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Voices
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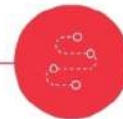
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FROM THE PRINCIPAL'S DESK



Our students today are not just learners; they are innovators, storytellers, problem-solvers, and leaders in the making. Their voices carry ideas that challenge convention, encourage inclusion, and push the boundaries of what hospitality—and education itself—can be.

As you turn the pages of this magazine, you will discover insights on innovation, mental well-being, diversity, and leadership—subjects that the new generation does not merely discuss, but actively embodies. Their passion and sincerity remind us that the future of our industry rests in capable hands.

Greetings from IHM Hyderabad!

It gives me immense pleasure to present this year's edition of CACKLE, a magazine that continues to reflect the vibrancy, creativity, and evolving spirit of our student community. This year's theme, "Voices of the New Generation," could not be more timely or inspiring. In a world marked by rapid transformation, it is the perspectives of young minds that guide us toward meaningful progress.

I congratulate our students for their exceptional contributions and commend the Literary Committee for curating this thoughtful edition. May CACKLE 2025 inspire all of us to listen more closely to the voices around us—voices that are shaping a brighter, more compassionate tomorrow. Wishing you an enriching and enjoyable read.


-Sanjay K. Thakur
 Principal/Secretary



प्रधानाचार्य की कलम से

आईएचएम हैदराबाद की ओर से हार्दिक शुभकामनाएँ!

मुझे इस वर्ष के कैकल संस्करण को प्रस्तुत करते हुए अत्यंत हर्ष हो रहा है। यह पत्रिका हमारे छात्र समुदाय की ऊर्जा, रचनात्मकता और निरंतर विकसित होती सोच का प्रतिबिंब है। इस वर्ष की थीम “नव पीढ़ी की अभिव्यक्ति” समयानुकूल होने के साथ-साथ प्रेरणादायक भी है। तेज़ी से बदलती दुनिया में, युवाओं की दृष्टि ही हमें सार्थक प्रगति की ओर ले जाती है।

आज के हमारे छात्र केवल शिक्षार्थी नहीं हैं; वे नवोन्मेषक, कहानीकार, समस्याओं के समाधानकर्ता और भविष्य के नेता हैं।

उनकी आवाज़ें उन विचारों को आगे बढ़ाती हैं जो परंपराओं को चुनौती देती हैं, समावेशन को बढ़ावा देती हैं और आतिथ्य सेवा—तथा शिक्षा—के नए आयाम खोलती हैं। अपनी लेखनी, कविताओं, कलाकृतियों और विचारों के माध्यम से वे एक ऐसी पीढ़ी का परिचय कराते हैं जो न तो प्रश्न पूछने से हिचकती है और न ही सपने देखने और उन्हें साकार करने से।

इस पत्रिका के प्रत्येक पृष्ठ पर आपको नवाचार, स्थिरता, मानसिक स्वास्थ्य, विविधता और नेतृत्व जैसे विषयों पर गहन और नये दृष्टिकोण मिलेंगे—ऐसे विषय जिन्हें नई पीढ़ी केवल पढ़ती नहीं, बल्कि जीती भी है। उनका उत्साह और ईमानदारी हमें विश्वास दिलाती है कि हमारे उद्योग का भविष्य सक्षम हाथों में है।

मैं सभी विद्यार्थियों को उनके उत्कृष्ट योगदान के लिए हार्दिक बधाई देता/देती हूँ तथा इस विचारशील अंक को संकलित करने के लिए साहित्य समिति को साधुवाद देता/देती हूँ। कैकल २०२६ हम सभी को प्रेरित करे कि हम अपने आसपास की आवाज़ों को और अधिक ध्यानपूर्वक सुनें—वे आवाज़ें जो एक उज्ज्वल और करुणामय भविष्य का निर्माण कर रही हैं।



आप सभी को एक ज्ञानवर्धक और आनंददायक पठन की शुभकामनाएँ।

सजय के. ठाकुर

— सजय के. ठाकुर
प्राचार्य / सचिव



“IN A WORLD THAT OFTEN TRIES TO DEFINE US, OUR VOICES ARE OUR MOST POWERFUL ACT OF SELF-DEFINITION..”

Dear Readers,

A new chapter in hospitality is being shaped by student voices bold enough to challenge the ordinary. Today's young professionals are not merely continuing tradition, they are redefining it through innovation, inclusivity, and purpose.

This edition of *Cackle*, themed “Voices of the New Generation,” celebrates students who embrace diversity, prioritize mental well-being, and lead with empathy. Innovation now extends beyond luxury to sustainability, technology, and meaningful guest experiences rooted in community.

Leadership today is compassionate, and driven by the courage to listen. As these pages unfold, one truth is clear: the future of hospitality belongs to this generation.

Here's to *Cackle 2026*, where every voice matters.

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Sanjay K. Thakur

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“जहाँ दुनिया हमें अपनी सीमाओं में परिभाषित करना चाहती है, वहीं हमारी आवाज़ें हमारी पहचान को नई उड़ान देती हैं।”

प्रिय पाठकों,

आतिथ्य जगत का एक नया अध्याय उन छात्र-स्वर्णों द्वारा आकार ले रहा है, जो साधारण को चुनौती देने का साहस रखते हैं। आज के युवा पेशेवर केवल परंपराओं को आगे नहीं बढ़ा रहे हैं, बल्कि नवाचार, समावेशिता और उद्देश्य के माध्यम से उन्हें नए अर्थ दे रहे हैं।

“नई पीढ़ी की अभिव्यक्ति” थीम पर आधारित कैकल का यह संस्करण उन विद्यार्थियों का उत्सव है, जो विविधता को अपनाते हैं, मानसिक कल्याण को प्राथमिकता देते हैं और सहानुभूति के साथ नेतृत्व करते हैं। आज नवाचार केवल विलासिता तक सीमित नहीं रह गया है; यह सततता, प्रौद्योगिकी और समुदाय से जुड़े अर्थपूर्ण अतिथि अनुभवों तक विस्तृत हो चुका है।

आज का नेतृत्व अधिक करुणामय है—वह सुनने की संवेदना और समझने के साहस से प्रेरित है। जैसे-जैसे ये पृष्ठ खुलते हैं, एक सत्य और भी स्पष्ट होता जाता है—आतिथ्य का भविष्य इसी पीढ़ी के हार्थों में है।

कैकल २०२६ के नाम—जहाँ हर वाणी मायने रखती है।

मुख्य संपादक:
संजय के. ठाकुर

संपादक
पुनीत राजदान

विशेष उल्लेख
रचना आगाशे

उप-संपादक
सुमन कुमार
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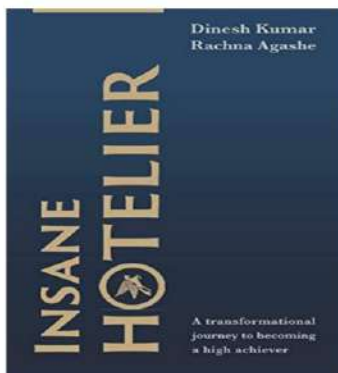
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शेख मेहक
दिविजा चंद्रपाटी

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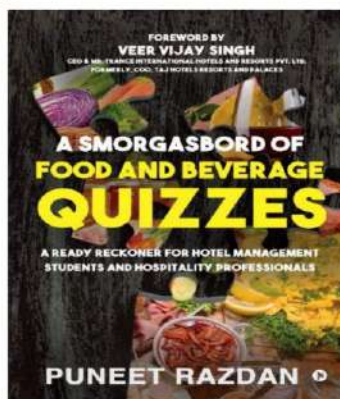
Insane Hotelier

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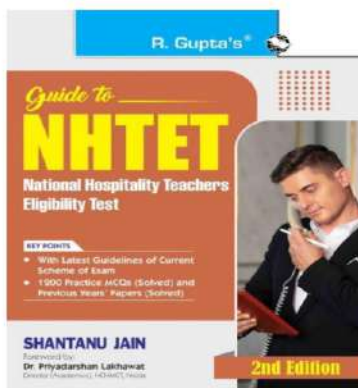
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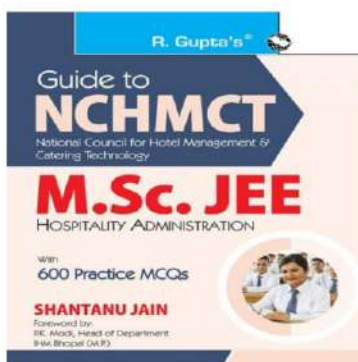
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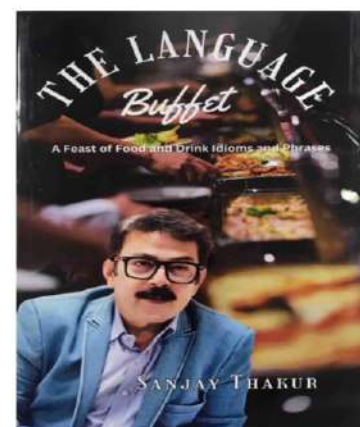
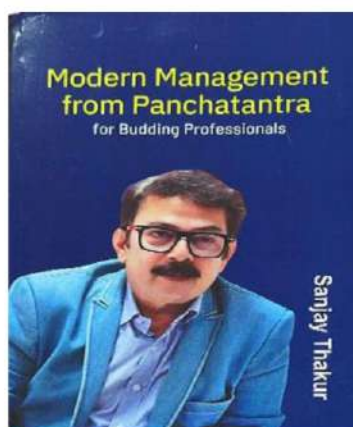
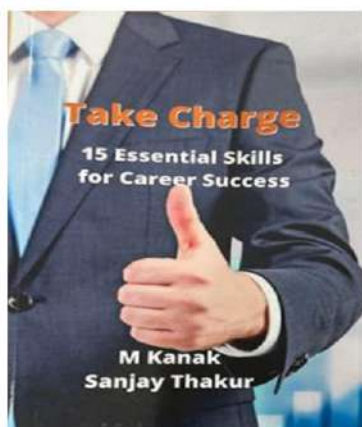
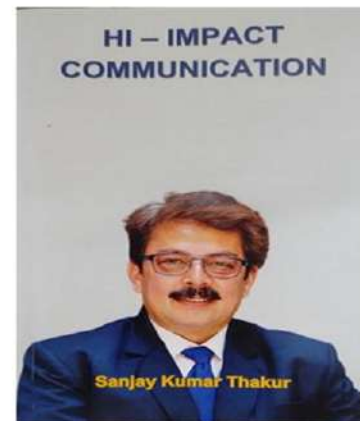
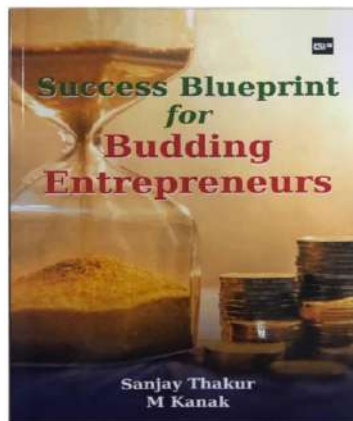
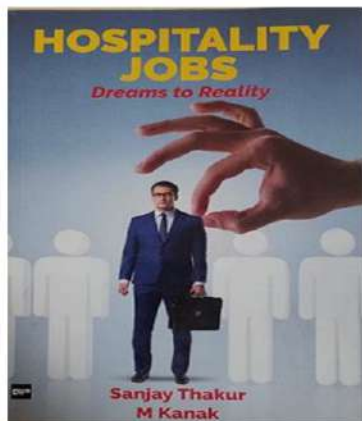
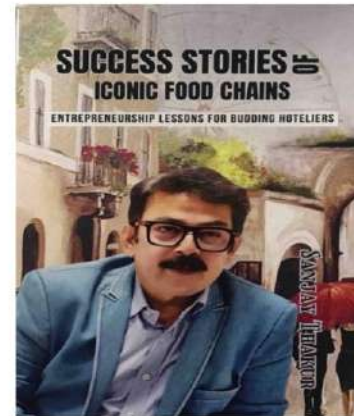
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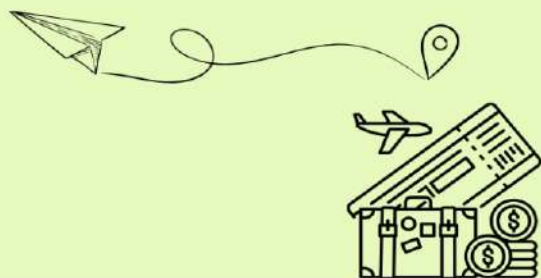


Across Mist, Mountains, and Monasteries

There are places that take your breath away, and then there are those that take a piece of your heart with them.

Over six days, we journeyed through this mystical land, and what we discovered was nothing short of paradise.

Our journey into Arunachal Pradesh began in Guwahati, where a private cab carried us away from the city and into winding roads, greener landscapes, and calmer air. A simple roadside Assamese thali marked our first taste of the region.



-Karishma Verma
Assistant Lecturer



By evening, we reached Bhalukpong, a quiet border town by the Kameng River, where pine trees, a glowing sunset, and the gateway to Pakhui Wildlife Sanctuary eased us into the rhythm of the mountains.

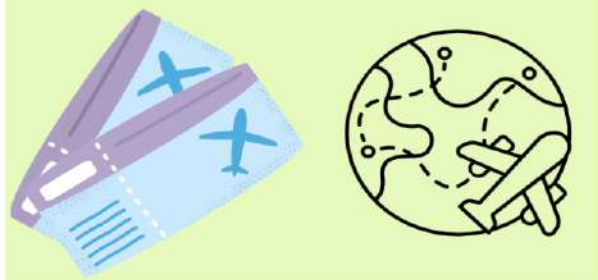
The road to Dirang Valley unfolded through forested hills and wildflowers. At the Tipi Orchidarium, over 500 orchid species painted the air with colour, while the Dirang Monastery and hot springs offered quiet reflection. A homestay dinner of smoked pork with bamboo shoots, tingmo, and butter tea brought warmth, comfort, and a sense of belonging.





Day three led us across the majestic Sela Pass, over 13,000 feet high. Mist drifted over Sela Lake, creating an almost unreal stillness. At Jaswant Garh War Memorial, we paused to honour a legacy of courage before arriving in Tawang, welcomed by prayer flags, chilly winds, and a hearty meal of momos and local fare.

The fourth day took us to Bumla Pass at 15,200 feet, near the Indo-China border—an expanse of snow, silence, and sweeping views that left us humbled.



We visited Madhuri (Sangetsar) Lake and the Tawang War Memorial, followed by vibrant Yak dances and traditional performances that brought Arunachal's tribal heritage vividly to life.

Descending towards Bomdila, we stopped at its serene monastery before reaching Sangti Valley. A riverside homestay, icy waters, warm butter tea, and a meal of local vegetables, smoked fish, and rice offered a peaceful finale. The journey back to Guwahati was quiet and reflective, the mountains slowly fading but never truly leaving.

More than a destination, Arunachal Pradesh is a feeling—one that lingers long after the roads turn back.



TÊTE-À-TÊTE

“These moments test leadership, but when handled with composure, they become defining learning experiences.”

1. What motivated you to pursue a career in hotel management, and how has the industry evolved?

I was originally drawn to hospitality by a fascination with fancy hotels and their power to create memorable global experiences. Starting my career at Taj Hotels and IHM Hyderabad, I witnessed an industry that has since transformed from traditional models into a global powerhouse of luxury, wellness, and branded residences.

2. How do you manage unexpected challenges or crises, and can you share an example?

In the dynamic world of hospitality, my approach to the unexpected is built on three pillars: staying calm, communicating transparently, and mobilizing the team with a clear plan. During pre-opening roles at Park Hyatt Goa and Ananda in the Himalayas, I navigated staffing and project hurdles by aligning owners and teams around practical solutions. These moments test leadership, but when handled with composure, they become defining learning experiences.

3. What strategies do you employ to ensure employee satisfaction and retention?

Because people are the heart of hospitality, engagement must go beyond compensation to include respect, growth, and recognition. My leadership at Hyatt and The Leela focused on maintaining an open culture and providing clear career pathways. By being a visible leader who walks the floor and listens to employee perspectives.



MR. K R SRIVIDHAR

**Strategic partner, The Job Plus.
Previously worked as faculty at
IHM-H & VP-HR, Leela Palaces,
Hotels & Resorts**

TÊTE-À-TÊTE

4. How is the new generation of professionals driving innovation?

The new generation brings vital digital fluency and a strong sense of purpose to the industry. They are redefining service through tech-integrated guest journeys, sustainability, and a healthy consciousness of work-life balance. For senior leaders, the goal is to mentor these professionals while remaining open to learning from them. When seasoned experience meets this fresh, experimental energy, the industry benefits from immensely improved operational efficiency.

5. What measures do you take to support the mental well-being of your team?

Hospitality is demanding, making it essential to create a "psychologically safe" environment where stress and burnout can be discussed openly. Beyond structural support like counseling and wellness sessions, leadership sensitivity is the most important tool. Managers must be trained to recognize signs of stress early and respond with genuine empathy. A supportive culture doesn't just improve well-being—it builds the loyalty and productivity necessary for an institution to thrive.

6. What advice would you offer to aspiring hoteliers?

To make a lasting impact, you must master the fundamentals: true hospitality is about sincerely anticipating guest needs. Secondly, stay curious; the industry evolves rapidly, and staying relevant requires constant learning. Finally, invest in people. The most impactful leaders are those who uplift their teams and lead with authenticity. If you focus on creating genuine human connections, you will find this profession incredibly rewarding.



TÊTE-À-TÊTE

“My approach to any crisis is to build a positive mindset and instill confidence within the team.”

1. What motivated you to pursue a career in hotel management, and how has the industry evolved?

After 21 years, I still value the industry's vibrancy and stable career growth. I was originally drawn to how hotel design and guest experiences can touch human emotions and build lasting brands. In India, the market has grown exponentially as "affordable luxury" becomes more accessible to domestic travelers. This shift has given asset managers immense confidence, with local business now holding the same weight as inbound international travel in the overall business mix.

2. How do you manage unexpected challenges or crises, and can you share an example?

Managing a hotel is an adventurous and often unpredictable journey. The COVID-19 pandemic was a transformational era that taught us a "new way to co-exist" while prioritizing guest safety and associate welfare. My approach to any crisis is to build a positive mindset and instill confidence within the team. We must always remember that a hotel's staff is its greatest amenity; their optimism and collective effort are what turn challenges into inspirations.

3. What strategies do you employ to ensure high levels of employee satisfaction?

I believe the most effective connection happens through frequent, visible leadership engagement on the shop floor. I conduct monthly departmental meetings to understand specific issues, ensuring I always follow up on the concerns raised. We also drive motivation through strong internal growth plans and monthly town halls that showcase leadership projects. Showing associates that their career progression is a priority is the most engaging tool we have for retention.

MR. SOMRUP CHANDA

Alumnus, Class of 2005
General Manager, Fairfield by
Marriott, Kolkata



TÊTE-À-TÊTE

4. How is the new generation of professionals driving innovation?

The new generation is incredibly inclusive and excels at grasping the technological advancements happening at every touchpoint of our industry. While we encourage them to take this technology forward, the goal is to strike a balance where technology provides efficiency, allowing the team to concentrate on meaningful, personal guest conversations.

5. What measures do you take to support the mental well-being of your team?

Supporting mental health requires a blend of structural changes, like flexible scheduling, and interpersonal practices such as active listening. It is important to recognize that today's professionals feel stressed and disoriented when they lack value addition or learning opportunities. As leaders, we must ensure that every role offers genuine growth to maintain a healthy, motivated workforce.

6. What advice would you offer to aspiring hoteliers?

Aspiring hoteliers should understand that hospitality is not just about service—it is about people. Be ready to work hard, stay patient, and learn continuously. The industry demands long hours, adaptability, and attention to detail, but it also offers immense growth and satisfaction. Focus on building strong communication skills, maintaining professionalism, and developing a genuine passion for making others feel valued.



TÊTE-À-TÊTE

“Take the time to learn every facet of hotel operations and stay curious about the "why" behind guest satisfaction.”

1. What motivated you to pursue a career in hotel management, and how has the industry evolved?

Watching my father’s dedication as a hotelier inspired me to follow this path; hospitality was a natural part of my upbringing rather than just a career choice. His philosophy—that there is no substitute for hard work, shaped my professional journey in this demanding yet rewarding field. Over time, the industry has shifted from traditional service to tech-driven, data-personalised guest experiences.

2. How do you manage unexpected challenges or crises, and can you share an example?

In a dynamic environment, staying calm and maintaining clear communication are essential for navigating crises. My leadership approach focuses on objective assessment and inter-departmental coordination to ensure the guest experience remains protected. I recall a peak occupancy period where a sudden operational challenge required rapid, collective decision-making across the entire team. This situation proved that when a team works with focused dedication, even significant hurdles can be transformed into opportunities to deliver exceptional, memorable service.

3. What strategies do you employ to ensure employee satisfaction and retention?

People are the foundation of hospitality, and guests only feel valued when the staff feels the same. I believe in leading by example; a leader’s passion naturally inspires the team toward accountability and excellence.

MR. SOUMYADEEP BHATTACHARYA

**Alumnus, Class of 2008
Director of Operations,
InterContinental Hotels & Resorts,
Jaipur**



TÊTE-À-TÊTE

4. How is the new generation of professionals driving innovation?

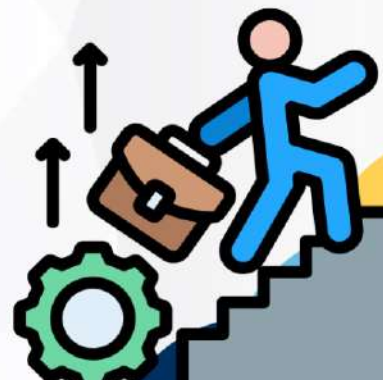
The new generation enters the industry with a dynamic, forward-thinking mindset and a native understanding of technology. They are pioneering digital guest engagement, sustainable practices, and creative dining concepts that reflect a global perspective. Their willingness to experiment with fresh ideas helps the industry adapt to rapidly evolving traveler expectations. This blend of creativity and energy is essential for moving hospitality toward more innovative, highly personalized experiences that resonate with modern guests.

5. What measures do you take to support the mental well-being of your team?

Given the high-pressure nature of hospitality, fostering a supportive work environment is essential for long-term success. I prioritize open communication so team members feel comfortable discussing challenges or seeking support without hesitation. A strong sense of mutual respect and teamwork helps maintain a positive atmosphere even during demanding shifts. Ultimately, when individuals feel a sense of purpose and pride in their contributions, it builds the emotional resilience necessary to thrive in a service-oriented career.

6. What advice would you offer to aspiring hoteliers?

Success in hospitality does not happen overnight; it requires immense patience, perseverance, and a genuine love for service. My advice is to embrace the hard work and allow your profession to become a central, passionate part of your life. Take the time to learn every facet of hotel operations and stay curious about the "why" behind guest satisfaction. If you remain committed to excellence and never underestimate the value of dedication, the opportunities for a lasting impact in this industry are limitless.



Himalayan Reverie

-K. Vamshi Naidu
Lecturer

There are journeys you plan, and there are journeys that slowly take over your life. What began as a summer escape turned into 45 unforgettable days across the Himalayas — living out of a suitcase, chasing mountain roads, breathing thin air, and discovering that every valley carries a different rhythm of life.

This was not just a trip. It was a season of the mountains.

Spiti : Into the Cold Dessert

Our journey into Spiti Valley began where the familiar faded into stark, surreal beauty—endless stretches of brown and blue beneath vast Himalayan skies. From Chandigarh, the landscape transformed rapidly, and by Khab, we had entered another world.

In Kaza, time slowed. At Key Monastery, young monks in prayer against snow-dusted peaks offered a rare stillness. Villages like Komic, Hikkim, and Langza revealed fossils, faith, and life at extremes.

But Spiti tests you. The drive via Kunzum Pass was relentless—water crossings, broken roads, thin air. Then came Chandratol—silent, turquoise, and deeply meditative.

We reached Manali, exhausted yet fulfilled, believing we had seen the mountains.

We were wrong.



Ladakh : Across the Roof of the World

Barely had the Spiti dust settled when Ladakh called.

From Manali, we rode into stark, high-altitude landscapes, chasing distant passes and the Galwan War Memorial. With every climb, the air thinned and the silence deepened—broken only by engines and prayer flags.

Ladakh felt less like a destination and more like a rite of passage. At army camps and memorials, adventure turned to reflection.

Under vast starlit skies, the body tired—but the spirit expanded.

◆ **After crossing high-altitude passes and lunar-like terrain, descending into Himachal felt like returning to Earth.**



Wisdom from The Himalayas

Over 45 days, the Himalayas revealed three distinct identities—Spiti taught resilience, Ladakh humility, and Kullu continuity. There were broken roads, traffic, rain delays, and altitude fatigue—but also sunsets over Kinnaur Kailash, starlit skies in Kaza, and chants echoing through Kullu.

Living out of a suitcase, moving from heat to snow, I realised the mountains don't just change your geography—they reshape your priorities.

As I flew back, I carried more than memories—the silence of high passes, the rhythm of temple drums, and a quiet truth:

The Himalayas aren't a place you visit once.

They linger. They call you back.

And somewhere along the way, I left a part of myself behind—only to return stronger.

Kullu : Where Culture Breathes

If Spiti is stark and Ladakh is sublime, Kullu is soulful.

Selected for the fourth edition of The Great Himalayan Exploration—an initiative by Royal Enfield and UNESCO—I travelled not just to witness the mountains, but to document their living heritage.

Based in the Kullu Valley during the iconic Kullu Dussehra, I experienced a celebration like no other: over 200 village deities arriving in ornate palanquins at Dhalpur Ground in a grand spiritual gathering. From the arrival of Goddess Hadimba to rituals at the historic Raghunath Temple—and walnuts offered in place of coconuts—every moment reflected the richness of local tradition.

Beyond the spectacle, we explored Himachal's cultural roots. At Bhuttico, we saw the craftsmanship behind the Himachali topi, while in Banogi village, we witnessed Haran, a fading folk theatre, performed under a bonfire—stories echoing through generations.

Unlike the stark isolation of Spiti or Ladakh, Kullu felt intimate—where deities are not distant, but part of everyday life, woven into the rhythm of the community.



LAYERS OF PASSION & SPICE

-Panditi Santhosh Kumar

B Sc. in H & HA, Class of 2025



Some dreams don't arrive suddenly—they simmer slowly, tested by time, patience, and failure.

My dreams began in the 5th standard, inside a small kitchen, with a vessel full of hope and an urge to cook biryani. Those early attempts were far from perfect. Yet, every failure became a lesson, reinforcing my belief that mastery is born only through persistence.

What once seemed impossible became familiar, and biryani evolved from a dish into my passion—and eventually, my identity. I learned that perfection comes not from shortcuts, but from respecting the process.

After completing my 12th standard, I joined IHM Hyderabad to pursue a BSc in Hospitality and Hotel Administration, giving my passion a professional direction. College life shaped my approach to cooking by instilling discipline, teamwork, planning, and consistency.



A defining moment came with Little India – An IHM Utsav, our college food festival. Seeing it as the perfect chance to turn a childhood dream into reality, I launched Biryani Bytes with the support of friends and faculty.

The response was overwhelming. Students, faculty, management, and visitors appreciated both the taste and value, and the stall proudly won the Value for Money Award. I soon became known as the “Biryani Chef.”

In my final year, Biryani Bytes returned stronger and won the Value for Money Award again, reaffirming that consistency and passion never go unnoticed. From a schoolboy experimenting in the kitchen to running an award-winning food stall, my journey proves that when passion meets perseverance, success follows.



WHEN ORDINARY IS ENOUGH



Shivendra Pandey
B Sc. in H & HA, II Year

In a world obsessed with visibility, the fear of being average has become a powerful force shaping our choices. What was once neutral is now seen as failure—"ordinary" is no longer accepted, but something to escape. From a young age, we are conditioned to stand out, and social media amplifies this by constantly showcasing extraordinary success, perfection, and rapid achievements. Over time, this distorts our perception—making average feel not just undesirable, but almost frightening.

THIS FEAR INFLUENCES OUR CHOICES MORE THAN WE REALIZE.

Many choose careers not out of passion, but for prestige. Titles often outweigh fulfillment, and meaningful yet quieter paths—like teaching, small businesses, or creative work—are overlooked, not for lack of value, but because they don't appear remarkable from the outside.

This fear shapes relationships too. Some remain in unfulfilling ones to avoid starting over or feeling invisible, while others chase idealized love, overlooking genuine connections simply because they aren't extraordinary enough to showcase.

Even our daily habits reflect this fear. We overwork and overperform—not just from ambition, but from anxiety. Rest feels like laziness, simplicity like settling, and we chase constant validation without questioning why. Ironically, this fear often leads to a life driven by imitation rather than intention. When everyone strives to be exceptional in the same way, true uniqueness fades.

What we overlook is this: average is not the enemy. A peaceful life, meaningful work, and genuine relationships may seem ordinary, but they are deeply valuable. Fulfillment does not need an audience.

The real danger lies in letting fear shape our choices. When appearance matters more than authenticity, we stop asking what we truly want and start asking how it will look.

True freedom comes from defining success on your own terms—choosing alignment over approval, and quiet fulfillment over loud validation. Being "average" to the world but fulfilled within is not failure—it is a life well lived.

IT IS A VICTORY MOST PEOPLE ARE TOO AFRAID TO CHOOSE.

The Budding Events

Season IV

16th – 19th September, 2025

An Annual
National-level
festival





THE EVENT FLOW

- International
- Surprise Basket
- Regional Authentic
- Indian Cookery
- Let the Cake tell your story



- Written Test
- Hustle
- Floresque
- Sell me this Pen
- Front Desk Showdown
- Pitcharest
- Hotel Ecothon
- SoP Detective
- Takeoff

On the eve of **World Tourism Day**, the Institute of Hotel Management, Hyderabad (IHM) successfully hosted their annual, much-anticipated **THE BUDDING EVENTS Season IV** comprising of **National Budding Professional Competition** and the **National Budding Chef Competition**, from September 16th to 19th, 2025. The event brought together **12 hospitality and culinary institutes from across India**, creating a grand platform for young talent to showcase their skills, creativity, and innovation.



The traditional Balloon release ceremony – marking the event open!

12 INSTITUTES **54** PARTICIPANTS



The competitions showcased the remarkable talent of the next generation of hospitality professionals and chefs, evaluated by an esteemed panel of industry experts. Participants displayed their skills across multiple areas of hospitality and culinary arts, clearly demonstrating their readiness to shape the future of the industry.

The Participants

Institute of
hotel management
BHUBANESWAR

Institute of
hotel management
GOA

Institute of
hotel management
CHENNAI

Institute of
hotel management
GANDHINAGAR

Institute of
hotel management
HYDERABAD

State Institute of
hotel management
BALANGIR

State Institute of
hotel management
JABALPUR

State Institute of
hotel management
RAIPUR

Indian Culinary
Institute
TIRUPATI

Shiksha o'
Anusandhan
University
BHUBANESWAR

Regency College
of Culinary Arts
& hotel
management
HYDERABAD

Culinary Academy of
India
HYDERABAD

National Budding Professional

HUSTLE **PITCHAREST**
 (Cocktail Making) (F&B Business Plan)

FOOD AND BEVERAGE SERVICE RELATED ACTIVITIES

FLORESQUE **HOTEL ECOTHON**
 (Flower Arrangement) (Digital Suite Design)

ACCOMMODATION OPERATIONS RELATED ACTIVITIES

SoP **FRONT DESK**
DETECTIVE **SHOWDOWN**

FRONT OFFICE OPERATIONS RELATED ACTIVITIES

SELL ME THIS PEN **TAKEOFF**
 (Sales Extempore) (Product Launch)

SALES AND MARKETING RELATED ACTIVITIES



The competitions were crafted to reflect the diverse skillsets essential for aspiring hoteliers to thrive in their careers. Taking part in these events helped participants develop professionally, allowing them to understand industry expectations and prepare themselves accordingly.





Budding Professional Highlights



National Budding Chef



**INTERNATIONAL
SURPRISE BASKET
COMPETITION**

**AUTHENTIC REGIONAL
INDIAN COOKERY
COMPETITION**

**LET THE CAKE
TELL YOUR
STORY**

The competitions were carefully structured to encompass the full range of skills for emerging chefs to build a strong culinary career. Through these activities, participants honed their creativity and the discipline needed in a professional kitchen. The experience also offered exposure to industry practices, enabling them to better understand the culinary standards





Budding Chef

Highlights





The Valedictory Ceremony...



Ganesh Vandana | Bathukamma | Nukkad Natak | Song Medley

By **MERAKI**
Cultural Committee

By **NATYANSH**
Drama Society

By **FLUTE**
Music Studio





**NAMAK SHAMAK FAME..
CHEF HARPAL SINGH SOKHI
AS THE GUEST OF HONOUR**





MR. BUDDING PROFESSIONAL

SAI MANISH
(REGENCY, HYD)



RIA SHIRODKAR
(IHM Goa)

National Budding Professional MS. BUDDING PROFESSIONAL





CARLOS
FRANK
MARCUS R.

MR. BUDDING
PROFESSIONAL Runner Up



IHM CHENNAI



SHREYSHY

MS. BUDDING PROFESSIONAL
Runner Up



Secondary Awards.



TOPPER – FRONT OFFICE
Athiya Khan, **Regency Hyderabad**



TOPPER – FOOD & BEVERAGE
Shubhi Rajbhar, **Regency Hyderabad**



TOPPER – ACCOMMODATION
Ariba Siddiqui, **CAI Hyderabad**



TOPPER – SALES & MARKETING
Rashmeet Kaur, **IHM Bhubaneswar**

Personality Awards

MOST CONTAGIOUS SMILE

Roel Saldanha, **IHM Goa**

BEST DEMEANOUR

Abhishek Sahoo, **SIHM Balangir**

MOST PLEASING PERSONALITY

Harsimran Singh Sodhi, **SIHM Jabalpur**



IHM GOA

OVERALL WINNER, BUDDING CHEF





REGIONAL INDIAN COOKERY

Winner - **SIHM RAIPUR**

1st runner up – **SHIKSHA O' ANUSANDHAN BHUBANESWAR**

2nd runner up - **SIHM BALANGIR**





INTL. SURPRIZE BASKET

Winner – **SIHM JABALPUR**
1st runner up – **IHM CHENNAI**
Consolation – **CAI HYDERABAD**





**LET THE CAKE
TELL YOUR STORY**

Winner – ICI TIRUPATI
1st runner up – REGENCY HYD
Consolation - IHM GOA





Secondary Awards

HYGIENE AWARD
Team IHM Gandhinagar

BEST Demeanour
Puja Kha, IHM Bhubaneswar

MOST PLEASING PERSONALITY
Vikruthi Sarangan, CAI HYD

BEST SMILE
Mohit Gurjar, SIHM Jabalpur



OPINION

The Budding Events, Season IV





Season IV

16th - 19th SEPTEMBER, 2025

PARTICIPATING INSTITUTES



“It has been an absolute pleasure to be part of this prestigious and professional institution. I genuinely felt honored to be a part of this event, and I’m deeply grateful for the opportunity. Thank you for having us.”

RAJBIR

“Wonderful experience, had to much exposure with wonderful competitor and chefs”

SANOOP



IHM Chennai

Sai Manish
Regency, Hyderabad

IHM Hyderabad gave stories to tell in future, and memories to cherish forever

Rakesh Rout
Shiksha O' Anusandhan, BBSR.

“Wonderful experience, great learning!”

Subhrajit Pal
IHM Bhubaneswar

An experience for us to witness such an event and meet other hospitality students on a national scale!

Carlos Marcus
IHM Chennai

Amazing learning experience and a nice platform to meet new people. Made us realize where we stand and how much more preparation we need.



“Great exposure!”
Learnt essential aspects required for a hospitality professional”.

Ria,
IHM Goa



Very well managed show, great learning!

Events like these are an excellent outlet for us to judge our skills.

Radhika,
SIHM RAIPUR



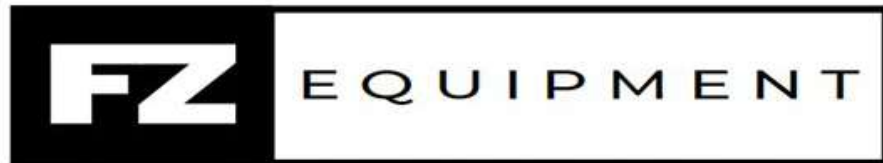


The Budding Events
Season IV



OUR ESTEEMED SPONSORS

*Placement International**



YOUR ONE STOP COMMERCIAL KITCHEN PARTNER



PARK HYATT®



Shawarma

A Spinning Tale

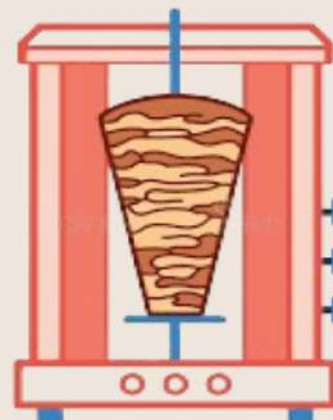
Shawarma didn't just appear one day, like magic, in a food stall. It has a history as layered as the meat itself. Its roots trace back to the Ottoman Empire in the 18th and 19th centuries, when someone—probably a very hungry and very clever cook—had a brilliant idea. Instead of laying meat flat over a fire, why not stack it, season it generously, and let it rotate slowly over heat? And just like that, the vertical rotisserie was born.

The word shawarma comes from the Turkish çevirme, meaning “to turn.” And turn it did—slowly, patiently, almost meditatively—releasing aromas that made passers-by stop, stare, and surrender to hunger.

Originally, shawarma was made using lamb or mutton, marinated in a robust blend of spices such as cumin, coriander, paprika, garlic, and sometimes a hint of cinnamon or cloves.

As people travelled and empires expanded, shawarma travelled too. Chicken entered the picture, sauces grew creamier, and the dish crossed borders, inspiring the Greek gyro and influencing kebab culture in Germany. What began as clever, practical street food slowly became a global icon.

-Shaik Mehak,
B Sc. in H & HA, I Year



ILLUSTRIOUS ALUMNI

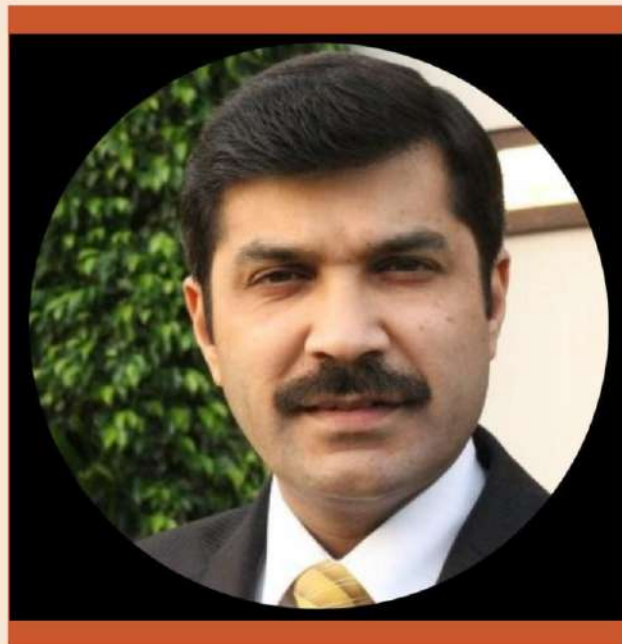
TAPAN NANDA BATCH OF 1993 DIPLOMA IN HOTEL MANAGEMENT

A distinguished hospitality professional with over 33 years of extensive experience, Mr. Nanda has been associated with renowned global and Indian hotel brands including Hilton, InterContinental Hotels, Holiday Inn Crowne Plaza, Aamby Valley, Sahara Star, and Jaypee Hotels & Resorts.

Over the course of a dynamic career, he has gained significant international exposure across Germany, London, Japan, Singapore, Hong Kong, Malaysia, Dubai, and Barcelona, contributing to a well-rounded global perspective in hospitality operations, sales leadership, guest experience, and people management.

Known for consistently delivering results in high-pressure environments, he successfully achieved challenging targets at Hilton, earning a fully sponsored international holiday as recognition of their performance.

He strongly believes that "Hospitality is not just about serving people, it is about building character, discipline, and a lifelong commitment to excellence." Their advice to aspiring professionals is to remain focused, stay dedicated, and pursue their goals with integrity and clarity of purpose.



He currently serves as General Manager – Sales at Jaypee Hotels & Resorts, where he drives growth through strategic vision, strong team leadership, and relationship building. One of the defining phases of his career came early on, when he was entrusted with highly challenging performance targets at Hilton. Despite the intense pressure, he demonstrated exceptional focus, perseverance, and commitment in successfully achieving them.

ILLUSTRIOUS ALUMNI

VIKAS CHAWLA BATCH OF 1993 DIPLOMA IN HOTEL MANAGEMENT

Mr. Chawla graduated in 1993 from the Institute of Hotel Management, Hyderabad, beginning his career in the kitchens, where he developed a strong foundation in discipline and operational excellence.

He started with the India Tourism Development Corporation (Ashok Group of Hotels), contributing to prestigious assignments including catering at the Prime Minister's residence and State Banquets at Hyderabad House.

After 14.5 years, he transitioned to Corporate Real Estate with CBRE (2008), and went on to work with JLL, Microsoft India, SAP Labs, and Adobe India, managing large portfolios and leading high-performing teams.

He currently serves as Vice President – Real Estate and Workplace Services at Salesforce, and is also the CLC Chair on the Global Board of CoreNet Global.

He believes in adaptability, continuous learning, and people-centric leadership, which are values shaped by his early years in hospitality.



Outside of work, running plays a significant role in his life. He has completed 37 marathons worldwide, including the prestigious 6-Star World Marathon Majors milestone in Boston (2024). Running is a shared family passion. His wife and daughter are runners as well, with his daughter completing her first half-marathon in Berlin just a week before his Boston milestone. Supporting one another at start and finish lines remains one of their greatest joys.





Fermentation, Flavour, and the Future of Gut-Friendly Food


-Deepika Rao,
CEO, Tripitaka Food & Beverages

What if the foods we love could also quietly work in the background to make us healthier?

That question sits at the heart of Tripitaka, a Hyderabad-based food and beverage brand built around fermentation, real ingredients, and thoughtful nutrition. Founded by Deepika Rao and Abhinav Maranganti, Tripitaka blends culinary curiosity with microbiology, brewing science, and modern nutrition to create foods that nourish the gut while still celebrating flavour.

For students and aspiring chefs, Tripitaka represents an exciting shift in how we think about food. Today's diners are increasingly interested in what food does for their body, not just how it tastes. Gut health, fermentation, clean labels, and functional ingredients are no longer niche topics. They are becoming central to the future of gastronomy.

Tripitaka's journey began with a simple idea: to make everyday foods more honest, more flavourful, and better for the body. The brand's kombuchas, kimchis, jams, nut butters, pickles, and spice blends are all made using real ingredients, traditional techniques, and small-batch processes. Many of the products rely on fermentation, one of the oldest culinary practices in the world and one that chefs are rediscovering with fresh enthusiasm.



Fermentation is where science meets creativity. A chef controls ingredients, temperature, time, and microbial activity to develop complex flavours and textures. At Tripitaka, this philosophy shapes everything from kombucha infused with Indian flavours like Jamun and Himalayan Pink Salt, to naturally fermented kimchis, clean label nut butters, date based jams and thoughtfully crafted pickles inspired by regional recipes.

Another defining aspect of the brand is its commitment to clean labels and thoughtful substitutions. For hospitality students, this approach offers an important lesson: modern chefs must be both flavour architects and nutritional thinkers. Diners today expect transparency, sustainability, and innovation from the food they consume.

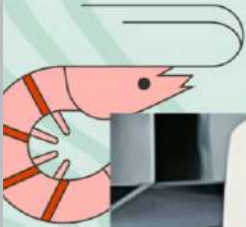
Tripitaka also reflects a broader trend shaping the food industry today: the intersection of food, wellness, and experience. The brand often introduces its products through community events, tastings, and wellness gatherings where people can learn about fermentation, gut health, and mindful eating.

They also reach a wider audience through their B2B partnerships with Cafés, restaurants, bars and corporates. They work to customize offerings to fit their B2B partner's menus and branding.

At its core, Tripitaka is a reminder that some of the most exciting ideas in food come from looking both forward and backward at the same time. Forward, towards innovation and modern nutrition.

Backward, towards traditional techniques that have nourished cultures for centuries. For young chefs and hospitality professionals, the message is simple: great food doesn't just fill plates. It tells stories, builds communities, and has the power to transform the way people eat and live.

NELLORE CHAPALA PULUSU



-Malakondaiah Medapu
Executive Chef: Refresh24Seven
Founder of: Alanati Telugu Ruchulu &
Dakshinam Café, Nellore

Nellore Chapala Pulusu (నెల్లూరు చేపల పులుసు) is a famous fish curry originating from the Nellore district of Andhra Pradesh, India. It is renowned for its distinctive spicy and tangy flavor profile, traditionally achieved through the use of raw mangoes and aged tamarind.

Key Characteristics

Unique Ingredients:

Unlike standard fish curries, the Nellore version specifically uses raw, sour mango pieces to provide a sharp tanginess. It often excludes ginger and garlic paste to highlight the flavors of the fish and tamarind.

Fish Variety:

While various types of fish can be used, it is traditionally prepared with Korrameenu (Murrel/Snakehead fish) found in the Pennar river, though seer fish or emperor fish are also common.

Aging Process:

A common practice in Nellore households is to let the curry rest overnight. This allows the fish to absorb the tangy juices (pulusu) and spices, enhancing the taste the next day.



Preparation:

The gravy consists of a tamarind-rich sauce seasoned with rock salt, turmeric, and high amounts of red chili powder.

Spices:

A specific masala powder made from coriander seeds, mustard seeds, cumin seeds, and a small amount of fenugreek seeds is used.

Cooking:

It is traditionally cooked in a clay pot (chattee) which helps maintain temperature and enhances the earthy aroma of the dish.

Cultural Significance:

The dish is a staple of Nellore Reddy cuisine and is highly sought after across South India, appearing on the menus of luxury hotels like Taj Krishna and Grand Kakatiya in Hyderabad. It is typically served with steamed white rice or ragi mudde.







ABOUT ACCOR

Accor is a leading global hospitality group headquartered in France, operating 5,500+ hotels and resorts across 110+ countries. Renowned for its wide brand portfolio, Accor caters to every segment of travelers—from economy and midscale to luxury and lifestyle.

The group's brand portfolio includes globally recognized names such as Raffles, Fairmont, Sofitel, Pullman, Novotel, Mercure, and ibis, making it one of the most diverse hotel operators in the world. Accor is also a pioneer in lifestyle hospitality through its subsidiary Ennismore, which focuses on experiential and design-led brands.

Accor – “Feel Welcome.”

A warm thank you to Accor for making everyone feel welcome. Your hospitality speaks from the heart.



SPECIAL THANKS

- Mr. Sukhbir Singh - GM
- Mr Mayank uniyal - Director S&M
- Mr Gyandeep Singh - Director F & B
- Mr Rahul Choudhary - Director Revenue
- Mr. S V Sathyam - Director P&C
- Ms. Rupal Mohite - L& D manager
- Mr. John - L&D manager
- Mr. Manikanta - L&D manager



ABOUT GRT HOTELS & RESORTS



GRT Hotels & Resorts is a South India-based hospitality chain founded in 1998 and headquartered in Chennai, known for blending traditional Indian hospitality with contemporary comfort. The group operates 20+ properties across Tamil Nadu, Karnataka, Kerala, Andhra Pradesh, and Telangana under brands such as Grand, Regency, Radisson Blu GRT (through collaboration), and Zibe, catering to luxury, business, and leisure travelers. Recognized for its eco-friendly initiatives and personalized service, GRT Hotels emphasizes sustainable practices, cultural integration, and innovative guest experiences, making it a prominent regional player in India's premium hospitality segment.

GRT Hotels – “Promise of More.”
We thank GRT Hotels for always
delivering on the promise of
more. Your dedication adds
great value to every
collaboration.



SPECIAL THANKS

- Mr. Kothandaraman - Director Guest Service
- Ms. Latha Paul - Human Resource

HYATT®



ABOUT HYATT HOTELS

Hyatt Hotels Corporation is a leading global hospitality company headquartered in Chicago, founded in 1957 by Jay Pritzker when he purchased the first Hyatt House near Los Angeles International Airport. The company operates more than 1,200 hotels and all-inclusive properties across over 75 countries, offering a wide portfolio of brands such as Park Hyatt, Grand Hyatt, Hyatt Regency, Hyatt Place, and Andaz, catering to luxury, upscale, and business travelers. Hyatt is known for its strong focus on guest experience, personalized service, and its loyalty program “World of Hyatt,” which rewards frequent travelers with points and exclusive benefits. The company also emphasizes sustainability, diversity, and employee development, making it one of the most recognized and respected hotel groups in the global hospitality industry.

Hyatt – “Care Comes First.”
We extend our gratitude to Hyatt, where care truly comes first. Your thoughtful presence has enriched this occasion.



SPECIAL THANKS

- Mr. Shrikant Wakhakar- Area VP/ General Manager
- Mr. Amit Paul- General Manager



IHG®

HOTELS & RESORTS



ABOUT IHG HOTELS



InterContinental Hotels Group (IHG Hotels & Resorts) is a British multinational hospitality company headquartered in Denham, United Kingdom, and is one of the world's largest hotel groups with over 6,000 hotels across more than 100 countries.



Brands ranging from luxury and lifestyle to premium and midscale segments, including InterContinental, Crowne Plaza, Holiday Inn, Holiday Inn Express, voco, Six Senses, Regent, Kimpton, and Staybridge Suites. The company primarily follows an asset-light business model, focusing on franchising and management contracts rather than owning most of its properties. IHG is known for its loyalty program, IHG One Rewards, which serves millions of members worldwide, and it emphasizes guest experience, sustainability initiatives, and strong global brand recognition in the hospitality industry.

IHG – “True Hospitality for Good.”
We extend our gratitude to IHG, embodying true hospitality for good. Your commitment creates lasting positive impact.

SPECIAL THANKS



- Ms.Manisha Prasad - Portfolio Director, HR

THE LaLiT



ABOUT THE LALIT

The Lalit Suri Hospitality Group, popularly known as The LaLiT Hotels, is one of India's leading luxury hotel chains, founded by the late hotelier Lalit Suri in 1988 and headquartered.



in New Delhi; the group operates a portfolio of 5-star luxury hotels and palaces across major Indian cities such as New Delhi, Mumbai, Bengaluru, Kolkata, Goa, Jaipur, Chandigarh, and Udaipur, offering premium accommodation, fine dining, wellness spas, and large convention facilities; the brand is known for combining contemporary luxury with Indian art and culture, strong support for inclusivity and LGBTQ+ rights through its Pure Love initiative, and a focus on personalized hospitality experiences for business and leisure travelers.



The Lalit – “Pure Love.”
A heartfelt thank you to
The Lalit, where hospitality
reflects pure love. Your
warmth makes every
gathering special.

SPECIAL THANKS

- Younis Khan - Hotel Manager
- Debarshi Dutta - Head of L&D



ABOUT LEMON TREE HOTELS

Lemon Tree Hotels is one of India's largest and fastest-growing mid-priced hotel chains, known for offering comfortable stays with vibrant interiors and efficient service at value-for-money pricing.

Established in 2002, the brand operates across multiple segments—from upscale to economy—under its sub-brands like Lemon Tree Premier, Lemon Tree Hotels, Red Fox Hotels, and Keys Select. The group focuses on providing contemporary facilities such as well-appointed rooms, multi-cuisine restaurants, fitness centers, and business services, making it popular among both business and leisure travelers.



Lemon Tree Hotels –
 “Fresh, Fun and
 Uncomplicated.”
 Our thanks to Lemon Tree
 Hotels for keeping it fresh,
 fun, and uncomplicated.
 You've added brightness to
 our celebration.



SPECIAL THANKS

- Mr. Arun Gupta - Area Director
- Mr. Harish Reddy - Asst. HR Manager



ABOUT MARRIOTT HOTELS

Marriott Hotels is a globally renowned hospitality brand operated by Marriott International, one of the largest hotel companies in the world. Founded in 1927 by J. Willard Marriott, the company has grown into a vast portfolio of over 30 hotel brands, ranging from luxury to budget-friendly accommodations, including well-known names like JW Marriott, Sheraton, Westin, and Courtyard by Marriott. Marriott properties are recognized for their high standards of service, modern amenities, and consistent guest experience, catering to both business and leisure travelers.



Marriott – “Wonderful Hospitality. Always.”
We sincerely thank Marriott for wonderful hospitality, always. Your excellence continues to set global standards.



SPECIAL THANKS

- Mr. Saurabh Sahni- Hotel Manager
- Ms. Vaishali Vijayvargia - Dir of HR



ABOUT PURPLLE COSMETICS

Purplle is a leading Indian beauty and personal care e-commerce platform that offers a wide range of cosmetics, skincare, haircare, and wellness products through its website and mobile app. Founded in 2011 by Manish Taneja, Rahul Dash, and Suyash Katyayani and headquartered in Mumbai, the brand was created with the aim of making high-quality beauty products easily accessible and affordable for Indian consumers, especially in tier-2 and tier-3 cities. The company has established a strong presence in India's fast-growing online beauty market and competes with major players by focusing on budget-friendly options and personalized shopping experiences for customers.



Purple – “beauty beyond barrier”
Our appreciation to Purple for creating an experience that truly stands out. You bring color and creativity to every moment.

SPECIAL THANKS

- Ms. Akshita Kochar - Ast. Mngr Talent Acquisition
- Mr. Anwar Ali Ahmed



ABOUT TAJ HOTELS



Taj Hotels is India's most iconic luxury hospitality brand and a part of the Indian Hotels Company Limited (IHCL), which belongs to the Tata Group. Founded in 1903 with the opening of the legendary Taj Mahal Palace, Mumbai, Taj Hotels is known for its blend of Indian heritage, world-class service, and modern elegance.



The brand operates a wide portfolio of luxury hotels, resorts, palaces, and business properties across India and internationally, offering premium accommodation, fine dining, wellness facilities, and personalized guest experiences. With a strong emphasis on traditional Indian hospitality—"Tajness"—the group combines cultural authenticity with contemporary comforts, making it a preferred choice for both leisure and business travelers worldwide.

Taj – "Tajness – A Commitment Restrengthened."

Our sincere thanks to Taj for redefining hospitality with timeless grace. Your legacy continues to inspire excellence.



SPECIAL THANKS

- Mr. Arnab Gupta-GM, Taj Deccan
- Mr. Sujith Nambiar- Director, HR
- Ms. Viniti Bahl- Corporate L&D Manager





ABOUT THE BELGIAN WAFFLE Co.

The Belgian Waffle Co. is one of India's leading quick-service dessert brands, specializing in freshly baked Belgian waffles with a wide variety of sweet and savory toppings. Founded in 2015, the brand introduced the concept of on-the-go waffle sandwiches in India, offering products like chocolate-filled waffles, waffle cakes, spreads, beverages, and premium dessert combinations. Known for its affordable pricing, innovative flavors, and youthful brand positioning, the company primarily operates through kiosk and small-format outlets in malls, high streets, and commercial areas. With a strong franchise-based expansion model, The Belgian Waffle Co. has rapidly grown across major cities in India, becoming popular among students and young consumers for its quality, convenience, and indulgent taste experience.



The Belgian Waffle Co. – “Waffles so good, you’ll crave them.”
A sweet thank you to The Belgian Waffle Co. – your delightful presence leaves us craving more moments like these!



SPECIAL THANKS

- Mr. Mayank Gupta - AVP, Business Excellence
- Mr. Gajapati Naidu - DGM, Operations



ABOUT JLL INDIA

JLL India (Jones Lang LaSalle India) is a leading professional services firm specializing in real estate and investment management. As the Indian arm of the global company Jones Lang LaSalle, JLL India offers a wide range of services including property leasing, capital markets, project and development services, facility management, and real estate consulting across commercial, residential, retail, and industrial sectors. With a strong presence in major Indian cities such as Mumbai, Bengaluru, Delhi NCR, Hyderabad, and Chennai, the company supports corporate clients, investors, and developers in optimizing their real estate portfolios and enhancing asset value.



JLL – “See a Brighter Way.”
A special thanks to JLL for helping us see a brighter way forward. Your vision inspires growth and innovation.



SPECIAL THANKS

- Mr. Bala Subramaniam - Senior Operations Director
- Ms. Sneha - Talent Acquisition



ABOUT ABLBL

Aditya Birla Lifestyle Brands Limited (ABLBL) is a prominent Indian fashion and retail company operating under the Aditya Birla Group, focused on delivering premium and mass lifestyle apparel to diverse consumer segments. The company manages a strong portfolio of well-known brands across formal wear, casual wear, ethnic wear, and innerwear, catering to men, women, and youth markets. Its offerings span value fashion to luxury positioning through brands like Louis Philippe, Van Heusen, Allen Solly, and Peter England, along with popular ethnic and occasion wear labels such as Pantaloons and Jaypore.



Aditya Birla Fashion & Retail (ABFRL) – “Fashion for Every You.”

We thank ABFRL for celebrating fashion for every you. Your versatility reflects confidence and inclusivity.



SPECIAL THANKS

- Mr. Sanchit Singharia - Deputy Manager, Retail operations
- Mr. Shaik Shafi - AIC, Peter England



COMPASS GROUP



ABOUT COMPASS

Compass Group plc is a British multinational contract foodservice company headquartered in Chertsey, England. It is the largest contract foodservice company in Europe, employing over 580,000 people as of July 2025. It serves meals in locations including offices and factories, schools, universities, hospitals, major sports and cultural venues, mining camps, prisons and offshore oil platforms. As of July 2025, it has one of the highest market capitalisations on the London Stock Exchange. It is also a Fortune Global 500 company



Compass Group – “Everyone Served.”
Our gratitude to Compass Group,
where everyone is truly served. Your
dedication ensures excellence in every
detail.

SPECIAL THANKS

- Mr. Vivek Avari - Head of Operations
- Mr. Chirag Aneja - Manager, Talent Acquisition



ABOUT THIRD WAVE COFFEE

Third Wave Coffee is a premium Indian café chain that focuses on delivering a high-quality, craft coffee experience by treating coffee as an artisanal product rather than just a beverage. Founded in 2016, the brand emphasizes ethically sourced beans, precision brewing methods, and a farm-to-cup approach that highlights the origin, roasting, and flavour profile of each coffee. Inspired by the global “third wave coffee movement,” which values transparency, sustainability, and craftsmanship, Third Wave Coffee offers a variety of specialty brews such as pour-over, AeroPress, French press, and cold brew alongside espresso-based drinks.



Third Wave Coffee –
 “Brewed to Inspire.”
 Thank you, Third Wave
 Coffee, for brewing
 inspiration in every cup.
 Your energy fuels our
 ambitions.



SPECIAL THANKS

- Mr. Anil Rawat- Market Operations Manager
- Mr. Sarit Padhi - Human Resource
- Mr. Rohan Abhay Joshi-Operations



ABOUT ABNAH

Aditya Birla Group – New Age Hospitality is the lifestyle and premium dining venture of the Aditya Birla Group, created to tap into India’s fast-growing experiential food and beverage sector. Through its hospitality arm, the group focuses on owning, operating, and investing in contemporary, upscale, and globally inspired restaurant brands that cater to urban, aspirational consumers. It emphasizes luxury dining, innovative culinary concepts, strong brand positioning, and world-class service standards. The platform has been associated with celebrated international and premium brands such as Hakkasan Mumbai and JUNOON, reflecting its strategy of bringing global fine-dining experiences to Indian metros.



ABNAH – “Building Trust.”
Thank you, ABNAH, for building trust and strengthening partnerships. Your reliability stands as your greatest strength.



SPECIAL THANKS

- Mr. Sharat Shetty - GM, Jolies
- Ms. Ketki Hoskar - Sr. Manager, T&C
- Ms. Saloni Thakkar - Sr. Manager ,T&D



WORLD CENTRE

ABOUT JIO WORLD CENTRE



Jio World Centre is a world-class integrated business, cultural, and retail destination located in the Bandra Kurla Complex (BKC) of Mumbai. Developed by Reliance Industries, it is designed to host large-scale international exhibitions, conventions, corporate meetings, and cultural events under one roof.

The centre features the Jio World Convention Centre—India’s largest convention facility—along with premium retail spaces, fine-dining restaurants, office towers, and the iconic Nita Mukesh Ambani Cultural Centre (NMACC) that promotes performing arts and cultural experiences. Equipped with state-of-the-art infrastructure, advanced technology, and sustainable design elements, Jio World Centre aims to position Mumbai as a global hub for business tourism.



SPECIAL THANKS

Jio World Centre – “Where the World Comes Together.”
A heartfelt thanks to Jio World Centre, where the world truly comes together. Your grandeur makes every event unforgettable.



- Mr Atul Mane - Sr. Mgr., F&B
- Chef Ishita Shah - Sr. Sous Chef
- Mr. Agnelo D’Souza - Exe. HR
- Mr. Nakul Moghe - DGM, L&D



ABOUT STARBUCKS

Starbucks is a globally recognized coffeehouse chain founded in 1971 in Seattle, USA, known for revolutionizing the way people consume and experience coffee. The company offers a wide range of premium beverages including espresso-based drinks, brewed coffee, teas, and refreshers, along with snacks and ready-to-eat food items. Starbucks focuses on providing a comfortable “third place” between home and work where customers can relax, socialize, or work in a welcoming environment. With its strong brand identity symbolized by the iconic green siren logo, Starbucks emphasizes quality, ethical sourcing of coffee beans through its Coffee and Farmer Equity (C.A.F.E.) practices, and personalized customer service.



Starbucks – “To Inspire and Nurture the Human Spirit.”
A warm thank you to Starbucks for inspiring and nurturing the human spirit. You bring people together, one cup at a time.



SPECIAL THANKS

- Mr Sameer Ghate - Regional Operations Manager
- Mr Abdul Gafoor - District Manager
- Ms Anusha A - HR



McDonald's



ABOUT McDONALD'S

McDonald's is one of the world's largest and most recognizable fast-food restaurant chains, founded in 1940 by Richard and Maurice McDonald in San Bernardino, California. Headquartered in Chicago, the company operates in over 100 countries with thousands of outlets serving millions of customers daily. McDonald's is best known for its quick-service menu that includes burgers, fries, chicken items, breakfast meals, beverages, and desserts, with iconic products like the Big Mac and French Fries. The brand follows a standardized system of quality, service, cleanliness, and value (QSCV), ensuring consistent customer experience worldwide.



McDonald's – "I'm Lovin' It."
 We thank McDonald's for spreading smiles we're all lovin'.
 Your joyful presence adds flavor to every gathering.



SPECIAL THANKS

- Mr. Vikash Pandey - Marketing Manager
- Mr Vishal Singh - HR Business Partner

greenpark

HOTELS + RESORTS



ABOUT GREENPARK HOTELS



GreenPark Hotels is a prominent Indian hospitality brand known for offering upscale business and leisure accommodations across major metropolitan cities such as Hyderabad, Chennai, Visakhapatnam, and Bengaluru. Established with a strong focus on comfort, service excellence, and value for money, the group caters primarily to corporate travelers while also meeting the needs of leisure guests through its well-equipped rooms, fine dining restaurants, banquet halls, and modern conference facilities. GreenPark Hotels are strategically located in key commercial and urban hubs, making them ideal for business meetings, events, and city stays.



Greenpark Hotels – “Luxury Redefined.”

Our sincere thanks to Greenpark Hotels for redefining luxury with warmth and comfort. Your hospitality shines bright.



SPECIAL THANKS

- Mr. Sudeep Sengupta - Executive Vice President
- Mr. Abhiroop Gupta - L&D



ABOUT STERLING HOTELS & RESORTS

Sterling Palavelli Godavari and Sterling Yelagiri are examples of properties from Sterling, one of India's well-known hospitality brands. Sterling (officially Sterling Holiday Resorts Limited) is a major leisure hospitality company that owns and manages over 3,000 rooms across more than 60 resorts and hotels.

Established in 1986 and headquartered in Chennai, it caters to a wide range of travel needs – from family holidays and weekend getaways to corporate travel, meetings, weddings and group tours – with properties set in hills, beaches, forests and cultural centres. Known for comfortable accommodations, modern amenities and warm service, Sterling aims to provide memorable holiday experiences and has been expanding its footprint steadily to serve diverse traveller segments.



Sterling Holidays – “Holiday Differently.”
Our gratitude to Sterling Holidays for helping us holiday differently. Your refreshing approach brings new perspectives.

SPECIAL THANKS

- Mr. Saravanan - GM
- Mr. Veera M - Cluster HR
- Mr. Karthik Miramir - Resort Manager



ABOUT ALCON VICTOR

Alcon Victor Group is an Indian hospitality and real estate development company known for delivering premium lifestyle experiences through its luxury hotels, serviced residences, and commercial properties. The group focuses on combining contemporary architecture with world-class amenities to create comfortable, elegant, and service-driven environments for both business and leisure travelers.

With a strong emphasis on quality, innovation, and customer satisfaction, Alcon Victor has developed properties that cater to modern urban needs while maintaining high standards of hospitality and operational efficiency. Its projects typically feature thoughtfully designed interiors, advanced facilities, and personalized services, positioning the brand as a reliable name in upscale hospitality and real estate development in India.



Alcon Victor – “Engineering Excellence.”
Thank you, Alcon Victor, for demonstrating engineering excellence. Your precision and commitment truly inspire confidence.

SPECIAL THANKS

- Mr. Dennis D’Costa- GM
- Ms. Rina Acharya- Cluster L&D





ABOUT METRO BRANDS



Metro Brands Limited is one of India's leading footwear and accessories retailers, known for offering a wide range of stylish and comfortable products for men, women, and children. Established in 1955, the company has built a strong presence across the country through its popular in-house brands such as Metro, Mochi, Walkway, and Da Vinchi.

Metro Brands focuses on providing high-quality, trendy footwear at accessible price points, catering to both casual and formal wear needs. With hundreds of retail outlets located in prime shopping malls and high-street locations across India, the company has positioned itself as a trusted name in the organized footwear retail segment by combining fashion-forward designs, customer-centric service, and a strong supply chain network.



Metro Brands – “Walk the Fashion.”
A special thanks to Metro Brands for helping us walk the fashion path with confidence and style.

SPECIAL THANKS

- Mr. Jagannath Ojha - Business Operation Head
- Ms Dipti Parab - Retail HR Head
- Mr. Hisham Kasim - Retail HR

Avolta

ABOUT AVOLTA



Avolta (formerly Dufry) is a global leader in travel retail and food & beverage services, operating in airports, highways, railway stations, cruise lines, and other travel hubs across more than 70 countries. A key division of Avolta is HMSHost, an internationally recognized airport food and beverage operator founded in 1897.

HMSHost manages and franchises a wide range of restaurants, cafés, and bars, partnering with popular international and local brands to enhance the passenger dining experience. The company focuses on quality service, innovative dining concepts, sustainability practices, and adapting to regional tastes, making it one of the largest and most influential travel dining operators worldwide.



Avolta – “Connecting the World.”

Thank you, Avolta, for connecting the world through innovation and service. Your global vision enriches us all.

SPECIAL THANKS

- Chef Arun Skaria - Executive Chef
- Ms. Ramya Nadendla - Human Resources Manager



ABOUT SAROVAR HOTELS



Sarovar Hotels & Resorts is one of India's leading hotel management companies, established in 1994, offering a wide range of hospitality services across business and leisure destinations. Operating more than 150 hotels in over 87 destinations across India, Nepal, and Africa, the group caters to mid-market as well as upscale segments.

Known for blending modern amenities with traditional Indian hospitality, Sarovar Hotels focuses on delivering quality accommodation, personalized guest experiences, and value-driven services. The brand is part of the Louvre Hotels Group and has built a strong presence in city centres, pilgrimage destinations, resort locations, and emerging markets, making it a popular choice among corporate travelers and tourists alike.



Sarovar Hotels – “Hospitality is a Way of Life.”

Our appreciation for Sarovar Hotels, where hospitality is truly a way of life. Your warmth left lasting memories.

SPECIAL THANKS

- Mr. Ranganath Budumooru- GM,Radisson
- Mr. Dinesh Kumar - GM, HR
- Mr. Yash Raghav - GM, L&D



ABOUT CAFÉ COFFEE DAY

Café Coffee Day (CCD) is one of India's most popular coffee chain brands, founded in 1996 by V. G. Siddhartha under the parent company Coffee Day Enterprises Ltd. Headquartered in Bengaluru, CCD played a major role in introducing café culture to urban India by providing a relaxed and affordable space for young people to meet, work, and socialize over coffee.



Its menu includes a wide range of beverages such as espresso-based coffees, cold brews, teas, shakes, and light snacks. With its tagline "A Lot Can Happen Over Coffee," CCD positioned itself as more than just a coffee shop, but as a social hub for conversations and experiences.



Café Coffee Day (CCD) –
 "A Lot Can Happen Over Coffee."
 We sincerely thank Cafe Coffee Day, because indeed, a lot can happen over coffee – including wonderful collaborations like this.

SPECIAL THANKS

- Mr. Ankit Chaudhary - Asst. General Manager
- Ms. Jyothi Reddy - HR Manager



ABOUT THE SLEEP COMPANY

The Sleep Company is an Indian comfort-tech brand that focuses on improving sleep and sitting experiences through science-backed innovation. Founded in 2019 by Priyanka and Harshil Salot, the company is best known for its patented SmartGRID Technology, which is designed to provide optimal support, pressure relief, and airflow.

Their product range includes mattresses, ergonomic office chairs, pillows, cushions, and bedding accessories, all aimed at enhancing posture, reducing body pain, and promoting healthier sleep habits. With a strong direct-to-consumer model and experience stores across major Indian cities, The Sleep Company positions itself as a premium yet accessible brand that blends comfort, durability, and modern design to meet the evolving wellness needs of urban consumers.



The Sleep Company – “SmartGRID Comfort.”

A heartfelt thank you to The Sleep Company for redefining comfort with SmartGRID innovation. You truly help the world rest better.

SPECIAL THANKS

- Mr. Tushar Nakra - Head of Retail, CRM
- Ms. Alisha Sanghavi - Director, Talent and Culture (HR)



ABOUT THE OBEROI GROUP

The Oberoi Group is a luxury hotel group with its head office in New Delhi, India. Founded in 1934, the company owns and operates 32 luxury hotels and two river cruise ships in 7 countries, primarily under its Oberoi Hotels & Resorts and Trident brands. The group also operates The Oberoi Centre of Learning and Development, which is regarded as one of Asia's top institutions for hospitality education.



The foundations of The Oberoi Group date back to 1934 when Rai Bahadur Mohan Singh Oberoi, the founder of the group, bought two properties: the Maidens in Delhi and the Clarkes in Shimla.

In the following years Oberoi, assisted by his two sons, Tilak Raj Singh Oberoi and Prithvi Raj Singh Oberoi, continued the expansion of their group with properties both in India and abroad.



SPECIAL THANKS

Oberoi – “The Oberoi – Luxury beyond compare.”
We extend our heartfelt thanks to The Oberoi, where luxury truly goes beyond compare. Your presence has added elegance and inspiration to our occasion.



- Mr. Praveen Kumar Dubey – Director of F&B
- Mr. Manish Kumar Rishi – Head, Human Resources
- Ms. Oshin Mitra – Manager, Marketing & Communication
- Ms. Sreelakshmi D. – Manager, Learning & Development

THE PARK Hotels

ABOUT THE PARK

The Park Hotels is a chain of contemporary luxury five-star boutique hotels in India belonging to the Apeejay Surrendra Group, headquartered in Kolkata. It comprises 30 hotels, including owned and leased, in 20 cities across four brands— The Park, The Park Collection, Zone by the Park and Zone Connect by the Park

The hotel business was started by Surrendra Paul in 1967, with the opening of the group's first hotel, The Park, a 150-room hotel on the fashionable Park Street in Kolkata, on 1 November; the hotel at Visakhapatnam was added in 1968, while The Park New Delhi commenced operations in 1987.

After the death of Surrendra Paul, his daughter, Priya Paul succeeded him in 1990. Subsequently, The Park Bangalore was added in 2000, while The Park Chennai was commissioned in 2002. The Park Bangalore was designed by Terence Conran.



SPECIAL THANKS

The Park –
“Anything but Ordinary.”
A special thanks to The Park for being anything but ordinary. Your vibrant spirit has made today’s event truly exceptional.



- Dr. Bhuvan G.M. – Professor & Principal, Apeejay Institute of Hospitality, Navi Mumbai



ABOUT THE COLLECTIVE

The Collective is a premium multi-brand luxury retail concept by Aditya Birla Fashion and Retail Limited, part of the renowned Aditya Birla Group. It offers an exclusive range of international and premium fashion brands for men and women under one roof, catering to affluent and fashion-conscious customers. The Collective is known for bringing globally recognized labels such as Armani, Versace Collection, Michael Kors, and Polo Ralph Lauren to the Indian market. The store focuses on luxury shopping experiences, high-end merchandise, sophisticated store design, and personalized customer service, positioning itself in the premium and bridge-to-luxury segment of the Indian retail industry.



The Collective – “Own the Moment.”
 Thank you, The Collective, for helping us own this moment. Your style and confidence have left a lasting impression.



SPECIAL THANKS



- Ms. Simran Singh - Lead campus and Engagement

Hilton

ABOUT HILTON

Hilton Hotels & Resorts (formerly known as Hilton Hotels) is a global brand of full-service hotels and resorts and the flagship brand of American multinational hospitality company Hilton Worldwide.

The original company was founded by Conrad Hilton. As of December 30, 2019, 584 Hilton Hotels & Resorts properties with 216,379 rooms in 94 countries and territories are located across six continents. This includes 61 properties that are owned or leased with 219,264 rooms, 272 that are managed with 119,612 rooms, and 251 that are franchised with 77,451 rooms. In 2020, Fortune magazine ranked Hilton Hotels & Resorts at number one on their Fortune List of the Top 100 Companies to Work For in 2020 based on an employee survey of satisfaction.



Hilton – “Travel with Purpose.”
We sincerely thank Hilton for inspiring us to travel with purpose. Your commitment to excellence makes every experience meaningful.



SPECIAL THANKS

- Mr. Amandeep Singh Grover - GM, Hilton Hyderabad Genome Valley
- Ms. Sonia D’ Cunha - Director of HR



ABOUT SODEXO

Sodexo (formerly Sodexo Alliance) is a French food services and facilities management company headquartered in the Paris suburb of Issy-les-Moulineaux. It has 522,000 employees as of 2023, operates in 55 countries and serves 100 million customers on a daily basis.

Sodexo serves many sectors, including private corporations, government agencies, schools from preschool through university (including seminaries and trade schools), hospitals and clinics, assisted-living facilities, military bases, and prisons. As of 2016, subsidiary Sodexo Justice Services operated support services in 122 prisons in eight countries, including 42 in the Netherlands, 34 in France, and others in Belgium, Italy, Spain, and Chile, as well as directly running 7 prisons in the UK.



Sodexo – “Quality of Life Services.”

A sincere thank you to Sodexo for enhancing quality of life through your dedicated services. Your support makes all the difference.

SPECIAL THANKS

- Chef Jerson Fernandes – Director of Culinary Operations
- Mr. Anand Kumar – Regional Head, Education
- Ms. Cireesha Mailavarapu – Zonal HR, South





ABOUT RADISSON

Radisson Hotels is a multi-brand hotel chain with a worldwide presence. Its brands include several using the Radisson name, as well as other brands like Park Plaza Hotels & Resorts and Country Inn & Suites. While Radisson has several spinoff brands, over 220 properties worldwide still operate under the original Radisson brand name.



In June 2022, Radisson Hotel Group agreed to sell Radisson Hotels Americas (consisting of the Radisson franchise agreements, operations and intellectual property in the United States, Canada, Latin America and the Caribbean) to Choice Hotels for \$675 million. The deal closed on August 11, 2022. Radisson Hotel Group continues to own the brands in the rest of the world.



Radisson – “Every Moment Matters.”

Our gratitude to Radisson, where every moment truly matters. Your support has made this event memorable and impactful.



SPECIAL THANKS

- Mr. Sandeep Joshi - GM, Radisson Blu Plaza
- Mr. John Biswas – Director F&B
- Mr. Dinesh Sharma – Room Division Manager
- Ms. Kitty Gurung - L&D Manager



ABOUT CHALET HOTELS

The group's hospitality business is focused on hotels and convention centres for business and leisure needs. K Raheja Corp promotes Chalet Hotels – a high end hotel chain in India with established global brands such as Sheraton (Starwood Hotels and Resorts), Westin and JW Marriott. In 2017, the Group declared plans to invest ₹ 3000 crores over 4–5 years to double its current portfolio of 2,800 rooms, and touch other tier 1 cities like Bengaluru, Goa, NCR and Pune.

K Raheja Corp is a property developer in India with interests in commercial and residential projects, malls and hospitality across multiple cities in the country. It owns the brands Mindspace, Commerzone, Crossword Bookstores and Shoppers Stop, and is the second largest commercial developer in India. Under the Mindspace banner, K Raheja Corp also operates Mindspace Office Parks, which is a real estate investment trust (REIT).



Chalet Hotels – “Reimagining Hospitality.”

Thank you, Chalet Hotels, for reimagining hospitality with innovation and passion. Your contribution has elevated this event beautifully.



SPECIAL THANKS

- Ms. Megha Uppal - Cluster T&C Manager
- Ms. Priyanka Gupta - HR



ABOUT HOUSE OF RARE

The House of Rare is a prominent Indian fashion company founded in 2015 by Manish and Akshika Poddar, operating under Radhamani Textiles Pvt Ltd. It includes brands like Rare Rabbit (men's), Rareism (women's), and Rare Ones (kids), focusing on premium, contemporary, and sustainable clothing with a strong "Made in Bharat" ethos.

The company operates three core brands aimed at family fashion: Rare Rabbit (launched 2015), Rareism (launched 2019), and Rare Ones. The brand has a significant digital presence and numerous offline retail stores across India, focusing on modern fashion. They are known for blending European fashion sensibilities with Indian craftsmanship.



Rare Rabbit – “Stay Rare.”
Thank you, Rare Rabbit, for encouraging us to stay rare. Your uniqueness adds flair and distinction to every platform.



SPECIAL THANKS

- Mr Devashish Pathak- Regional Manager (Bangalore)
- Mr Jay- Area Manager (Hyderabad)



ABOUT IKEA

IKEA is a multinational company founded in 1943 in Sweden by Ingvar Kamprad, known for designing and selling ready-to-assemble furniture, home accessories, and kitchen appliances. The brand is famous for its affordable pricing, minimalist Scandinavian design, and innovative flat-pack concept, which allows customers to transport and assemble products easily. IKEA operates large warehouse-style stores worldwide, offering a unique shopping experience that combines showrooms, self-service areas, and in-store restaurants. The company emphasizes sustainability by using renewable materials, reducing waste, and promoting eco-friendly practices. With a strong global presence, IKEA has become one of the most recognized and trusted names in the home furnishing industry.



IKEA – “Create Your Everyday Better.”

Thank you, IKEA, for inspiring us to design better living every day. Your simplicity, functionality, and creativity bring comfort and style into every space.



SPECIAL THANKS

- Mr Sajal Singla - L&D Manager
- Mr. Gaurav Mehrotra - People & Culture Manager (HR)
- Mr. Rohit Nigania - Commercial Restaurant Manager



ABOUT BLUE TOKAI COFFEE ROASTERS



Blue Tokai Coffee Roasters is one of India’s leading specialty coffee brands, founded in 2013 with a mission to make high-quality, freshly roasted coffee accessible to Indian consumers. The brand sources premium Arabica beans directly from Indian estates in regions like Karnataka, Tamil Nadu, and Andhra Pradesh, ensuring traceability and sustainability. Known for its transparent approach, Blue Tokai highlights the origin, flavor profile, and roast level of each coffee. It operates numerous cafés across major cities while also selling beans, grounds, and brewing equipment online. With a strong focus on craftsmanship, education, and consistency, Blue Tokai has played a key role in shaping India’s modern coffee culture by encouraging people to appreciate artisanal brewing methods such as pour-over, French press, and espresso.

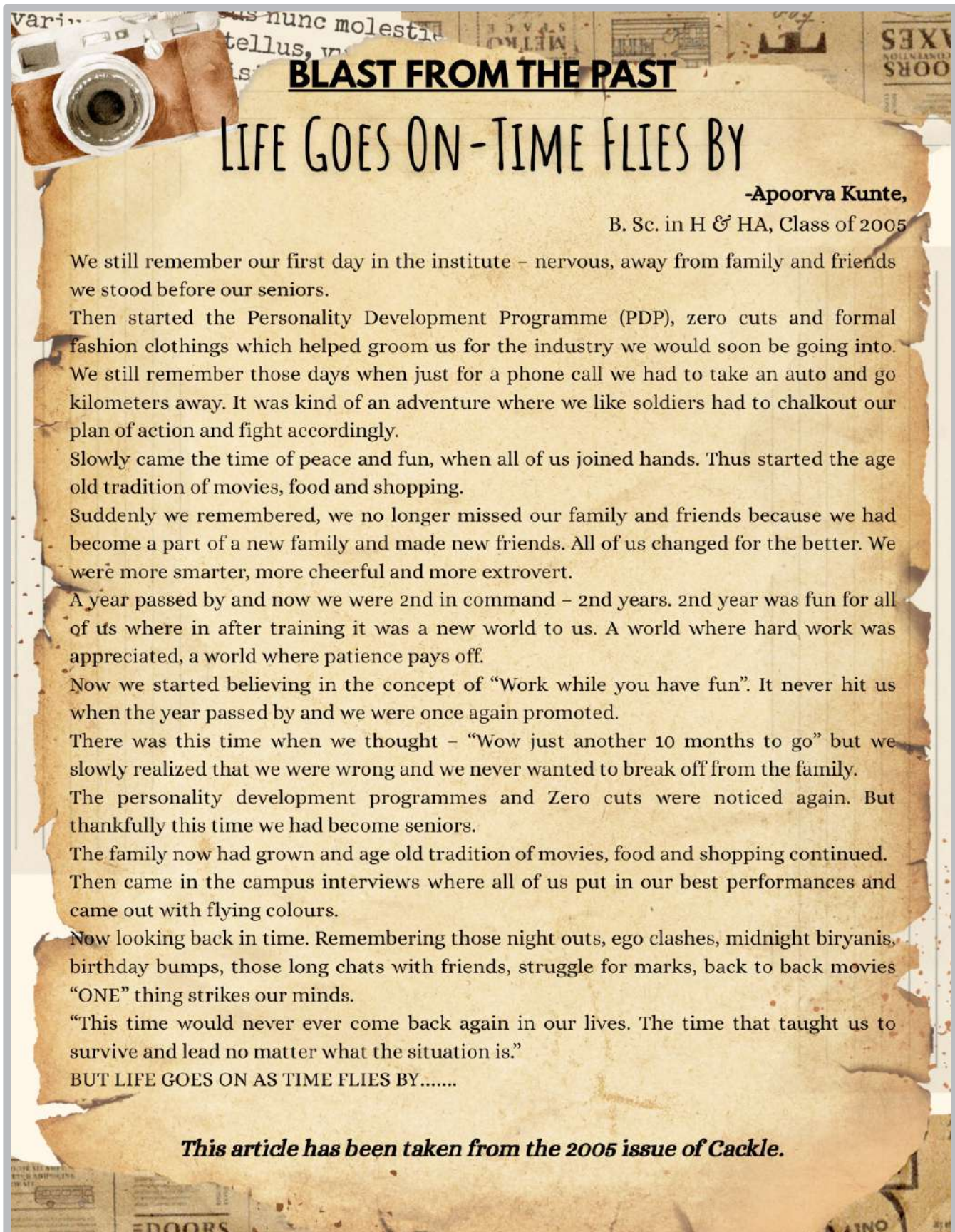


SPECIAL THANKS

“Blue Tokai—roasting passion, serving inspiration. Thank you for energizing us!”



- Mr. Shadan Arshi (Regional Cafe Operations Head, Hyderabad)
- Mr. Srinivasa Vikram (Regional HRBP, Cafes)



BLAST FROM THE PAST

LIFE GOES ON - TIME FLIES BY

-Apoorva Kunte,

B. Sc. in H & HA, Class of 2005

We still remember our first day in the institute - nervous, away from family and friends we stood before our seniors.

Then started the Personality Development Programme (PDP), zero cuts and formal fashion clothings which helped groom us for the industry we would soon be going into. We still remember those days when just for a phone call we had to take an auto and go kilometers away. It was kind of an adventure where we like soldiers had to chalkout our plan of action and fight accordingly.

Slowly came the time of peace and fun, when all of us joined hands. Thus started the age old tradition of movies, food and shopping.

Suddenly we remembered, we no longer missed our family and friends because we had become a part of a new family and made new friends. All of us changed for the better. We were more smarter, more cheerful and more extrovert.

A year passed by and now we were 2nd in command - 2nd years. 2nd year was fun for all of us where in after training it was a new world to us. A world where hard work was appreciated, a world where patience pays off.

Now we started believing in the concept of "Work while you have fun". It never hit us when the year passed by and we were once again promoted.

There was this time when we thought - "Wow just another 10 months to go" but we slowly realized that we were wrong and we never wanted to break off from the family.

The personality development programmes and Zero cuts were noticed again. But thankfully this time we had become seniors.

The family now had grown and age old tradition of movies, food and shopping continued.

Then came in the campus interviews where all of us put in our best performances and came out with flying colours.

Now looking back in time. Remembering those night outs, ego clashes, midnight biryanis, birthday bumps, those long chats with friends, struggle for marks, back to back movies "ONE" thing strikes our minds.

"This time would never ever come back again in our lives. The time that taught us to survive and lead no matter what the situation is."

BUT LIFE GOES ON AS TIME FLIES BY.....

This article has been taken from the 2005 issue of Cackle.



It's Recipe time..

Grilled Chicken with Millet & Seasonal Tossed Vegetables



About the Author

Chef Raju Jala is a professional culinary expert based in Hyderabad, currently serving as Kitchen Manager at Hard Rock Café, Hitech City. He is also a certified Fitness Trainer from the K11 School of Fitness Sciences, uniquely blending principles of general physical fitness with the demands of practical kitchen execution.



Ingredients

- Chicken breast – 150 g
- Little millet (cooked) – 80 g
- Mixed vegetables – 70 g
- Garlic – 5 g
- Olive oil – 1 tsp
- Lemon juice – 10 ml
- Salt & pepper – to taste

Method

1. Marinate and grill the chicken until cooked.
2. Sauté garlic and vegetables lightly.
3. Add millet and season.
4. Plate millet and top with grilled chicken.



Multilingual = Mentally Younger

Credits : Rochelle Castro,
The Deccan Chronicle

The secret to keeping your brain young might not be found in expensive skincare or supplements but in the languages you speak. Scientific research shows that being multilingual helps slow down the aging of the brain. In contrast, using only one language can actually speed up mental decline as people get older. This is especially relevant in places like India where people naturally switch between different languages every day.

When a person speaks multiple languages, their brain acts like it is getting a constant workout at the gym. The brain has to manage a lot of information by choosing the right words and filtering out the ones it doesn't need. This constant micro-management strengthens the parts of the brain responsible for making decisions and storing memories. Experts compare a bilingual brain to a muscle that is always slightly active and ready for action.

One of the biggest advantages of this mental exercise is the ability to switch between tasks more easily. People who use many languages are often better at focusing on what matters while ignoring distractions. Because they are used to juggling different sets of grammar and vocabulary, they can handle the chaos of modern life with more ease. This mental flexibility helps the brain stay sharp and responsive.

Memory also gets a significant boost from speaking more than one language. The process of tagging and organizing information in different linguistic systems builds a stronger mental network. This makes it easier for people to remember names, follow directions, and keep track of complicated conversations. It is like adding extra locks to a door to make it more secure.

Even for those who did not grow up speaking multiple languages, starting to learn a new one as an adult provides great benefits. It creates new pathways in the brain and builds up a mental "savings account" that protects against memory loss diseases like dementia. Simple activities like watching a foreign show with subtitles or learning basic phrases can provide the necessary workout to keep the mind fresh and resilient.



Where the Shuttle Meets My Soul

—Irpa Samuel,
B. Sc. in H & HA, II Year

Sports have always been more than just games played on courts or fields, they are powerful teachers of discipline, resilience, and character. While many students view sports as a mere extracurricular activity, something to engage in after academic responsibilities, for me, sports became an integral part of my daily life. They were not just about physical exertion, but about growth, learning through practice, embracing mistakes, and pushing through challenges.

Among all the sports I explored, badminton left the deepest mark on me. At first glance, it may seem like a simple game, but stepping onto the court reveals a different reality. It demands agility, sharp reflexes, endurance, and unwavering focus. Every rally tests your concentration, and every point carries weight—where even the smallest mistake can shift the outcome. Through badminton, I learned to remain calm under pressure, to steady my nerves, and to trust my instincts in moments of uncertainty.

The journey, however, was far from easy. Training required discipline and commitment—early mornings, repetitive drills, and the will to keep going even when my body resisted. Yet, I chose to show up, again and again. Slowly, the struggle transformed into strength—not just physically, but mentally. Sports taught me perseverance, the ability to push through discomfort, and the importance of consistency—lessons that extended far beyond the court and into my academic and personal life.

During my diploma studies, badminton evolved from a passion into a defining part of my identity. In January 2024, I had the opportunity to participate in a state-level badminton tournament in the doubles category—an experience that remains etched in my memory. The competition was intense, and every opponent brought their best game. My partner and I relied heavily on trust, communication, and constant encouragement—lifting each other up even in moments of doubt.

The final match was the true test of our determination. There were moments when defeat seemed inevitable, when the pressure felt overwhelming. But we refused to give in. Point by point, we fought back with grit and belief. And when the final point was won, the realization hit us—we were state champions. In that moment, all the early mornings, the relentless practice, and the sacrifices came rushing. Standing there, victorious, was not just about winning a title—it was about overcoming every doubt, every challenge, and every moment of weakness along the way.

Badminton gave me more than a trophy; it gave me confidence, resilience, and a deeper understanding of myself. It taught me that success is not just about talent, but about perseverance and heart.



Mithilanchal: The Land of Sita

-Anand Jha,
B. Sc. in H & HA, I Year

India has been a land of profound diversity for ages, serving as a cradle for numerous religions, cultures, castes, and languages. Among the most influential of these Indian cultures is "Mithilanchal."

The culture is renowned for its music, dance, traditional headgear (Paag), vibrant festivals, and world-famous Madhubani Paintings. The region has long been a source of national pride, having preserved heritage forms such as Aripan (a traditional variation of Rangoli) and intricate murals.

Mithilanchal is renowned for its rich cultural heritage, reflected in its music, dance, traditional Paag, vibrant festivals, and world-famous Madhubani paintings. The region proudly preserves artistic traditions like Aripan and intricate murals, and is known as a land of scholars, educationists, and writers, celebrated for its diverse cuisine and warm hospitality.

The legacy of Raj Darbhanga traces back to the Khandavala Dynasty, founded by the Maithil Brahmin scholar Mahesh Thakur. By 1947, the Darbhanga estate was the third-wealthiest in India. The royal lineage concluded with Maharaja Kameshwar Singh Bahadur, who notably donated 600 kg of gold during the 1962 Sino-Indian War. His last surviving queen passed away on January 12, 2026.

Mithila, known as the "Land of Great Poets," boasts a rich literary legacy led by Vidyapati (Kavi Kokil) and carried forward by eminent scholars like Harimohan Jha, Chanda Jha, Ganganath Jha, Amarnath Jha, and Mohan Jha.

Its cultural identity is beautifully captured in three elements—Paan, Makhan, and Machh. As the saying goes:

"पग पग पोखर, माछ, मखान यही अछि मिथिला के पहचान"—at every step lie ponds, fish, and makhan, defining Mithila's essence.

With its Madhubani art and Maithili language, Mithila feels less like a place and more like an emotion—rooted in simplicity, diligence, and warmth.

Mithila is my root, my honor, and my pride.



BHARATIYA KALA MAHOTSAV-2025

PASHCHIM KI PARAMPARA 22ND-30TH NOV, 2025



Against the historic setting of Rashtrapati Nilayam, Bharatiya Kala Mahotsav 2025 (21–30 November) celebrated India's cultural and culinary richness. Adding a vibrant gastronomic dimension to the festival was the active participation of Institute of Hotel Management, Hyderabad, through a live Studio Kitchen and a bustling food stall.

The Studio Kitchen emerged as an interactive space where celebrated chefs—including **Chef Manjeet Gill**, **Chef Sanjay Thakur**, and **Chef Raju**, along with chefs from various IHMs—presented live demonstrations of India's diverse regional cuisines.





From Goa and Gujarat to Rajasthan and Maharashtra, each session highlighted unique flavours, techniques, and traditions. Students worked alongside the chefs, assisting with preparation, coordination, and audience interaction, transforming the space into a true learning laboratory.

The IHM Hyderabad food stall quickly became a crowd favourite, serving Telangana snacks, Hyderabadi specialties, and popular street foods. With an average daily footfall of nearly 20,000 visitors, students experienced the realities of high-volume service, cost control, sales management, and customer engagement—skills essential to professional hospitality.



BETWEEN TRACKS, TEMPLES, AND TIMELESS HILLS

-Tanzil Rastogi,
B. Sc in H & HA, I Year

Some journeys begin not with destinations, but with emotions, and mine started on a moving train. It was my first train journey, and climbing onto an upper berth felt like confronting a quiet fear. The height unsettled me, and every sway of the train tested my courage, yet with each passing hour, fear loosened its grip. Our six-hour wait at Pathankot Railway Station turned into an unexpected celebration of togetherness, with laughter echoing between platforms, snacks shared, and stories flowing effortlessly. By the time we left Pathankot for Dalhousie, I realised the journey had already given me something priceless: confidence born from discomfort.

Dalhousie greeted us with an old-world calm that felt almost therapeutic. The silence inside **St. Francis Church** offered a sense of peace, while **Beeji Park** opened windows to endless hills and gentle winds. One experience, however, stayed etched in my mind, a temple that housed a library and art archives. Seeing books and preserved art within a sacred space was profoundly moving; it felt like knowledge itself was being worshipped, reminding me that faith and learning often walk hand in hand.

The spiritual rhythm continued at **Bhagsunag Temple**, where flowing water and whispered prayers merged with the surrounding mountains. Nature then revealed its raw beauty at **Kalatop Wildlife Sanctuary**, where towering deodar trees and untouched forest paths wrapped me in a silence that healed rather than isolated. Every step there felt grounding, as if the forest was gently asking me to slow down and simply exist.

The journey found its emotional peak at **Khajjiar**, with its vast green meadows, and later at the tranquil waters of **Chamera Lake**, where reflections of the mountains trembled softly on the surface. Sitting there, I felt an unfamiliar fullness, a mix of gratitude, calm, and quiet realization. Dalhousie did not leave me with just photographs or memories; it left me with courage from my first train ride, warmth from family moments, and a stillness I never knew I needed. Some places you visit, some places stay within you. Dalhousie chose to stay, and I carry it, silently, wherever I go.



SHAKEN, NOT STIRRED

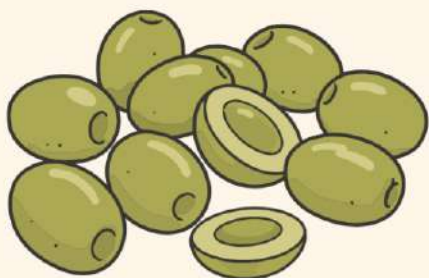
-K. SHLOK,
B. SC. IN H & HA, II YEAR

I'm sure you must've heard this phrase sometime in your life. And if you're déjà vu'ed and wondering where you've heard it, it is by James Bond. The great secret agent, who loved his Vodka martinis Shaken, not stirred. But have you ever wondered, what could be the reason why he prefers his martinis shaken? Well, there are many theories behind the same.

The most popular of them goes, as Bond was a secret agent, and needed to be alert at every moment, he chose a shaken martini as shaking liquor with ice helps it to dilute faster. It also creates aeration within the drink which provides it with a smoother, cloudy and sharp flavour.

The other theory, which was given by the British Medical Journal in 2013, suggests that due to excessive drinking, Bond had tremors in his body, which made his hands shaky. Therefore, it was a natural tendency of him to make his martinis by shaking them, rather patiently stirring.

The most realistic and logical theory goes simple. Ian Fleming, the writer and the creator of James Bond, personally enjoyed his Martinis shaken, and hence he provided the same characteristic to James Bond, of ordering a Vodka Martini Shaken, not Stirred.



GUJARAT NU SWAAD

-IPSAA PATEL,
B. SC. IN H & HA, II YEAR

This article begins where my cooking did—within four walls filled with aromas, conversations, unfolding stories, and recipes passed down without measurements.

Growing up in a Gujarati and Nimadi household, near the borders of Maharashtra, our meals were a beautiful blend of cultures. Every dish carried layers of sweetness, spice, and tang, reflecting both the traditions we inherited and the region we called home.

One memory I return to often is of slow Sunday afternoons. After finishing at least one movie, my family would gather in the veranda. My dadi would bring out a large bowl of Gujarati kadhi, along with dhokla and steamed besan roti, all thoughtfully garnished with fresh coriander, fenugreek leaves, radish greens, and spring onions.

It is from that veranda—filled with laughter, warmth, and familiar aromas—that this recipe draws its inspiration.



GUJARATI KADHI

A light, comforting kadhi that balances sweetness and gentle spice, perfect for a relaxed afternoon meal.



Ingredients

- Buttermilk - ½ litre
- Besan (gram flour) - 3 tbsp
- Oil - 2 tbsp
- Hing (asafoetida) - ½ tsp
- Fenugreek seeds - ½ tsp
- Mustard seeds - ½ tsp
- Cumin seeds - ½ tsp
- Green chillies - 2-3, broken
- Dry red chillies - 2-3, broken
- Curry leaves - 7-8
- Salt - to taste
- Sugar - to taste

Instructions

1. In a bowl, whisk together the buttermilk, besan, salt, and sugar until smooth and free of lumps.
2. Heat oil in a kadhai over medium flame. Add hing, cumin seeds, fenugreek seeds, and mustard seeds, allowing them to crackle and release their aroma.
3. Add curry leaves, green chillies, and dry red chillies, stirring briefly until fragrant.
4. Lower the heat and slowly pour in the prepared buttermilk mixture, stirring continuously.
5. Bring the kadhi to a gentle boil, stirring occasionally, until it slightly thickens.
6. Serve hot





DHOKLA

These wholesome steamed dhoklas are light, protein-rich, and deeply satisfying, celebrating simplicity and natural flavors.



Ingredients

- Moong dal - 1 cup
- Chola dal (Bengal gram dal) - 1 cup
- Green chillies - 3-4 whole
- Garlic - 5-6 cloves
- Salt - to taste
- Jeera (cumin seeds) - 1/2 tsp
- Fresh coriander leaves
- Oil - for drizzling

Instructions

1. Wash and soak the moong dal and chola dal separately overnight.
2. Drain well and grind each dal coarsely without adding water, along with green chillies and garlic.
3. Transfer the mixtures to separate bowls and season with salt, chopped Coriander leaves and cumin seeds, mixing gently.
4. Shape the mixture into thick cakes and steam until cooked through and firm.
5. Once done, remove from the steamer, drizzle lightly with oil, and garnish with fresh greens.





STEAMED BESAN ROTI

A rustic, wholesome flatbread steamed to perfection, this roti is light yet hearty and pairs beautifully with kadhi or simple vegetable preparations.

Ingredients

- Atta (whole wheat flour) - 1 cup
- Besan (gram flour) - 3 tbsps
- Haldi (turmeric) - 1 tsp
- Ajwain (carom seeds) - ½ tsp
- Salt - to taste

Instructions

1. In a bowl, combine atta, besan, haldi, ajwain, and salt. Gradually add water and knead into a stiff, smooth dough.
2. Divide the dough into small portions and roll each one into thin, flat rotis.
3. Arrange the rotis in a steamer, ensuring they do not overlap, and steam until cooked through and firm.
4. Remove from the steamer and serve warm with kadhi, chutney, or a drizzle of ghee if desired.



IHM Hyderabad

CHRONICLES

Exploring the Flavours of Sri Lanka

Our senior faculty, Chef B. Kamble and Chef P. Suresh, participated in a Sri Lankan Cuisine workshop organized by SICA and the Culinary Academy of India. The session, led by Chef Suresh Kanna of the Chefs Guild of Sri Lanka, offered authentic techniques and rich culinary insights.

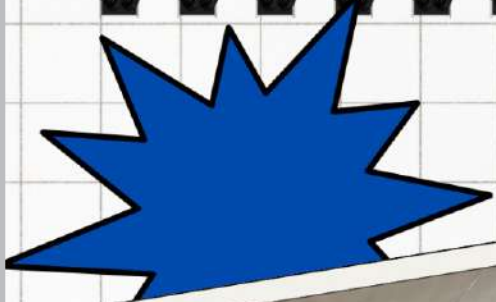


Art on a plate

Our CFPP students Vivek Tayde and Sabahat Akefa secured Third Prize at the "Art on a Plate" competition during TCA Culinary League 2.0, organised by the Telangana Chefs' Association and hosted at IIMCA, Hyderabad.

Welcoming Future Hospitality Leaders

On 30th April 2025, an insightful Orientation Program was held to welcome budding hospitality professionals of IHM Hyderabad and Shri Shakti. The session introduced students to the Professional Housekeepers Association and featured expert insights from Mr. Abhilash Chinttaboina (ITC Kohenur) and Ms. Gunjan (Marigold), guiding students toward a successful academic and professional journey.



Fostering Knowledge and Cultural Awareness

The institute hosted a special gathering organized by the Society for Buddhist Culture and Socio-Educational Research, Hyderabad, focusing on imparting education and promoting cultural understanding among students.



Annual Awards Ceremony 2024-25: A Celebration of Excellence

IHM Hyderabad proudly hosted its Annual Awards Ceremony 2024-25, celebrating academic brilliance, stellar placements, and holistic achievements. The event was graced by hospitality leaders and eminent dignitaries, including Mr. Pankaj Sampat (IHCL), Mr. Abhishek Menon (ITC Kakatiya), Sri Pradyumna Krishna Dasa (ISKCON), and others. Highlights included academic awards, placement felicitations, "Unsung Heroes" recognition, and the release of CACKLE 2025 – 39th Annual Magazine themed Food & Spirituality.



**National Recognition for Excellence
in Hospitality Education**

IHM Hyderabad is proud to be honoured with the CSR Top Hotel Management Institute of India Award 2025 by Competition Success Review, reaffirming our legacy of quality education and industry leadership.



**Celebrating Excellence
at the PHA Convention**



At the 7th National Housekeepers Convention & 10th PHA Anniversary, Ms. K.C. Meenakshi, Senior Lecturer at IHM Hyderabad, made us proud by winning 2 Silver and 1 Bronze medals in the prestigious PHA Annual Competition, showcasing exceptional skill and dedication to the craft.

GHRDC Rankings 2025

We are proud to announce that IHM Hyderabad has secured 4th Rank among Top Government HMIs in India, 1st Rank in Telangana, and 2nd Rank in the Southern Region (Government Category) in the GHRDC Hotel Management Institutes Survey 2025—a testament to our commitment to academic excellence and hospitality leadership.





Collaborating for Women Empowerment

IHM Hyderabad held a productive meeting with Ms. Divya D, CEO of SERP, to explore collaboration on women empowerment initiatives, focusing on curated sessions for managing sustainable homestays and fostering entrepreneurial growth.



Empowering Women through Millet-based Culinary Training

IHM Hyderabad hosted a training session on Standardisation of Millet-Based Recipes for Women Self-Help Groups, led by Dr. Nidhi from Aspire For Her. A dedicated team, including Ms. Divya Sampath, Vani, Mr. Ramakrishna, and K. Subhash, contributed to this initiative aimed at empowering women entrepreneurs with sustainable culinary skills.



FDP on Financial Excellence in Hospitality

IHM Hyderabad hosted an engaging Faculty Development Program on Financial Aspects in Hotels, conducted by Radisson Blu. The session was led by Mr. Poornanand, Director – Finance, who shared expert insights, accompanied by Ms. Farah Tarannum, Director – HR, adding immense value to the discussion.



Telangana Culinary League 2.0 – A Feast of Flavours

The Grand Finale of Telangana Culinary League 2.0 was an extraordinary celebration of culinary artistry, tradition, and innovation, organised by the Telangana Chefs Association. From authentic regional flavours to modern presentations, the event showcased the passion, creativity, and skill of culinary professionals.



Cooks Training Program under Samagra Shiksha

IHM Hyderabad successfully conducted a Cooks Training Program in collaboration with the Government of Telangana under the Samagra Shiksha initiative. The event was graced by Mr. E.V. Narsimha Reddy, IAS, who felicitated the trainees, marking a significant step toward skill development and culinary empowerment.





Welcoming Industry Leader to Campus

The institute proudly hosted Mr. Dinesh Kumar, GM-HR, Sarovar Hotels, for a campus visit. A valued member of our alumni network, Mr. Dinesh also holds the Certified Hospitality Instructor credential from our institute, strengthening our bond with industry and education.



FDP on Hotel Performance Analysis with Taj Hotels

As part of our MoU with Taj Hotels India, IHM Hyderabad hosted Mr. Arnab Gupta, General Manager, Taj Deccan, for a Faculty Development Program focusing on hotel performance analysis, including revenue and F&B metrics and guest feedback evaluation for enhanced operational excellence.

QMC's First Rapid Open Chess Tournament

IHM Hyderabad's Quiet Move Club (QMC) proudly hosted its First Rapid Open Chess Tournament, bringing together chess enthusiasts for an intense day of strategy, concentration, and competitive spirit.



Exploring Fermented Foods and Modern Nutrition

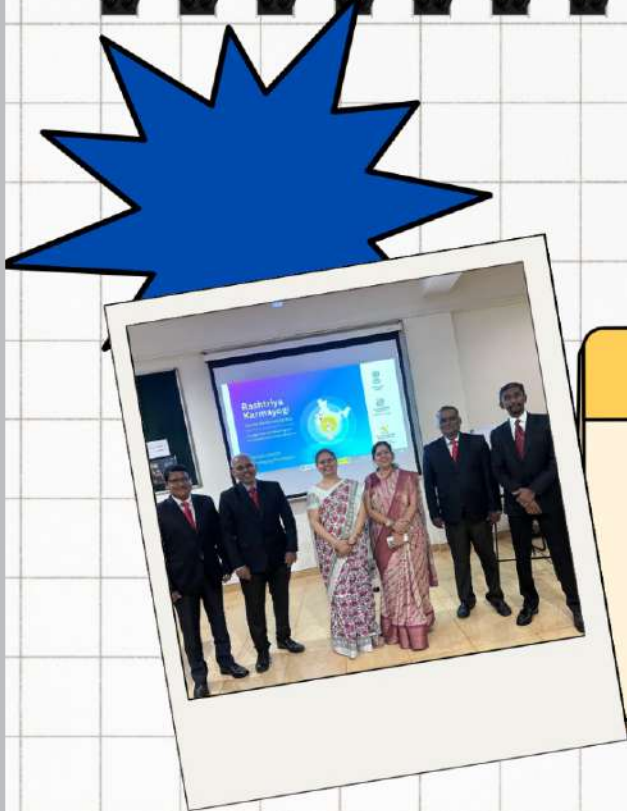
IHM Hyderabad hosted insightful sessions on fermented beverages and gut-healthy nutrition: "From Grain to Glass – The Intricate Journey of Brewing" by Mr. Abhinav Marangati and "The Gut-Healthy Chef – Modern Nutrition for Today's World" by Ms. Deepika Rao, co-founders of Tripitaka Food & Beverages. Students also participated in a tasting session of kombucha and kimchi, gaining practical knowledge of fermented foods.



Advanced Training on Revenue Management and AI in Hospitality

We are proud to announce that Mr. L. Rajesh, Lecturer at IHM Hyderabad, successfully completed a 5-day advanced training program on "Revenue Management and Dynamic Pricing with AI Applications in the Hospitality Industry", organized by NCHMCT. The program featured expert insights from Prof. Saravana Jaikumar and Prof. Ramendra Singh (IIM Calcutta), offering practical perspectives on AI-driven hospitality management.





Engaging in Capacity Building for Public Service Excellence

Our HoD and senior faculty had the privilege of interacting with Mr. D. Venkatesan, Regional Director (South), during the 3-day Master Trainers (Karmayogi Coaches) Training Program under Phase 2 of the Rashtriya Karmayogi Large Scale Jan Seva Program (RK-LSJSP).

RANK	COLLEGE	CITY
1	INSTITUTE OF HOTEL MANAGEMENT, CATERING & NUTRITION, PUSA	New Delhi
2	INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY & APPLIED NUTRITION, MUMBAI	Mumbai
3	INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY & APPLIED NUTRITION, HYDERABAD	Hyderabad
4	INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY & APPLIED NUTRITION, BANGALORE	Bangaluru
5	INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY & APPLIED NUTRITION, CHENNAI	Chennai
6	INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY & APPLIED NUTRITION, LUCKNOW	Lucknow
7	BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY	New Delhi
8	AMITY SCHOOL OF HOSPITALITY, NOIDA	Noida

India Today Rankings 2025

We are proud to announce that IHM Hyderabad has been ranked 4th Best Hotel Management College in India, 3rd among Government HMIs, and 3rd among Top Emerging Colleges in the India Today Rankings 2025—a testament to our excellence, innovation, and industry-focused education in hospitality.



Welcoming the 2025-2028 Batch

IHM Hyderabad warmly welcomed the 2025-2028 batch with an engaging Orientation Day. Our Principal delivered an inspiring message, while HODs shared insights on course structure, institute culture, and hospitality opportunities. Students also met their faculty mentors, marking the start of a transformative academic journey.



Gurucool Book of the Year Award 2025



We are thrilled to share that Pallavii Pranavi from the B.Sc. 2023-2026 batch has been awarded the Gurucool Book of the Year 2025 for her remarkable book, "151 Parathas from My Granny's Kitchen", celebrating her creativity and culinary storytelling.

Hi Impact Communication Workshop

IHM Hyderabad hosted a two-day workshop for final year students, based on the award-winning book Hi Impact Communication by Mr. Sanjay Thakur and Mr. Kanak Madhavpeddi. Organized with Master Koach, the workshop emphasized public speaking, impactful presentations, and video communication skills, equipping students with essential tools for professional success.





IHM Hyderabad Ranked Among Top 3 Government HMs in India

We are proud to announce that IHM Hyderabad has been ranked #3 among Government Hotel Management Institutes in India in the Outlook-ICARE Rankings 2025, following IHM Pusa and IHM Mumbai. This achievement highlights our dedication to academic excellence, practical training, and industry-focused education.



Cookery Show Collaboration with Vanitha TV

IHM Hyderabad, in collaboration with Vanitha TV, Telangana, is set to telecast an engaging cookery show for the next 6 months, filmed on our campus and showcasing innovative recipes and culinary creativity to inspire food enthusiasts.

Alumni Meet 2002-2005

IHM Hyderabad joyfully welcomed back the 2002–2005 batch for a memorable Alumni Meet. The event featured interactions with the Principal and HoDs, a campus tour, a nostalgic lunch at SDH, and a chance to relive hostel memories, celebrating enduring bonds and cherished experiences.



Workshop for Incredible India Tourist Facilitators & Telangana Tourism Stakeholders

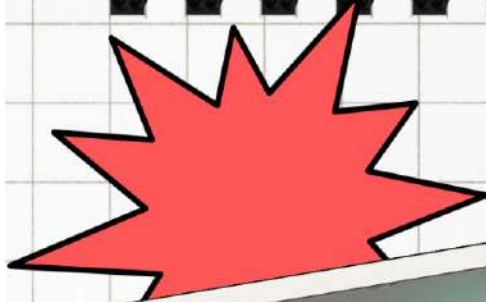
Indiatourism Hyderabad, in collaboration with Telangana Tourism, hosted a one-day workshop at The Plaza Hotel for IITFC and Telangana Tourism stakeholders. Over 40 participants gained insights on grooming, soft skills, communication, tourist psychology, and Telangana's rich heritage, with Mr. Rajesh, Lecturer at IHM Hyderabad, leading interactive sessions.



First-Year Students Explore Luxury Hospitality

As part of their orientation program, IHM Hyderabad first-year students visited Taj Krishna, Taj Deccan, and Vivanta Hyderabad. The tour provided hands-on insights into luxury hotel operations, inspiring students as they embark on their journey in the world of hospitality.





Mutual Fund Investment Awareness Program

HDFC Bank conducted an informative Mutual Fund Investment Awareness Program for IHM Hyderabad students, promoting financial literacy and encouraging smart money management skills among future hospitality leaders.



Welcoming HPS Begumpet Students

IHM Hyderabad warmly hosted students from HPS, Begumpet, who explored our campus, interacted with the Principal, HODs, and current students, and gained insights into hospitality education. Highlights included sessions with Mr. Kanak Madhavpeddi and a heartfelt meet-and-greet with our 2005 batch alumni, celebrating 20 years of their journey.



Outstanding Excellence Award 2025

We are proud to announce that IHM Hyderabad has been honoured with the Outstanding Excellence Award 2025 by GHRDC in recognition of our commitment to quality education, innovation, and leadership in hotel management.



Three Days of Culinary Brilliance at IHM Hyderabad

Over three thrilling days, final-year students at IHM Hyderabad displayed their culinary skills, creativity, and passion. Highlights included a written exam on theory and techniques, preparation of regional Indian delicacies from Kashmir to Kanyakumari, and global cuisine with a surprise basket challenge —each dish reflecting dedication, innovation, and authentic flavours.



Culinary Insights at Novotel Hyderabad Convention Centre

Students of the Craftmanship Certificate Course in Food Production & Patisserie visited Novotel Hyderabad Convention Centre for an exclusive Culinary Department tour. The experience offered valuable insights into large-scale event operations and the management of professional kitchens, inspiring budding chefs with real-world learning.





Exploring Ancient and Lost Cuisines with Chef Rahul Wali

IHM Hyderabad hosted a workshop on Ancient and Lost Cuisine led by Chef Rahul Wali, celebrated for reviving forgotten Indian recipes and popularising Kashmiri Pandit cuisine. The session inspired students to honour culinary heritage, rediscover traditional flavours, and appreciate the roots that shape modern gastronomy.



IHM Hyderabad Signs MoU with The Westin Hyderabad Mindspace

IHM Hyderabad proudly signed an MoU with The Westin Hyderabad Mindspace, creating opportunities for student internships, career growth, and faculty development. The event brought together our Principal, HODs, senior faculty, and alumni, with special thanks to Mr. Deeppreet Bindra, Ms. Vaishali, and Mr. Ishan Dave for their support in fostering this valuable collaboration.



Faculty Development Program on Revenue Management

On 14th August 2025, IHM Hyderabad hosted an insightful FDP on Revenue Management conducted by Mr. Rajesh, Lecturer. The session included case studies, practical experiences, and his professional journey, inspired by the Revenue Management FDP at IHM Shillong led by IIM Calcutta faculty and organised by NCHMCT.



QCI Inspection of CBSP Programs

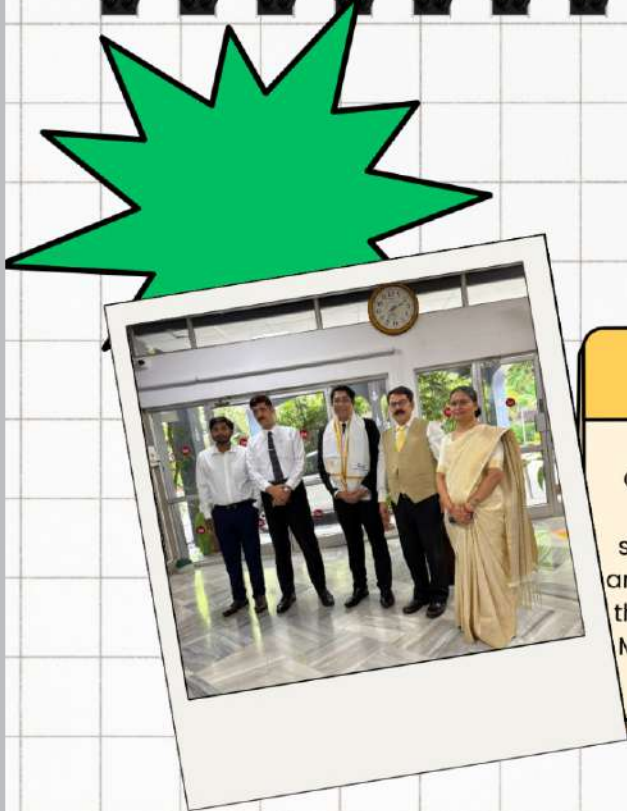
IHM Hyderabad proudly hosted Ms. Ankita Tyagi and Ms. Bhavya Grover from the Quality Council of India (QCI) for the inspection of our CBSP Programs. Their valuable insights and feedback will enhance our focus on quality training and skill development.



Orientation Program for Women SHG Empowerment with SERP

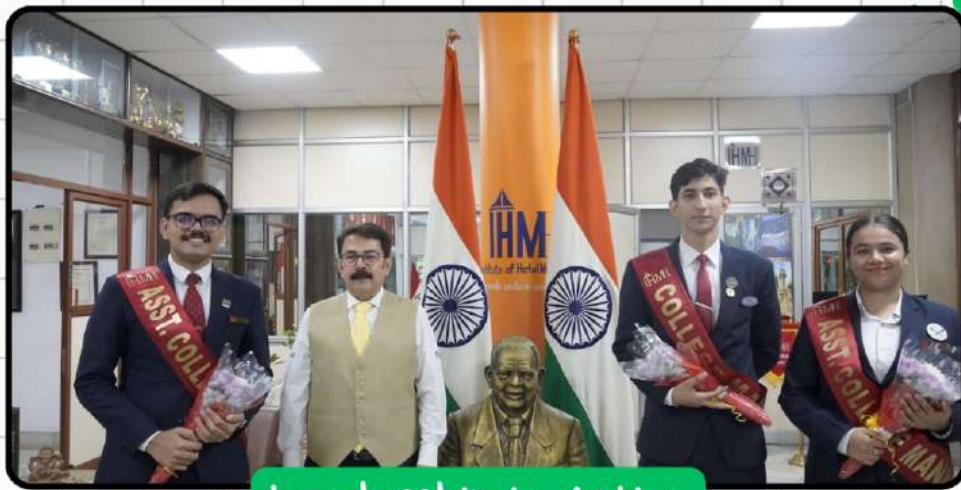
IHM Hyderabad hosted district representatives of SERP for an orientation program, attended by Smt. Divya Devraja, IAS, CEO SERP. Our HoD and faculty led sessions to empower Women SHGs in establishing eco-tourism homestays, fostering entrepreneurship and sustainable development.





Industry Interaction With Hospitality Leader

IHM Hyderabad proudly hosted Mr. Rajesh Gopalakrishnan, General Manager, The Leela Hyderabad, who engaged with final-year students on career readiness, campus drives, and industry insights. The session also included the felicitation of the newly appointed College Manager and Assistant College Managers for the academic year.



Leadership in Action

We are proud to introduce the College Managers for this academic year:
College Manager – Aarnav Primta
Assistant College Managers – Drishti Agarwal & Amritesh Dwivedi
The announcement and felicitation were done by Mr. Rajesh Gopalakrishnan, GM, The Leela Hyderabad, making it an inspiring moment for our young leaders.



Blood Donation Camp at IHM Hyderabad

In collaboration with Brahma Kumaris and NTR Trust, IHM Hyderabad hosted a Blood Donation Camp where students, faculty, and community members participated enthusiastically, contributing to the noble cause of saving lives.



Empowering Service Excellence

IHM Hyderabad successfully hosted a workshop under the Rashtriya Karmayogi – Jan Seva initiative, aimed at fostering a service-oriented mindset among public servants. The program saw active participation from our faculty, staff, and officials from the India Tourism Office, Hyderabad. Key sessions emphasized citizen-centric service, empathy, and the vision of working for the people of India. Expert Master Trainers, Mr. Samnirmal and Ms. K.C. Meenakshi, facilitated the training, which is part of a nationwide capacity-building effort led by the Capacity Building Commission, Government of India, to nurture excellence, accountability, and continuous professional growth.



14th NMDC Hyderabad Marathon

The 14th NMDC Hyderabad Marathon 2025 was a historic celebration of fitness and community spirit, featuring: 28,300 runners from across the globe; Elite international athletes; A new course record; and ₹1.4 crore raised for charity. We are proud that our students actively contributed to this landmark event, supporting one of India's biggest marathons and making it an unforgettable experience for participants and spectators alike.





85th Board of Governors Meeting

IHM-Hyderabad proudly hosted its 85th Board of Governors (BoG) Meeting, chaired by Shri Jayesh Ranjan, IAS, Special Chief Secretary (FAC) – YAT&C and Chairman, IHM-Hyderabad.

We extend our sincere gratitude to Shri Jayesh Ranjan and all BoG members for their invaluable time, strategic guidance, and contributions toward strengthening our vision of academic excellence and industry relevance.



'Hospitality Jobs - Dreams to Reality' Workshop

IHM-Hyderabad successfully hosted the first batch of a 2-day workshop for our 2nd-year students, inspired by the award-winning book "Hospitality Jobs: Dreams to Reality", co-authored by our Principal Mr. Sanjay Thakur and renowned coach & consultant Mr. Kanak Madhavpeddi. Organised in collaboration with MasterKoach, the sessions offered practical career insights, actionable strategies, and industry-ready guidance to help students turn their hospitality dreams into reality.



Student Exchange Programme @ IHM

Mumbai

Students from IHM Hyderabad got the amazing opportunity to spend a week at IHM Mumbai as part of a Cultural Exchange Programme – learning about Maharashtrian cuisine, exploring local traditions, and experiencing the vibrant culture of Mumbai firsthand! From hands-on culinary sessions to exploring the city's iconic food spots, it was a week full of learning, laughter, and unforgettable memories.



Sushi Masterclass



Our students had the incredible opportunity to attend an exclusive Sushi Workshop at HICC Novotel, Hyderabad, led by Celebrity Sushi Chef Augusto Cabrera and Chef Shiv Parvesh, Director of Culinary, Novotel.

The session offered hands-on learning in the art of sushi making, exploring traditional techniques, modern twists, and the precision required to perfect this Japanese culinary masterpiece.

Telangana Leadership Awards

We are honoured to receive the Skill Development Leadership Award at the Telangana Leadership Awards 2025, presented by the World Education Congress Awards.

This recognition is a testament to our continuous commitment to excellence in hospitality education, skill development, and shaping future-ready professionals.

A big thank you to our dedicated faculty, hardworking students, and supportive stakeholders for making this achievement possible





MoU with Abu Dhabi National Hotels Company

We are proud to announce that Abu Dhabi National Hotels Company, has officially signed an MoU with IHM Hyderabad!

This significant collaboration opens doors to exciting international placement opportunities for our students, strengthening our commitment to global career pathways in the hospitality industry. A milestone moment for IHM Hyderabad and our aspiring hoteliers!



Nasha Mukt Bharat Abhiyan

Pledge on the 5th Anniversary of Nasha Mukt Bharat Abhiyan @ IHM-Hyderabad

On the occasion of the 5th anniversary of the Nasha Mukt Bharat Abhiyan, IHM-Hyderabad organised a mass pledge to reinforce our commitment to a drug-free India.

Four officers from the Telangana Anti-Narcotics Bureau joined the session. Our students administered the pledge in Telugu, Hindi, and English, engaging peers, faculty, and staff in a powerful awareness-driven initiative.

Internal Audit at IHM Hyderabad

An Audit Team from the Ministry of Civil Aviation & Tourism, Government of India (Internal Audit Wing) visited IHM Hyderabad for an official audit exercise.

The visit involved a thorough review of institutional processes, documentation, and operational practices. The team appreciated the transparency and functioning of the institute.



Pre Placement Talks by Table Space

A pre-placement talk was conducted by Table Space at IHM Hyderabad, giving students valuable insights into the company's work culture, growth opportunities, and recruitment process.

It was an enriching session that helped aspiring hoteliers understand the expectations of the industry and prepare for the upcoming campus placements.



GST 2.0 and its effect on the Hospitality Industry

Our Principal, Mr. Sanjay Thakur, has authored insightful articles on GST 2.0, A reform that's set to redefine India's hotel industry, travel sector, and hospitality education.

Published across leading platforms, The articles highlight how the 2025 GST rationalisation will transform India's hospitality landscape, boosting growth, employment, and educational innovation across the sector.





Faculty Development Programme in Bengaluru

Our chef faculty members, Mr Sam Nirmal and Mr Shubham Srivastava, actively participated in the 3-day Faculty Development Programme on Innovative Sugar Craft, Chocolate Art, Dessert Plating & Cake Decoration, organised by NCHMCT. Conducted in collaboration with Whitecaps International School of Pastry, Bengaluru, the hands-on workshop enabled culinary educators from IHM institutes across India to explore contemporary patisserie trends and advanced bakery techniques.



Inaugural Ceremony of CBSP

IHM Hyderabad proudly hosted the Inaugural Ceremony for the CBSP – Cafeteria In-charge Programme, conducted in collaboration with NSSH (National Safai Sahyog Helpline).

The ceremony marked the beginning of an important skill-development initiative aimed at empowering participants with hands-on training, operational knowledge, and practical expertise needed to efficiently manage cafeteria operations.

This collaboration reflects our commitment to inclusive growth, professional training, and creating meaningful employment pathways in the hospitality sector.



Christmas Gala Lunch 2025

IHM Hyderabad hosted a delightful Christmas Gala Lunch, bringing together Learning & Development Managers from leading 5-star hotels in Hyderabad for an afternoon of festive celebration and networking.

The event featured a lavish and diverse food menu, highlighted by a live pasta counter, an array of indulgent desserts, and a spectacular giant gingerbread house display that added to the Christmas charm. The celebration was further enriched with soothing Christmas carols, creating a warm and joyful festive atmosphere.



Shining at India Skill 2025 Competition

Our students were felicitated at the Valedictory Function of India Skills – Telangana 2025.

We are proud to announce the outstanding performance of our students:

Winners and Runner-ups:

1. Mr. Mani Shankar (2nd Year) – Winner, Cookery
2. Tanzil Rastogi (1st Year) – Winner, Bakery
3. Mr. K. Sai Charan (1st Year) – 1st Runner-up, Cookery
4. M Teja Reddy (1st Year) – 2nd Runner-up, Cookery



Shining at the Hybiz TV Education Excellence Awards

IHM Hyderabad has been honoured with the Best Hospitality & Hotel Management Institute of the Year at the Hybiz TV Education Excellence Awards 2025.

This recognition celebrates our commitment to academic excellence, industry-ready training, and nurturing future leaders of the hospitality sector.





PHDCCI National Young Chef Competition

Proud moment as our final-year students Mr. Hemanth Chary and Ms. Midhuna Murali secured the 2nd prize at the PHDCCI National Young Chef Competition held in Chennai and selected for the Grand Finale Round to be held at IHM Pusa on 19 January 2026, showcasing exceptional culinary skill, dedication, and teamwork.

This achievement reflects the institute's commitment to nurturing future leaders of the hospitality industry and inspiring peers to aim higher in every national platform.



Revenue Management Programme at Taj Krishna

Students of IHM Hyderabad were graciously hosted by Taj Krishna, Hyderabad, for an insightful session on Revenue Management and Hospitality Software Systems.

The session was conducted by Mr. Chetan, Director of Revenue, who shared valuable industry insights and practical perspectives on modern revenue strategies. The program was seamlessly coordinated by Ms. Dhana Lakshmi, Manager – Learning & Development, ensuring a meaningful and engaging learning experience for the students.



IHM Hyderabad Wins Best Hospitality Institute Award 2025

IHM Hyderabad proudly received the Best Hospitality & Hotel Management Institute of the Year award at the Hybiz TV Education Excellence Awards 2025. This achievement highlights the institute's dedication to maintaining high academic standards, providing industry-ready training, and shaping the next generation of hospitality professionals.



Experiencing the Elegance of Japanese Floral Art

Faculty members Mrs. K. C. Meenakshi and Ms. Kajal Verma, along with students, had the privilege of attending the exhibition "Festive Hues – A Celebration of 130 Years of the Ohara School of Ikebana."

The exhibition featured 30 exquisite floral arrangements created by 27 Ikebana practitioners from the Hyderabad Chapter, showcasing the diverse styles and artistic traditions of the Ohara School of Ikebana, Japan. Using an elegant combination of flowers, foliage, and fruits, each arrangement beautifully expressed harmony, balance, and the artistic essence of nature.

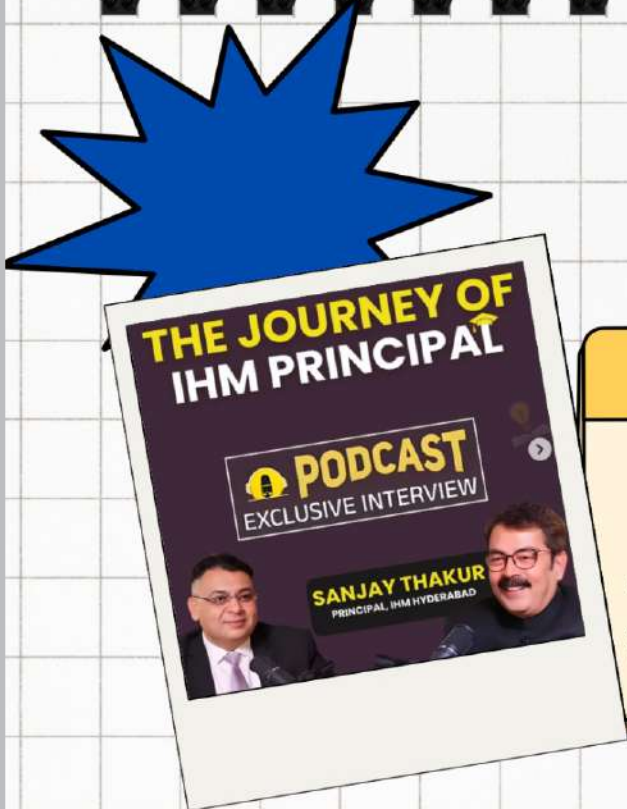


Udyan Utsav: Celebrating India's Green Heritage

Faculty members Mrs. K. C. Meenakshi and Mr. B. Naveen, along with students, visited Rashtrapati Nilayam to attend the Udyan Utsav. The visit provided an opportunity to observe emerging trends and innovations in horticulture while gaining valuable insights into sustainable agricultural practices.

The nine-day festival celebrates India's rich green heritage by showcasing diverse agricultural and horticultural practices. Through interactive exhibits and vibrant displays, the event promotes sustainability, environmental awareness, and community engagement, making it a meaningful platform for learning and inspiration.





**Leadership Voice: Principal
Featured on Podcast**

We are delighted to share that our Principal, Mr. Sanjay Thakur, has been featured as the Special Guest on a recent podcast episode. In this engaging discussion, he shares his valuable perspectives on the evolving landscape of hospitality and hotel management careers, offering clarity on the opportunities and pathways within the industry.

During the conversation, he provides deep industry insights and thoughtful guidance for aspiring professionals, highlighting the skills, dedication, and vision required to succeed in the dynamic world of hospitality. The episode serves as an inspiring resource for students looking to build meaningful careers in the field.



Nizami Chowki Lunch Experience

As part of the extended syllabus, our second-year students curated a memorable Nizami Chowki Lunch, taking complete ownership of the event—from meticulous planning and food preparation to service and ambience creation. This hands-on experience provided students with a valuable opportunity to apply their practical skills while showcasing the rich culinary traditions of Nizami cuisine.

The occasion was further enhanced by a soulful Nizami Qawwali performance, which created an authentic royal atmosphere. The event was honored by the presence of Learning and Development Managers from The Leela Palaces, Hotels and Resorts and Golconda Resort & Spa, whose interaction and encouragement made the experience even more enriching and inspiring for our students. 🎵 +



Culinary Excellence at the Chef Ramesh Chandra Culinary Trophy

Our talented students proudly secured the First Runner-Up position at the Chef Ramesh Chandra Culinary Trophy, bringing great pride to the institute. The competition, hosted at Pioneer Institute of Hotel Management, provided a platform for participants to demonstrate their culinary expertise, creativity, and understanding of the rich traditions associated with South Indian temple prasadam cuisine. Through their dedication and skill, our students delivered an impressive performance that reflected both passion and professionalism. Heartiest congratulations to the students and their mentors for this remarkable achievement. Their success continues to bring recognition to Institute of Hotel Management Hyderabad and inspires others to strive for excellence in the culinary arts.



A Blooming Showcase of Floral Creativity

IHM Hyderabad proudly hosted an Inter-College Flower Arrangement Competition, bringing together over 25 creative participants from various institutes to celebrate the art of floral design.

The event blossomed with talent across three vibrant categories—Ikebana, Freestyle, and Bouquet Arrangement. Each participant presented unique and thoughtfully crafted arrangements that reflected elegance, creativity, and a deep appreciation for floral artistry. The competition served as a colorful celebration of innovation, skill, and artistic expression.



Yamuna Ranga Rao Trophy – Inter-College Indoor Sports Tournament

IHM Hyderabad proudly hosted the Yamuna Ranga Rao Trophy, an inter-college indoor sports tournament held on 24th, 25th & 26th January. The trophy is instituted in honor of Madam Yamuna Ranga Rao, the founding Principal of IHM Hyderabad, as a tribute to her invaluable contribution to the institute and her enduring legacy.

The tournament witnessed enthusiastic participation from 4 colleges with 25 student participants, celebrating sportsmanship, teamwork, and healthy competition. An event filled with energy, camaraderie, and competitive spirit!





Industry Interaction with Lemon Tree Hotels

As part of the Memorandum of Understanding (MoU) with Lemon Tree Hotels, a special interactive session was organized for students interested in the Housekeeping (HK) Department. The session provided valuable insights into industry practices, career opportunities, and professional expectations within the housekeeping domain. Through direct interaction with industry experts, students gained a deeper understanding of operational standards and professional skills required in the hospitality sector. This initiative marks another meaningful step toward bridging classroom learning with real-world hospitality experience, preparing students for successful careers in the industry. ✨



Little India Food Festival 2026

The much-awaited Little India Food Festival, an annual flagship celebration of IHM Hyderabad, was successfully held from 24th to 26th January, welcoming over 3,500+ attendees across three vibrant days.

The campus transformed into a lively culinary marketplace as students enthusiastically curated and managed food stalls featuring chaat, regional Indian cuisines, desserts, and street-food favourites from across the country. From flavors of the North to delicacies of the South, every stall reflected India's rich and diverse food heritage.

Beyond being a food fest, Little India served as a hands-on entrepreneurial platform, where students planned menus, handled operations, engaged with guests, managed sales, and showcased their business acumen, creativity, and teamwork—truly learning by doing.

The event was proudly sponsored by Canara Bank, whose support played a key role in encouraging student entrepreneurship and experiential learning.

With vibrant crowds, irresistible aromas, and boundless student energy, the festival stood as a true celebration of Indian culture, hospitality, and innovation.



Unlocking International Opportunities Through Language

An insightful session on German Language Awareness and Foreign Placement Opportunities was conducted by National Skill Development Corporation, offering students a valuable perspective on building international careers.

The session emphasized the importance of learning foreign languages—particularly German—and how it can open doors to global employment opportunities, higher education, and enhanced international mobility. Students gained clarity on potential career pathways, required skill sets, and overseas placement opportunities through initiatives supported by NSDC.

Such interactive sessions play a significant role in preparing students for a global workforce, equipping them with essential language skills and a broader understanding of international career prospects.



Enhancing Culinary Expertise Through Faculty Development



Our chef faculty members, Mr. Sam Nirmal and Mr. Shubham Srivastava, actively participated in a three-day Faculty Development Programme on Innovative Sugar Craft, Chocolate Art, Dessert Plating, and Cake Decoration, organized by the National Council for Hotel Management and Catering Technology. Conducted in collaboration with Whitecaps International School of Pastry, the intensive hands-on programme brought together culinary educators from IHM institutes across the country to explore contemporary patisserie trends and advanced bakery techniques.

Following the programme, the faculty members conducted a peer-learning session at Institute of Hotel Management Hyderabad, where they shared insights, demonstrations, and newly acquired skills with fellow faculty members and students. This initiative ensured effective knowledge transfer while enriching the institute's academic and practical learning environment.



Representing Telangana at the Skill India Regional Competition

Students from Institute of Hotel Management Hyderabad proudly represented Telangana at the Skill India Regional Level Competition, held at CV Raman Global University, Bhubaneswar.

The institute was represented in two categories:

Bakery

- Aditya Gupta (2nd Year)
- Tanzil Rastogi (1st Year)

Cookery

- Manishankar Teja (2nd Year)
- Sai Charan (1st Year)

Participating in this prestigious competition provided students with valuable exposure, professional learning opportunities, and memorable experiences, further strengthening their skills and confidence in the culinary field.





A Masterclass on French Culinary Excellence

Our faculty member Vamshi Naidu had the privilege of attending an enriching masterclass conducted by distinguished chefs from France at Regency College of Culinary Arts & Hotel Management.

The session featured renowned chefs Jean Jacques Berteau, Marilou Tamarelle, and Romain Talbourdeau, who shared their invaluable expertise, passion, and global culinary perspectives with participants.

Such interactions provide meaningful opportunities for professional growth, inspiring educators and students alike while contributing to the continuous evolution of culinary excellence and innovation.



**FOOD CRITIC
SANJAY THAKUR**

A visionary, philosopher, passionate leader, keen learner, author, cartoonist, artist, entrepreneur, and sportsman—these are what make Thakur the man he is.

Sanjay has had an incredible journey in the travel and tourism industry, spanning over three decades, where he worked with several reputed chains, commercial restaurants, and educational institutions.

With a passionate commitment to people development, blended with an entrepreneurial outlook, Sanjay has transformed many institutions by introducing strong processes and systems and building a winning work culture.

With this wide exposure and rich experience of diverse work cultures, as a Principal he has been instrumental in strengthening the processes of college administration, student culture, management, planning, team dynamics, and professional approach.

His acting in more than 60 ad films and 4 commercial films, along with his diploma in cartooning, has helped him become closely involved with and keenly observe people from close quarters—nurturing

A Prestigious Recognition for Our Principal

We are immensely proud to share that Mr. Sanjay Thakur has been associated as a Food Critic for the Times Food & Nightlife Awards 2026. 🏆

This achievement marks a historic milestone, as he becomes the first Principal from the Institute of Hotel Management Hyderabad to be part of the prestigious awards panel as a Food Critic.

With over three decades of extensive experience across hospitality, education, leadership, and creative arts, his journey continues to inspire students, professionals, and the wider industry. This recognition stands as a testament to his deep understanding of food, culture, people, and the processes that shape the dynamic hospitality ecosystem.



Exploring Sri Lankan Flavours: A Culinary Workshop

As part of the ongoing MoU initiative, Chef K. V. Krishna, Executive Chef at Lemon Tree Hotels, Lemon Tree Premier Hyderabad, visited Institute of Hotel Management Hyderabad to conduct an insightful hands-on workshop on Sri Lankan cuisine. The session witnessed enthusiastic participation from students with a keen interest in culinary arts, offering them valuable exposure to authentic flavours, techniques, and the rich cultural nuances of Sri Lanka gastronomy. This interactive learning experience further enriched their understanding of global cuisines and practical culinary skills. ✨



A Showcase of Excellence Across Hospitality Competitions



Students of Institute of Hotel Management Hyderabad continue to bring pride to the institute through their outstanding performances across prestigious competitions, with remarkable achievements in culinary, bakery, mixology, and housekeeping disciplines.

Culinary Excellence

✔ **Shivani & Kushul (CCFPF)** secured 1st Position at the Everest Better Kitchen Culinary Challenge Season 7.

Bakery Achievement

✔ **Varnika & Kushi (First Year)** secured the 3rd Prize in the Bakery Category at the Better Kitchen Competition.

Mixology Achievement

✔ **Aarush Singh (Final Year)** secured the 3rd Prize at the BKC Young Masters Cocktail Making Challenge.

Housekeeping Excellence – Enzo Housekeeping Olympiad

✔ **Rohil (Final Year) – 1st Prize**

✔ **Avinash Daipode (Final Year) – 2nd Prize**

This remarkable series of accomplishments reflects the students' dedication, skill, and commitment to professional excellence, reaffirming that the future of the hospitality industry is in capable and promising hands. ✨

Inspiring Future Careers in Hospitality

IHM Hyderabad conducted an engaging JEE Awareness Programme for the B.Sc. Degree course at PM SHRI Kendriya Vidyalaya Tirumalagiri.

The session aimed to guide and inspire students to explore career opportunities in the hospitality industry, while providing clarity on academic pathways and entrance requirements. Through this initiative, students were encouraged to take informed and confident steps toward shaping their future in the dynamic world of hospitality.





Promoting Holistic Well-being and Spiritual Awareness

IHM Hyderabad successfully conducted a one-week session on Stress Management at the Workplace, in association with the Brahma Kumaris, alongside the celebration of Maha Shivaratri. The sessions focused on fostering mental well-being, inner peace, and effective stress management techniques, enabling participants to maintain balance in both their professional and personal lives. The Shivratri celebrations further enhanced the experience by promoting spiritual awareness and creating a positive and uplifting environment for all attendees. A heartfelt appreciation to the Brahma Kumaris for their invaluable guidance and collaboration in making this initiative meaningful and impactful. 🙏🌟



Celebrating Leadership in Hospitality

Congratulations to Somrup Chanda on his appointment as the General Manager of Fairfield by Marriott Kolkata. With over two decades of rich and diverse experience in the hospitality industry, his leadership, vision, and expertise are poised to enhance guest experiences and drive operational excellence to new heights.



Creative Excellence at SAKSHAM-2026

We are delighted to share that the second-year students of the Institute of Hotel Management Hyderabad secured the 🏆 First Prize in the Wall Painting Competition at SAKSHAM 2026, held across Telangana from 1st to 15th February 2026.

The grand event witnessed participation from over 1.5 lakh participants and featured a diverse range of competitions, including wall painting, article writing, marathons, and more—promoting awareness and creativity on a large scale.

Heartiest congratulations to our talented students for bringing laurels to the institute through their creativity, dedication, and teamwork. Their achievement is a proud moment for the entire institution. 🌟👏

Celebrating Women's Day: Honoring Strength and Contribution

IHM Hyderabad celebrated International Women's Day on 3rd March, as 8th March coincided with a holiday this year. The occasion was dedicated to acknowledging and appreciating the invaluable contributions of the institute's women staff members, whose dedication plays a vital role in its smooth functioning.

As a gesture of gratitude and recognition, plaques sponsored by the Travel Agents Association of India were presented to all the women staff members.

The celebration served as a heartfelt tribute to the strength, leadership, and inspiration that women bring to the workplace every day. 🌟👏

Enhancing Well-being Through Mindfulness

A refreshing Art of Living workshop was conducted for the staff of the Institute of Hotel Management Hyderabad, in association with the Art of Living Foundation.

The session focused on stress management, mindfulness, and overall well-being, equipping participants with practical techniques to maintain a healthy work-life balance and enhance workplace productivity.

The workshop witnessed enthusiastic participation from staff members, making it an enriching and rejuvenating experience for all involved.



National Recognition at the Better Kitchen Culinary Challenge

A proud moment for Institute of Hotel Management Hyderabad as **Kushul Kushi** achieved national recognition at the Better Kitchen Culinary Challenge Season 7, securing an outstanding 2nd Position. 🏆

This remarkable accomplishment, marked by the prestigious trophy handover alongside the esteemed jury and team, reflects exceptional culinary skill, dedication, and competitive excellence. The achievement stands as a testament to the institute's commitment to nurturing talent and fostering success at the national level.



National Triumph at the Enzo Housekeeping Olympiad

A proud moment for **Tanushree, Rahil, and Saumya** for their outstanding achievement at the Enzo Housekeeping Olympiad Season 2. The team emerged as National Winners, marking a significant milestone with the prestigious trophy handover in the presence of the jury and fellow participants. Their success reflects exceptional skill, teamwork, and professionalism in the field of housekeeping, bringing great pride to the Institute of Hotel Management Hyderabad. 🏆+



Celebrating Leadership Excellence in Hospitality

A proud milestone in hospitality leadership as the The Lalit Suri Hospitality Group announces the promotion of Deepmala Chaudhary to the position of General Manager – Sales & Revenue.

With over 18 years of extensive experience in luxury hospitality and revenue management, her journey reflects dedication, strategic vision, and exemplary leadership. This achievement stands as an inspiration for aspiring hospitality professionals to pursue excellence and lead with confidence in the dynamic world of hospitality.

Promoting Mental Well-being and Stress Management

A Stress Management Session was successfully conducted at the Institute of Hotel Management Hyderabad for students and staff, in collaboration with the Brahma Kumaris.

The session focused on enhancing mental well-being, emotional balance, and effective strategies to manage stress in both daily life and the workplace. Participants gained valuable insights into mindfulness, positive thinking, and techniques for maintaining inner peace, contributing to a healthier and more productive lifestyle.

The institute continues to demonstrate its commitment to the holistic development and well-being of its academic community.

Honouring Excellence in Hospitality Education

Honouring Excellence in Hospitality Education
We are delighted to share a moment of immense pride for the Institute of Hotel Management Hyderabad.

Heartiest congratulations to our esteemed Principal, Sanjay Thakur, on being honoured with the Better Kitchen Awards for Excellence in Hospitality Education – Principal of the Year.

This prestigious recognition stands as a testament to his visionary leadership, unwavering dedication, and relentless commitment to nurturing future hospitality professionals. Under his dynamic guidance, the institute continues to achieve new milestones in academic excellence, industry collaboration, and student success. His passion for quality education, discipline, and innovation has not only strengthened the institution's foundation but also inspired both faculty and students to consistently strive for excellence.

We take immense pride in being guided by such an inspiring mentor and leader, and look forward to many more remarkable achievements ahead.



A Remarkable Triumph at the India Skills Competition

With immense pride and gratitude, the Institute of Hotel Management Hyderabad celebrates an outstanding achievement at the India Skills Competition – Western Regional Round. Representing Telangana on a national platform and securing accolades is a moment of great honor for the institute.

The achievements include:

- 🏆 **Manishankar Teja – Silver Medal**
- 🏆 **Aditya Gupta – Bronze Medal**
- 🏆 **Tanzil Rastogi – Medal of Excellence**

This success reflects months of rigorous training, discipline, resilience, and strong teamwork. From intensive practice sessions in the institute's training kitchens to performing under the pressure of a national-level competition, each experience contributed to shaping confident and skilled hospitality professionals. The institute extends its heartfelt appreciation to the mentors whose constant guidance and support made this accomplishment possible. This achievement goes beyond medals—it represents growth, exposure, confidence, and the pride of bringing recognition to both the institute and the state on a prestigious platform.



Nashta-e-Hyderabad: A Celebration of Culinary Heritage and Learning

A traditional Hyderabadi breakfast event, "Nashta-e-Hyderabad," was successfully organized by the second-year students of the Institute of Hotel Management Hyderabad as part of their academic curriculum. From décor and food preparation to service, every aspect of the event was meticulously planned and executed by the students, reflecting their professional skills, creativity, and teamwork.

The authentic spread featured classic delicacies such as Bheja Fry, Boti Masala, Khichdi Keema, Tahari, Irani Chai, and Osmania Biscuits, offering a true representation of the rich culinary heritage of Hyderabad.

The event was graced by esteemed hospitality professionals, including Rahul Wali, Prabhu, Ramesh Yadav, and Gyandeep Singh, whose presence inspired and encouraged aspiring hospitality professionals.

The event stands as a proud reflection of student talent, culinary excellence, and the timeless richness of Hyderabadi cuisine. 🌟



Strengthening Culinary Ties with Thailand

It was a moment of great honour for the Institute of Hotel Management Hyderabad to welcome Racha Aribarg and Pompun Puiplangjai from the Royal Thai Consulate-General Chennai for an inspiring visit to the campus.

The visit focused on promoting authentic Thailand cuisine and strengthening cultural and culinary exchange between India and Thailand. Discussions were held regarding specialized workshops on Thai cuisine, emphasizing skill enhancement, authenticity, and traditional culinary techniques.

The interaction also opened avenues for collaborative initiatives in faculty development and student enrichment, providing valuable international exposure to aspiring hospitality professionals. The institute looks forward to this meaningful association, which will further elevate culinary standards and foster cross-cultural understanding through the art of gastronomy. ✨



Enhancing Professional Excellence Through Training

The Institute of Hotel Management Hyderabad successfully conducted a 15-day training programme for the staff of the Protocol Department Government of Telangana.

The session was led by Mr. Rajesh and Mr. Suman Kumar, Lecturers, who delivered comprehensive practical and theoretical insights aimed at enhancing professional skills, workplace efficiency, and service excellence. The programme focused on structured protocol practices, communication standards, coordination techniques, and administrative efficiency, equipping participants with updated knowledge and refined competencies.

In addition, participants received hands-on training in Food & Beverage Service, gaining practical exposure to service etiquette, table setup, formal dining procedures, and professional guest handling. This initiative significantly strengthened their operational confidence and service standards.

The institute sincerely appreciates the dedication and active participation of the Protocol Department staff, whose enthusiasm contributed to the success of this programme. ✨



Exploring the Rich Heritage of Kashmiri Cuisine

Students from the Institute of Hotel Management Hyderabad recently participated in an immersive workshop on authentic Kashmiri Pandit and Muslim cuisines, led by the esteemed Parvinder Singh Bali at Novotel Hyderabad Convention Centre.

The session offered a deep exploration of iconic dishes such as Rogan Josh, Yakhni, and Dum Aloo, highlighting traditional techniques, regional nuances, and the rich cultural narratives behind each preparation. Chef Bali's expertise and engaging approach transformed heritage recipes into valuable lessons in culinary excellence and menu innovation.

This enriching experience provided students with meaningful insights into regional gastronomy, inspiring them to reinterpret these timeless flavours with creativity and professionalism in contemporary culinary settings. ✨





Monin Coctail Workshop at IHM Hyderabad

The Monin Workshop at IHM Hyderabad, conducted by Mr. Siba Shankar (Beverage Innovation Executive – South Region), provided an in-depth understanding of contemporary beverage innovation. 🍹

The session highlighted flavour combinations, presentation techniques, and the art of crafting mocktails and cocktails through an interactive and experiential approach.



Celebrating Creativity & Culture

The Ministry of Tourism, in association with Indiatourism Hyderabad, successfully conducted a series of exciting competitions for the Kendriya Vidyalayas of Hyderabad! From Quiz , Rangoli, Painting, Cupcake Decoration to Fireless Cooking , the event was a vibrant showcase of talent, creativity, and enthusiasm.

86th Board of Governors' Meet Luncheon

The Institute of Hotel Management Hyderabad successfully hosted 86th Board of Governors meeting at the institute. The esteemed dignitaries were graciously hosted, with meticulous arrangements for lunch and refreshments. The F&B committee demonstrated exemplary coordination and professionalism, executing all responsibilities with precision



A Taste of Swiss Culinary Excellence at Campus!



IHM Hyderabad had the privilege of hosting an exclusive Culinary & Pastry Arts Workshop by Andreas Kurfürst from HTMi Switzerland. A globally acclaimed expert, Chef Andreas Kurfürst is: President, HTMi International Culinary Association Vice President for Life, Emirates Culinary Guild WorldChefs Association Certified Culinary Judge The interactive session offered students invaluable insights into international culinary techniques, trends, and precision in pastry arts. An inspiring experience that truly elevated learning beyond the classroom!

MASTERSTROKES



—Poonam Bhagat
B. Sc. in H & HA, 1 year



—Poonam Bhagat
B. Sc. in H & HA, 1 year



—Poonam Bhagat
B. Sc. in H & HA, 1 year



—Ingole Saurabh
B. Sc. in H & HA, 1 year

MASTERSTROKES



Iknoor Kaur,
B. Sc. in H & HA, II year



Ingole Saurabh,
B. Sc. in H & HA, I year



Gauri Kapoor,
B. Sc. in H & HA, II year

MASTERSTROKES

Gauri Kapoor,
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Culture Served Hot: The Sindhi Way

-Karishma Verma,
Assitant Lecturer

If culture had a heartbeat, the Sindhi community's would sound like a blend of folklore, laughter, sizzling spices, and centuries-old resilience. Rooted in the ancient land of Sindh, home to the Indus Valley Civilization, Sindhi culture is not just preserved in museums or books, it is lived every day through language, music, textiles, and of course, food that warms both stomach and soul.

The Sindhis have lived through migrations, partitions, and reinvention. After 1947, Sindhi Hindus dispersed across India and the world, yet their culture didn't scatter; it blossomed. They rebuilt communities, temples, markets, and schools, carrying with them stories, traditions, and an unconditional zest for life.

Today, whether in Ulhasnagar, Mumbai, Hyderabad, Dubai, Hong Kong, or Jakarta, the Sindhi identity is instantly recognizable, vibrant, community-driven, entrepreneurial, and deeply rooted in tradition.

The most iconic celebration is Cheti Chand, the Sindhi New Year. It honours Jhulelal, the community's revered deity, symbol of hope and protection. Streets come alive with processions, bhajans, decorated jhankis, and of course, food stalls everywhere.

Festivals like Thadri, Lal Loi, and Diwali also hold special importance and are celebrated with both devotion and joy.

Symbols like the Ajrak, with its rich indigo and crimson patterns, and the Sindhi Topi, worn on festive occasions, reflect dignity, unity, and heritage. Festivals, especially Cheti Chand, bring communities together in celebration of Jhulelal, the symbol of hope and protection.

Sindhi cuisine is warm, bold, and memorable. From Koki and Sai Bhaji to Sindhi Kadhi and Dal Pakwaan, each dish carries stories of home and history. Fish and traditional sweets further reflect the community's connection to the River Indus and its agricultural roots.

What makes Sindhi culture extraordinary is its ability to evolve without losing itself.

For Sindhis worldwide, cuisine is the strongest connection to ancestral land. Recipes are not just ingredients and steps, they are memories of shared meals, family gatherings, and traditions carried across borders.

Every pot of sai bhaji, every plate of kadhi-chawal, every platter of Dal Pakwaan is a reminder of who they are, and where they come from.

What makes Sindhi culture extraordinary is its ability to evolve while holding tightly to its roots. Whether in art, music, or cuisine, Sindhis have mastered the art of blending tradition with modernity.



Ajrak



Sindhi Topi



Ras Wari Machi



Dal Pakwaan



Biryani Trails of India

-Syed Muhammed Ali Sidhik,
B. Sc. in H & HA, II Year

India is a land where food is not just a necessity but an emotion, and among its many iconic dishes, Biryani holds a special place. Rich in aroma, layered with flavors, and steeped in history, biryani is more than a recipe—it is a celebration that brings people together.

The origins of biryani are believed to trace back to Persian kitchens, later perfected in the royal courts of the Mughals. Over time, this dish traveled across regions, adapting itself to local tastes and ingredients. Today, biryani exists in many forms—Hyderabadi, Lucknowi (Awadhi), Kolkata, Malabar, and more—each with its own unique identity.

At its heart, biryani is a harmonious blend of basmati rice, marinated meat or vegetables, and aromatic spices. Ingredients such as saffron, cardamom, cloves, cinnamon, and fried onions come together to create its signature fragrance. The slow-cooking technique, often called dum, allows flavors to infuse deeply, turning simple ingredients into a royal feast.





What makes Biryani truly special?

From spicy Hyderabadi biryani that excites the palate to the subtle and fragrant Lucknowi version that focuses on delicate flavors, there is a biryani for every taste. Even vegetarian versions, made with paneer, mushrooms, or mixed vegetables, stand proudly alongside their non-vegetarian counterparts.

Beyond taste, biryani holds cultural significance. It is a dish prepared for celebrations, festivals, family gatherings, and even casual college get-togethers. A single pot of biryani has the power to unite friends, spark conversations, and create lasting memories.

In college life, where instant noodles often dominate menus, biryani remains a comforting reminder of home. Whether ordered during late-night study sessions or shared during hostel celebrations, it brings warmth, nostalgia, and satisfaction in every bite.

Biryani is not just food, it is history, tradition, and love served on a plate. Its timeless appeal proves that some recipes never fade; they only grow richer with time.



ET TU, BRUTE?

K. SHLOK,
B. SC. IN H & HA, II YEAR

William Shakespeare remains one of the most revered and endlessly fascinating figures in the history of English literature. Although his language may not align with contemporary vocabulary, his works continue to mesmerize readers because of their psychological depth and timeless insight into human nature. Among his many significant plays, Julius Caesar stands out as a powerful exploration of ambition, loyalty, betrayal, and moral consequence.

In the play, Julius Caesar is assassinated by a group of conspirators, one of whom is his closest friend, Brutus. Brutus participates in the murder not out of personal hatred, but out of a belief that Caesar's growing ambition threatens the republican structure of Rome, which was governed by senators and resembled an early form of democracy. The conspirators justify the assassination as an "honourable act" believing they have saved Rome from tyranny.



Later in the play, Brutus is emotionally shaken by the suicide of his wife, Portia. Following a heated quarrel with his friend Cassius, he suppresses his emotions and retires to bed. Unable to sleep, he turns to music and books for comfort. At this moment, the ghost of Caesar appears before him. The ghost does not attack or threaten Brutus; it merely declares, "You shall see me at Philippi."

This apparition can be read as a powerful psychological manifestation. The ghost of Caesar represents the point at which Brutus's stoicism fails. In terms of psychological realism, visions of the dead often symbolize identity conflict and unresolved guilt. Brutus begins to realize that he is not as different from Caesar as he once believed. In attempting to kill a tyrant, he risks becoming one himself.

A strikingly similar moment appears in *Dhurandhar*, directed by Aditya Dhar. The protagonist, Hamza Ali (played by Ranveer Singh), kills Rehman Dakait (Akshaye Khanna), the very man to whom he was once most loyal. After taking Rehman to the hospital, Hamza hallucinates him sitting casually on a hospital gurney, smoking a cigarette.

Why is this scene included? The answer lies in thoughtful writing and direction. Much like Shakespeare's use of Caesar's ghost, this moment conveys the idea that you can kill a man, but not his ideas. Rehman's physical death does not end his influence or legacy. Hamza cannot escape the vacuum left behind; instead, he is forced to step into it. To survive, and to lead, he must gradually become "him." The same violent underworld he was sent to infiltrate now reshapes him from within.

This mirrors Brutus's tragedy. Brutus kills Caesar for what he believes is a noble cause, yet the act itself sets irreversible consequences into motion. Both characters are haunted not by the dead men themselves, but by what they represent, power, ideology, and moral compromise.

However, there is a crucial difference in their reactions. Brutus responds coldly to Caesar's ghost, maintaining an outward stoicism. Hamza, on the other hand, collapses into his wife's arms and begs for food, a deeply human reaction that reflects complete emotional and psychological exhaustion. This moment underscores a modern truth: no man is immune to emotion. Even the strongest resolve eventually breaks under the weight of betrayal and violence. Stoicism, at some point, reaches its limit.



This contrast makes the parallel even more compelling. While Shakespeare presents emotional repression, *Dhurandhar* offers a raw, realistic portrayal of trauma. Both, however, arrive at the same conclusion: noble intentions do not erase the cost of murder. And this is why the final chapter bears the title "Et tu, Brute?", the last words attributed to Caesar upon seeing Brutus deliver the fatal blow. It is not merely a cry of betrayal, but a reminder that the deepest wounds are inflicted not by enemies, but by those we trust most.

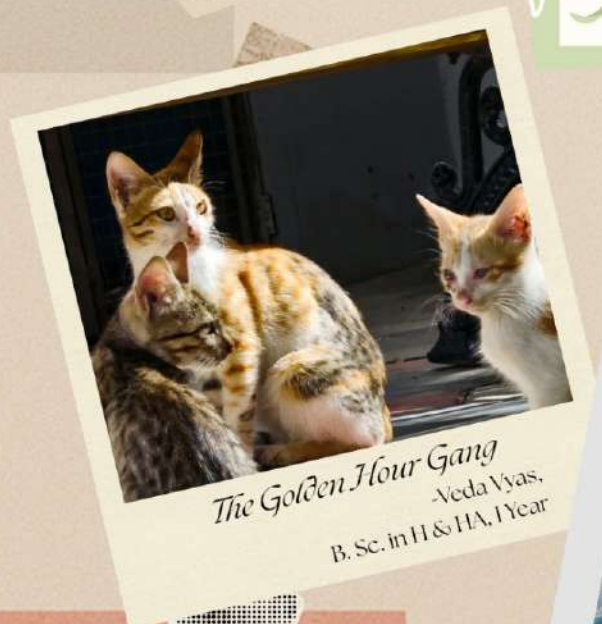


Through the Lensman's Eye



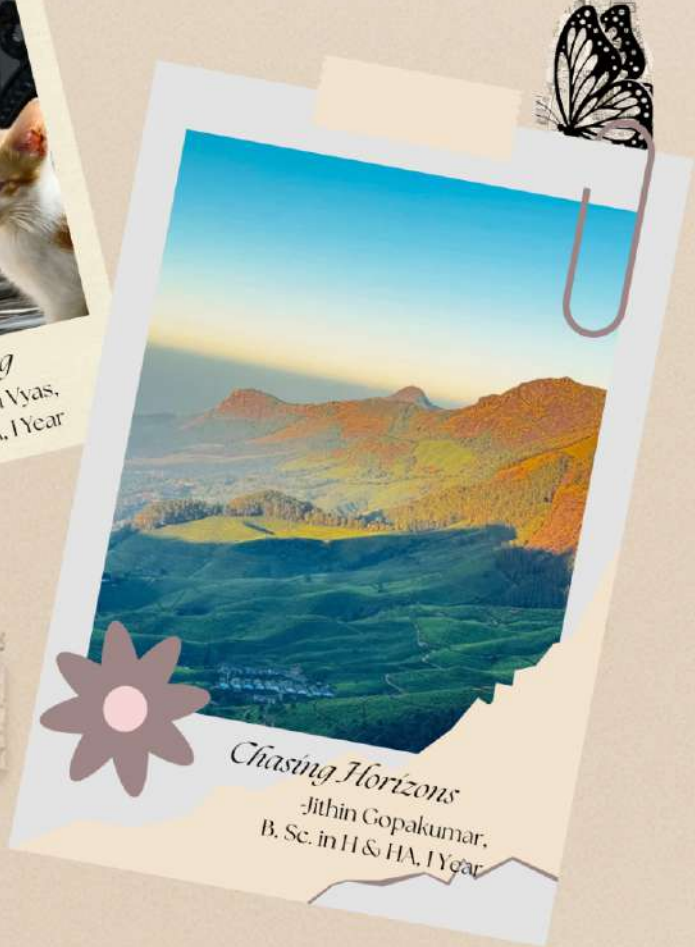
The Grand Everest

Tanzil Rastogi,
B. Sc. in H & HA, I Year



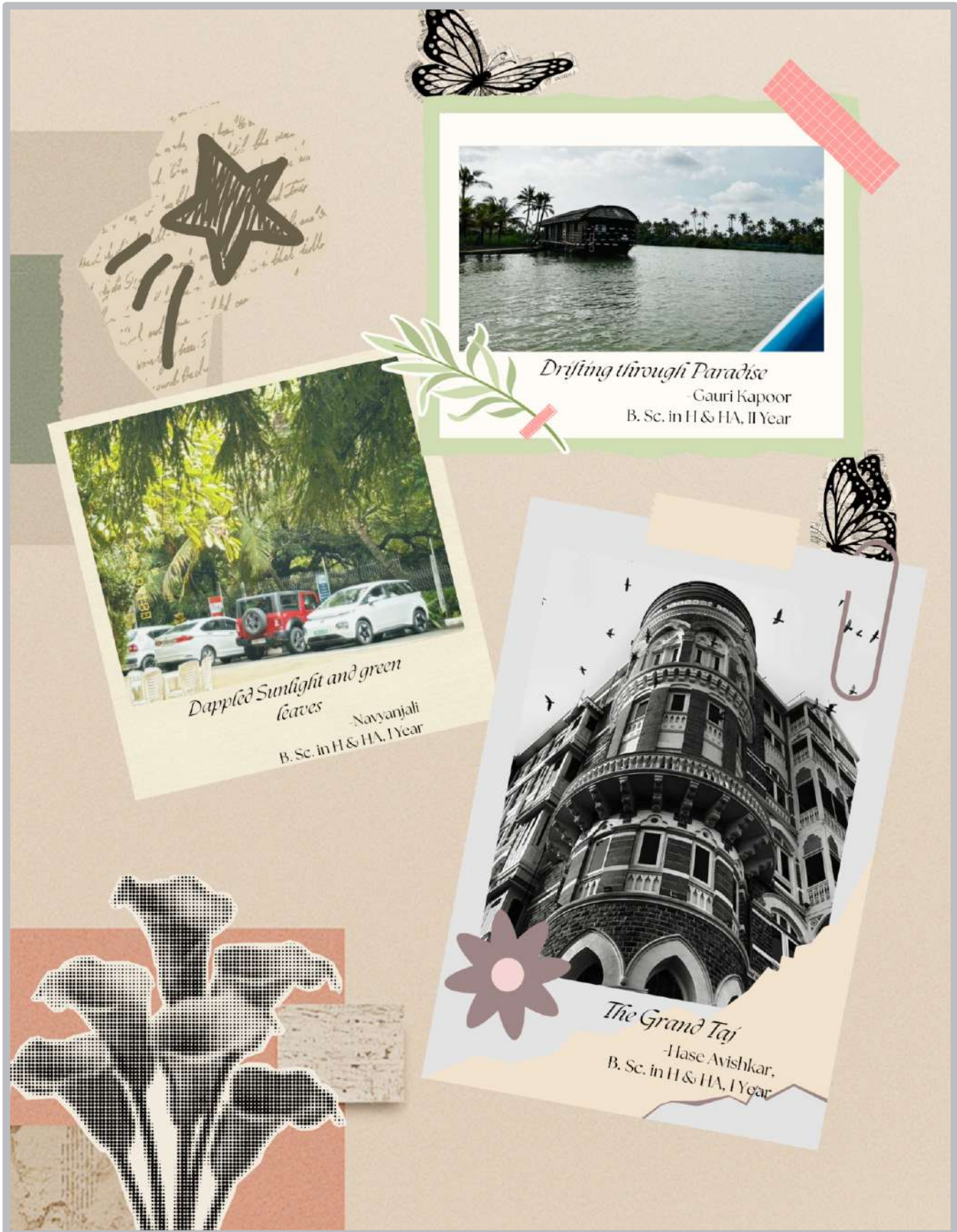
The Golden Hour Gang

Veda Vyas,
B. Sc. in H & HA, I Year



Chasing Horizons

Jithin Gopakumar,
B. Sc. in H & HA, I Year



Drifting through Paradise

Gauri Kapoor
B. Sc. in H & HA, II Year



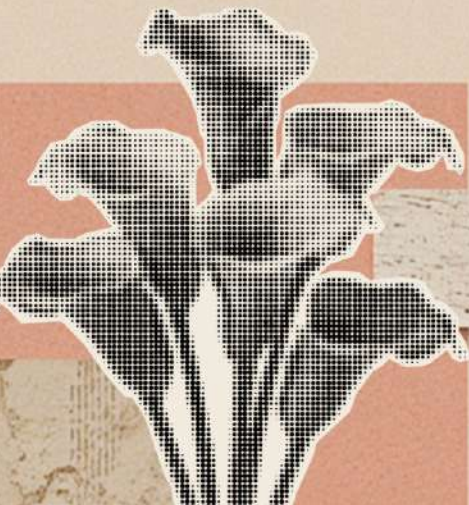
Dappled Sunlight and green leaves

-Navyanjali
B. Sc. in H & HA, I Year



The Grand Taj

-Iase Avishkar,
B. Sc. in H & HA, I Year



Iconic Mumbai

- Shivendra Pandey
B.Sc. in H&HA, II Year



Where history stands tall against the sky



Timeless architecture wrapped in golden light



Evenings that paint the city in calm hues

Nature's Masterpiece

-Iknoor Kaur
B.Sc. in H&HA, II Year



Soft moments by the water



Sunset Skies, Peaceful Vibes



Standing tall under the night sky





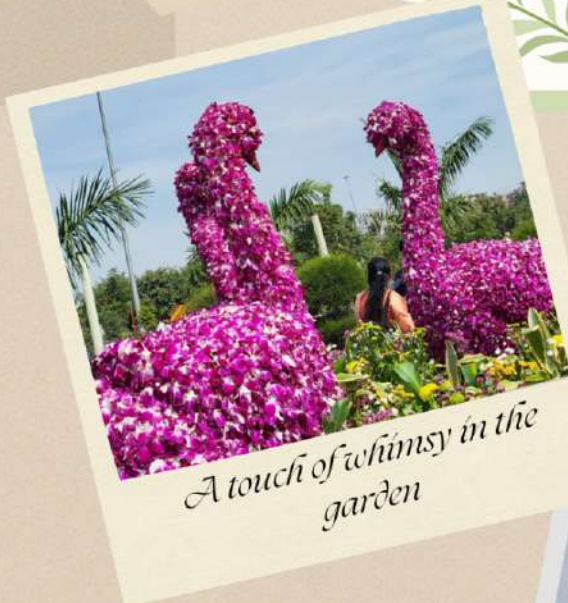


Velvet Botanica

-Swastik Gupta,
B.Sc. in H&HA, I Year



Sun kissed petals



A touch of whimsy in the garden



Wildflowers and blue skies



THE UNIVERSE OF NOVELS: A STORY FOR EVERY TASTE



Self help,
Fantasy,
Biographies.

-Ch.Navyanjali
B. Sc. in H & HA, I year



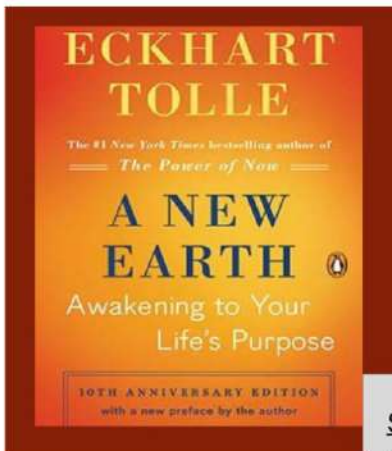
SELF-HELP BOOKS

Passion Struck by John R. Miles encourages people to stop living on autopilot and take control of their lives. The book teaches readers how to build confidence, overcome self-doubt, and develop a strong mindset. Through real-life stories and practical advice, it explains the importance of positive habits and consistent actions. It motivates readers to follow their passions, work toward long-term goals, and create a meaningful and successful life.

PASSION STRUCK



TWELVE POWERFUL PRINCIPLES TO UNLOCK YOUR PURPOSE AND IGNITE YOUR MOST INTENTIONAL LIFE



A New Earth by Eckhart Tolle explains that the ego is the main cause of human suffering and conflict. The book encourages people to become aware of their thoughts and live in the present moment. It introduces the idea of the "pain-body," which represents emotional pain from past experiences. By practicing mindfulness and reducing ego-driven thinking, individuals can find inner peace and help create a more compassionate world.



Street Smarts by Dannah Eve teaches readers how to stay safe by trusting their instincts and being aware of their surroundings. The book explains practical ways to recognize danger, make smart decisions, and protect oneself in everyday situations. Its main message is that awareness, confidence, and quick thinking can help people avoid risks and handle challenging situations safely.

LIVE AWARE / NOT IN FEAR

STREET SMARTS

TRUST YOUR INSTINCTS,
OUTSMART DANGER,
AND STAY SAFE IN
A WORLD THAT ISN'T

DANNAH EVE

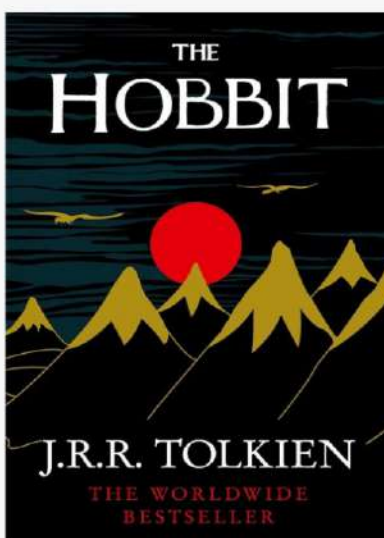


Fantasy books

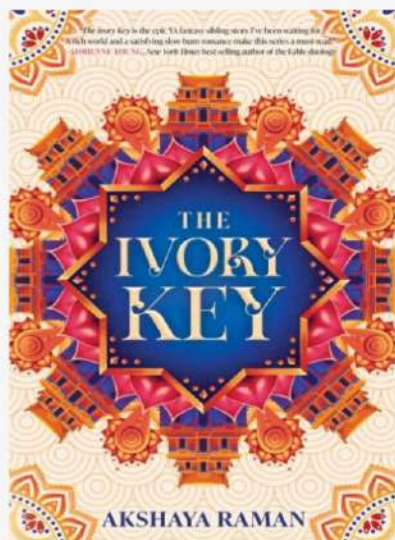
A MAGICAL REALM



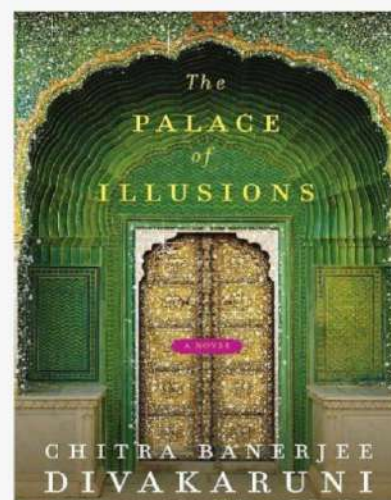
The Hobbit by J. R. R. Tolkien tells the story of Bilbo Baggins, a quiet hobbit who is unexpectedly taken on an adventure with a group of dwarves and the wizard Gandalf. Their goal is to reclaim a stolen treasure guarded by the dragon Smaug. During the journey, Bilbo faces many dangers, discovers courage within himself, and finds a magical ring that later becomes important in *The Lord of the Rings*.



The Palace of Illusions by Chitra Banerjee Divakaruni is a retelling of the Mahabharata from the perspective of Draupadi. The novel follows her life—from her magical birth to her marriage with the Pandavas—and explores her struggles, emotions, and role in the great war. It highlights her strength, desires, and the challenges she faces in a male-dominated world.

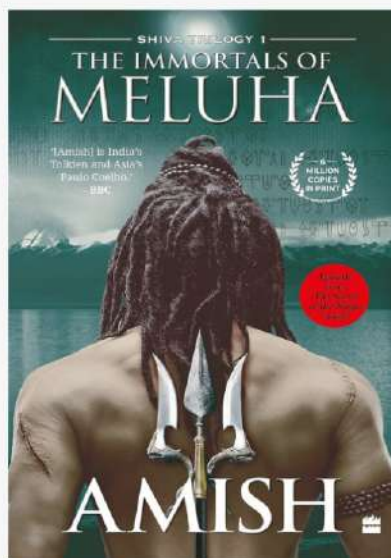


The Ivory Key by Akshaya Raman is a fantasy story about four royal siblings in a kingdom where magic is disappearing. To save their land, they must work together to find the mysterious Ivory Key, a magical object believed to control the source of magic. During their journey, they face political conflicts, secrets, and challenges that test their trust and loyalty.

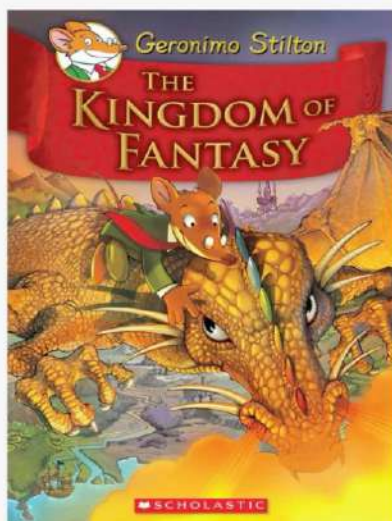




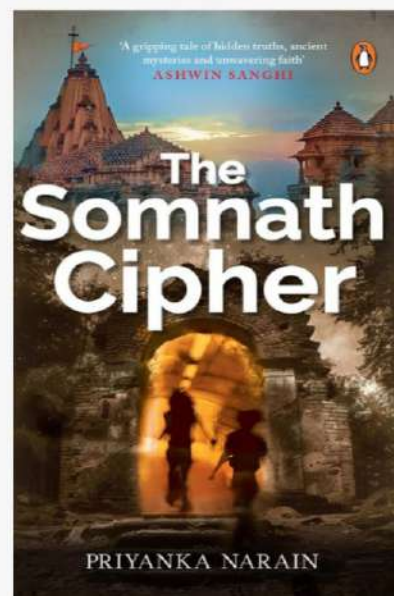
The Immortals of Meluha by Amish Tripathi is a mythological fantasy novel where Shiva is portrayed as a brave tribal leader from Mount Kailash who travels to the kingdom of Meluha. When he drinks a sacred potion, his throat turns blue, leading the people to believe he is the prophesied savior called the Neelkanth. As Shiva learns about the kingdom's problems, enemies, and the mysterious Nagas, he must decide whether to accept his destiny and fight to protect the land and restore balance.

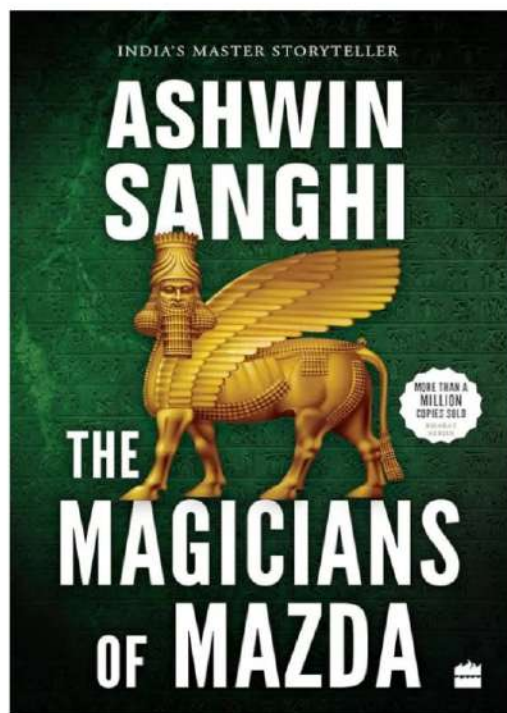


Geronimo Stilton and the Kingdom of Fantasy follows Geronimo Stilton, a shy and cautious mouse who is magically transported to the Kingdom of Fantasy. In this magical land, he meets elves, dragons, giants, fairies, and other mythical creatures. Geronimo is given an important mission to find the Queen of the Fairies' magical crown, which has been stolen and threatens the safety of the kingdom. During his adventurous journey through forests, mountains, and magical lands, he faces many challenges and learns about courage, friendship, and believing in himself.



The Somnath Cipher by Priyanka Pathak Narain is a historical thriller set around the famous Somnath Temple. The story follows historian Dr. Sia Bedi, who discovers a mysterious cipher connected to the temple's history. As she investigates the clues, she uncovers secrets related to ancient legends, hidden treasures, and past invasions. Her search becomes a dangerous race against powerful enemies who also want to uncover the secret of Somnath.





THE MAGICIANS OF MAZDA

The Magicians of Mazda by Ashwin Sanghi is a historical thriller that blends history, mythology, and modern science into an exciting story.

The novel begins in 720 CE when a group of Parsis flee from Persia (Iran) and arrive in India, carrying with them a sacred fire and a mysterious substance linked to their god, Ahura Mazda. This sets the foundation of an ancient secret.

In the present day, a Parsi scientist named Jim Dastoor is kidnapped and taken to Tehran because he is believed to hold the key to unlocking an ancient relic called the Athravan Star. Along with his wife, he gets involved in a dangerous chase across different countries, uncovering hidden truths connected to religion, history, and science.

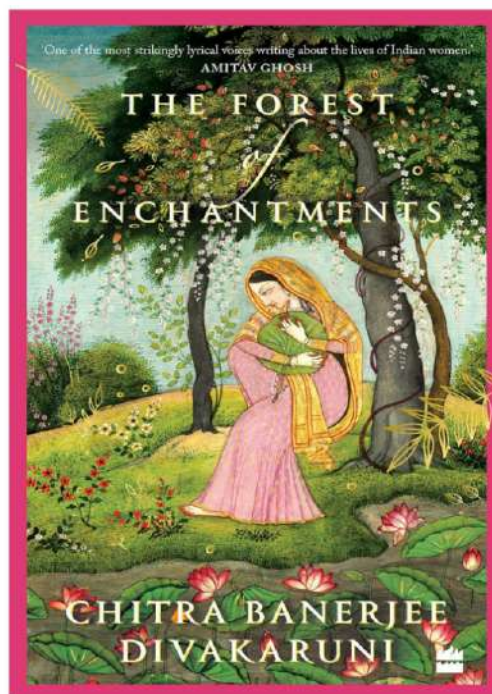
The story moves between past and present, exploring the history of the Parsi community, Zoroastrian beliefs, and connections between ancient Persian and Indian traditions. It combines real historical events with fiction to create a fast-paced, adventurous narrative.

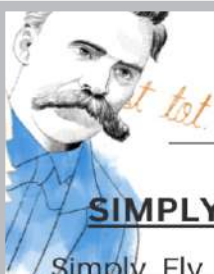
THE FOREST OF ENCHANTMENT

The Forest of Enchantments by Chitra Banerjee Divakaruni is a retelling of the epic Ramayana from the perspective of Sita.

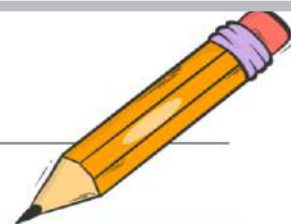
The story narrates Sita's life—from her birth and marriage to Rama, to her exile in the forest, her kidnapping by Ravana, and her struggles after returning to Ayodhya. Unlike traditional versions, the book focuses on Sita's thoughts, emotions, strength, and inner voice.

It highlights her courage, independence, and resilience as she faces hardships, injustice, and difficult choices. The novel presents her not just as a devoted wife, but as a strong and wise woman with her own identity.





BIOGRAPHY

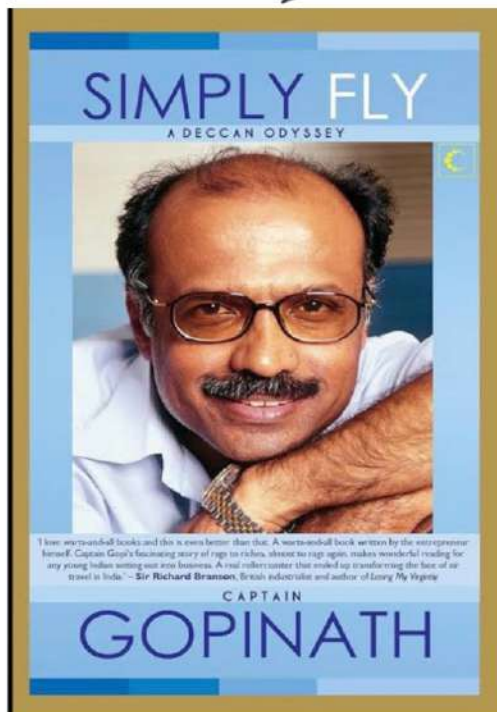


SIMPLY FLY : A DECCAN ODYSSEY

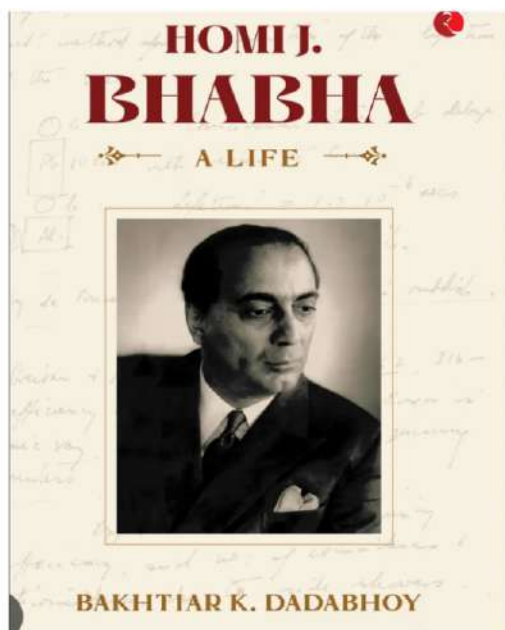
Simply Fly is the story of how Captain G. R. Gopinath started Air Deccan, India's first low-cost airline. The book explains his journey from being a farmer and army officer to becoming an entrepreneur who wanted to make flying affordable for common people in India.

Gopinath believed that air travel should not be only for the rich. With limited money, many struggles, and strong determination, he launched Air Deccan and introduced cheap flight tickets so that even middle-class people could travel by air.

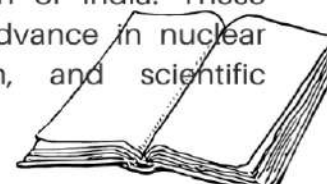
The book highlights themes of dreaming big, taking risks, innovation, and perseverance, showing how one idea can transform an entire industry.



Homi J Bhabha : Bakhtiar K. Dadabhoy



This biography describes the life and achievements of Homi J. Bhabha, one of the most important scientists in India. He was a talented physicist who studied cosmic rays and nuclear physics and played a major role in developing India's nuclear research program. Bhabha believed that science and technology were essential for a nation's progress. Because of his vision, he founded major research institutions such as the Tata Institute of Fundamental Research and later led the Atomic Energy Commission of India. These institutions helped India advance in nuclear energy, physics research, and scientific education.





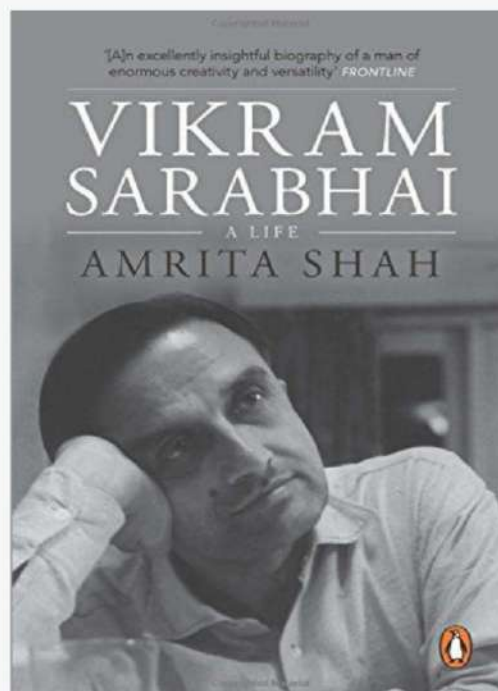
VIKRAM SARABHAI: A LIFE

Vikram Sarabhai: A Life - Gist (by Amrita Shah)

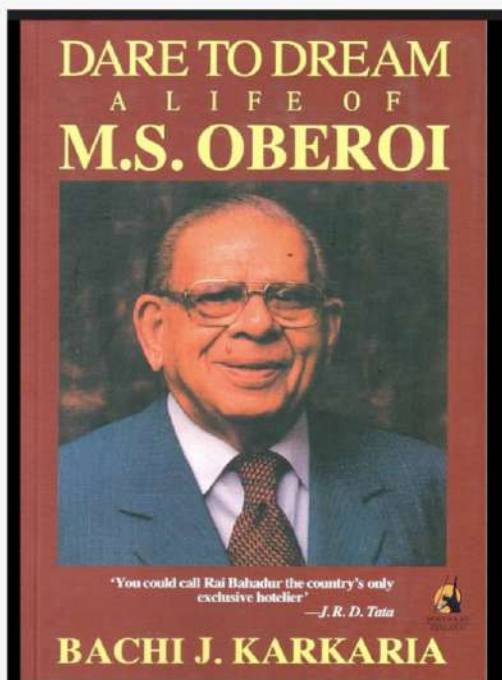
This book tells the life story of Vikram Sarabhai, the scientist known as the father of the space program in India. It describes how he played an important role in developing India's space research and scientific institutions.

Sarabhai believed that space technology should be used for the country's development, especially in areas like communication, weather forecasting, and education. With this vision, he helped establish the Indian Space Research Organisation (ISRO) and the Physical Research Laboratory.

The book also talks about his leadership, innovative thinking, and dedication to science. It shows how Sarabhai worked closely with Indian leaders and scientists to build strong research institutions for the nation.



Dare To Dream :Bachi Karkaria



The book, written by Bachi Karkaria, tells the remarkable journey of Rai Bahadur Mohan Singh Oberoi, who built one of the most respected hospitality empires in India and the world.

Oberoi was born into a poor family and faced many financial difficulties after his father's death. Despite these challenges, he was determined to succeed. He started working at The Cecil Hotel in Shimla with a very small salary. Through dedication and learning every aspect of hotel operations, he gradually gained experience in the hospitality industry.

Later, he bought Clarkes Hotel, which became his first major step toward building a hotel business. Over the years, he expanded and developed The Oberoi Group, creating luxury hotels known for their excellent service and high standards.





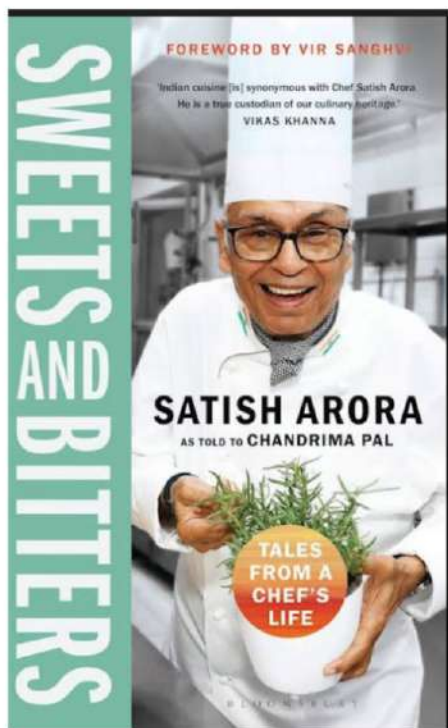
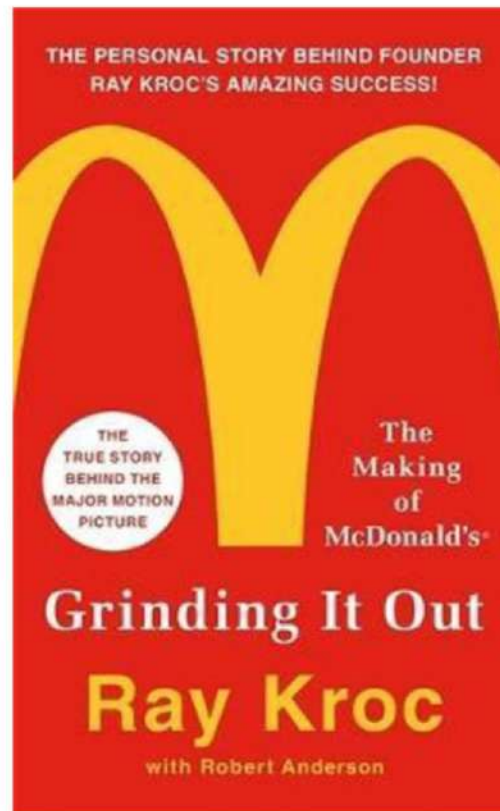
Hospitality Bookshelf

Grinding It Out: The Making of McDonald's

This autobiography is written by Ray Kroc, the businessman who turned McDonald's into one of the largest fast-food chains in the world. The book tells the story of his journey, struggles, and determination in building a global restaurant brand.

Ray Kroc started as a salesman selling milkshake machines. In the 1950s, he discovered a small restaurant run by Richard McDonald and Maurice McDonald. He was impressed by their fast service system and saw the potential to expand the business through franchising.

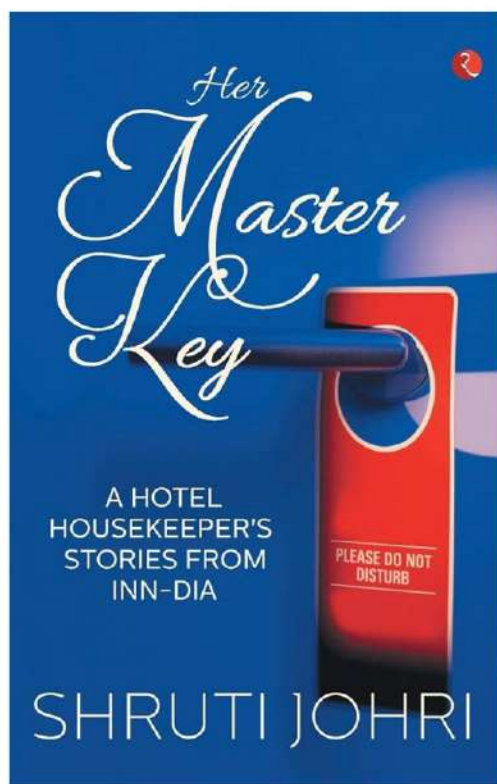
With hard work and strong vision, Kroc expanded McDonald's across the United States and later around the world. He focused on quality, speed, cleanliness, and consistency, which became the key principles of the brand.



Sweets and Bitters

This is a memoir that shares the author's journey in the hospitality and bakery industry. The book talks about his experiences, struggles, and achievements while building a successful career in the food and confectionery business.

Through different incidents and stories, Satish Arora explains the challenges of running a business, dealing with customers, managing staff, and maintaining quality in the food industry. He also shares the lessons he learned about hard work, discipline, creativity, and perseverance. The title represents the "sweet" moments of success and happiness and the "bitter" moments of difficulties and failures that he faced during his journey.



Her Master Key by Shruti Johri

is a collection of stories based on the experiences of a hotel housekeeper working in luxury hotels in India. The book gives readers a behind-the-scenes view of what happens in hotel rooms and corridors that guests normally never see.

Through different incidents, the author shares funny, emotional, and sometimes shocking situations involving guests, hotel staff, and daily hotel operations. The stories reveal how housekeeping staff handle unusual guest requests, personal secrets, and unexpected events while maintaining professionalism and confidentiality.

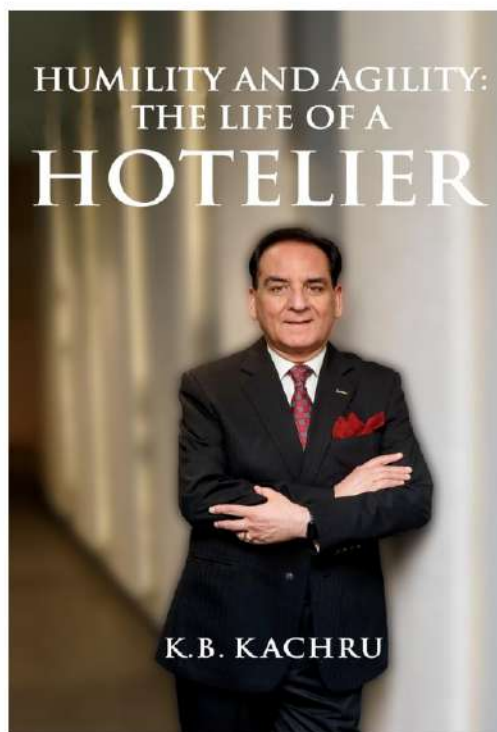
The book also highlights the hard work, dedication, and challenges faced by housekeeping employees. It shows how they manage cleanliness, guest satisfaction, and privacy while working under pressure in the hospitality industry.

Humility and Agility: The Life of a Hotelier

Humility and Agility: The Life of a Hotelier by K. B. Kachru is an inspiring autobiography that describes the author's long journey in the hospitality industry. Kachru shares his experiences of working in hotels, the challenges he faced, and the lessons he learned while building a successful career.

The book explains how important qualities such as hard work, leadership, discipline, quick decision-making, and adaptability are essential for success in the hotel industry. Through real-life incidents, the author shows how hotel professionals must handle guests, staff, and unexpected situations while maintaining high service standards.

It also highlights the importance of human values, teamwork, and dedication in hospitality management.



From Practice to Podium: Our IndiaSkills story

–Aditya Gupta & Tanzil Rastogi,
B. Sc. in H & HA, II Year & I Year

Participating in the IndiaSkills Competition became a defining chapter in our culinary journey—one that transformed a simple test of skill into a powerful experience of growth, resilience, and self-discovery. What began at the district level gradually evolved into a demanding and competitive process. Clearing the initial rounds built confidence and motivation, but each subsequent stage brought higher expectations and greater challenges.

Representing Telangana at the state level required not only technical expertise but also precision, creativity, and the ability to perform under intense pressure. Securing 1st place at this stage marked a proud milestone, opening the doors for us to compete among some of the finest young culinary talents in the region.

The journey, however, was not without its hurdles. Even before reaching the Southern Regional Competition, there were unexpected challenges—such as travel difficulties due to ticketing issues, which added stress to our preparation. Arriving in Bhubaneswar and staying alone in a hotel for the first time was both intimidating and transformative, fostering a new sense of independence and confidence within us.



The Southern Regional Competition, held at CV Raman Global University in Bhubaneswar, Odisha, brought together participants from seven states for two days of rigorous evaluation. The real test began during the briefing day when the competition menu was revealed. Many of the dishes were unfamiliar, with only a few—like baguettes and doughnuts—being part of our prior practice. Faced with uncertainty, the situation demanded adaptability and composure. With the unwavering support of our seniors and faculty, we spent long hours understanding new recipes and refining techniques, even working through the night to prepare for the challenge ahead.

This phase became a moment of honest realization—that perfection is not always immediate, and there is always more for us to learn. Despite the pressure and unpredictability, we remained focused on giving our best possible performance. The experience tested our discipline, consistency, and time management against professional standards, pushing our boundaries and strengthening both our skills and mindset.

Ultimately, the journey culminated in earning a Bronze medal along with the Medallion of Excellence—an achievement that reflects not just individual effort but also the collective support and guidance we received along the way.

This experience has profoundly deepened our passion for culinary arts, reinforcing the idea that competitions are not merely about winning but about continuous learning and self-improvement. While the accolades hold significance, the true reward lies in the discipline, resilience, and clarity we gained through the process.

Gratitude remains at the heart of this journey—towards our parents for their unwavering belief and encouragement, towards our mentors and faculty for their constant guidance, and towards institutions like Park Hyatt Hyderabad for providing specialized training in bakery. This accomplishment stands not as an individual success alone, but as a reflection of the trust, support, and collective effort of everyone who contributed to our journey.



GET HIRED, NOT JUST SELECTED

In hospitality, your personality walks into the room before your resume does. Grades matter—but your presence, clarity, and composure often matter more. Whether you're preparing for campus placements, hotel management interviews, or management trainee programs, success comes down to how well you present who you are—not just what you know.

1. The Interview: Think Like Service

Treat the interview like a guest interaction—you are both the product and the service. Be well-groomed, maintain eye contact, and introduce yourself with a story, not a list. Focus on why hospitality, what you've experienced, and what you've learned. Real examples leave a stronger impact than textbook answers. Keep it simple. Clear, structured responses always win over complicated ones.

2. Attitude Speaks Louder

Interviewers are really asking: "Would I trust this person with a guest?" Confidence matters—but humility matters more. Avoid sounding rehearsed or entitled. It's okay to admit you're still learning, as long as you show willingness and composure.

3. Group Discussions: Add, Don't Dominate

GDs are about teamwork, not airtime. Contribute relevant points, listen actively, and build on others' ideas. A simple approach works: Acknowledge + Add – "I agree, and I'd like to add..."

4. Presence Over Perfection

You don't need perfect English—you need clarity and confidence. Think before you speak, and recover calmly if you slip. If you don't know something, be honest: "I'm not sure, but I'd like to learn." That mindset often impresses more than guessing.

In the end, it's simple: be genuine, stay composed, and show that you can handle people. That's what hospitality is—and that's what gets you hired.





BETWEEN BEDS & BREAKTHROUGHS

-Iknoor Kaur,
B. Sc. in H & HA, II Year

Hostel life in college is something you truly understand only when you live it. It's chaotic, unpredictable, and at times frustrating—but also filled with moments you'll never forget.

Mornings are a daily struggle, especially with 9 a.m. classes. Most of us wake up just minutes before and rush out the door. Rooms are small and shared, personal space is rare, and little annoyances—like snoring roommates or missing chargers—are part of everyday life. Yet, it's the late-night conversations, endless laughter, and shared experiences that make it all worthwhile.

Food is another adventure. Some days are manageable, others are just about getting through. But late-night snacks and spontaneous hangouts more than make up for it. These small moments turn into the best memories.

Alongside hostel life comes a challenge many of us relate to—speaking confidently in class. We often know the answers, but hesitation takes over. It's frustrating, but also completely normal. Confidence isn't something you have from the start—it's something you build. It begins with small steps: answering one question, raising your hand once, or speaking in a discussion. Each effort, no matter how small, makes a difference.


Most of us remember our first day—feeling nervous, unsure, and intimidated by others who seemed more confident. But over time, things change. With consistent effort and a little courage, we begin to speak, participate, and express ourselves more freely.

The truth is, nobody starts confident, and mistakes are part of the process. Every attempt helps us grow.

Hostel life teaches us more than academics—it teaches us resilience, independence, and self-belief. It may be messy and overwhelming at times, but it shapes us in the best possible way.

The lesson is simple: don't let fear hold you back. Start small, keep trying, and one day, you'll look back and realize how much you've grown.

Because confidence isn't given—it's built, step by step.




FORGED IN FIRE

A CHEF'S JOURNEY

- Sohom Dass
B. Sc. in H & HA, I Year

FROM
ASHES TO
ARTISTRY



The Making of a Chef:

Unveiling the relentless journey that shapes a chef behind the flames.

Behind the polished plates and artistic presentations that reach the dining table lies a world few truly see, a world of fire, steel, relentless pressure, and unwavering dedication. The journey of a chef is not merely about cooking; it is about transformation. Much like metal that is forged in intense heat to become stronger, a chef is shaped by the demanding environment of the kitchen. Every day inside those walls is a lesson in discipline, resilience, and passion.

The making of a chef begins long before mastery. It starts with learning the fundamentals, knife skills, precision, and the sacred ritual of mise en place. Every ingredient must be prepared, every station organized, every movement calculated. Kitchens operate on discipline and timing, where a few seconds can determine whether a dish reaches perfection or failure. Young chefs often enter the kitchen with dreams of creativity and fame, but what they first encounter is humility. They learn to listen, to observe, and to respect the hierarchy that keeps the kitchen functioning like a perfectly tuned orchestra.



“
Cooking is
an act of
love, but it is
built on
years of
sacrifice and
dedication.
- Massimo Bottura

“

THE PRICE OF PASSION



Yet the journey is not without sacrifice. Behind the glamour often associated with culinary arts lies a demanding reality. Long hours on your feet, burns that mark your skin, cuts that become routine, and the exhaustion that follows a relentless service are all part of the profession.

But through these challenges, something remarkable happens. A chef evolves. The heat of the kitchen sharpens skills, the pressure builds confidence, and every mistake becomes a stepping stone toward mastery. What once felt overwhelming slowly becomes rhythm, the rhythm of preparation, execution, and creation.



In the end, being a chef is far more than a career; it is a calling. It is about transforming raw ingredients into moments of joy for others, about turning chaos into artistry, and about finding pride in the craft despite the hardships. The journey is demanding, often unforgiving, but it is also deeply fulfilling. Because every chef who stands confidently behind the stove carries the same story, a story of passion, perseverance, and a spirit truly forged in fire.

NEPAL

WHERE THE MOUNTAINS MEET THE SOUL

-ANAND VIJAY

B. Sc in H & HA, II Year

Nepal is not just a destination; it is an experience that stays with me long after the journey ends. My trip was a perfect blend of breathtaking landscapes, rich culture, warm hospitality, and spiritual calm. I traveled there with my family when I was in 10th grade, beginning our journey at Janakpur Dham. This significant cultural and historical city serves as the capital of Madhesh Province and is famous as the birthplace of Ma Sita from the Ramayana. We stayed the night there to admire the stunning Janaki Temple before continuing our adventure.

The next morning, we took a bus for a seven to eight hour journey to the capital, Kathmandu. This bus journey was memorable as it offered me a close view of nature, culture, and life along the Himalayan routes. The road is narrow and curvy, passing through small villages with traditional houses and local markets. As the bus followed rivers like the Trishuli, the landscape eventually opened up to reveal the ancient temples and bustling streets of the Kathmandu valley. Upon reaching the city, I visited the iconic Pashupatinath Temple, a sacred Hindu temple dedicated to Lord Shiva. It is an extensive Hindu temple precinct and a UNESCO site located on the banks of the sacred Bagmati River, comprising a vast network of temples and ashrams raised over many centuries.

Moving to the next part of my journey, I left for Pokhara by bus, which is the easiest way to reach any destination in Nepal. Pokhara is a stunning lakeside city and is known as the Tourism Capital of Nepal. It serves as the gateway to the Annapurna Himalayas, offering breathtaking views and the serene Phewa Lake. During my stay, I experienced various activities including boating on the lake, watching the sunrise from Sarangkot, and exploring the World Peace Pagoda. I also took part in thrilling adventures like paragliding and ziplining, which filled me with immense joy and happiness.

However, I was also disheartened while talking with local people about the tragedy of the 2015 earthquake. I learned that people hold different beliefs regarding this event. Many believed the shaking ground was the gods speaking or a sign of displeasure, with some attributing it to a lack of respect for deities like Bungadya. Others saw the disaster as a result of past actions or simply a difficult event to cope with. Whatever the reasons are, whether mythological or scientific, the people there were affected a lot. It remains difficult to express their grief in words, even as the beauty of the land continues to shine.



Cake, Calm & Creation

MY JOURNEY THROUGH PASTRY



-Aditya Gupta,
B. Sc. in H & HA, II Year

For me, cake is not just a dessert—it is an emotion, a therapy, and a space where my mind finds peace. Whenever I bake or create something for a customer, I never feel bored or exhausted. Instead, I feel calm, focused, and creatively alive. Baking relaxes me; it opens doors to innovation and allows me to explore endlessly, yet remain excited every single time.

To me, cake is a beautiful balance of science and soul. It carries warmth, celebration, and comfort. Every creation tells a story—of patience, passion, and precision—and I truly believe that when something is baked with love, it reaches people far beyond taste.

My journey with baking began at the age of 12, during the COVID lockdown. What started as simple curiosity soon turned into something much deeper. With limited resources but endless enthusiasm, I began learning through YouTube videos, experimenting in my home kitchen. The first cake I baked was appreciated by my family, and like any passionate beginner, I couldn't stop there. I experimented with flavors, added my own touches, and shared my creations with neighbors—who, to my surprise, loved them just as much.





Soon, I received my very first order—a banana bread. It may sound simple, even ordinary, but for me, it was a defining moment. It was proof that I could turn my passion into something real. Encouraged by this, I continued baking—brownies, marble cakes, basic icing cakes—and gradually, orders began to grow.

Yet, I knew passion alone was not enough. I wanted to refine my skills and understand baking at a professional level. Instead of relying on just one institute, I chose to learn from multiple experienced mentors through masterclasses and hands-on training. Over the next four and a half years, I successfully ran my home bakery, earning a steady income that allowed me to invest in professional equipment—my own oven, a planetary mixer, and a fully stocked baking setup.

Eventually, I chose to pursue Hotel Management, where my passion found direction and discipline. In my very first year, I had the opportunity to work at my college pastry shop under professional chefs. This experience taught me the importance of consistency, teamwork, and precision.

One of the most significant milestones in my journey came this year, when I was given the opportunity to represent my baking skills under Skill India. Through dedication and perseverance, I successfully cleared all three rounds. If selected further, I will have the honor of representing India at the national level—a moment that fills me with immense pride and gratitude.





UNIVERSITY COLLEGE BIRMINGHAM

University College Birmingham (www.ucb.ac.uk) is a leading specialist public university in Europe, known for its focus on Hospitality, Culinary Arts, Bakery, Tourism and Events. With over 150 years of excellence in professional cooking education, we are also the only university in the UK to offer a Master's degree in Culinary Arts Management.

Our programs combine academic learning with hands-on experience through live projects and real industry exposure, ensuring students graduate career-ready. This is supported by our dedicated careers team, Hired at UCB, which actively assists students with placements and job opportunities.

Located in the heart of England, UCB offers industry-standard facilities including nine training kitchens, bakery and confectionery labs, an award-winning restaurant and an aviation suite. We are recognised as a Centre of Excellence by the Institute of Travel and Tourism, with courses accredited by the Institute of Hospitality.

Our strong global industry links enable placements and opportunities with organisations such as Opheem (2 Michelin star restaurant), Adams (1 Michelin star restaurant), Claridge's, The Ritz-Carlton, BMW, British Airways and HSBC. Students can also benefit from scholarships of up to £3,500, along with additional awards for high achievers.

We also offer a wide range of programs across Business, Engineering, Data Analytics, Health, Education and Sport. A dedicated India team supports students throughout the application process.



Some of our postgraduate programs include:

- MSc Aviation Management
- MA Culinary Arts Management
- MSc Enterprise Management
- MSc Hospitality with Tourism Management
- MSc International Hospitality Management
- MSc International Events Management
- MA Marketing Management for Events, Hospitality & Tourism
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Luxury Brand
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K. VAMSHI NAIDU

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Office Superintendent



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We wish them success & growth in this exciting journey ahead!

Retirements



D. SRI DEVI

Accountant



J. ARUNA BALA

Receptionist

We wish them a happy retired life!

George Orwell. A Life, An Idea

K. Shlok
B.Sc. H&HA, II Year

In a remote corner of the Scottish islands, a tall, gaunt man sat in a breaking farmhouse, typing away while battling tuberculosis. He was so weak he often had to work from bed, his room filled with the smell of tobacco and the sound of cough always reverberated. Most people today know him as a literary giant, but few realize he was a man of strange contradictions. He once served as a colonial police officer in Burma, an experience that filled him with such guilt that he spent years living as a tramp in London and Paris, washing dishes and sleeping in gutters just to understand the lives of the poor. He even travelled to Spain to fight in a civil war, where he was shot through the neck and nearly died, all for a cause he believed in.

This man spent his final years obsessed with the dangers of power. He wrote a story about farm animals that seemed like a simple fairy tale but was actually a terrifyingly accurate mirror of how revolutions can turn into nightmares.

That man was Eric Blair, known to the world as George Orwell.



Even more chilling was his vision of a future where even our thoughts are policed, where history is rewritten daily, and where "two plus two equals five" if the government says so. At the time, these ideas were more than just stories, they were dangerous warnings written during a global shift towards total control. He looked at the world and saw how easily language and words could be used to hide the truth.



He died shortly after his greatest work, 1984 was published, a man who sacrificed his health and safety to make sure we would always know how to recognize a tyrant.

If you've read Animal Farm, this section is for you. These are the actual life inspirations Orwell took in order to frame the story of Animal Farm.

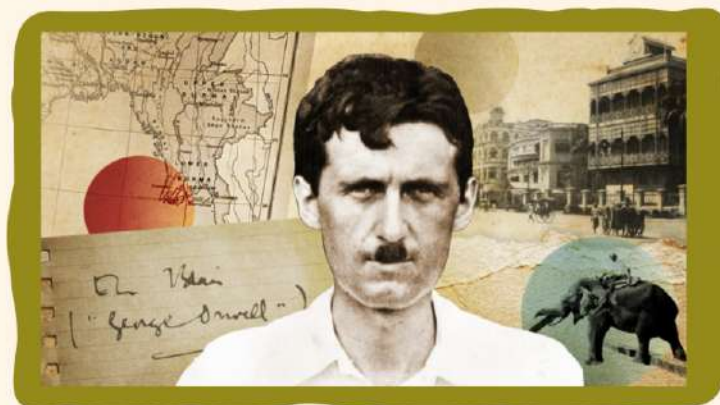
Old Major's Vision: The elderly pig who inspires the rebellion represents Karl Marx. His dream of a world where animals own the means of production is a direct parallel to the birth of Communist theory.

The Rebellion: The animals chasing Mr. Jones off the farm mirrors the Russian Revolution of 1917, where the Tsar was overthrown by a hungry and tired working class.

Snowball vs. Napoleon: This is the heart of the book's drama. Snowball represents Leon Trotsky, an intellectual who wanted to spread the revolution and improve the farm. Napoleon, representing Joseph Stalin, uses brute force and secret police (the dogs) to drive Snowball away and take total control.

The Windmill: The difficult, back-breaking project of building the windmill symbolizes the Five-Year Plans. Just as the animals suffered and starved to build it, millions of Soviet citizens endured extreme hardship to industrialize the nation.

The Final Feast: The most haunting part of the book is the end, where the pigs start walking on two legs and playing cards with the humans. This represents the Tehran Conference, where Stalin sat down with Western leaders. To the common animals watching through the window, the "liberators" had become indistinguishable from the "oppressors."



If you've read 1984, this section is for you.

These are the actual interpretations of the "Newspeak" terms which are given in the story.

Doublethink: This is the power of holding two contradictory beliefs in one's mind simultaneously and accepting both of them. In the real world, this mirrors how people can ignore obvious facts right in front of them because a leader or a political party tells them the opposite. It is the ultimate form of self-brainwashing.

Thoughtcrime: This wasn't just about what you said or did; it was about what you thought. Orwell was inspired by the secret police of his time, like the Gestapo or the NKVD, who encouraged neighbors and even children to spy on one another to catch any hint of disloyalty.

The Memory Hole: In the book, any document or photograph that contradicted the government's current "truth" was dropped into a furnace called a memory hole. This was a direct reference to how Stalin had "unpleasant" people airbrushed out of official photographs once they were executed, literally erasing them from history.



BIG BROTHER



IS WATCHING YOU

As a literature freak, I have always adored George Orwell and his writings. To me, he is not just my favourite author, but an idea of how a person, who has seen sufferings, who has lived in a world where he was banned and targeted, and still chooses to use the pen to voice out how propaganda controls the mind of the person. George Orwell, for me, is the personification of courage and truth.

Beyond the Apron: A Bio-Hacker's Guide to the Hospitality Grind

-Dollar Kakkar,
Alumna, Class of 2017



Hello, IHM Hyderabad!

It feels like yesterday I walked these corridors, survived the same kitchens, and lived the adrenaline of training. Today, at 29, my focus is neuroscience, physical mastery, and understanding the human body—but I haven't forgotten the hospitality grind.

This industry is one of the toughest. High pressure, long hours, and volatile environments are the norm. What we often call a “toxic workplace” is, in reality, a room full of dysregulated nervous systems.

When stress hits, cortisol spikes. This isn't just emotional—it's chemical. It disrupts metabolism, promotes fat storage, and strains your heart. In an environment already filled with high-calorie temptations, unmanaged stress works against you.

Regulate your nervous system, and you change not just yourself—but the entire kitchen dynamic.

Here's your protocol to stay calm, sharp, and in control:



1. Master Your Sleep (SCN & Light)

Your energy depends more on light than caffeine. The brain's clock (SCN) is easily disrupted by late shifts and screen exposure.

Protocol:

- Use blue-light blocking glasses only at night
- Avoid screens 30 minutes before sleep
- Use low-dose melatonin if shifts rotate

Protect your sleep—your performance depends on it.

2. Smart Snacking: Walnuts

Frequent tasting leads to sugar spikes and crashes.

Protocol:

- Keep walnuts handy
- They stabilize blood sugar and improve brain function

3. Hydrate with Purpose

Plain water isn't enough in a hot kitchen.

Protocol:

- Drink coconut water for electrolytes and steady energy

4. 10-Minute Reset (NSDR)

Breaks shouldn't mean scrolling.

Protocol:

- Practice deep breathing
- Shift into a relaxed, focused state (parasympathetic mode)
- Use guided NSDR (apps or YouTube)

5. The "No Sugar Spike" Move: Soleus Push-Up

You can burn glucose while sitting.

Protocol:

- Lift and drop heels while seated
- This activates a muscle that directly uses blood glucose

6. Stay Strong at Work

Long hours weaken posture and muscles.

Protocol:

- Use resistance bands during breaks
- Small effort, big long-term payoff

7. Box Breathing: Emotional Control

In high-pressure moments, remember—someone else's reaction is often their projection, not your problem.

Pressure is inevitable. Your response is a choice.

Box breathing, used by Navy SEALs, is a simple way to stay calm under stress.

Protocol:

- Inhale – 4 seconds
- Hold – 4 seconds
- Exhale – 4 seconds
- Hold – 4 seconds

How to Plan and Manage a Successful F&B Startup

–Nakul Chandna,
COO, Masterpiece Group

The food and beverage industry is one of the most dynamic and opportunity-rich sectors. Interestingly, it is perhaps the only industry where multiple formats—from kiosks and cloud kitchens to fine dining and QSR chains—can coexist, allowing entrepreneurs to choose a model that best fits their resources, vision, and risk appetite.

However, success in this space requires careful planning, disciplined execution, and clarity of concept. Here's a practical roadmap:



It All Starts with a Concept

Every successful F&B venture begins with a clear and compelling concept. This is not just about the cuisine—it's about the overall experience you want to deliver.

Ask yourself:

Who is my target audience?

What problem am I solving?

Why will customers choose me over others?

Your concept should define your cuisine, pricing, service style, ambiance, and brand personality.

Menu Engineering

Once the concept is clear, the next step is designing a smart and profitable menu.

Menu engineering is both an art and a science:

Balance between high-margin and popular items

Limit complexity to ensure operational efficiency

Focus on ingredient cross-utilization to reduce wastage

Price strategically based on food cost and perceived value

A well-engineered menu not only drives profitability but also enhances customer satisfaction.



Location Selection

Location can make or break your business.

Key factors to consider:

- Target audience presence
- Footfall and visibility
- Accessibility and parking
- Competition in the area
- Rental viability vs projected revenue
- For some formats like cloud kitchens, location may be less about visibility and more about delivery radius and logistics efficiency.

CAPEX Planning

Capital expenditure (CAPEX) planning is crucial to avoid overspending before you even open.

Focus on:

- Kitchen equipment (buy only what is necessary)
- Interiors aligned with concept, not over-designing
- Licensing and compliance costs
- Technology investments (POS, inventory systems)
- Remember, overspending on setup reduces your runway and increases pressure on early profitability.

Operational Capital Planning

Many startups focus heavily on setup costs but underestimate the importance of working capital.

You must plan for:

- Rent and salaries for initial months
- Raw material purchases
- Utility bills and maintenance
- Marketing and promotions
- Buffer for slower-than-expected sales
- In F&B, it often takes time to stabilize revenues. Adequate operational capital ensures that the business survives the initial phase without financial stress.

Cost Control

In F&B, margins are tight, so cost control is non-negotiable.

Key areas:

- Food cost monitoring and standardization
- Portion control
- Vendor negotiations and sourcing strategy
- Human resource optimization
- Minimizing wastage
- Daily and weekly tracking systems should be in place from day one.

Standard Operating Procedures

Consistency is the backbone of a successful F&B business.

Well-defined SOPs help in:

- Maintaining food quality and taste consistency
- Ensuring hygiene and safety standards
- Reducing dependency on individuals
- Training new staff efficiently.

Marketing and Branding

Many good restaurants fail because they underestimate the power of branding and marketing.

Today, visibility is everything:

- Strong brand identity (logo, design, storytelling)
- Active social media presence
- Online listings and reviews management
- Local marketing and community engagement.

Adaptability and Continuous Improvement

The F&B industry is constantly evolving, and customer preferences change rapidly.

Successful businesses:

- Regularly review their menu and pricing
- Adapt to customer feedback
- Stay updated with trends and competition
- Continuously improve operations and efficiency.



NO YOGA, NO PEACE. KNOW YOGA, KNOW PEACE.

–S. Virupaksheswara Rao,
Yoga Therapist and Certified
Yoga Trainer.

In a world that constantly demands speed, productivity, and performance, the idea of slowing down often feels unfamiliar—even uncomfortable. Yet, within this fast-paced rhythm, yoga offers a quiet, powerful pause.

More than just physical exercise, yoga is a holistic discipline that connects the body, mind, and breath. At the heart of this practice lies pranayama—the art and science of conscious breathing.

The word pranayama is derived from two Sanskrit terms: prana, meaning life force or vital energy, and ayama, meaning expansion or control. Together, pranayama refers to the regulation of breath in a way that enhances the flow of energy within the body. While breathing is an automatic function, pranayama transforms it into a mindful practice—one that can influence not only our physical health but also our emotional and mental well-being.

In everyday life, our breath often mirrors our state of mind. Stress makes it shallow and rapid, while calmness brings depth and rhythm. Pranayama works by reversing this relationship—by consciously controlling the breath, we can calm the mind. Techniques such as Anulom Vilom (alternate nostril breathing), Kapalabhati (forceful exhalation), and Bhramari (humming breath) are simple yet profoundly effective practices that help reduce anxiety, improve concentration, and enhance lung capacity.

Beyond mental clarity, pranayama offers tangible physiological benefits. It improves oxygen supply to the body, supports cardiovascular health, and strengthens respiratory function. Regular practice can also boost immunity and help manage conditions like hypertension and stress-related disorders. For students and professionals alike, it becomes a tool to maintain focus, emotional balance, and resilience.



Teaching Staff



Sitting (L to R): Mr. A Suresh, Mr. Kamble, Ms. Meenakshi, Mr. Puneet, Mr. Sanjay, Ms. Rachna, Mr. Sam, Mr. P Suresh
Row 1: Ms. Kajal, Mr. Bhola, Mr. Vamshi, Mr. Arpan, Mr. Padmarao, Mr. Swamynath, Mr. Rajesh, Mr. Naveen, Mr. Shantanu, Mr. Dileep, Ms. Karishma

Administrative Staff



Row 1: Mr. Pradeep, Mr. Prem, Mr. Shiva, Ms. Sandhya, Ms. Madhavi, Ms. Jyoti, Mr. Mathai, Mr. Naresh, Mr. Sarat
Sitting (L to R): Mr. Santosh, Mr. Sanjay

Support Staff



Sitting (L to R): Mr. Puneet, Mr. P. Santosh, Mr. Sanjay, Ms. Rachna
Row 1: Aakash, Shankar, Dileep, Nagaraju, Santhosh, Rafi, Sagar, Gasudaras, Murthy, Jayachandran
Row 2: Prasanna, Uma, Sumalata, Pasha, Hari, Anjiah, Chandu, Anil, Balaraj, Solomon

Cleaning Brigade



Sitting (L to R): Mr. Naveen, Ms. Meenakshi, Mr. Sanjay, Ms. Rachna, Mr. Suraj

Row 1 : Alivelu, Kala, Kavitha, Shardha, Rani, Jyoti, Aruna, Madhavi

Row 2: Ramarao, Ravi, Seenu, Ramchandra, Venkatesh, Ramulu, Kamalakar, Saibaba, Shyam

Third Year - Batch A



Sitting (L to R): Aarush, Arunima, Mr Suman, Mr Puneet, Ms. Rachna, Mr Swaminath, Mr Rajesh, Ananya, Aryan S.
Row 1 : Parth C, Ramu, Ayush T, Bashu, Alayna, Akshita, Vinamrata, Aarya, Ada, Ayush R, Akash, Dev, Nikhil.
Row 2: Aryan R, Bhavesh, Om, Abhinav, Sujesh, Ayaan, Aryaan M, Arnav C, Amritesh, Aayush N, Ankit J, Aarnav P.
Row 3 : Aryan G, Ankit K, Arjun, Aryan K, Dipesh, Manthan, Ashish C, Abhishek, Albin.

Third Year - Batch B



Sitting (L to R) : Drishti, Khushi, Mr Rajesh, Mr Puneet, Ms. Rachna, Mr Swaminath, Mr Suman, Ishwari, Latisha.

Row 1 : Dlip, Kautik, Piyush J, Chandhini, Kanika, Swetha, Kaushiki, Harshita, Gargi M, Sneha, Indrani, Ipsita, Avinash, Koustav, Harsh K.

Row 2: Aditya J, Chaitanya, Hareram Divyansh, Ramakshat, Elon, Divyam, Kartik, Himanshu, Ashish K, K Yashwant, Kabir, Uday, Jyotishman, Sachin.

Row 3: Harsh S, Ram Charan, Santosh, Vasanth, Omkar, Kamal.



Third Year - Batch C



Sitting (L To R): Sai Priya, Vaidehi, Mr Rajesh, Mr Puneet, Ms. Rachna, Mr Suman, Mr Swaminath, Malavika, Yadhnee.
Row 1: Naman, Mukul, Tanmay M, Ashmit, Gagan, Vinita, Palak, Medhanshi, Michuna, Pallavi, Mirinal, Ritika, Bipinteja, Shakib, Abhilash.
Row 2: Karan, Nand, Christopher, Dinesh, Salman, Nithin, Sharan Manmeet, Bhanu, Mohit Puneeth, Raiyyan, Aravind.
Row 3 : Adarsh, Namdev, Lokesh, Rakesh, Sairaj, Virendhar.

Third Year - Batch D



Sitting (L To R): Rashmi, Gargi, Mr Suman, Ms. Rachna, Mr Puneet, Mr Swaminath, Mr Rajesh, Sakshi, Manasa.

Row 1: Hemanth, Piyush K, Shivaji, Ritambari, Shriya, Maithili, Rimjihim, Sandaya, Shreyasi, Parkhi, Riya, Nishita, Parag, Priyanshu, Ravi.

Row 2: Pushkar, Rehan, Harsha, Prince K, Ragho, Saurav, Irfan, Sajid, Rahil, Jayasiva, Samarth, Atharv, Shubham, Shivananda.

Row 3: Ganesh, Naresh, Robin, Pratik, Ritesh, Rishav, Saikumar, Sayandeep.



Third Year - Batch E



Sitting (L To R): Subhra, Uplabdhii, Mr Rajesh, Mr Swaminath, Mr Puneet, Ms. Rachna, Mr Suman, Tamanna, Zubaida.

Row 1 : Suhrit, Harsh, Varsha, Bhuvana, Zoha, Suchismita, Tanisha, Pravallika, Varnika, Yukta, Yati, Vyshnavee, Sujai, Srinavasa.

Row 2 : Tarun Yug, Siddhant C, Narashimha, Vinay, Yogesh, Sarthak, Suryansh K, Suryansh C, Tanmay T, Ojaswa Subhranii, Siddhant M.

Row 3: Praveen, Jeevan, Vedant, Dhanaji, Vishnu, Jeevan, Yashwanth, Prince V, Sammi K.

Second Year (Summer Batch) Group 1



Sitting (L to R) : Ahali, Anita, Ms. Meenakshi, Mr. Puneet, Ms. Rachna, Mr. Kamble, Charu, Satya

Row 1: Akshat, Affan, Anand J, Abhijeet, Arkagni, Aryan, Akanksha, Ananya, Sneha, Charumathi, Mukta, Danish, Simraj, Manohar, Dhruv

Row 2: Afsal, Anirudh, Akshit B, Adarsh, Aditya M, Akshit, Anand, Armaan, Deep Shingala, Hevanth, Shivakrishna, Shardul, Deep Singh, Rohith, Vasanth, Akhil

Row 3: Anurag, Ravi, Aniket, Abhishek, Aditya, Vivek, Mallesh, Anooru, Ugendher, Viveknandan



Second Year (Summer Batch) Group 2



Sitting (L to R): Iknor, Ipsaa, Kanika, Hema, Ms. Meenakshi, Mr. Puneet, Ms. Rachna, Mr. Kambale, Khushi, Vedha, Aayushi, Gauri.
Row 1: Harshavardhan, Harsh, Gautam, Manish, Pranav, Harshit, Haris, Pritika, Nishant, Chandu, Neeraj, Manicharan, Rohith, Hari, Harsh D, Manjodh, Aman
Row 2: Maan, Bhavesh, Intekhab, Shlok, Logeswaran, Jasbir, Aditya, Manikant, Anvith, Ramsai, Kunal, Himanshu, Harsh
Row 3: Vishnu, Markho, Yash, Aban, Tanveer, Leelamohan, Sandeep, Samuel, Siddharta

Second Year (Winter Batch) Group 1



Sitting (L to R): Ms. Karishma, Mr. Puneet, Mr. Sanjay, Ms. Rachna, Mr. Rajesh
Row 1: Arvind, Aditya, Tishya, Saumya, Syra, Susan, Shazia, Tanushka, Simran, Sattwik, Sunidhi, Shruti, Vignesh, Manohar
Row 2 : Sathwik, Ojas, Manish, Sidak, Yatin, Niyansh, Shivendra, Trupt, Shrikant, Tanmay, Syed, Rudra, Shivaprasad, Ujjwal
Row 3 : Vishwaroop, Dilip, Adityapal, Yogeshwaran, Ajay, Shriish, Vatsal, Vinod, Saurabh, Valay, Shabbir, Shravanlal, Sumit



Second Year (Winter Batch) Group 2



Sitting (L to R): Ms. Karishma, Mr. Puneet, Mr. Sanjay, Ms. Rachna, Mr. Rajesh

Row 1 : Nina, Resmi, Rajapriya, Nyasha, Blessy, Prerna, Rishika, Niharika, Santhiya, Mrunal, Samriddho, Tausif Alam

Row 2 : Ashish, Nishant, Ritesh, Sulaiman, Ragul, Mudassir, Sohan, Mohit, Shah Nawaz, Izmaan, Anand Rishi, Nagamalai, Saket, Manishankar, Sai Akshay, Srikant

Row 3 : Reja, Sachu, Sandeep, Pushp, Subham, Bhargav, Agam, Manoj, Paramasivan, Piyush, Rishu

First Year - Batch A



Sitting (L to R): Bhavya, Mr. A. Suresh, Mr. Puneet, Ms. Rachna, Mr. Padmarao, Mr. Bhola, Sameera, Aanchal, Anshika,

Row 1: Ananthu , Alan, Jui, Aanvi, Aayushi, Arpita, Avni, Archa, Ayuchi, Amisha, Aakanksha, Amit, Anil, Akash

Row 2: Atharv, Aarav, Aditya J, Animesh, Ankit, Aarnav, Arijith, Aravind, Aakash, Anantapadmanabhan, Ajay, Ashlesh, Vastav

Row 3: Abhirup, Akshdeep, Harshavardhan, Arnab, Aayush, Abhimanyu, Aditya R

First Year - Batch B



Sitting (L to R) : Navyanjali, Charvitha, Mr. A. Suresh, Mr. Puneet, Ms. Rachna, Mr. Padmarao, Mr. Bhola ,Hansika, Samiksha

Row 1: Eklavya, Karnakar, Shiva, Ananya, Madhumitha, Simran, Yogita, Divija, Farhana, Jenelle, Mahija, Saurabh, Daksheesh, Divyansh

Row2 : Radhakrishna, Harshith, Pushkar, Doibodip, Jyotish, Divya Prakash, Cenduran, Jitin, Dhruv, Himanshu K, Himanshu

Row 3 : Bhanu teja, Naveen, Jagannath, Rakesh, Pradeep, Bhanudilesh, Ashok, Harshavardhan

First Year - Batch C



Sitting (L to R): Kushi S, Manasvi, Mr. A. Suresh, Mr. Puneet, Ms. Rachna, Mr. Padmarao, Mr. Bholu, Mukti, Shruti
Row 1 : Nikhil, Anas, Dhruvad, Varshith, Shraddha, Khushi, Thanushka, Khadija, Manya, Priyanshu, Krishna , Madhur, Nabil, Zahid.
Row 2 : Adarsh, Sai Charan, Nihaal, Razik, Neeraj, Abhishek, Hadli, Karthik, Karthik R, Kiran, Danish
Row 3: Teja, Nandan, Ketan, Komal, Abhiram, Kaushtau,



First Year - Batch D



Sitting (L to R): Poorvi, Rupsha, Mr. A. Suresh, Mr. Puneet, Ms. Rachna, Mr. Padmarao, Mr. Bhola, Shahana, Akshaya

Row 1 : Soham, Prince, Nishant, Pavan, Poonam, Prisha, Amrutha, Pari, Sarthak, ROhin, Bhubaneswar, Nikhil

Row 2 : Neeraj, Rupesh, Shivacharan, Rituraj, Saksham, Rithin, Rishi Veera, Praveen, Santosh, Prashant, raman, Shardul, Prashant C, Partha

Row 3: Athrav, Sahu, Ritesh, Rithik, Prashant K, Satinder, Purupriye, Karthikeyan

First Year - Batch E



Sitting (L to R): Sowmya, Sneha, Mr. A. Suresh, Mr. Puneet, Ms. Rachna, Mr. Padmarao, Mr. Bhola, Varnika, Tanzil
Row 1: Amareshwari, Mehak, Suhani, Siliya, Tanvi, Supti, Swati, Srijia, Theres, Tejal, Suhani S, Hema, Himanshu
Row 2: Sohom, Swastik, Utkarsh, Veda, Yash, Thea, Tarik, Zakaria, Aditya
Row 3: Rushil, Uma, Sameer, Vinayak, Nikhil, Ajith, Karthik , Vinay



CCFPP - Group 1



Sitting (L to R): Yagnya Sree, Mr. Vamshi, Mr. Puneet, Ms. Rachna, Mr. Suresh, Pushyami

Row 1: Chetan, Ranjith, Rajesh, Akshay Y, Kavitha, Usha, Charan, Srikar, Kushul, Hemant, Manoj K, A Charan, Chandra prasad

Row 2: Santosh, Saikumar, Jashwanth, Venkat , Kowdi kumar, Uday kiran, Sraveen , Hemant K, Vijay, Sanga Reddy, Akshay, Ibrahim, Alan

Row 3: Karthik, Aditya Singh, Sivaram, Ashish, Manoj, Chandra shekhar, Vineeth

CCFPP - Group 2



Sitting (L to R): Nagalaxmi, Mr. Suresh, Ms. Rachna, Mr. Puneet, Mr. Vamshi, Bhavani

Row 1: Saket, Varshit, Vamshi, Madhu, Arjun, Mubashir, Bhavani, Lokesh, Kshitij, Sohail, Rajesh, Yashwanth, Isthikar Alam

Row 2: Praveen, Charan, Sai Dutta, Pramod, Allahuddin, Vishal, Karthik, Shone, Nitish

Row 3: Jeevan, Tanuj, Surya, Sai, Poorna, Anvesh, Alisha

Sports Committee



Sitting (L to R): Mr. Bhola, Ms. Rachna, Mr. Puneet, Mr. Kamble
Row 1: Simraj, Adarsh, Sajid, Ram, Rehaan, Abhijeet, Anurag
Row 2: Madhur, Adil, Teja, Utkarsh, Eklavya

Meraki – Cultural Committee



Sitting (L to R) : Naman, Shubham, Abhinav, Elon, Ipsita, Ms. Meenakshi, Ms. Kajal, Ms. Rachna, Mr. Puneet, Mr. Naveen, Sakshi, Ojaswa, Bipin, Jyotishman, Christopher
Row 1 : Sirija, Simran, Suhani, Mehak, Manasvi, Bhavya, Ananya D, Theres, Gauri, Amrutesh, Ananya P, Iknoor, Charu, Ipsaa, Hema, Supti, Sameera, Rupsha, Somya, Khadija
Row 2 : Saurabh, Madhur, Haris, Swastik, Shivacharan, Nikhil, Yash, Aniket, Pranav, Abhishek, Shlok, Anas, Puru, Neeraj



IET Committee



**Sitting (L to R)- Ms. Karishma, Mr. Rajesh, Ms. Rachna, Mr. Puneet, MR. Swamynath, Mr.Suresh
Row1- Veda Vyas, Avishkar, Drishti, Mehak, Kushi**

Literati - Literary Committee



Sitting (L to R)- Aarush, Ipsita, Ms. Karishma, Ms. Rachna, Mr. Puneet, Mr. Suman, Mr. Vamshi, Ms. Kajal, Shriya, Tanisha
Row 1- Naman, Ashish, Navyanjali, Mehak, Iknoor, Divija, Saurabh, Sayandeep , Atharv
Row 2- Sohom, Shlok, Swastik, Harshavardhan



Rajbhasha Committee



Sitting (L to R)- Mr. Shubham, Ms. Karishma, Ms. Rachna, Mr. Puneet, Mr. Suman, Ms. Kajal, Ms. Jyoti, Ms. Madhavi, Mr. Sarat
Row 1- Aarush, Ashish, Naman

Yuva Tourism Club- The Backpackers



Sitting (L to R)- Mr. Shubham, Ms. Rachna, Mr. Vamshi
Row1- Maan, Srinivas, Medhanshi, Aarnav, Drishti, Akshita, Ritambari, Shlok, Anita



Rotaract Club



**Sitting (L to R)- Mr. Shantanu, Ms. Rachna, Mr. Puneet, Mr. Suresh
Row 1- Mehak, Avishkar, Dev, Shriya, Bhuvana, Sneha, Gargi, Kartik, Albin, Swastik**

F&B Committee



Sitting (L to R)- Piyush, Aarush, Ms. Karishma, Mr. Bhola, Ms. Rachna, Mr. Puneet, Mr. Suman, Aarnav, Ashish
Row1- Raiyyan, Santosh, Shakib, Rahil, Medhanshi, Akshita, Alayna, Samarth, Suryansh, Ankit



College Manager & Assistant College Managers



(Left to Right) – Amrithesh, Mr. Sanjay, Drishiti, Aamav

Flute – Music Studio



Row 1 (L to R): Ojaswa, Christopher, Row 2 : Ravi, Sakshi, Mrunal, Row 3 : Amab, Sowmya, Pranav
Row 4 : Mr. Sanjay, Kshitij, Yash



Placement Cell



Sitting (L to R): Mr. Puneet, Mr. Sanjay K Thakur, Ms. Rachna
Row 1: Ms. Kajal, Mr. Vamshi, Ms. Karishma, **Row 2:** Ritika, Kaushiki
Row 3: Parth, Elon, Divyansh, Bipin, **Row 4:** Naman, Puneeth, Bhanu

Management Trainees-Retail



Sitting (L to R): Mr. Puneet, Mr. Sanjay K Thakur, Ms. Rachna
Row 1: Narsimha, Parth, Sakshi, Ritika, Diksha, Chandini, Varnika, Varsha, Gargi, Bipin
Row 2: Dipes, Vedant, Ravi, Puneeth, Sugesh, Bhanu
Row 3: Naman, Bhavesh, Suryansh, Suryansh, Mukul, Ganesh, Jyotishman



Management Trainees-Hotels



Sitting (L to R): Mr. Puneet, Mr. Sanjay K Thakur, Ms. Rachna
Row 1: Aarush, Akshita, Shriya, Bhuvana, Mrinal, Parkhi, Mechanshi, Ritambari, Nishita, Yati, Vishnu, Manasa
Row 2: Rahil, Rehan, Suhrit, Divyansh, Aarnav, Elon, Ashish, Pushkar, Amrithesh

Culinary Committee



Sitting (L to R): Chef Shubham, Chef Swaminath, Chef Arpan, Chef A. Suresh, Chef Sam, Mrs. Rachna, Chef Kamle, Chef P. Suresh, Chef Padma Rao, Chef Varnshi, Chef Dilip

Row 1: Drishtii, Midhuna, Ritesh, Shivananda, Hemanth, Koustav, Shriya, Swetha, Ananya, Mrinal, Harshita, Kaushiki, Uplabdhii, Vinita, Tamanna, Saurav, Avinash

Row 2: Aryan, Yashwant, Amav, Sairaj, Omkar, Yashwanth, Malavika, Ada, Sarthak, Aditya, Suhrit, Narsimha, Ragho, Jeevan

Row 3: Vedant, Yug, Puneet, Dipesh, Om, Bhavesh, Pushkar, Arjun, Parth



CLASS OF 2026



AARNAV PRIMTA

Please, let me sleep !!



AARUSH SINGH

Compliments are the strategy



AARYAN MARATHE

The Deadline Dodger



AAYUSH NAIDU

Started with curiosity, leaving with stories



ABHINAV SUNIL

Puducherry's calm genius



ABHISHEK JADHAV

Friends with everyone, enemies with silence



ADA RAJ

The Happy camper



ADITYA KUMAR SINGH

Silent vibe, Rare in tribe



AKASH KUMAR RAUT

Present here, thoughts elsewhere, life handled with extra care



AKSHITA SAHAY

Kindness loud, sweetness clear, a little extra charm every year



ALAYNA FATIMA

Creating experiences beyond expectations.



ALBIN ANTONY

Soft as silence, sweet as a smile



AMAN KUMAR SANTARA

A traveler in the maze of his own thoughts



AMRITESH DWIVEDI

The cultural wizard



ANASWAR KRISHNA V S

Forever under the teacher's spotlight



ANKIT JAISWAL

Fan of Bruschette



ANKIT KUMAR SINGH

Self-love Enthusiast



ANMOL GAWANDE

Confidence is her pitch.



ANNELLI RAMU

Muscles for lifting, skills for flairing.



ANSHU KUMARI

Chota packet, bada dhamaka !!



ARJUN BHAWSAR

The echoe of jokes in every silent lecture



ARNAV CHAMOLI

The certified butterfingers



ARUNIMA CHAKRABORTY

Where the drama never ends



ARYAN ANAND

The classroom's rare sight



ARYAN GUPTA

Quick flames, Quicker comebacks



ARYAN KATIYAR

A gentle voice with a quick mind



ARYAN RANJAN

Buzzing with buzz cut



ARYAN SHARMA

Tall enough to see, Loud enough to hear



ASHISH KUMAR CHOUHAN

Sleeping Beauty



AYAAN FIRDOUSE

Humour with a Malayali flavour



AYUSH KUMAR

Asked to speak in every class, smiles politely and lets it pass



AYUSH ROZWAL

Quiet vibe, bold stride



AYUSH TAMRAKAR

One sip closer to happiness.



BAGDE AARYA PRASHANT

Looks chill, scores still



BANDARI NIKHIL

Silent guy, Knowledge sky-high



BASHU DAS

A dreamer in the daylight



BHAVESH GARG

A helping hand with a consistent smile



BIJWE OM RAGHUVIR

ODC Cheetah, zooming with a salver.



BONTHA VINAMRATA

Few words said, polite and fair, Hyderabad-Kerala gang always there



BORDE ANANYA ANIL

Marathi charm, bakery art, spreading sweetness heart to heart



CHAVAN MANTHAN DILIP

Smart enough to know better, fun enough not to



CHAVAN PARTH HEMANT

Placement Godfather



DANGETI SUJESH

Where words fail,
music speaks for
him !!



DEV KALRA

A small world full
of dreams.



DIPESH DAS

As sweet as Mishti
Doi



DIVYAM SONKER

Respect the
BMW, fear the
rider



**DIVYANSH
JAMWAL**

A name that
carries a crown.



**DOIPHODE
AVINASH**

Desi boy from
Maharashtra



**DRISHTI
AGARWAL**
Everywhere.
Unapologetically.



**DURGE DIKSHA
DIWAKAR**
Maharashtra girl
- powered by
vada pav



**DURGA SWETHA
PALASALA**
She's not silent;
she's just
buffering.



ELON WILSON

A dancer whose
moves you can't
expect



**EPARI SNEHA
SAGAR**

Running the club,
and occasionally
the drama



G LATISHA

A girl who wants
to know
everything



GARGI MALIK
Oyee Punjabi aa
gayee



**GUDURI
HARINETH**
Mr. Invisible



**GUGULOTH
CHANDHINI**
Beauty with
Telugu Brain



**GUNDEBOINA
VASANTH**
Telugu boy vibes



HARERAM

The name
doesn't doesn't
reflect his
personality



**HARI SHANKER
JHA**
Part of a
dangerous duo



**HARSH KUMAR
KATTER**
Photographer by
Heart



HARSH SAGAR
Rarest Boy



**HARSHITA
ANAND**
Fan base : self
managed.



**HIMANSHU
DUTTA**
As Sweet as His
Waffles



INDRANI DAS

Laugh it off



**INUGANTI RAM
AKSHAT**
Techo Genius



IPSITA GHOSH
Revenue Enthusiast with Culinary Interest



ISHWARI KATE
Maharashtra girl vibes



J SANTHOSH
Happy Go Jolly



JADAV SACHIN
Famous like his Name



JADHAV ADITYA PRADEEP
Always with his Knife and Whisk



JIWTODE PIYUSH ASHOKRAO
Sweet boy with hint of oranges



JYOTISHMAN PARIA
Odia with Bengali personality



K UDAY KUMAR
As Sweet as his Smile



KABIR BAKSHI
Jack of all trades, Master of None, but often times better than a master of one



KAMAL SINGH BISHT
As Steady as Mountain



KANIKA CHHABRA
Delhi girl with bollywood vibes



KAPPERA RAM CHARAN
Presence of a Celebrity



KARBHARI ASHISH NITIN
Person with the Best Solution



KARTIK SINGH
Give him his music, He will do it



KAUSHIKI RAJ
She shines through effort, not noise.



KAUTIK SHINDE
Cool mind. Sharp grind.



KAZA KALI SAI ABHINAV
Act cool, panic later!



KHUSHI SAHADEO
Smiles louder than the mic.



KINTALA CHAITANYA RAJ
Notorious since day one.



KOLIPAKA OMKAR
Friend to everyone, judgement to none.



KOLUVULA DILIP MUDHIRAJ
A caring soul that unites everyone.



KOMMULA YASHWANTH
Budding chef in hibernation.



KOUSTAV SHINDE
Talks too much, laughs even more.



KOVOOR SAI PRIYA
Living softly in her own storyline.





**KULKARNI
VINITA PRASAD**

Winnie-the-pooh
vibes!



KUMAR KARAN

Built different.



KUMARI RITIKA

Too real to fake it.



**MACHA BHANU
PRASAD**

Life's a film - I'm
the director.



**MADNE SAIRAJ
SHIVAJI**

Learning the craft
one flame at a
time.



**MAHAMMAD
SALMANKHAN**

The Salman Khan
of IHM
Hyderabad (not
famous yet).



**MAIND YADHNEE
SANDIP**

Shy at first,
unstoppable
once
comfortable.



**MAKEN PUNEETH
PAL SINGH**

Not everyone's
glass of lassi!



**MALAVATH
NITHIN**

Naughty by
nature, harmless
at heart.



**MALAVATH
VIRENDHAR**

Low profile,
strong presence.



**MALAVIKA
KRISHNAN**

50% giggles, 40%
weird
expressions, 10%
logic.



**MALINTI
NAMDEV**

Gentle soul in a
tiny package.



**MANGADU
YUVARAJ**

Born to bat, built
to win.



**MEDHANSHI
GUPTA**

Making Canva do
things it didn't
know it could



**MANMEET SINGH
BHATIA**

Paaji, tussi great
ho!



**MANNEM
MAHENDAR**

Every batch has a
lion, ours has a
tiger.



MD SHAKIB IMAM

Silent chapter.



**MEGHNA
BHUTADA**

Private by choice.



**MHAISKEY
ASHMIT ANIL**

Nagpur ki public
bole to takleef.



**MIDHUNA
MURALI**

Chef mode :
always ON.



MOHD RAIYYAN

My jokes need a
warning label.



MOHIT YADAV

Less investment,
more flexy.



MOKARA LOKESH

Calm like a
soldier.



**MORE VAIDEHI
SACHIN**

Talks to cats
more than
people.



**MORTHALA
VISHNUVARDHAN**

The kid got who got his family !!!



MRINAL TIWARI

Public relations specialist.



**MUDAVATH
SANTOSH**

Precision in the pour, passion in the smile.



**MUKUL ARVIND
ROKADE**

Quietly enjoying the journey.



**MULLER
CHRISTOPHER**

Listen na, What I'm saying .



**MUNAVATHU
DINESH SAI NATH**

Say my name .



**MUNDANKAR
TANMAY YOGESH**

Sambhajinagar ka cheetah.



MUSKAN KUMARI

Plot twist pending.



**NAGRALE
ADARSH**

Purchase department under construction.



**NALAMADU
ARAVIND**

Strict, brutal diet.



**NALLA
BIPINTEJA**

North Indian curry with South Indian tempering



NAMAN SAHAI

Sweet talk CEO



**NAND KUMAR
JHA**

Mr. Goodbooks



**OOTLA ABHILASH
REDDY**

Debate mode ON, Logic mode OFF



**PACHIGOLLA
GAGAN ANAND**

IHM's celebrity Chef Gaggan.



PAGIDI SHARAN

Regular student ? sike, it's Sharan.



PALAK KUMARI

Every topic needs my input.



**PALLAVI
PRANAVI**

Energy saving mode ON



**PANTHAMVAR
RAKESH**

Rocking Rakesh



PARAG GUPTA

Simple bold timeless



PARKHI ARORA

Sweet smile, sharp brain



PARTH RANGALI

Forever Army



PIYUSH KUMAR

Simple with real heart



**PONNOJI
HEMANTH**

Kitchen Passion, College Pride, Award Winning Flavours





POTHURAJU NARESH
Introvert with a passion for cooking



PRASHANT
Fit body, silent attitude



PRINCE KUMAR
Royal attitude



PRIYANSHU SHEKHAR
Politics in the background, Aujla in the playlist



PUSHKAR SINGH
When ODC calls, Pushkar delivers



RAGHO KUMAR
Talks more than a radio, Confidence louder than a speaker.



RAHIL
Unexpected topper of the class



RAMENA HARSHA SAI BRAHMAM
Minimal interest, maximum business background



RASHMI GUPTA
Hosteler with many struggles, still pushing through college life



RAVI VARSHNEY
Practical thinker



REHAN KHAN
Class and charisma, on and off the field



REVOORI SHIVAJI
Rare in college, unforgettable when he appears



RIMJHIM TIWARI
Elegance with a strong mindset



RISHAV RAJ
Cricket passion powered by Virat Kohli



RITAMBARI MOHARANA
More poetry than blood, more dreams than bones



RITESH TIWARI
Finding rhythm in music and flavor in the kitchen



RIYA MAROTI KAR
Cute smile, calculated moves.



ROBIN THOMAS
Life moves pretty fast. If you don't stop and look around once in a while, you could miss it.



RONANKI SAI KUMAR
Traveling miles, cooking smiles



RUDRA SHANKAR JHA
Half of the twins, full of mischief



S JAYASILVA
Miles to college, heart in every effort



S V MANASA
The journey continues, and so do the dreams



SABAVATH GANESH
Front Office dreams, persistent spirit



SAJID JAVAID SHEIKH
Cool vibes, serious grind.



SAKSHI SINGH

Grace in presence, melody in voice



SAMARTH SINGH

Jaat from Noida with a troublemaker vibe



SANDAYA TIWARI

Always well-groomed with grace



SANGEWAR MAITHILI

Lost in thoughts



SAURAV KUMAR

Energy unlimited, words unlimited



SAWAI GARGI

Quiet nature, energetic spirit



SAWANT ATHARV JAYANT

Open-hearted, well-dressed, and more serious about watches than life



SAYANDEEP DEO

Class's own Shashi Tharoor — words always on point



SHAHU NISHITA AJAYKUMAR

Confidence high, words even higher



SHAIK IRFAN

Quiet presence, iconic glasses



SHENDE PRATIK ARVIND

Focused... unless food is involved.



SHIVANANDA NAYAK

Sweet creations and perfect presentation



SHREYASI MANDAL

Sweet like Rasgulla, graceful like her dance



SHRIYA KAUSHIK

Polite but not to be underestimated



SHUBHAM SINGH

Trusts his own diet



SIDDHANT CHOUDHARY

Physically present, mentally elsewhere



SIDDHANT MISHRA

Group discussion? I'll start.



SONALI PRAMOD WASEKAR

Quiet but mentally screaming



SRINIVASA SAI CHENNOJU

Silence was my strongest subject



SUBHRA BISWAS

Present, but off-record.



SUBHRANIL DHAR

Marks came naturally; sleep did not.



SUCHISMITA MITRA

Sleep first, stress later.



SUHRIT BANSAL

Knife skills > life skills



SUJAL BOSE

Deadline activated brain





SURYANSH KUSHWAHA
Awake before the sun, dead by lunch



SURYANSH SINGH CHAUHAN
Street smart ? book smart ? Bar smart!



SUSHREE TAMANNA
I was present... occasionally.



SWAPNIL SINGH
Last row, best view.



TANISHA DIKONDAWAR
Graduated despite my best efforts.



TANISHQ RAWAT
Quiet in class, loud in thoughts



TANMAY TIWARI
The reason 'keep quiet' was invented



TANUKULA SUBBU PRIYANSH
I learned multitasking between lectures and notifications.



TARALE DHANAJI PRAKASH
Tired academically



THOTA PRAVALLIKA
Showed up even when motivation didn't.



THUMMALA NARASIMHA
Syllabus: completed mentally



TILARI SATYA BHUVANA
Effortlessly cool, internally stressed



TITARMARE HARSH SURESH
Overthought the answer, skipped the question.



TIWARI TARUN MUKESH
Book smart, street confused.



TORASKAR SARTHAK
Never bunked, sometimes regretted



TUMMA JEEVAN
Doing the most



TUMMA SHIVATEJA
Confusion is constant.



UPADHYAY OJASWA
Sang my way through college



UPLABDHI CHHETRI
Chill now, panic later.



VADDAPALLY PRINCE KUMAR
Attendance from the last row



VARNIKA VERMA
Barely studied, fully survived



VARSHA KUMARI YADAV
Tomorrow sounds productive.



VATTIPALLY SAMMI KUMAR
Notes copied, effort original.



VEDANT TONPE
Late but present



**VINAY KUMAR
TIWARI**

Observed.
Survived. Left.



VISHNU JADHAV

Fighting for
attendance daily



**VYSHNAVEE
SAHU**

Still processing
the syllabus



**WANJARI
YOGESH**

Serious face,
unserious life



YASHWANT

Still don't know
what I studied.



YATI RAHEJA

Observed more
than talked.



**YERROLLA
PRAVEEN**

Mentally offline.



YUG CHAWLA

Every class needs
a volunteer;
somehow it is
always me.



YUKTA LANJE

CR by chance,
survivor by choice.



ZOHA KHAN

Energy saving
mode



ZUBAIDA SAJID

Unbothered,
mostly.





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(An Autonomous Body Under Ministry of Tourism, Govt. of India)

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NCHM-JEE 2026



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Program: B.Sc. in Hospitality & Hotel Administration

Age Limit: No Age Bar

Minimum Eligibility: Pass in 10+2 system of Senior Secondary Examination or its equivalent from a recognized Board/ Institution with English as one of the subjects. Those appearing in the qualifying exam can also apply on a provisional basis. Provisional admission will stand cancelled if proof of having passed the qualifying examination is not submitted at the time of admission or latest by 30th September of admission year.

NCHM JEE

The NCHM JEE is conducted by National Testing Agency (NTA), under the Ministry of Education, Govt of India which is conducting major all India Examination through Computer Based Test (CBT).

Admission is done on the merit of All India Rank in NCHM JEE. After that, a Centralized web based on-line Counseling is conducted on all India basis and seat/Institute is allotted on merit cum choice basis. Eligible candidates may register and fill their choices on the portal. The detailed process of Counseling shall be available in the NCHMCT's Counseling website www.nchmcounseling.nic.in or main website: www.nchm.gov.in

Test Pattern :

The NCHM JEE will be conducted through Computer Based Test (CBT) in the following pattern:-

Subject / Topics	Marks
Numerical Ability and Analytical Aptitude	15
Reasoning and Logical Deduction	15
General Knowledge & Current Affairs	15
English Language	45
Aptitude for Service Sector	30
Total	120

Fee Structure For B.Sc. HHA

Admission fee	Rs1600 (one time)	
Enrolment fee for NCHMCT	Rs 3600 (one time)	
JNU Fee	Rs 10215 (one time)	
Examination fee	Rs 3000 (per semester)	
Caution Money (Academic only)	Rs 8000 (one time)	
Tuition Fee is different in different Institutes, as per the discretion extended to them which may be ranging from Rs.3.00 lakh to 5.00 lakh for entire program of 6 semesters		

NCHM JEE EVENTS	DATES/DURATION	 Scan to apply
Date of NCHM JEE (Tentative)	2 nd week of April 2026	
Online registration for NCHM JEE (Tentative)	2 nd week of December 2025 onwards	



Scholarship Schemes

The following national scholarships are available in India. Students of IHMs can take the benefits of these schemes. In addition to that, various state governments has also provide scholarship for residents of the state.

Name of the scholarship	Department
POST-MATRIC SCHOLARSHIP FOR STUDENT WITH BENCHMARK DISABILITIES	Department of Empowerment of Persons with Disabilities
TOP CLASS EDUCATION (FOR GRADUATE DEGREE/POSTGRADUATE DEGREE/DIPLOMA IN INSTITUTES NOTIFIED BY DEPwD)	
TOP CLASS SCHOLARSHIP FOR SC STUDENTS	Ministry of Social Justice & Empowerment
NATIONAL FELLOWSHIP & SCHOLARSHIP FOR HIGHER EDUCATION OF SCHEDULED TRIBE STUDENTS	
SCHEME OF 'POST-MATRIC SCHOLARSHIP' FOR STUDENTS BELONGING TO THE MINORITY COMMUNITIES	Ministry of Minority Affairs through the States/UT's Administration.
'MERIT CUM MEANS BASED SCHOLARSHIP' FOR STUDENTS BELONGING TO THE MINORITY COMMUNITIES	
FINANCIAL ASSISTANCE FOR EDUCATION TO THE WARDS OF BEEDI/CINE/IOMC/LSDM WORKERS – PRE & POST-MATRIC	Ministry of Labour & Employment
PRADHAN MANTRI UCHCHATAR SHIKSHA PROSAHAN (PM-USP) YOJANA	Department of Higher Education
PRIME MINISTER'S SCHOLARSHIP SCHEME FOR THE WARDS OF CENTRAL ARMED POLICE FORCES, ASSAM RIFLES & STATES/UTS POLICE PERSONNEL	WARB, Ministry of Home Affairs
PRIME MINISTER'S SCHOLARSHIP SCHEME FOR THE WARDS OF RPF/RPSF	RPF/RPSF, Ministry of Railway
NEC MERIT SCHOLARSHIP SCHEME: "FINANCIAL SUPPORT TO THE STUDENTS OF N.E.R FOR HIGHER PROFESSIONAL COURSES" (NEC MERIT SCHOLARSHIP)	North Eastern Council (NEC), DoNER

Above all are available in National scholarship portal.



CAREER OPPORTUNITIES



Global growth and development of tourism have opened up innumerable openings. As a result, the graduating students can look forward to career opportunities as:

- Management Trainee in Hotel and allied Hospitality Industry;
- Flight Kitchens and on-board flight services;
- Guest/Customer Relation Executive in Hotel and other service sectors;
- Faculty in Hotel Management/ Food Craft Institutes;
- Marketing/ Sales Executive in Hotel and other Service Sectors;
- Railway Hospitality and Catering Services;
- State Tourism Development Corporations;
- Multinational companies for their hospitality services;
- Retail chains and self employment;
- Shipping and Cruise lines, Amusement Parks etc..





कृष्ण की चेतावनी

वर्षों तक वन में घूम-घूम,
बाधा-विघनों को चूम-चूम,
सह धूप-घाग, पानी-पत्थर,
पांडव आये कुछ और निखर।
सौभाग्य न सब दिन सोता है,
देखें, आगे क्या होता है।

मैत्री की राह बताने को,
सबको सुमार्ग पर लाने को,
दुर्योधन को समझाने को,
भीषण विध्वंस बचाने को,
भगवान् हस्तिनापुर आये,
पांडव का संदेशा लाये।



‘दो न्याय अगर तो आधा दो,
पर, इसमें भी यदि बाधा हो,
तो दे दो केवल पाँच ग्राम,
स्वखो अपनी धरती तमाम।
हम वहीं खुशी से खायेंगे,
परिजन पर असि न उठायेंगे।

दुर्योधन वह भी दे ना सका,
आशीष समाज की ले न सका,
उलटे, हरि को बाँधने चला,
जो था असाध्य, साधने चला।
जब नाश मनुज पर छाता है,
पहले विलेक मर जाता है।

वहरि ने भीषण हुंकार किया,
अपना स्वरूप-विस्तार किया,
डगमग-डगमग दिग्गज डोले,
भगवान् कुपित होकर बोले-
‘जंजीर बढ़ा कर साथ मुझे,
हाँ, हाँ दुर्योधन! बाँध मुझे।

- रामधारी सिंह 'दिनकर'
कला श्रेय - सौरभ (प्रथम वर्ष)

यह देख, गगन मुझमें लय है,
यह देख, पवन मुझमें लय है,
मुझमें विलीन झंकार सकल,
मुझमें लय है संसार सकल।
अगरत्व फूलता है मुझमें,
संहार झूलता है मुझमें।

उदयाचल मेरा दीप्त भाल,
भूमंडल वक्षस्थल विशाल,
भुज परिधि-बन्ध को घेरे हैं,
मैनाक-गेरु पग मेरे हैं।
द्विपते जो ग्रह नक्षत्र निकर,
सब हैं मेरे मुख के अन्दर।

‘दृग हों तो दृश्य अकाण्ड देख,
मुझमें सारा ब्रह्माण्ड देख,
चर-अचर जीव, जग, क्षर-अक्षर,
नश्वर मनुष्य सुरजाति अमर।
शत कोटि सूर्य, शत कोटि चन्द्र,
शत कोटि सरित, सर, सिन्धु मन्द्र।

शत कोटि विष्णु, ब्रह्मा, महेश,
शत कोटि जिष्णु, जलपति, धनेश,
शत कोटि रुद्र, शत कोटि काल,
शत कोटि ढण्डधर लोकपाल।
जञ्जीर बढ़ाकर साथ इन्हें,
हाँ-हाँ दुर्योधन! बाँध इन्हें।

‘भूलोक, अतल, पाताल देख,
गत और अनागत काल देख,
यह देख जगत का आदि-सृजन,
यह देख, महाभारत का रण,
मृतकों से पटी हुई भू है,
पहचान, इसमें कहाँ तू है।

‘अम्बर में कुन्तल-जाल देख,
पद के नीचे पाताल देख,
मुट्टी में तीनों काल देख,
मेरा स्वरूप विकराल देख।
सब जन्म मुझी से पाते हैं,
फिर लौट मुझी में आते हैं।

‘जिह्वा से कढ़ती ज्वाल सघन,
साँसों में पाता जन्म पवन,
पड़ जाती मेरी दृष्टि जिधर,
हँसने लगती है सृष्टि उधर!
मैं जभी मूढ़ता हूँ लोचन,
छा जाता चारों ओर मरण।

बाँधने मुझे तो आया है,
जंजीर बड़ी क्या लाया है?
यदि मुझे बाँधना चाहे मन,
पहले तो बाँध अनन्त गगन।
सूने को साथ न सकता है,
वह मुझे बाँध कब सकता है?

हित-वचन नहीं तूने माना,
मैत्री का मूल्य न पहचाना,
तो ले, मैं भी अब जाता हूँ,
अन्तिम संकल्प सुनाता हूँ।
याचना नहीं, अब रण होगा,
जीवन-जय या कि मरण होगा।

‘ढकरायेंगे नक्षत्र-निकर,
बरसेगी भू पर वहि प्रखर,
फण शेषनाग का डोलेगा,
विकराल काल मुँह खोलेगा।
दुर्योधन! रण ऐसा होगा।
फिर कभी नहीं जैसा होगा।

भाई पर भाई टूटेंगे,
विष-बाण बूँद-से छूटेंगे,
वायस-शृगाल सुख लूटेंगे,
सौभाग्य मनुज के फूटेंगे।
आखिर तू भूशायी होगा,
हिंसा का पर, दायी होगा।’

थी सभा सब, सब लोग डरे,
चुप थे या थे बेहोश पड़े।
केवल दो नर ना अघाते थे,
धृतराष्ट्र-विदुर सुख पाते थे।
कर जोड़ खड़े प्रमुदित,
निर्भय, दोनों पुकारते थे ‘जय-जय’!





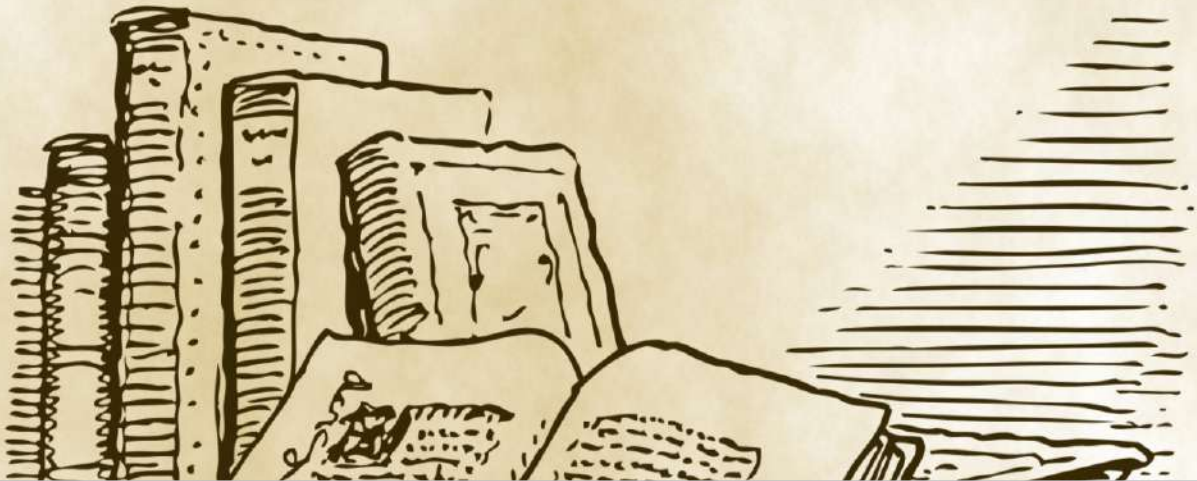
अग्निपथ

- हरिवंश राय बच्चन

वृक्ष हों भले खड़े
हों घने, हों बड़े
एक पत्र छाँह भी
मांग मत! मांग मत! मांग मत!
अग्निपथ! अग्निपथ! अग्निपथ!

तू न थकेगा कभी
तू न थमेगा कभी
तू न मुड़ेगा कभी
कर शपथ! कर शपथ! कर शपथ!
अग्निपथ! अग्निपथ! अग्निपथ!

यह महान दृश्य है
चल रहा मनुष्य है
अश्रु-स्वेद-रक्त से
लथ-पथ! लथ-पथ! लथ-पथ!
अग्निपथ! अग्निपथ! अग्निपथ!



అంతర్జాతీయ మహిళా దినోత్సవం: సాధికారతకు నిదర్శనం

-మంజోద్ సింగ్ సిబియా,

బి.ఎస్.సి. ఇన్ హెచ్ & హెచ్.ఎ, రెండవ సంవత్సరం

అంతర్జాతీయ మహిళా దినోత్సవం ప్రతి సంవత్సరం మార్చి 8న మహిళల సామాజిక, ఆర్థిక మరియు రాజకీయ విజయాలను స్మరించుకునే గొప్ప సందర్భం. 20వ శతాబ్దంలో సమాన హక్కులు, ఓటు హక్కు మరియు గౌరవప్రదమైన వేతనం కోసం జరిగిన పోరాటాల ఫలితంగా ఈ దినోత్సవం ఆవిర్భవించింది. 1975లో ఐక్యరాజ్యసమితి దీనిని అధికారికంగా గుర్తించినప్పటి నుండి, ప్రపంచవ్యాప్తంగా మహిళల ప్రాముఖ్యతను చాటిచెప్పే వేదికగా ఇది నిలుస్తోంది. కుటుంబానికి, సమాజానికి మూలస్తంభాలుగా నిలుస్తూనే, నేడు మహిళలు విద్య, వైద్యం, అంతరిక్షం మరియు రాజకీయ వంటి అన్ని రంగాలలో పురుషులతో సమానంగా రాణిస్తున్నారు. భారతదేశంలో ఇందిరా గాంధీ, కల్పనా ఛావ్లా, మరియు పి.వి. సింధు వంటి మహిళామణులు తమ ప్రతిభతో దేశ గౌరవాన్ని ప్రపంచస్థాయికి తీసుకెళ్లారు. వీరి విజయాలు నేటి యువతకు గొప్ప ప్రేరణగా నిలుస్తున్నాయి. అయితే, ఈ దినోత్సవం కేవలం వేడుక మాత్రమే కాదు; సమాజంలో ఇంకా కొనసాగుతున్న లింగ వివక్ష అసమాన వేతనాలు మరియు హింస వంటి సమస్యలపై అవగాహన కల్పించే సందర్భం కూడా. మహిళలకు సమాన అవకాశాలు కల్పించడం మరియు వారి హక్కులను పరిరక్షించడం ప్రతి ఒక్కరి బాధ్యత అని ఇది మనకు గుర్తు చేస్తుంది. నేటి సాంకేతిక మరియు రక్షణ రంగాలలో కూడా మహిళలు తమ ముద్ర వేస్తూ ఆర్థిక స్వతంత్రులుగా ఎదుగుతున్నారు. ప్రభుత్వ పథకాలు మరియు సామాజిక మార్పులు వారి అభివృద్ధికి మరింత తోడ్పడుతున్నాయి. ముగింపుగా, మహిళా సాధికారతే సమాజ అభివృద్ధికి అసలైన పునాది. మహిళల కృషిని గుర్తించి, వారిని గౌరవిస్తూ, సమానత్వంతో కూడిన సమాజ నిర్మాణానికి మనమందరం కృషి చేయాలి. వారి త్యాగాలను స్మరించుకుంటూ ప్రతి రోజూ వారిని ప్రోత్సహించడం మన కర్తవ్యం.



ఆతిథ్య పరిశ్రమ: మీ కెరీర్ కి ఒక కొత్త ఉపాధి మార్గం

ఆతిథ్య పరిశ్రమ (హాస్పిటాలిటీ) అంటే కేవలం హోటళ్ళు, రెస్టారెంట్లు మాత్రమే కాదు, ఇది ఒక విస్తృతమైన రంగం. ఈ రంగం నిరంతరం అభివృద్ధి చెందుతోంది మరియు యువతకు అనేక కెరీర్ అవకాశాలను కల్పిస్తోంది. ఆతిథ్య పరిశ్రమలో పని చేయడానికి కస్టమర్లతో మాట్లాడగలగడం, సమస్యలను పరిష్కరించడం, టీమ్ వర్క్ వంటి నైపుణ్యాలు చాలా ముఖ్యం.

ఆతిథ్య పరిశ్రమలో అనేక విభిన్న రకాలైన కెరీర్ అవకాశాలు ఉన్నాయి. మీరు హోటల్ మేనేజ్మెంట్, ఫుడ్ అండ్ బెవరేజ్ సర్వీస్, ఈవెంట్ మేనేజ్మెంట్, టూరిజం వంటి రంగాలలో పని చేయవచ్చు. ఆతిథ్య పరిశ్రమలో విజయం సాధించడానికి మంచి వ్యక్తిత్వం, సానుకూల వైఖరి ఉండడం చాలా ముఖ్యం. కస్టమర్లను గౌరవించడం, వారి అవసరాలను అర్థం చేసుకోవడం, వారికి నాణ్యమైన సేవలను అందించడం ఈ పరిశ్రమలో విజయానికి కీలకం.

ఆతిథ్య పరిశ్రమలో పనిచేయాలంటే మంచి కమ్యూనికేషన్ నైపుణ్యాలు చాలా ముఖ్యం. మీరు కస్టమర్లతో, సహోద్యోగులతో, మేనేజ్మెంట్ తో ప్రభావవంతంగా కమ్యూనికేట్ చేయగలగాలి. ఆతిథ్య పరిశ్రమలో పని చేయడానికి ఇతరుల పట్ల సానుభూతి, సేవ చేసే గుణం కూడా ఉండాలి. కస్టమర్లకు సహాయం చేయడం, వారి సమస్యలను పరిష్కరించడం మీకు ఆనందాన్ని ఇవ్వాలి.

ఆతిథ్య పరిశ్రమలో పనిచేయడం ద్వారా మీరు అనేక రకాల వ్యక్తులను కలుసుకునే అవకాశం పొందుతారు. ఇది మీ వ్యక్తిత్వాన్ని మెరుగుపరుచుకోవడానికి సహాయపడుతుంది. ఈ పరిశ్రమలో పనిచేయడం ద్వారా మీరు ప్రపంచవ్యాప్తంగా ప్రయాణించే అవకాశం కూడా పొందవచ్చు.

ఆతిథ్య పరిశ్రమలో విజయం సాధించడానికి మీరు నిరంతరం నేర్చుకుంటూ ఉండాలి. ఈ రంగం నిరంతరం అభివృద్ధి చెందుతోంది, కాబట్టి మీరు తాజా ట్రెండ్లు, సాంకేతికతలతో అప్ డేట్ గా ఉండాలి.

మీరు ఆతిథ్య పరిశ్రమలో కెరీర్ ను ప్రారంభించాలనుకుంటే, ముందుగా మంచి శిక్షణ పొందడం చాలా ముఖ్యం. ఇక్కడ కొన్ని ప్రముఖ ఆతిథ్య శిక్షణ సంస్థలు ఉన్నాయి. ఇవి మీకు ఈ రంగంలో అవసరమైన నైపుణ్యాలను నేర్పుతాయి. మీరు ఈ సంస్థల్లో చేరి శిక్షణ పొందడం ద్వారా ఈ రంగంలో విజయవంతమైన కెరీర్ ను ప్రారంభించవచ్చు.

IHM లో జీవితం

- బండపల్లి మనోహర్ (IIవ సంవత్సరం)

ఇన్స్టిట్యూట్ ఆఫ్ హోటల్ మేనేజ్మెంట్ లో జీవితం మంచి హడావిడితో, కొత్తగా ఆలోచించే శక్తితో, సేవాభావంతో నిండిన మంచి అనుభవం. ఇది కేవలం చదువు కోసమే కాదు, ఒక మంచి ప్రొఫెషనల్ గా మారే ప్రయాణం అని మనకు మొదటి రోజే అర్థమవుతుంది.

రోజువారీ దినచర్య మరియు శిక్షణ:

- ★ ప్రతి రోజు శుభ్రంగా ఇస్త్రీ చేసిన యూనిఫాం మరియు మెరిసె షూస్ తో మొదలవుతుంది.
- ★ కిచెన్, బేకరీ, హాస్ కీపింగ్ మరియు ఫ్రంట్ ఆఫీస్ ప్రాక్టికల్స్ ద్వారా పరిశుభ్రత, క్రమశిక్షణ, మరియు జట్టుగా పనిచేయడం ఎంత ముఖ్యమో నేర్చుకుంటాం.
- ★ ప్రతి క్లాస్ నిజంగా హోటల్ లో ఉండే వాతావరణాన్ని చూపిస్తుంది.
- ★ కిచెన్ లో పని కష్టమైనా, కూరగాయలు కట్ చేయడం నుండి డిష్ అందంగా సర్వ్ చేయడం వరకు, ఓర్పు ఇంకా సహనం నేర్పిస్తుంది.
- ★ హాస్ కీపింగ్ క్లాసులు చిన్న విషయాలపై శ్రద్ధ పెట్టడం, ఫ్రంట్ ఆఫీస్ లో ఇతరులతో ఎలా మర్యాదగా ప్రవర్తించాలో మరియు మాట్లాడాలో నేర్పిస్తాయి.

మరువలేని జ్ఞాపకాలు:

- ★ చదువుతో పాటు IHM జీవితం ఎన్నో మరువలేని జ్ఞాపకాలతో నిండి ఉంటుంది.
- ★ క్యాంటీన్ బ్రేక్స్, స్నేహితులతో కబుర్లు, ఒకరినొకరు ఆటపట్టించుకోవడం వంటి క్షణాలు ఎంతో సంతోషాన్ని ఇస్తాయి.
- ★ ఫుడ్ కాంపిటీషన్స్, కాలేజ్ ఫెస్ట్, మరియు ఇండస్ట్రియల్ విజిట్స్ ద్వారా ఎంతో నేర్చుకుంటాం.



నేర్చుకున్నవిలువలు:

- ★ IHM మనకు కేవలం వంట చేయడం మాత్రమే కాకుండా, జీవితానికి అవసరమైన ఎన్నో విలువలను నేర్పిస్తుంది.
- ★ సమయపాలన, మంచి గ్రూమింగ్, మరియు పెద్దల పట్ల గౌరవం నేర్పింది.
- ★ కలసికట్టుగా ఉండటం నాయకత్వ లక్షణాలు మరియు వినయంతో సేవ చేయడం.
- ★ కష్టపడి పని చేయడం మరియు ఆత్మవిశ్వాసంతో ముందుకు సాగడం.



ముగింపు:

చివరికి IHM మనల్ని కేవలం మంచి ఉద్యోగాల కోసం మాత్రమే కాకుండా, మంచి మనుషులుగా తీర్చిదిద్దింది. IHM లో పొందినది కేవలం డిగ్రీ పట్టా మాత్రమే కాదు, జీవితకాలం ఉపయోగపడే విలువలు, అనుభవాలు మరియు నైపుణ్యాలు, నాకు నేర్పిన ప్రతి విషయానికీ IHM కి ధన్యవాదాలు



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03.	Certificate Course in Professional Bartending	6 Months	No Age Bar	Senior Secondary (10+2) or equivalent
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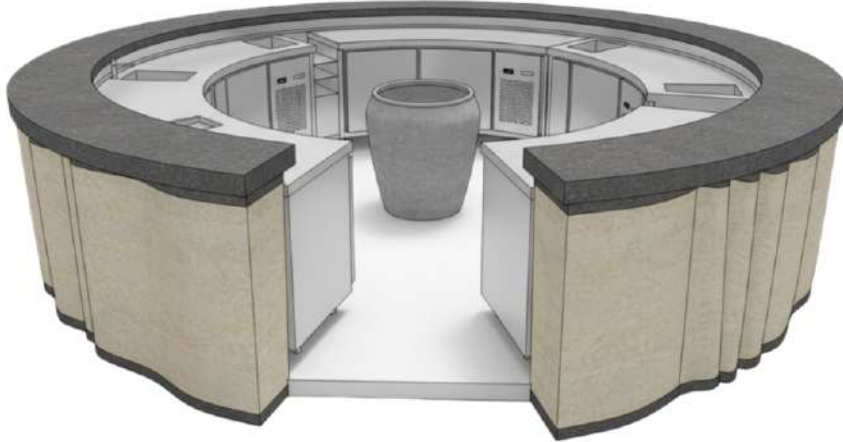
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