your journey be as fulfilling as mine has been.

Good luck and bon voyage!

HYDERABADI CHIPPE KA GOSHT

INGREDIENTS

INGREDIENTS	QUANTITY
Mutton Curry Cut (With bones)	500 gms.
Ginger & Garlic Paste	40 gms.
Green Chilli Paste	40 gms.
Raw Papaya Paste	40 gms.
Salt	To Taste
Cashew nuts	12 nos.
Almonds	12 nos.
Pistachios	12 nos.
Curd	100 gms.
Fried Onions	50 gms.
Coriander Leaves	1 Bunch
Mint Leaves	1 Bunch
Butter	50 gms.
Bay Leaves	2 nos.
Pepper Corns	5 nos.
Cloves	4 nos.
Cinnamon	3 nos.
Cardamom	3 nos.
Onion (Chopped)	100 gms.
Coriander Powder	10 gms.
Cumin Powder	10 gms.

Method:

1. Marinate the mutton with ginger-garlic paste, salt, green chilli paste, and raw papaya paste. Set aside for 1 hour.
2. Grind together the cashew nuts, almonds, and pistachios along with coriander leaves, mint leaves, and curd to form a smooth paste.
3. Heat butter in a pan. Add bay leaves, cardamom, cinnamon, cloves, and peppercorns. Sauté until the spices release their aroma.
4. Add chopped onions and sauté until golden brown.
5. Add the marinated mutton and cook for a few minutes.
6. Add the ground paste of nuts, curd, coriander, and mint leaves. Mix well.
7. Pour in enough water, increase the flame, and cook for a few minutes.
8. Add cumin powder, coriander powder, and fried onions. Cook until the meat is tender.
9. Adjust the seasoning with salt. Garnish with fried onions and edible silver leaf (varakh).
10. Serve hot with rice or roti.



वार्तालाप

प्र. आप क्या सोचते हैं आतिथ्य उद्योग में मौजूदा रुझान क्या हैं और आप इन्हें खाद्य एवं पेय सेवा के भविष्य को कैसे आकार देते हुए देखना चाहते हैं ?

उ. आतिथ्य उद्योग व्यक्तिगत अनुभवों और स्थिरता की ओर एक महत्वपूर्ण बदलाव का अनुभव कर रहा है । मेहमान अनुरूप सेवाओं, पर्यावरण-अनुकूल प्रथाओं और निर्बाध डिजिटल इंटरैक्शन की अपेक्षा कर रहे हैं ।



मानसी साह

भूतपूर्व छात्रा - २०२१

साधन संपन्नता

मालदीव में एक रिसॉर्ट में काम करना चुनौतियों और अवसरों का एक अलग तरीके का अनुभव प्रस्तुत करता है । भारत में ५ सितारा होटलों की तुलना में संसाधनों और बुनियादी ढांचे तक सीमित पहुंच के साथ, हमने असाधारण अतिथि अनुभव प्रदान करने के लिए रचनात्मक समाधान विकसित किए हैं ।

द्वीप आतिथ्य

मालदीव में रिजॉर्ट द्वीप आतिथ्य की भावना का प्रतीक है, जहां व्यक्तिगत सेवा और विस्तार पर ध्यान सर्वोपरि है । हालाँकि हमारे पास भारत में ५ सितारा होटलों का समान संसाधन नहीं हैं, लेकिन हम अतिथि सेवा के प्रति अपने गर्मजोशीपूर्ण और स्वागत करने वाले दृष्टिकोण से इसकी भरपाई कर लेते हैं ।

अनुकूलन क्षमता

यहां संचालन के लिए उच्च स्तर की अनुकूलनशीलता और लचीलेपन आवश्यकता होती है । हमने एक गतिशील वातावरण में आगे बढ़ना सीखा है, जहां अप्रत्याशित चुनौतियाँ और रचनात्मक समाधान की आवश्यकता है ।

प्र. आप किस तरह से मानते हैं कि भोजन आध्यात्मिकता से जुड़ सकता है, और इस अवधारणा ने आपके व्यक्तिगत या व्यावसायिक जीवन को कैसे प्रभावित किया है ?

उ. ♦ प्रत्येक निवाले का स्वाद लेना और भोजन तैयार करने में लगने वाले प्रयास को स्वीकार करना ।

- ♦ हम गर्मजोशी और आतिथ्य का माहौल बनाते हैं, जहां मेहमान न केवल भोजन से बल्कि भोजन के माध्यम से मिलनेवाली देखभाल और ध्यान से भी पोषित करते हैं ।

प्र. क्या आप आतिथ्य उद्योग में अपनी यात्रा का संक्षिप्त विवरण और इस दौरान सीखे गए प्रमुख सबक साझा कर सकते हैं ?

उ. मैं ने सीखने और बढ़ने के उत्सुक से ओबीएलयू में एक युवा आतिथ्य उत्साही के रूप में एक्सपीरियंस ऐलाफुशी और ओबीएलयू सेलेक्ट लोबिजिली में शुरुआत की । मेरी पहली भूमिका एक एफ एंड बी सहायक के रूप में थी, जहां मुझे तुरंत समझ में आया कि प्रभावी संचार के महत्व पर ध्यान देने की आवश्यकता है ।

कैरियर की प्रगति :

जैसे-जैसे मैं अपने करियर में आगे बढ़ी, मैं ने ओब्लू एक्सपीरियंस ऐलाफुशी और ओब्लू सेलेक्ट लोबिजिली में भोजन और पेय सेवा (एफ एंड बी असिस्टेंट), अतिथि संबंध (आइलैंड होस्टेस), और इवेंट मैनेजमेंट (एफ एंड बी और इवेंट सर्विस एक्सपर्ट) सहित विभिन्न भूमिकाएँ निभाई, प्रत्येक पद ने मुझे अनुकूलन क्षमता, टीम वर्क और रचनात्मक समस्या-समाधान के बारे में मूल्यवान अनुभव सिखाए ।

सीखे गए मुख्य अनुभव :

पूरी यात्रा के दौरान, मैंने कई अनुभव सीखे हैं जिन्होंने आतिथ्य के प्रति मेरे दृष्टिकोण को आकार दिया है :

विवरण पर ध्यान : छोटे संकेत, जैसे किसी अतिथि का नाम या पसंद याद रखना, उनके अनुभव में महत्वपूर्ण अंतर ला सकते हैं ।

सहानुभूति और समझ : खुद को मेहमानों के स्थान लपट रखने और उनकी जरूरतों और चिंताओं को समझने की कोशिश करने से मुझे अधिक व्यक्तिगत और प्रभावी सेवा प्रदान करने में मदद मिली है ।

प्रभावी संचार : विश्वास बनाने, मुद्दों को हल करने और निर्बाध अनुभव सुनिश्चित करने के लिए स्पष्ट, संक्षिप्त और सम्मानजनक संचार आवश्यक है ।

टीम वर्क और सहयोग : आतिथ्य एक टीम प्रयास है, और मैंने अपने सहकर्मियों पर भरोसा करना, उनका समर्थन करना और सामान्य लक्ष्यों को प्राप्त करने के लिए मिलकर काम करना सीखा है ।

प्र. आप वर्तमान आतिथ्य छात्रों को क्या सलाह देना चाहेंगे जो उद्योग में उत्कृष्टता प्राप्त करने की इच्छा रखते हैं ?

उ. अपनी आतिथ्य यात्रा शुरू करने वालों को, मैं यह सलाह देती हूँ :

- ♦ जिज्ञासु बनें, सीखने के लिए उत्सुक रहें और प्रतिक्रियाओं का सामना करें ।
- ♦ मेहमानों, सहकर्मियों और भागीदारों के साथ मजबूत संबंध बनाने पर ध्यान दें ।
- ♦ चुनौतीपूर्ण परिस्थितियों में भी अनुकूलनीय, लचीले और सकारात्मक बने रहें ।
- ♦ वृद्धि, विकास और नवाचार के लिए लगातार अवसरों की तलाश करें ।

प्र. इस कॉलेज के साथ आपके संबंध ने आपके करियर को कैसे प्रभावित किया है, और आप वर्तमान पीढ़ी के छात्रों के साथ कौन सी यादें या अनुभव साझा करना चाहेंगे ?

उ. आईएचएम हैदराबाद में मेरा समय वास्तव में परिवर्तनकारी था। सीखने के प्रति संकाय का दृष्टिकोण ताज़ा था - उन्होंने हमें व्यावहारिक अनुभवों के माध्यम से अन्वेषण करने, प्रयोग करने और सीखने की स्वतंत्रता दी। कठोर सीमाएँ न थोपकर, उन्होंने हमें अपनी शक्तियों और हितों की खोज करने की अनुमति दी।

“जैसा कि मैं आईएचएम हैदराबाद में अपने समय को याद करती हूँ, मैं छात्रों की वर्तमान पीढ़ी के साथ एक मूल्यवान सबक साझा करना चाहती हूँ।

कॉलेज में अपने समय के दौरान, मुझे प्रार्थना करना याद है कि एफ एंड बी सेवा में हमारी व्यावहारिक कक्षाओं के दौरान मुझे प्रधानाचार्य की सेवा के लिए नियुक्त नहीं किया जाए।

हालाँकि पीठे मुड़कर देखने पर मुझे अहसास होता है कि उन अनुभवों ने मेरे आत्मविश्वास को आकार देने में मदद की। आज, मैं आत्मविश्वास से हाई-प्रोफाइल मेहमानों की सेवा कर सकती हूँ, जिनमें हमारी कंपनियों के उपाध्यक्ष, महाप्रबंधक और यहां तक कि हमारी कंपनी के मालिक भी शामिल हैं।

मेरा आपके लिए यह संदेश यह है कि आत्मविश्वास भीतर से आता है। यह सब कुछ जानने के बारे में नहीं है, यह सीखने और बढ़ने के इच्छुक होने के बारे में है। कोई भी व्यक्ति अनुभव के साथ पैदा नहीं होता है, लेकिन आत्मविश्वास के साथ आप किसी भी बाधा को पार कर सकते हैं। इसलिए, जोखिम लेने, गलतियाँ करने और उनसे सीखने से न डरें। याद रखें, आत्मविश्वास डर की अनुपस्थिति नहीं है, बल्कि इसके बावजूद कार्य करने की इच्छा शक्ति है।

प्र. आपके अनुसार आतिथ्य उद्योग में वर्तमान रुझान क्या है, और आप उन्हें खाद्य और पेय सेवा के भविष्य को कैसे आकार देते हुए देखते हैं ?

उ. स्थिरता, भोजन में प्रौद्योगिकी, स्वास्थ्य के प्रति सचेत भोजन, अनुभववात्मक भोजन और वैश्विक स्वाद ऐसे रुझान होंगे जो भविष्य में महत्वपूर्ण होंगे।



अक्षय शेट्टी
भूतपूर्व छात्र - २०१०

प्र. आप किस तरह से मानते हैं कि भोजन आध्यात्मिकता से जुड़ सकता है, और इस अवधारणा ने आपके व्यक्तिगत या व्यावसायिक जीवन को कैसे प्रभावित किया है ?

उ. अनुष्ठान : भोजन आध्यात्मिक समारोहों का हिस्सा है, जो जागरूकता और कृतज्ञता को बढ़ावा देता है।

माइंडफुल ईटिंग : पोषण के साथ गहरा संबंध बनाने के लिए प्रत्येक निवाले पर ध्यान केंद्रित करना होगा।

पवित्र खाद्य पदार्थ : आध्यात्मिक प्रथाओं में कुछ खाद्य पदार्थों को शुद्ध या उपचारकारी माना जाता है।

समुदाय : भोजन साझा करने से बंधन मजबूत होते हैं और एकता को बढ़ावा मिलता है।

उपचार : भोजन को शारीरिक और आध्यात्मिक पोषण दोनों के रूप में देखा जाता है।

प्र. क्या आप आतिथ्य उद्योग में अपनी यात्रा का संक्षिप्त विवरण और इस दौरान सीखे गए प्रमुख सबक साझा कर सकते हैं ?

उ. मैंने आतिथ्य उद्योग में लगभग ११ साल बिताए हैं और फिर ४ साल हो गए हैं जब मैंने सीखने और विकास की प्रक्रिया में भूमिका निभाई है। आतिथ्य उद्योग ने मुझे जो अनुभव दिया है, उसके संदर्भ में यह काफी फायदेमंद यात्रा रही है और इस दौरान मुझे जीवन से सबक भी मिले हैं। अनुकूलनशीलता, टीम वर्क, विस्तार पर ध्यान, लोगों का प्रबंधन, संचार कौशल कुछ प्रमुख परिणाम हैं जिनसे मैंने आतिथ्य उद्योग में खुद को बढ़ाया है।

प्र. आप वर्तमान आतिथ्य छात्रों को क्या सलाह देना चाहेंगे जो उद्योग में उत्कृष्टता प्राप्त करने की इच्छा रखते हैं ?

उ : हमेशा : ग्राहक अनुभव पर ध्यान दें।

अनुकूलनीय बनें : लचीले रहें और परिवर्तन को स्वीकार करें।

संचार कौशल विकसित करें : प्रभावी संचार महत्वपूर्ण है।

कड़ी मेहनत करें और विनम्र रहें।

नेटवर्क : गुरु और सहकर्मी के साथ संबंध बनाएं रखें।

जोशीले और लचीले बने रहें : अपनी प्रेरणा ऊँची रखें।

प्रौद्योगिकी को अपनीएं : उद्योग के रुझानों से अपडेट रहें।

सीखते रहें : अपने ज्ञान और कौशल में वृद्धि करना कभी न रोकें।

प्र. इस कॉलेज के साथ आपके संबंध ने आपके करियर को कैसे प्रभावित किया है, और आप वर्तमान पीढ़ी के छात्रों के साथ कौन सी यादें या अनुभव साझा करना चाहेंगे ?

उ : मैं वर्तमान में भारत के सबसे बड़े निजी क्षेत्र के बैंकों में से एक में सहायक उपाध्यक्ष (एचआर) के रूप में काम कर रहा हूँ। मैं बैंक के जोखिम और अनुपालन कार्यों के लिए सीखने और विकास का ध्यान रखता हूँ।

आईएचएम हैदराबाद आज में करियर को आकार देने में एक महत्वपूर्ण उत्प्रेरक रहा है। वहाँ मुझे जो बहुमूल्य सीख मिली वह हमेशा मेरे जीवन में अंकित रहेगी। पाठ्यक्रम, आतिथ्य रवैया, ग्राहक केंद्रित दृष्टिकोण, खुद को संचालित करने का तरीका, सौंदर्य मानक, व्यक्तिगत स्वच्छता का महत्व कुछ प्रमुख पहलू हैं जिन्हें मैं हमेशा अनंत काल तक ध्यान में रखूंगा।

काव्य संग्रह

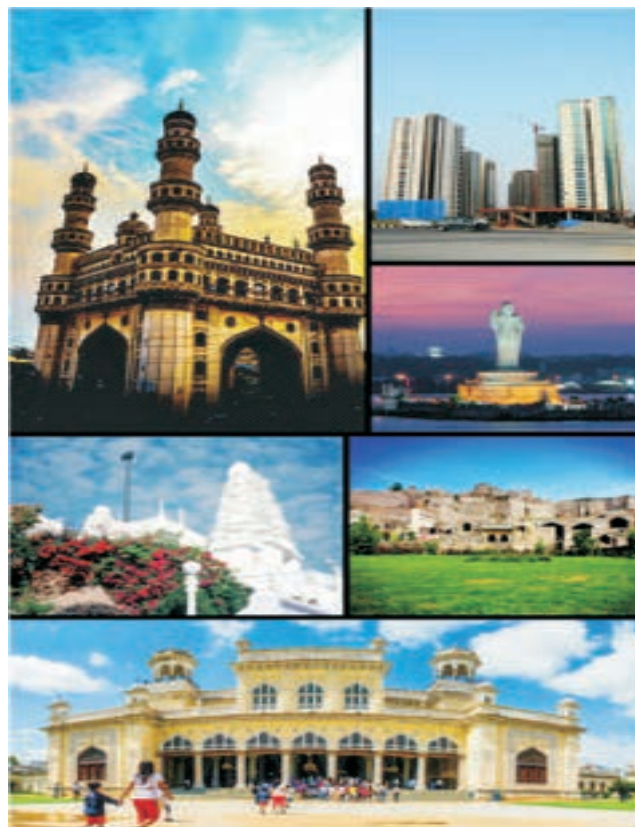
हैदराबाद : एक शहर, अनेक रंग

- इकनूर कौर, प्रथम वर्ष

हैदराबाद, तेलंगाना की जीवंत राजधानी, एक ऐसा शहर है जो “नवाबों का शहर” और “मोतियों का शहर” जैसे नामों को सार्थक करता है। यह एक ऐसा अनूठा संगम है जहाँ इतिहास, संस्कृति और आधुनिकता एक साथ मिलकर एक मनोरम अनुभव प्रदान करते हैं। १५९१ में मुहम्मद कुली कुतुब शाह द्वारा स्थापित, हैदराबाद ने कुतुब शाही, मुगल और निजाम जैसे कई शक्तिशाली राजवंशों का शासन देखा है, जिन्होंने इसकी वास्तुकला, कला और सामाजिक ताने-बाने पर गहरी छाप छोड़ी है। निजामों की विरासत आज भी शहर की हर गली में महसूस की जा सकती है, चाहे वह भव्य इमारतों में हो या फिर यहाँ की जीवंत परंपराओं में।

चारमीनार, गोलकुंडा किला, मक्का मस्जिद और कुतुब शाही मकबरे जैसे ऐतिहासिक स्थल शहर के गौरवशाली अतीत की कहानियाँ बयां करते हैं। गोलकुंडा किले की अद्भुत वास्तुकला और अन्ठड़ी ध्वनि प्रणाली आज भी पर्यटकों को आश्चर्यचकित करती है। हैदराबाद अपने स्वादिष्ट और समृद्ध खानपान के लिए भी दुनियाभर में प्रसिद्ध है। हैदराबादी व्यंजन मुगल, तुर्की और अरबी पाक कला प्रभावों का एक रमणीय मिश्रण है। हैदराबादी बिरयानी, जो पारंपरिक मसालों और “दम” विधि से बनाई जाती है, यहाँ का सबसे लोकप्रिय व्यंजन है। इसके अलावा, डबल का मीठा, ईरानी चाय, मिर्ची का सालन और कुर्बानी का मीठा जैसे व्यंजन भी यहाँ के स्वाद का अभिन्न हिस्सा हैं। अपने ऐतिहासिक आकर्षण के अलावा, हैदराबाद एक प्रमुख सूचना प्रौद्योगिकी और जैव प्रौद्योगिकी केंद्र के रूप में भी उभरा है। हाईटेक सिटी और गच्चीबावली जैसे इलाके भारत के सबसे बड़े आईटी हब बन गए हैं, जिससे हैदराबाद को “साइबराबाद” का नाम मिला है।

हैदराबाद व्यंजनों में मसालों का एक सिम्फनी है, जिसमें लोंग, दालचीनी, इलायची, जरा, धनिया और तेज पत्ते शामिल हैं, जिनका उपयोग जटिल और स्तरित स्वाद बनाने के लिए संतुलित अनुपात में किया जाता है। चावल, गेहूँ और मांस मुख्य भोजन हैं, जिसमें भेड़ और बकरी विशेष रूप से पसंद किए जाते हैं। धीमी गति से खाना पकाने की तकनीकें, जैसे “दम” खाना पकाना, आवश्यक हैं, जिससे स्वाद खूबसूरती से एक साथ मिल जाते हैं। मेरिनेशन, अक्सर दही और मसालों के साथ, मांस को नरम करता है और इसे स्वाद से भर देता है। यहां के कुछ जरूरी व्यंजनों में हैदराबादी बिरयानी, हलीम, कुर्बानी का मीठा, सरवा पिंडी, गुट्टी चंकाया कुरा और हैदराबादी चिकन ६५ शामिल हैं। लखमी, समोसे का एक क्षेत्रीय रूपांतर, और मुर्तबाक, एक मसालेदार मुड़ा हुआ ऑमलेट पैनकेक, लोकप्रिय व्यंजन हैं।



काव्य संग्रह

पर्यटन और होटल उद्योग का संबंध

- इकनूर कौर, प्रथम वर्ष

पर्यटन और होटल उद्योग एक-दूसरे के पूरक हैं। जब पर्यटन बढ़ता है, तो होटल व्यवसाय भी तेजी से विकसित होता है। यात्रियों को एक आरामदायक और



सुरक्षित ठहरने की आवश्यकता होती है, जिससे होटल, रिसॉर्ट और होमस्टे की मांग बढ़ती है। वहीं, बेहतर होटल सुविधाएँ और आतिथ्य सेवा पर्यटकों के अनुभव को यादगार बनाती हैं, जिससे वे फिर से यात्रा करने के लिए प्रेरित होते हैं।

होटल उद्योग पर्यटन को बढ़ावा देने में महत्वपूर्ण भूमिका निभाता है। अच्छी होटल सेवाएँ, स्थानीय व्यंजन, सांस्कृतिक कार्यक्रम और अनुष्ठान ठहरने के अनुभव पर्यटकों को आकर्षित करते हैं। आजकल लकजरी

होटल, इको-फ्रेंडली स्टे और थीम बेस्ड रिसॉर्ट यात्रियों के लिए नई रोमांचक संभावनाएँ पैदा कर रहे हैं, जिससे पर्यटन क्षेत्र में विविधता आ रही है।

पर्यटन और होटल उद्योग का आर्थिक योगदान भी काफी महत्वपूर्ण है। यह उद्योग रोजगार के अवसर प्रदान करता है और स्थानीय व्यवसायों, खाद्य आपूर्ति, परिवहन और मनोरंजन क्षेत्रों को भी बढ़ावा देता है। अंतरराष्ट्रीय पर्यटन से विदेशी मुद्रा अर्जित होती है, जिससे देश की अर्थव्यवस्था मजबूत होती है।

होटल उद्योग की उन्नति से पर्यटन को और अधिक गति मिलती है, जिससे किसी भी देश की सांस्कृतिक और ऐतिहासिक धरोहर को वैश्विक पहचान मिलती है। इसीलिए, पर्यटन और होटल उद्योग का संतुलित विकास आवश्यक है ताकि पर्यटकों को बेहतर अनुभव मिले और देश की आर्थिक उन्नति हो सके।

काव्य संग्रह

वसंत पंचमी

- के श्लोक, प्रथम वर्ष



वसंत पंचमी का पर्व भारत में एक प्रमुख सांस्कृतिक और धार्मिक त्योहार के रूप में मनाया जाता है। यह पर्व माघ मास की शुक्ल पक्ष की पंचमी तिथि को मनाया जाता है और वसंत ऋतु के आगमन का प्रतीक है। इस दिन को विद्या, ज्ञान और कला की देवी सरस्वती को समर्पित किया गया है। इसे “सरस्वती

पूजा” के नाम से भी जाना जाता है।

वसंत पंचमी का सीधा संबंध वसंत ऋतु से है, जिसे मौसमों का राजा कहा जाता है। यह ऋतु न केवल प्रकृति को हरा-भरा करती है, बल्कि मानवीय जीवन में भी ऊर्जा और उत्साह का संचार करती है। धार्मिक दृष्टि से, यह दिन देवी सरस्वती की पूजा के लिए महत्वपूर्ण माना जाता है। सरस्वती जी को ज्ञान, संगीत, कला और विद्या की देवी माना जाता है, और इस दिन विद्यार्थी और कलाकार विशेष रूप से उनकी आराधना करते हैं।

पौराणिक मान्यता के अनुसार, सृष्टि के प्रारंभ में भगवान ब्रह्मा ने मानव जीवन की रचना की, लेकिन यह सृष्टि उन्हें नीरस और मौन लगी। तब उन्होंने अपने कमंडल से जल छिड़क कर देवी सरस्वती को प्रकट किया। देवी सरस्वती ने अपने वीणा के सुरों से सृष्टि को वाणी, संगीत और ज्ञान से भर दिया। इसीलिए वसंत पंचमी के दिन उनकी पूजा की जाती है।

वसंत पंचमी की परंपराएँ

१. सरस्वती पूजा : इस दिन लोग पीले वस्त्र धारण करते हैं और देवी सरस्वती की मूर्ति के सामने पूजा-अर्चना करते हैं।

२. पीले रंग का महत्व : वसंत पंचमी पीले रंग का विशेष महत्व है, जो समृद्धि, ज्ञान और ऊर्जा का प्रतीक है।

३. पठन-पाठन का शुभारंभ : छोटे बच्चों को इस दिन अक्षर लेखन का आरंभ कराया जाता है, जिसे “विद्यारंभ संस्कार” कहते हैं।

४. संगीत और कला : इस दिन संगीत और कला से जुड़े लोग अपने वाद्य यंत्रों और कला सामग्री की पूजा करते हैं।

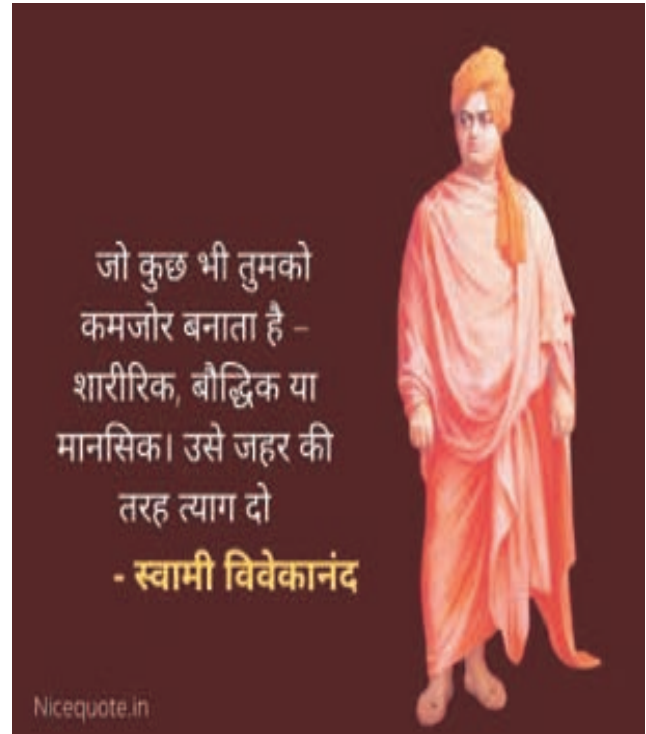
आज के समय में वसंत पंचमी न केवल त्योहार है, बल्कि इसे सांस्कृतिक रूप में भी मनाया जाता है। स्कूलों, कॉलेजों और कला संस्थानों में सरस्वती पूजा का आयोजन किया जाता है। साथ ही यह दिन नई ऊर्जा के साथ शिक्षा और कला के क्षेत्र में आगे बढ़ने का संकल्प लेने का भी प्रतीक है।

वसंत पंचमी न केवल एक त्योहार है, बल्कि यह प्रकृति, ज्ञान और उत्साह का उत्सव है। यह हमें जीवन में नई शुरुआत करने, ज्ञान को महत्व देने और प्रकृति के साथ सामंजस्य में जीने की प्रेरणा देता है। वसंत पंचमी भारतीय संस्कृति और परंपरा का एक अद्भुत उदाहरण है, जो हमें हर वर्ष ज्ञान सकारात्मकता के मार्ग पर चलने की सीख देता है।





यदि हम कर्म करते हैं तो अपने
कर्म के प्रति भक्ति का भा होना
परम आवश्यक है तभी वह कर्म
सार्थक हो सकता है।
- रामकृष्ण परमहंस



हिन्दी पखवाड़ा (१४-२९ सितम्बर २०२४)

चौदह सितंबर को हिन्दी दिवस के रूप में मनाया जाता है, और हिन्दी भाषा के महत्व का सम्मान करने के लिए, हमने आईएचएम हैदराबाद में हिन्दी पखवाड़ा का आयोजन किया। छात्रों को प्रोत्साहित करने के लिए विभिन्न प्रतियोगिताएँ का आयोजन किया गया।

“हिन्दी पखवाड़ा” का उद्देश्य :

- ◆ हिन्दी को राजभाषा के रूप में अधिक से अधिक प्रयोग में लाना।
- ◆ लोगों को हिन्दी भाषा के प्रति गर्व की भावना से जोड़ना।
- ◆ हिन्दी साहित्य, कविता, निबंध और पत्र लेखन जैसी विधाओं को बढ़ावा देना।
- ◆ संस्थान में हिन्दी के उपयोग को बढ़ावा देना।

हमारे संस्थान में हिन्दी पखवाड़ा के अंतर्गत कुछ कार्यक्रम आयोजित किए गए हैं, इन कार्यक्रमों पर विस्तार से एक नजर डालते हैं।

प्रथम दिवस : हिन्दी दिवस समारोह - बुझो तो जाने (१४-९-२०२४)

हिन्दी दिवस और हिन्दी पखवाड़ा समारोह के अवसर पर, संस्थान ने “बुझो तो जाने” नामक एक मजेदार और रोचक कार्यक्रम का

के ज्ञान का परीक्षण करने वाले एक प्रश्नोत्तर प्रतियोगिता का आयोजन किया गया। छात्रों और कर्मचारियों ने उत्साहपूर्वक भाग लिया, जो उनके तविरित सोचने की क्षमता और विभिन्न हिंदी वाक्यांशों, मुहावरों और कहावतों की समझ को प्रदर्शित करता है। यह कार्यक्रम न केवल हिंदी के उपयोग को बढ़ावा देता है बल्कि भाषा की समृद्धि के प्रति गहरी सराहना को भी प्रोत्साहित करता है। जीवंत वातावरण और प्रतिस्पर्धात्मक माहौल ने इसे हिंदी पखवाड़ा समारोह को एक यादगार हिस्सा बना दिया।



द्वितीय दिवस : हिन्दी कार्यशाला (१५-०९-२०२४)

संस्थान की प्रशासनिक टीम के लिए एक “हिन्दी कार्यशाला” का आयोजन किया गया। कार्यशाला का विषय “प्रयोजनमूलक हिन्दी” था, जो आधिकारिक और प्रशासनिक संचार में हिन्दी के व्यावहारिक उपयोग पर केंद्रित था।



कार्यशाला का उद्देश्य कार्यालय कर्मचारी की दिन-प्रतिदिन के कार्यों में निपुणता को बढ़ाना था, जैसे कि हिन्दी में पत्र, ईमेल और रिपोर्ट तैयार करना। इसमें प्रशासनिक कार्य के लिए हिन्दी को एक प्रभावी उपकरण के रूप में प्रोत्साहित करने के महत्व पर भी प्रकाश डाला गया। सत्र इंटरएक्टिव था, जिसमें व्यावहारिक अभ्यास और मार्गदर्शन प्रदान किया, जिससे की प्रतिभागी अपने व्यावसायिक वातावरण में ज्ञान का उपयोग कर सकें।

तृतीय दिवस : पोस्टर बनाने की प्रतियोगिता (१६-९-२०२४)

छात्रों के लिए “विविधता में एकता” विषय पर एक पोस्टर बनाने की प्रतियोगिता का आयोजन किया गया। इस प्रतियोगिता का उद्देश्य छात्रों को भारत की समृद्ध सांस्कृतिक विविधता और विभिन्न पृष्ठभूमियों के लोगों के बीच एकता के महत्व को रचनात्मक रूप से व्यक्त करने के लिए प्रोत्साहित



करना था। जीवंत और चिंतनशील पोस्टरों के माध्यम से, छात्रों ने दिखाया कि भारत की ताकत उसके विविधता में निहित है।

चौथा दिवस : नारा लेखन प्रतियोगिता (१७-०९-२०२४)

आईएचएम हैदराबाद ने हाल ही में हिन्दी पखवाड़ा कार्यक्रम के हिस्से के रूप में एक उत्साही और रचनात्मक नारा लेखन प्रतियोगिता



आयोजित किया प्रतियोगिता का उद्देश्य छात्रों और स्टाफ के बीच स्वच्छता के प्रति जागरूकता बढ़ाना और भारत की भाषाई और सांस्कृतिक विविधता का उत्सव मनाया गया।

पाँचवा दिवस : कविता पाठ (१९-०९-२०२४)

आईएचएम हैदराबाद में हिन्दी पखवाड़ा के उत्साहपूर्वक समारोह के अवसर पर, हिन्दी कविता का एक भावनात्मक और प्रेरणादायक पाठ मुख्य



आकर्षक बना। इस कविता पाठ ने वहां उपस्थित सभी लोगों के हृदय और मन को गहराई से प्रभावित किया। पूरे वातावरण में सांस्कृतिक समृद्धि और भाषाई जोश की अद्भुत ऊर्जा महसूस की गई। प्रतिभागियों ने हिन्दी कविता की सुंदरता और गहराई में पूरी तरह से डूबकर इस कला का आनंद लिया। यह आयोजन हिन्दी भाषा और साहित्य के प्रति प्रेम और सम्मान को दर्शाने वाला था, जिसने सभी को हिन्दी की सौंदर्यता से जोड़ने का कार्य किया।

छठा दिवस : हिन्दी समाचार प्रस्तुति (२१-०९-२०२४)

आईएचएम हैदराबाद में हिन्दी पखवाड़ा समारोह के अवसर पर क्लासिक बॉलीवुड गीतों को भावपूर्ण प्रस्तुतियों के साथ जीवंत किया गया। यह आयोजन संगीत की



विरासत और प्रतिभा का अनोखा संगम था, जहाँ बॉलीवुड के समृद्ध संगीत इतिहास को पूरे सम्मान और उत्साह के साथ मनाया गया।

संस्थान परिसर में हमारे इन-हाउस बैंड “बांसुरी” द्वारा इन गीतों की शानदार प्रस्तुति की गई। इस आयोजन में हमारे अध्यापकों और प्रशासनिक कर्मचारियों और विशेष अतिथियों ने बाग लिया और संगीत के इस खूबसूरत सफर का आनंद लिया।

सातवाँ दिवस : हिन्दी समाचार का प्रस्तुतिकरण (२१-९-२०२४)

एक उत्साहपूर्ण और सांस्कृतिक रूप से समृद्ध आयोजन के अंतर्गत, आईएचएम हैदराबाद ने हाल ही में हिन्दी पखवाड़ा समारोह के उत्साही आयोजन के अंतर्गत एक



रोमांचक हिन्दी समाचार प्रस्तुति की संचालन किया। यह कार्यक्रम हिन्दी भाषा और उसकी सांस्कृतिक महत्ता को बढ़ावा देने के प्रति संस्थान की प्रतिबद्धता का प्रतीक था।

यह समाचार वाचन सत्र भोजनालय - “हर्ब्स” में आयोजित किया गया, जिसमें सभी शिक्षकों, कर्मचारियों और विशेष अतिथि उपस्थित रहे।

आठवाँ दिवस : हिन्दी में तात्कालिक भाषण प्रतियोगिता (२२-०९-२०२४)

आई.एच.एम हैदराबाद ने हिन्दी पखवाड़ा समारोह के अंतर्गत, हाल ही में एक रोचक और विचारोत्तेजक हिन्दी



तत्क्षण भाषण

प्रतियोगिता का आयोजन किया। इस आयोजन में हिन्दी भाषा की समृद्ध और विविधता का वर्णन किया गया।

इस प्रतियोगिता में छात्रों और कर्मचारियों ने उत्साहपूर्वक भाग लिया, सभी ने हिन्दी में अपनी भाषण कौशल को प्रदर्शित करने के लिए उत्सुकता दिखाई। प्रतिभागियों को तात्कालिक रूप से विभिन्न विषयों पर भाषण देना था, जिनमें समसामयिक घटनाएँ, सामाजिक मुद्दे और सांस्कृतिक विरासत सम्मिलित थे।

नौवाँ दिवस : हिन्दी अनुवाद प्रतियोगिता (२३-०९-२०२४)

आई.ए.चएम हैदराबाद में हिन्दी पखवाड़ा



समारोह के एक प्रमुख आयोजन के रूप में हिन्दी अनुवाद प्रतियोगिता बड़े उत्साह के साथ आयोजित की गई। इस आयोजन में हिन्दी भाषा की समृद्ध विरासत और सांस्कृतिक महत्व का उत्सव मनाया।

विभिन्न पृष्ठभूमियों और भाषाई प्राथमिकताओं वाले छात्रों और प्रतिभागियों ने एक साथ आकर अपनी भाषाई प्रतिभा और हिन्दी भाषा के प्रति अपने प्रेम को प्रदर्शित किया। इस प्रतियोगिता का उद्देश्य भाषाई विविधता को बढ़ावा देना और छात्रों को अनुवाद की कला को समझने व अपनाने के लिए प्रोत्साहित करना था।

दसवाँ दिवस : हिन्दी पुस्तक समीक्षा (२५-९-२०२४)

हिन्दी साहित्य के प्रति प्रेम को बढ़ावा देने और छात्रों व कर्मचारियों के बीच पठन संस्कृति को प्रोत्साहित करने के उद्देश्य से “हिन्दी पुस्तक



समीक्षा सत्र” का आयोजन किया गया। इस कार्यक्रम में चुनी गई हिन्दी पुस्तकों की गहन समीक्षाएँ प्रस्तुत की गईं, जहाँ प्रतिभागियों ने रचनाओं के विषय, पात्रों और सांस्कृतिक महत्व पर अपने विचार साझा किए। इस सत्र ने विचारोत्तेजक चर्चाओं को जन्म दिया और हिन्दी साहित्य की समृद्धि को प्रदर्शित किया, जिससे भाषा के प्रति एक गहरी सराहना विकसित हुई। यह सभी के लिए एक अवसर था, जहाँ वे एक साथ आकर कहानी कहने और साहित्य के माध्यम से हिन्दी की गुणवत्ता का अनुभव कर सकें।

ग्यारहवाँ दिवस : हिन्दी निबंध प्रतियोगिता (२६-९-२०२४)

हिन्दी पखवाड़ा उत्सव के एक अभिन्न अंग के रूप में, संस्थान में एक प्रभावशाली हिन्दी निबंध प्रतियोगिता का सुव्यवस्थित आयोजन



किया गया। विभिन्न पृष्ठभूमियों और भाषायी रुचियों वाले छात्र-छात्राएँ एक साथ आए, जिससे कि वे अपनी भाषायी कुशलता प्रदर्शित कर सकें और हिन्दी भाषा के प्रति अपने प्रेम को अभिव्यक्त कर सकें।

बारहवाँ दिवस : हिन्दी में समसामयिक घटनाएँ पर आधारित प्रश्नोत्तरी (२७-९-२०२४)

प्रमुख कार्यक्रमों में से एक “कहानी लेखन” प्रतियोगिता का आयोजन

किया गया, जहाँ प्रतिभागियों ने अपनी रचनात्मकता और कथा वाचन के कौशल का प्रदर्शन किया। प्रतिभागियों ने उत्साहपूर्वक विभिन्न विषयों पर व मंत्रमुग्ध कर देने वाली कहानियाँ हिंदी में लिखे एवं अपनी कल्पना और भाषा पर



अच्छी पकड़ का प्रदर्शन किए। प्रतियोगिता का मूल्यांकन मौलिकता, सुसंगतता और भाषा प्रवीणता के आधार पर किया गया। इस आयोजन ने हिंदी साहित्य को बढ़ावा देने और छात्रों को आत्मविश्वास के साथ अपने विचार व्यक्त करने के लिए प्रोत्साहित करने में महत्वपूर्ण भूमिका निभाई।

चौदहवां दिवस : हिन्दी में “समूह चर्चा का विषय” - हिन्दी और इसका **महत्व :** हिन्दी पखवाड़े के १४ दिन, “तृतीय” वर्ष के कुछ छात्रों को “हिन्दी और इसका महत्व” नामक विषय पर “समूह चर्चा” रखा गया। छात्रों ने इस विषय पर १० मिनट तक चर्चा किए और निम्नलिखित सम्मिलित निष्कर्ष निकले।

परिचय : हिन्दी भारत की राजभाषा और सबसे अधिक बोले जाने वाली भाषाओं में से एक है। यह न केवल हमारी पहचान का प्रतीक है, बल्कि हमारी सांस्कृतिक और ऐतिहासिक धरोहर को भी संजोए हुए हैं। हिन्दी भाषा का महत्व सामाजिक, शैक्षिक, आर्थिक और राष्ट्रीय स्तर पर अत्यधिक है।

हिन्दी का इतिहास :

हिन्दी भाषा की उत्पत्ति संस्कृत से हुई, ऐसी मानी जाती है। यह देवनागरी लिपि में लिखी जाती है और इसमें अनेक भाषाओं के शब्द सम्मिलित हैं, जिससे यह और अधिक समृद्ध बनती है। हिन्दी साहित्य का विकास मध्यकाल से आधुनिक काल तक अनेक कवियों और लेखकों के योगदान से हुआ है, जिनमें कबीर, तुलसीदास, प्रेमचंद और महादेवी वर्मा जैसे महान रचनाकार सम्मिलित हैं।

हिन्दी का महत्व :

१. राष्ट्रीय एकता का प्रतीक :

हिन्दी देश के विभिन्न राज्यों को

जोड़ने का कार्य करती है। यह भारत की राजभाषा है और देशभर में इसे समझने और बोलने वालों की संख्या सबसे अधिक है।

२. शिक्षा और संचार का माध्यम : हिन्दी भाषा में अनेक शैक्षिक ग्रंथ, समाचार पत्र और पुस्तकें उपलब्ध हैं जो इसे शिक्षण और संचार का सशक्त माध्यम बनाती हैं।

३. आर्थिक और व्यावसायिक योगदान : व्यापार और नौकरी के क्षेत्र में भी हिन्दी का व्यापक उपयोग होता है। सरकारी कार्यालयों और कई निजी कंपनियों में हिन्दी का प्रयोग बढ़ रहा है।

४. सांस्कृतिक महत्व : हिन्दी भाषा भारतीय संस्कृति, परंपराओं और साहित्य का प्रमुख माध्यम है। हिन्दी फिल्मों, संगीत और नाटकों ने इसे वैश्विक पहचान दिलाई है।

५. वैश्विक विस्तार : हिन्दी केवल भारत में ही नहीं, बल्कि विदेशों में भी लोकप्रिय है। कई देशों में हिन्दी बोलने और समझने वाले लोग बसे हैं और अनेक विश्वविद्यालयों में हिन्दी भाषा का अध्ययन किया जाता है।

निष्कर्ष :

हिन्दी भाषा न केवल संवाद का साधन है, बल्कि हमारी संस्कृति और राष्ट्रीय पहचान का प्रतीक भी है। हमें हिन्दी के प्रचार-प्रसार के लिए आगे आना चाहिए और इसे और अधिक सम्मान देना चाहिए। यदि हम हिन्दी को बढ़ावा देंगे, तो यह हमारी आने वाली पीढ़ियों के लिए भी उपयोगी सिद्ध होगी।

जिस प्रकार चीन और यूरोपीय देश अपनी भाषा को प्राथमिकता देकर उन्नति कर रहे हैं, वैसे ही भारत में भी हिन्दी को उसका उचित सम्मान मिलना चाहिए। हिन्दी केवल भाषा नहीं, बल्कि हमारी संस्कृति, पहचान और आत्मसम्मान का प्रतीक है। हमें मिलकर इसे और समृद्ध बनाने की दिशा में कार्य करना चाहिए।

సాహిత్య సంవాదం

అన్నం పరబ్రహ్మ స్వరూపం

- అదిల్ నరేష్, మూడవ సంవత్సరం

"అన్నం పరబ్రహ్మ స్వరూపం" అనే పదబంధం హిందూ ధర్మం లో ఎప్పుడో నుంచో చెప్పుకుంటూ వస్తున్న గొప్ప పేరు కలిగిన మాట . ఈ మాటకూ అర్థం ఏంటంటే "ఆహారం పరబ్రహ్మ రూపం" లేదా "ఆహారం దేవుని స్వరూపం" అని అర్థం. అర్థం ఏంటంటే, అన్నం అనగా మనం తీసుకునే దేవునితో సమానం ఆహారం కేవలం తినే పదార్థం గానే మాత్రమే కాకుండా అది దైవిక శక్తి అనే భావన



అన్నం యొక్క ఆధ్యాత్మిక ప్రాముఖ్యత

హిందూ ధర్మం లో ఆహారానికి చాలా ప్రాధాన్యత ఇస్తూ వస్తున్నారు 'అన్నం' అన్నది ఆహారం, జీవనాధారం అని అర్థం, మరియు 'పరబ్రహ్మ' అనేది సృష్టికి మూలం విశ్వం అంతటికీ నడిపించేది అని అర్థం "అన్నం పరబ్రహ్మ స్వరూపం" అనే భావన ద్వారా, ఆహారం పరబ్రహ్మ యొక్క రూపంగా భావించబడుతుంది. అన్నం సృష్టి నడవడికి కారణం అని చెప్పా బడుతుంది .ఇక్కడ మంచి ఆహారం శరీర పోషణకే కాదు, మనసు, ఆత్మ కూడా దైవిక మార్గాన్ని చూపిస్తుంది.

ఆహారాన్ని శ్రద్ధగా, కృతజ్ఞతతో తీసుకోవడం, దైవిక అనుగ్రహాన్ని అంగీకరించే తో సమానం హిందూ సంప్రదాయంలో ఆహారానికి కూడా పూజ చేయడం, దైవిక సమర్పణ చేయడం చాలా ముఖ్యమైనవి

వేదాంతంలో ఆహారం

"అన్నం పరబ్రహ్మ" అనే భావన వేదసాహిత్యంలో ఉన్నది. వేదాల ప్రకారం, ఆహారం బ్రహ్మ యొక్క రూపం అని చెప్పబడింది. ఆహారాన్ని పవిత్రంగా భావించి, దీని ద్వారా శరీరానికి కాదు, మనసుకి, ఆత్మకూ పోషణ లభిస్తుందన్నది అర్థం. వేదాలు, ఉపనిషత్తులు వలన ఆహారానికి గౌరవం ఇవ్వబడింది. చాండోగ్య ఉపనిషత్తులో, ఆహారం శరీరానికి, మానసిక స్థితికి, మరియు బౌద్ధిక అభివృద్ధికి చాలా అవసరమైనది అని చెప్పబడింది.

కృతజ్ఞత మరియు ఆధ్యాత్మిక

హిందూ ధర్మంలో ఆహారం తీసుకోవడం కేవలం శరీరాన్ని తృప్తిపరచడం మాత్రమే కాకుండా, ఆహారంతో దైవాన్ని ఆహ్వానించడం, దానిని పూజించడం కూడా ప్రధానమైనది. ప్రతి ఒక్కరు ఆహారాన్ని తీసుకునే ముందు ఆహారాన్ని దేవునికి అర్పించి, దానిని "ప్రసాదం"గా తీసుకోవడం ఒక పవిత్ర సంస్కారం. ఇది భక్తికి దైవిక అనుగ్రహాన్ని అందిస్తుంది. ప్రసాదం తీసుకోవడం అనేది దైవానికి సంబంధించిన అనుభవాన్ని జీవితం లో పొందడం. ఆహారం కేవలం శరీరానికి అందించబడే పోషణ మాత్రమే కాక, అది మన ఆత్మకు కూడా దైవిక కృపను అందించగలిగినది.

జీవన చక్రంలో ఆహారం

హిందూ ధర్మం ప్రకారం, ఆహారం ఒక పెద్ద సృష్టి చక్రంలో భాగం. మనం తీసుకునే ఆహారం పర్యావరణం, ప్రకృతి మరియు ఇతర జీవులతో సహజంగా అనుసంధానంగా ఉంటుంది. ఈ చక్రం ప్రకారం, ఆహారం ఒక ప్రకృతి కృప మరియు దైవిక సమర్పణగా భావించబడుతుంది.

ముగింపు

"అన్నం పరబ్రహ్మ స్వరూపం" అనే భావన మనకు ఆహారాన్ని కేవలం శరీరానికి అవసరమైన పదార్థంగా కాకుండా, దైవిక అనుగ్రహం, పరబ్రహ్మ యొక్క రూపంగా చూడాలని సూచిస్తుంది. ఈ భావన ద్వారా మనం ఆహారాన్ని గౌరవంగా, కృతజ్ఞతతో తీసుకోవాలని, దాన్ని ఒక పవిత్ర చర్యగా మలచుకోవాలని మనకు తెలియజేస్తుంది.

ఈ విధంగా, ఆహారం మన జీవితం లో దైవిక శక్తిని, శాంతిని మరియు ఆత్మగౌరవాన్ని అందించే మార్గంగా భావించబడుతుంది.

సాహిత్య సంవాదం

భారతీయ అతిథి సత్కారం (“అతిథి దేవో శబ”) -
హోటల్ రంగంలో దాని ప్రాముఖ్యత

- అఖిలా రాజేష్, మూడవ సంవత్సరం

“అతిథి దేవో భవ” అనేది భారతీయ సంస్కృతిలో ముఖ్యమైన భావన. అతిథులను దేవునిలా చూసుకోవడం, వారిని గౌరవంతో మరియు ప్రేమతో ఆదరించడం మన సంప్రదాయం. ఈ సిద్ధాంతం హోటల్ పరిశ్రమలో అమలులో ఉంటే, అది సంస్థ విజయానికి దారితీస్తుంది.



భారతీ హాస్పిటాలిటీ ప్రత్యేకతలు.



సాదర స్వాగతం - అతిథులను పూల హారంతో లేదా నమస్కారంతో ఆహ్వానించడం. అనురాగం & గౌరవం - వారిని మర్యాదగా చూసుకోవడం. ఆచారం - సంస్కృతి -

అతిథులకు రుచికరమైన మరియు ఆరోగ్యకరమైన భోజనం అందించడం. హోటల్ పరిశ్రమపై ప్రభావం, హోటల్ పరిశ్రమలో గెస్ట్ సాటిస్ఫాక్షన్ ప్రాధాన్యతను ఈ సూత్రం మరింతగా బలపరుస్తుంది. భారతీయ హోటల్స్ ప్రపంచవ్యాప్తంగా గౌరవాన్ని పొందటానికి ఈ సంప్రదాయం ఉపయోగపడుతుంది. హోటల్ సిబ్బంది “అతిథి దేవో భవ” ఆదారాలను పాటిస్తే, అంతర్జాతీయ మార్కెట్లో భారతీయ హోటల్స్ ప్రత్యేక స్థానం ఏర్పడుకోవచ్చు. ఈ విధానం, భారత దేశాన్ని హాస్పిటాలిటీ రంగంలో అగ్రగామిగా మార్చడంలో సహాయపడుతుంది.

సాహిత్య సంవాదం

హోటల్ మేనేజ్మెంట్ స్టూడెంట్స్ కి ఉపయోగపడే
నైపుణ్యాలు

- అఖిలా రాజేష్, మూడవ సంవత్సరం

హోటల్ మేనేజ్మెంట్ అనేది ఒక కళ మరియు శాస్త్రం. ఇది కేవలం గదులు బుక్ చేయడం, గెస్టులను సంతోషపరచడం మాత్రమే కాదు, వినూత్న ఆలోచనలు, సమర్థవంతమైన నిర్వాహణ మరియు సాంకేతిక పరిజ్ఞానాన్ని ఉపయోగించి అత్యుత్తమ సేవలను అందించడమే హోటల్ పరిశ్రమలో ముందుకు సాగడానికి అవసరం.

ఈ రంగంలో విజయవంతమవ్వాలంటే విద్యార్థులు కొన్ని కీలకమైన నైపుణ్యాలను అభివృద్ధి చేసుకోవాలి.

1. కమ్యూనికేషన్ & ఇంటర్పర్సనల్ స్కిల్స్

హోటల్ రంగంలో పని చేస్తున్నప్పుడు కస్టమర్లతో, సహచర ఉద్యోగులతో మరియు మేనేజ్మెంట్ తో న మ ర్థ వం తం గా మాట్లాడం చాలా ముఖ్యం. స్పష్టమైన మరియు మర్యాద పూర్వకంగా కమ్యూనికేట్ చేయడం కస్టమర్ సంతృప్తిని పెంచుతుందేకాదు, కెరీర్లో ఎదిగే అవకాశాలను కూడా పెంచుతుంది.



2. టైమ్ మేనేజ్మెంట్ & మల్టీటాస్కింగ్ :

హోటల్ పరిశ్రమ వేగంగా అభివృద్ధి చెందుతున్న రంగం. సరిగ్గా ప్రణాళికను రూపొందించుకోకపోతే ఒత్తిడి పెరుగుతుంది. ముఖ్యమైన పనులకు ప్రాధాన్యత ఇవ్వడం, సమయాన్ని సమర్థవంతంగా వినియోగించుకోవడం విద్యార్థులకు తప్పనిసరి నైపుణ్యం.

3. ప్రాబ్లమ్ - సాల్వింగ్ & క్రియేటివ్ థింకింగ్ :

ఎప్పుడైనా సమస్యలు ఎదురవవచ్చు, అని తక్షణమే పరిష్కరించగల సామర్థ్యం ఉండాలి. క్రియేటివ్గా ఆలోచించి వినూత్న పరిష్కారాలను అందించగలిగితే, మీరు మీ కెరీర్లో త్వరగా ఎదుగులుగుతారు.

4. లీడర్షిప్ & టీమ్ మేనేజ్మెంట్ :

హోటల్ రంగంలో టీమ్ వర్క్ చాలా ముఖ్యమైనది. బృందాన్ని

సమర్థవంతంగా నడిపించడం, వారిలో నైపుణ్యాలను అభివృద్ధి చేయడం, సానుకూలమైన పని వాతావరణాన్ని కల్పించడం ఒక మంచి లీడర్ లక్షణాలు.

5. కష్టమర్ సర్వీస్ & ఎమోషనల్ ఇంటెలిజెన్స్ :

హోటల్ పరిశ్రమ పూర్తిగా కష్టమర్ సంతృప్తిపై ఆధారపడి ఉంటుంది. అతిథుల భావోద్వేగాలను అర్థం చేసుకోవడం, వరికి అవసరమైన సేవలను అందించడం విజయవంతమైన హోటల్ మేనేజ్మెంట్ కెరీర్ కు అవసరం.

6. టెట్నాలజీ అవగాహన :

ఇప్పటి హోటల్స్ లో ఆన్ లైన్ బుకింగ్, డిజిటల్ మెనూలు, ఆధారిత సేవలు ఉపయోగిస్తున్నారు. హోటల్ మేనేజ్మెంట్ విద్యార్థులు టెక్నాలజీపై అవగాహన పెంచుకుంటే, వారు కెరీర్ లో ముందుకు వెళ్లగలరు.

ఈ నైపుణ్యాలను అభివృద్ధి చేసుకోవడం ద్వారా హోటల్ పరిశ్రమలో గొప్ప విజయాన్ని సాధించవచ్చు.

సాహిత్య సంవాదం

ఆత్మపోషిక రుచులు : ప్రతిభోజనంతో

ఆధ్యాత్మిక పోషణ

- అఖిల రాజేష్, 3 వ సంవత్సరం

మీ ప్లేట్ మీ మనశ్శాంతిపై ఎలా ప్రభావం చూపిస్తుందో ఎప్పుడైనా ఆలోచించారా? ఆహారంతో మీ సంబంధం కేవలం బతుకుబండి సాగించేందుకు మాత్రమే కాదు-అది ఆధ్యాత్మిక అభివృద్ధికి ద్వారం. మనం కేవలం శారీరక రూపమే కాకపోయినా, మన శరీరమే

ఈ జీవితం పయనించే నౌక గరిష్ట పనితీరుతో పని చేసి కార్ ప్రీమియం ఇందనంపై నడిచినట్లు, మన శరీరం మరియు ఆత్మ ఉత్తమ పోషికాహారంపై వికసిస్తాయి.

ఆహారం మరియు శరీర ఉత్పంఠ

చక్కెర మరియు కృత్రిమ పదార్థాలతో నిండిన ప్రాసెస్డ్ ఆహారం తక్కువ వైట్రైషన్ ను కలిగి ఉంటుంది. ఇది మిమ్మల్ని మందగించేటట్లు, అనుసందానం కోల్పోయినట్లు అనిపిస్తుంది.



కాని సహజమైన, పూర్తి ఆహారం మీ శక్తిని సరిగ్గా ట్యూన్ చేసే సరాయిగా పనిచేస్తుంది, మిమ్మల్ని స్థిరంగా, శాంతియుతంగా, మరియు ఆధ్యాత్మికంగా కలసివున్నట్లు అనిపించేలా చేస్తుంది. మీరు ఎప్పుడైనా గమనించారా - బట్టర్ కోవాసాంట్, బలమైన కాఫీ రుచిగా అనిపించినా, తక్కువ సమయం లోపే మిమ్మల్ని ఉత్పంఠభరితంగా మార్చేస్తాయి. అంటే, ఆహారం మీ భావోద్వేగాలకు డీజేగా మారుతుంది.

ఆహారపు అలవాట్లు మరియు జీవనశైలి :

మీరు స్వయం అన్వేషణప్రయాణంలో ఉన్నారా? అయితే మీ ఆహారపు అలవాట్లను పరిశీలించండి. మీరు ఆహారాన్ని ఎలా చూస్తారో, జీవితాన్ని ఎలా చూస్తారో దాని ప్రతిబింబమే. మీరు తరుచుగా మీకే తరుచుగా మీకే ఆనిందాన్ని నిరాకరిస్తుంటే, మీ శరీరానికి కూడా తగిన పోషకాలు అందకపోవచ్చు. చాలా మంది భద్రత కోసం తక్కువగా తింటారు, కాని రాత్రివేళ ఆకలితో అధికంగా తినటం అనివార్యం అవుతుంది. నిజం ఏమిటంటే, మన భావోద్వేగపు సరళతలు మన ఆహారపు ఎంపికల్లో ప్రతిబింబిస్తాయి.

ఆహారంతో ఉద్దేశ్యపూర్వక జీవనం : ఆధ్యాత్మిక పురోగతికి రుచికరమైన మార్గం

1. ఈ వ్యాసం రెండు ప్రధాన అంశాలను అందిస్తుంది.
2. ఆరోగ్యకరమైన, అధిక శక్తివంతమైన ఆహారపు అలవాట్లను మీ బిజీ జీవితంలో సులభంగా చేర్చుకునేందుకు ప్రాక్టికల్ వ్యూహాలను అందించడం చాలా మంది ఏం తినాలో తెలుసు. కాని భావోద్వేగ సమస్యలు వారని నాణ్యతలేని ప్రాసెస్డ్ ఫుడ్ వైపు నడిపిస్తాయి. ఎందుకు? ఒక్క మాటలో చెప్పాలంటే - “భావోద్వేగాలు”

అమిషా కథ: తీపి ఆకర్షణలు మరియు ఆధ్యాత్మిక మేల్కొలుపు

అమిషా (సంపూర్ణ పేరు కాదు) ఆధ్యాత్మికంగా ఎదగాలని తపనపడ్డ వ్యక్తి, ఆమె గురువు తన భావోద్వేగాలను అంగీకరించాలని ప్రేరేపించాడు. కాని ప్రతిసారి అసౌకర్యమైన భావోద్వేగాలు వచ్చాయంటే, ఆమె స్వయంచేతనే చక్కెర మరియు ప్రాసెస్డ్ కార్బోహైడ్రేట్లను ఆశ్రయించేది.

ఏళ్లుగా ఆమె బరువు సమస్యతో పోరాడింది - ఇది తెలియదనేది కాదు. కాని ఆహారాన్ని భావోద్వేగాలను అణచివేయడానికి ఉపయోగించేది. క్రమంగా, తన తీపి ఆకర్షణల వెనుక నిజమైన

కారాణాలను అర్థం చేసుకుంది. ఎంతో కాలంగా లెక్కచేయని బాద, వినుగు ఎదుర్కొన్నప్పుడు, ఆమె కునిజంగా కావలసిందేమిటంటే - చక్కెర కాదు, కాని స్వీయ-కరుణ, భావప్రకటన, మరియు స్వీయ-శ్రద్ధ అని తెలుసుకుంది. ఈ రోజు, ఆమె తీపి ఆకర్షణతగ్గింది, ఆరోగ్యంగా మారింది. మరియు ఆమె ఆధ్యాత్మిక మార్గం ఊహించని రీతిలో విస్తరించింది.

మీ శరీరాన్ని నమ్మండి (అక్షరాభ్యాసం)

న్యూట్రీషన్ ప్రపంచం విభిన్న డైట్లతో, విభేదించే సలహాలతో నిండిపోయింది. కాని చాలా ఆహారం ప్రణాళికలో మిస్సయ్యే ముఖ్యమైన అంశం ఏమిటంటే - మీ తలకన్నా, మీ శరీరాన్ని వినడం.

మీరు భోజనం చేసే సమయంలో, ఆ తర్వాత మీరు ఎలా ఫీలవుతున్నారో గమనించండి. మీరు తేలికగా, శక్తివంతంగా అనిపిస్తుందా? లేదా నత్తనడకన, బరువుగా అనిపిస్తుందా? మాంసం, పాల ఉత్పత్తులు, ధాన్యాలపై ప్రతి ఒక్కరి అభిప్రాయాలు భిన్నంగా ఉండొచ్చు, కాని మీ శరీరం ఎప్పుడూ సరైన సంకేతాలను ఇస్తుంది. సహజమైన, ఏకైక పదార్థాలతో కూడిన ఆహారం ఎల్లప్పుడూ ఉత్తమం ఎంపిక. ఎందుకంటే ప్రకృతి తల్లికంటే గొప్ప పోషక నిపుణులు లేరు.

ఆరోగ్యకరమైన భోజనాన్ని సులభతరం చేసే వ్యూహాలు

1. మీ వంటగదిని క్లీన్ చేయండి: పాత అనారోగ్యకరమైన పదార్థాలను తొలగించి, పోషికాహారం కలిగిన వాటిని ఉంచండి.
2. మాస్టర్ గ్రోసరీ లిస్ట్ తయారు చేయండి: భోజనాలు (ప్రభాతం, మధ్యాహ్నం, రాత్రి, స్నాక్స్) ప్రకారం సరకులను జాబితా చేయడం టైం సేవ్ చేస్తుంది.
3. ముందుగా ప్రణాళిక చేయండి: వారానికి ఒకసారి మీ భోజన ప్రణాళికను రూపొందించండి. ఇలా చేయడం వలన రోజు చివర నిమిషంలో ఆహారం గురించి ఆలోచించాల్సిన అవసరం ఉండదు.
4. కుటుంబ సభ్యులను భాగస్వామ్యం చేయండి: మీ భాగస్వామి లేదా పిల్లలను వంట పనిలో చేర్చడం ఒక మంచి అనుభూతిని కలిగిస్తుంది.
5. రుచికరమైన వంటకాలు & తేలికైన వంటలు:

1 సంక్లిష్ట వంటలు: బహుళ పదార్థాలతో రుచికరమైన వంటకాలు.

2 సరళమైన వంటలు: ప్రోటీన్, ఆరోగ్యకరమైన కొవ్వు, మరియు కాంప్లెక్స్ కార్బ్ కలిపిన వంటలు (ఉదాహరణ: బేక్డ్ చికెన్, స్వీట్ పొటాటో, గ్రీన్ బీన్స్)

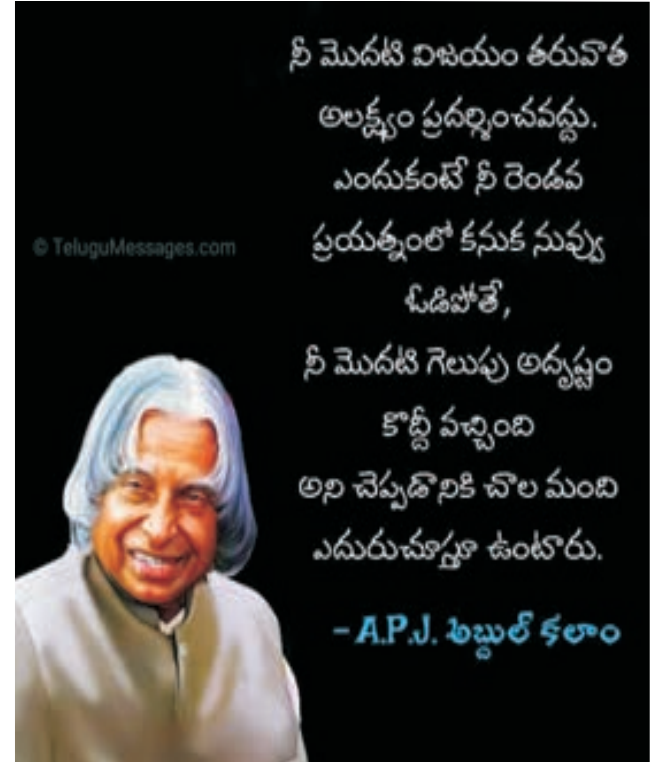
6. మీ రిథమ్ కనుగొనండి:

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3. ఆదివారం ఉదయం: వంట

చిన్న మార్పులు, గొప్ప ఫలితాలు

మార్పులు ఒక్కరోజులో జరగవు. పూర్తిగా డైట్ మార్చడానికి బదులుగా, చిన్న మార్పులు చేయండి. స్థిరంగా, అలవాటుగా మార్పుకున్న మార్పులే దీర్ఘకాలిక ఫలితాలను ఇస్తాయి.

మీ ప్లేట్ కేవలం పదార్థాల సమాహారం కాదు - అది మీ అంతరంగ ప్రపంచం ప్రతిబింబం. కాబట్టి, మీ శరీరం, మనస్సు, ఆత్మను వికసింపజేసి ఆహారంతో దాన్ని నింపండి. మీ ఆత్మ కోసం రుచికరమైన భోజనం - శుభం భుజనమ్!



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