



ABHIWYAKTI

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FROM THE EDITOR'S BOARD

We endorse the world through ABHIWYAKTI, our quarterly newsletter, a channel to share our views and thoughts with the readers. ABHIWYAKTI is the erudition of academicians and wisdom of people with great industrial experience. It has been our sincere effort to put in our best to project the magnificence of AIHM to the world. We would like to offer our appreciation through all our students for their dedication and hard work in all the activities held and wish all the readers a pleasant and cheerful reading.

ORIENTATION PROGRAM 2018

'An eye for detail

Warmth of greetings

A welcome smile and a determination to rise...'

With these thoughts Amrapali Institute of Hotel Management welcomed the new fresh faces planning to be future hoteliers in its beautiful premises. The orientation program extended from 1st August to 11th August to introduce the fresh faces to the premises, its rules and regulation and curriculum and professional needs. A large number of speakers came forth to introduce the new students to the four core departments of Hospitality. Among them were leading professionals specialized in their traits as managers and directors of reputed Hotels. Mr. Yusuf Yamin (HR Manager) Taj Hotels, Mr. Perkin Rocha, Area Director, Lemon Tree Hotels, Mr. Nitin Dumka and Mr. Sanjay Adhikari, Mixologists, Mr Farhan Ansari and Mrs Sana Ansari (Reservation Incharge) Taj Hotels were the guest visitors who infused the qualities and requirements of the industry as they introduced it to the students. The in-home team was lead by the COO and Dean Academics with various Heads of the Departments that helped students understand the meaning of Hotel Management and its importance. The week culminated with effective response and familiarity with the surroundings of the students before their first step to the institute that makes promises to fulfill.



INDEPENDENCE DAY CELEBRATION

The 72nd Independence Day was celebrated with the same zest and fervor as was the first at Amrapali Group of Institutes. The tricolor jointly unfurled by Mr. R.C. Monga, Vice Chairman, AGI and Mr. Narendra Dhingra, Secretary AGI opened up its gracious presence in-front of each proud citizen spreading the fragrance of roses that showered their blessings to all. Then the National Song took unity as its objective as each individual sang in chorus with the B.Ed. Department students assigned with this great task. The welcoming speech by Dr. M K Pandey, Director Computer Science was



equally an essence of history that makes India a united powerful developing country in the past 72 years. Dr M.K. Pandey as the chief speaker beautifully explained the historical and scientific developments and challenges that the nascent country had to face at its seed stage and how it has bloomed and what all needs to be done to help spreading its branches to further develop. It was followed by a wonderful musical mix of old and new patriotic songs attempted by the students of each department. Their melodious passionate voice revealed their love for the country and aroused it in the audience. The morning of 15th August refreshed with sweets and salty snacks was a pious day to feel for the heart and soul.





"Guru is the heaven of fire', says the ancient text of India. 'Heaven' is described as a 'feeling of ultimate happiness'. Guru is also versed as the teacher and represented as the disseminator of knowledge. The effort of Dr. Sarwapalli Radhakrishnan, an eminent scholar and teacher has lead to the tradition of Teacher's Day being celebrated every year on the 5th of September to mark his birth anniversary. Withholding the tradition, Teacher's day was celebrated in Amrapali Institute of Hotel Management, Haldwani by the illustrious students as a token of love to their respected teachers. The day was a fun filled one with students performing to the happiness of the teachers. They held a grenade of bountiful surprises for the

teacher's which made a remarkable day for them. The students performed dances, songs and even played music for the hearts which sent forth blessings for their acknowledgement. There was a cake full of appreciation and tasty snacks of the sweet and sour days spent with their teachers. All the teachers were dressed to the moment and their benevolent presence came as thankfulness to the appreciation set forth as teacher's day celebration. The day thus abounded as the best memories of the year as the students sent forth cards as memoirs of the past years that they had submitted as love to their beloved teachers.

ABHINANDAN 2018

To make feel at home; To make feel special; Suswagatam or Abhinandan, these are the expressions that Amrapali Group of Institutes offers to its new students in the form of a multitude of activities to enhance their creativity. Abhinandan is not merely a title of a function; it is a platform given to the fresher's enrolled in the institute to showcase their talent to their heart's content. This year Abhinandan 2018 was flag-started with the auspicious presence of the chief guest Mr. Sumit Hridayesh who represented Mrs. Indira Hridayesh in her absence. It was a great moment of cheer as Mr. Sumit Hridayesh praised Amrapali



Group of Institutes for their good work in the field of knowledge and learning and proposed for cross cultural programs in near future. Then began the grand show with ramp walk show where the fresher's walked the ramp displaying their talent. The gusto and fervor of the moment came through the background music. It was a beautiful event with Master Asim Tandon of BHM KU bagging the Mr. Personality title and Mr Udit Choniya of BHMCT bagging the Mr. Attire title. This was followed by many cultural activities where students danced, sang and even delighted the audience through their folklores of which the Uttaranchal folk songs and dance dominated the heart. The otherwise humid day was no hindrance for the performers as well as the audience who enjoyed it thoroughly as the Mr. and Ms. Fresher and various other titles were bestowed on the enthusiastic participants with blessings from the esteemed Management. The show was learning and entertainment for the participants and the onlookers.

WORKSHOP ON BAKERY AND PÂTISSERIE

A workshop to exhibit the Bakery and Patisserie skill was held on 8th & 9th September 2018, that will definitely add a lot more value in terms of technical skill accumulation within the students.

Chef Guru Dutt, a learned personality associated with the prestigious GD Goenka University, New Delhi came to deliver a guest lecture to the enthusiastic students of AIHM and displayed his art by preparing a number of confectionary items. The delicacies that went through the mastermind creation and were displayed on the platter and still imbibe the mind were the Tiramish and Moussie and many other pastries and chocolate soufflé with garnishes engaging sugar work and chocolate work. The amazement of the young Patisserie Chefs enrolled as students in Amrapali Institute of Hotel Management was captivating and they felt the presence of learned scholars as an opportunity to enhance their skill through the bountiful knowledge. A profuse sense of satisfaction still prevails and the hunger to teach carriers the cravenness for learning, such is the effect of such knowledgeable sessions at AIHM, Haldwani.



COLLAGE AND POSTER COMPETITION



A collage and poster competition was organized by the cultural team of AIHM on 15th September, 2018 to bring out the spirit to compete and enlarge the knowledge of the students who have just made their entrance in the Institute of Hotel Management. The students participated with great eagerness and created patterns of imagination to bring out the norms and sphere of 'Tourism and Cultural protection 'activity to the forefront. Their hands shaped their thoughts to the ultimate and made it a happening of the day. The students who received an acclamation to the team craft in ' Collage Making Competition' were Mr. Aseem Tandon, Mr. Divyansh Dhingra and Mr. Chandra Singh of BHM KU A Batch while Mr. Nitesh Bhatt, Mr. Kuldeep Singh, Mr. Mukesh Danu and Ms. Monika Nagarkoti of B Batch were declared as the best of the best in Poster Making

Competition. Another platform for distinguishing the craft that students want to display was thus put forth as encouragement by the team of departmental cultural club.

WORLD TOURISM DAY: AN ADVENTUROUS JOURNEY

Adventure is life touring and scaling the realms of the globe. The word tourist comes from adventurous people making tours. Humans engross for livelihood or the necessities of life and recreate for relaxation and the tendency to explore further drive far and wide irrespective of the prevailing conditions. The adventure in him has led to the accidental discoveries and planned inventions. The journey that man has made in the past has led the tourist industry flourish from the old day 'Sarai' to the modern day 'hotels' and back to renovated 'Home Stays'. 'The World Tourism Day' every year is a reminder of the passion among men to enjoy at different destinations to replenish energy.

The World Tourism day 27th Sept., 2018 was fêted in Amrapali Institute of Hotel Management. 'Charity begins at home' and the Institute attempted to make this event dwell in the heart of the students by imbibing the cultural values of Uttarakhand through the much sort after Uttarakhand Cuisine preparing in-house completion. The delicacies that the Student Chefs produced to the surprise of the judges and audience were the Festive Pakwans like Ghughutey, Madua Canopy, Bara, Arsey and the luncheon delicacies were solely the Uttarakhand cuisine that cooked in the hearth of love and affection towards the hometown. It had a platter full of savoring and mouth watering Madua Roti, Laie ka saag, Kandali ke sabje (bicchou Ghas), Kapa, Gahat ke dal, Bhat ke Chulkane, Alu ke ghuteke, Kheera raita, Moola, Bhang ke chutni, binduli bhatt and sweet dish of jhangure ke kheer. Their effort later fetch certification of the talent to them as runner up Gulshan Pande, second prize tie winners Yashwant Jeena and Pankaj Joshi and Harshit Pant as the leading chef of the day.

What is display without speech? AIHM went forth to host a speech competition during this occasion where students spoke what they felt about the World Tourism day celebration as a reminder of the local cuisine. The effective delivery of speech by young enthusiasts was a celebration to the mind. It was felicitated with three category of certification of good speakers as Nikhil Waghmore stood first, Chandan Singh stood second and Mayank Bora bagged the third position in the event. The views shared were extremely nourishing to the brain. So with the speech as 'food for thought and delicacies as taste for tongue notion' passed another interesting event 'World Tourism Day' with thoughtful signature of the Head of the Family, The COO appreciating the dual efforts of the students remarking on the sole involvement of students in both the activities of the day. He complemented all involved in the eventful day and sent forth his view of Tourism as the preservation of 'Values', a notable fact indeed as 'Value lies in Your Value of You First'.



RISING STARS COME BACK HOME WITH PRIDE!!!

The students of AIHM, Haldwani, once again prove their efficiency by out sparkling with peak positions in the Hospitality Rising Star Inter College competition held at Graphic Era University, Dehradun on World Tourism Day. There were five activities held to encourage students to perform to their best capabilities where Deepak Mehra obtained the first Quiz Up position. In the Speak Out round Amit Kala was the best speaker. Pradeep Bisht and Akarshit Bisht proved themselves in Bartending and fire flaring with first position and Rohit Shah came first in the Miniature Gardening Competition. The first position in culinary competition was obtained by Rohit Joshi and Daleep Singh. The spirit to compete and come out with flying colors dwells in every heart of Amrapali Group of Institutes.



COMPETITION ON EMERGING RECEPTIONIST OF THE YEAR

The front office department offers a wide variety of scope for all round development of the students through various club activities. The club for change initiated an activity round for self introduction and included various awareness questions through personal interview, departmental quizzes and personality development activities that were to be answered by the students. The activity round came as a welcome by the students and they competed with each other. The winner of the competition was Mr Salman Khan of BHMCT 1st Semester who was granted a certificate by the judges.



COMPETITION ON UPSELLING TECHNIQUES AND COMPLAINT HANDLING

The Club for Change, a part of the Front Office Club, is a genuine platform for the students to showcase and upgrade their skills. The various activities held here are encouragements to the students to display their talents. One such competition held here was the competition for up selling skills and complains handling. The winners of the competition were Ms Preeti, Mr.Chirag and Mr Kapil Dharamwal who were awarded with certificates for their exceedingly good performance.



BRIGHT DEEPAWALI 2018

Diwali the festival of lights was celebrated with gaiety and joviality at AIHM, Haldwani. The housekeeping department with artistic hands and creative minds snapped the show with its ingenious decorations. The age old tradition still found place at the entrance with lord Ganesh and Lakshmi Mata created of paper Mache by the student volunteers. The dazzling extraordinary Diwali decorations spruced up the entire Hotel Management Section beautifully as an invitation to Lord Ram, a symbol of Purushotam ie, The revered among men.

The paper lampshades given amazing spin; exquisite Diwali Torans as the most auspicious elements from recycled items and slogans and invitations enhanced that authentic Diwali charm. The ultimate with Rangoli by the students adorning the door ways and main reception lit with evergreen diyas and fragrant with flowers gave as good a shimmer as was reflected in the face of the staff acknowledged with gifts and sweets by the Management as they walked home with best wishes for Deepawali.



PRE CHRISTMAS MIXING: A LOVELY TRADITION

ENGRAVING A STORY TO CLOSE 2018 WITH WARMTH

Walking down the elegant corridor dwells at one energetic corner, the heart of the professional chefs of Amrapali Institute of Hotel Management that has destined thousands of skills. This is none other than the ground floor Training 'Restaurant' formally dressed in the elegance of the wooden worktable and positioning its decorum with a beautiful array of dishes, glasses, side plates and corner decorations, a style of AIHM alone. The hanging socks of Santa and the wooden ladles neatly placed on a glass bowl gives an air of Christmas and then the eyes roll to the huge tray with a V shaped green and red resin display and the wonderful thirst arousing lemon juice in fantastic tumblers, the rum bottles that stand independent in their grace and the sweet softeners displayed in four chambers by the excellent chefs. Then slowly music sweeps in the air as the destined passions of AIHM pour in the restaurant followed by the shimmering eyes of the mentors and then the gracious management. Then ritualistically Chef Apurva Joshi



reveals the art and history to the attendants. Its guest time and as the 'Lemon Tree Hotel Chain' has proliferated its branches to select Amrapalians through its experts like Mr. Danesh Kumar stationed as the Deputy Manager, Executive Chef Mr. Rakesh Negi, Assistant FO Manager Mr. Rahul Kumar Singh and Assistant Hotel Manager Mr. Veeransh Gill. They were the gentle guests who come forward with the Christmas Cheers wishing luck to everyone as they poured the first rum into the cake followed by the management and teachers and students that mixed warmth; contagious enough to cheer the old and young thereby reestablishing the Christmas spirit and bonds of love. Swirling the orange juice, rum and rich honey into the dried fruits and nuts glazed with unique grape liquor, candied ginger flakes, lemon zest, caramelized orange accented with a hint of vanilla and nutmeg giving it a smooth flavor and plush texture through gloves slipped in the hands and professional chef hat on the hat and coats, indeed! All wait for this celebrated event to turn into the Christmas Plum Cake.

The Santa is there and so are his sweets!!!

All leave the ocean of thoughts with the previous year's taste to experience the warmth of Christmas.