

ABHIWYAKTI

(QUARTERLY NEWS LETTER OF AMRAPALI INSTITUTE OF HOTEL MANAGEMENT)

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FROM THE EDITOR'S BOARD

We endorse the Hospitality World through ABHIWYAKTI, our quarterly newsletter, a medium 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.

NEW YEAR'S DECORATIONS



We welcomed the New Year with decoration of Hotel Management Lobby as a part of practical utilization of knowledge to the students interested in Housekeeping. The process of decoration was thoroughly enjoyed by the students as it followed the resuming of offline classes. This event helped the students to understand the intricacy of decorating for an event. The students of the Creativity Club came out with marvelous ideas and beautifully decorated the lobby and its walls considered to be the practical arena for both the Front Office and Housekeeping practicals.

WORKSHOP ON SANDWICH PREPARATION

Sandwich making workshop at the advent of New Year to celebrate 75 years of Independence.

Skill is the best ingredient for development of hotelier and we are all aware of the role of Sandwich making in the enhancement of motor skills and to foster confidence among the students. At AIHM the students are always exposed to the newer ideas of making delicious food items and one such idea was taken for Skill Development under the Azadi Ka Amrit Mahotsav. The Skill Development Workshop was organized on 5th January, 2022 in the Demo Kitchen at AIHM under the leadership of Chef Vinod Negi and Chef Krishna Kumar of Food Production Department. The invitees to the workshop were Prof. Dr. S.K Singh, COO, AIHM, Prof. Prashant Sharma, Dean Academics AIHM, Dr. M K Sharma, AITS, Department and, Faculty and Students of the first semester registered under the BHM, DHM, DHMCT and BHMCT courses run at AIHM, Haldwani. The students displayed the skill of chopping vegetables, mixing the cream and even the way of handling the bread and spreading a delicious layer of butter over it. It is a delicate art to be taught to the young and enthusiastic hospitality professionals and has a culture of its own associated with region, climate and taste. The skill lies in the selection of the correct temperature, looking for the right texture while baking the bread and adding the right ingredients like cucumber, basil, onions, tomatoes and other vegetable and non vegetable products to produce an appealing appearance. Then what goes inside is simply relinquishing and it is this that the instructors along with the final year students exhibited to the new comers. Some of the sandwiches displayed during the workshop were of Ham & Cheese Sandwich, BLT Sandwich, Smorrebrod and many more. The best part of the workshop was that even the senior students mentored and passed the rich legacy to the first year students. The Management congratulated the Gourmet Club members for such a delicious display. They motivated the students with their inspiring words and appreciated Dr.Vinod Negi and Chef Krishna Kumar for organizing this workshop to encouraging students to enhance their skills.



POSTER MAKING COMPETITION 2022



"Posters Competition to foster National Spirit".

Posters elicit attention by their originality and display cultural events and hence 'Poster Making' is a magically engaging art for the students. At Amrapali Institute of Hotel Management, poster making activity is correlated to many cultural fests organized in the campus as a part of practical knowledge. Therefore, the 'Creativity Club' under the Housekeeping Department once again encouraged the students to participate in the Poster Making Competition with themes as 'India's rich heritage' and 'Unsung heroes of Indian Independence' as a part of the Republic Day Celebrations. Innumerable colorful posters promoting national

spirit were posted by the participants. The Unsung Heroes were portrait in a lively revered fashion along with the various monuments that display the Rich Heritage of the Free India now celebrating its glorious 75 years of Independence under the Azadi Ka Amrit Mahotsav. The students that were acknowledged as first and second in the display of the valorous freedom Fighters of India and its unforgettable moments of glory and awarded certificates were Laxmi Pangti and Diksha Pandey of BHM KU 1 SEMA Batch while Aaditya Solanki and Saloni Bisht of BHM KU 1 SEMA Batch stood third as the best exhibitors of creativity.

BAKE WITH ME



We share the sweet tooth recipes with the most important elements of the society- 'The families of the Police Officers'.

A break from the regular duty is more welcome when it is with the family. The Food Production Department at AIHM under the guidance of the Director Prof. Dr. S. K. Singh and Dean Academics Prof. Prashant Sharma endeavored this promising moment by inviting the wives of the police officers stationed in and around Haldwani by organizing a Bakery Workshop. It was aimed to brief the recipes used to bake sponge cakes, cookies and also to help them learn the method to do icing. The desert station of the bakery department was made alive with the lovely presence of Sub

Inspector Mrs. Asha Bisht who organized the workshop for a fun-filled day packed with learning. The Food Production Department under the guidance of Dr. Vinod Negi was happy to share the basic recipes and ingredients used as the ladies of the officers worked their way out into baking. Chef Sushil Kumar of AIHM is the best bakery Chef at AIHM and he brought a full gamut of his experience to the workshop. The presence of Mrs. Hema Bisht Joint Commissioner, GST, Uttarakhand, wife of SSP Nainital, Mrs. Vinita Jagdish Chaudhary, wife of SP Haldwani, and Mrs. Anita Bhakuni, wife of CO Ramnagar helped to bring the workshop to its zenith of creativity under the guidance of the senior faculty members. It takes very little to cheer the guardians of the city and AIHM is always ready for such gestures at its end.

QUIZ ACTIVITY 2022



Quiz Activity under Azadi Ka Amrit Mahotsav.

The Azadi Ka Amrit Mahotsav as an endeavor to celebrate Indian fests and events is becoming a passion among the young students. They appear very eager to participate in every event and so a Quiz on the topics India's Freedom Struggle, Gallantry Awards and Victory of Indian Armed forces was organized by the Creativity Club at AIHM, Haldwani. The main aim of the quiz contest was to make the students aware and compete to display their knowledge on Indian Valor and Victory. The country has always been proud of its Freedom Fighters who have participated wholeheartedly in the struggle for freedom. The patriotic songs, stories sing a lot as they depict the victories and victorious and the country rejoices them during the National Festivals. This 26th January was the 73rd reminder to the Indians of the routines set by Dr. Bhimrao

Ambedkar for the smooth governance of the country especially when it was in total chaos and disorder. The free Will to live was celebrated through the Quiz Contest in Amrapali Group of Institutes on 24th January, 2022 and a voluminous participation through the online Quiz was observed. The Quiz was designed by the Head of Cultural Club Mr Aamir Hussain under the guidance of the academicians at Amrapali Institute of Hotel Management, Haldwani. The students who came to the wining category were Daya Krishan Bachkhetai of DHM KU, one year diploma course, Bhaskar Pandey of BCA 1st Year and Himani Kafalia, another BCA 1st Year student who displayed excellent command over knowledge of India's Freedom Struggle, Gallantry Awards and Victory of Indian Armed forces as they stood first, second and third in position in the quiz contest. Thus the activity was performed successfully under the Azadi Ka Amrit Mahotsav as India celebrates 75 years of Independence.

PROFESSIONALS FROM RADISSON BLU, RUDRAPUR



To know is to learn and to learn is to grow.

The passion that Amrapali Institute of Hotel Management proliferates in the young minds is enthusiasm through the knowledge of the profession by experts in the field. A highly knowledgeable, introductory and interactive session was organized by the Hospitality Professionals from Radisson Blue, Rudrapur on the 4th of March 2022. The session introduced the 5 star property located in Rudrapur, an Industrial Town of Uttarakhand and known worldwide for its excellent services to the

students' enrolled in Bachelor Degree and Diploma Program at AIHM. The delegates Mr. Dinesh Bhatt, Executive Housekeeper, The Human Resource Manager, Mr. Sudhir Sherawat and the esteemed General Manager Mr. Bishwajeet Chakroborti were present during the session. Mr. Bhatt made the students aware of the post COVID hospitality strategies and guided the freshers' towards a better future ahead. It was an intriguing session where most of the queries of the inquisitive minds were met with extreme interest and concern. AIHM is thankful to its Management and torch bearers for providing such viable exposure to its students and faculty members.

AATITHYA 2022 AT JNU



A win with a roll in of Trophy Nourish the skill by facing the competitor and winning.

The students of AIHM brought great pride home with a Rolling Trophy for the year 2022 from Jaipur National University and left a mark of efficiency in the hospitality sector. The proud moment was brought to realistic appearance through the efforts of Uttakarsh Sanwal and Bhupesh Pokharia of BHM KU 5th SEM as they bagged first position in the Quiz Competition. Deepak Bhatt from BHMCT 3rd Year and Kiran Pandey from BHM KU 5th SEM bagged second position in the Twigs and Towel Competition. The immaculate desire to decoration of Deepak Bhatt and Kiran Pandey was accolade with a 3rd Prize by the concerned authorities and Jigger Vs Pony, an F&B competition, brought forth the fire of service that appeared skillfully when Sachin Kumar Chahali of BHMCT 3rd Year and Kashish Nakra of BHM KU 5th SEM bagged the second position in the competition. The dedication of the students was rewarded as the rolling trophy from Jaipur National University and they carry beautiful memories of a trip of the Pink City organized by the host university. Once again the students of Amrapali Institute of Hotel Management, Haldwani have proved that dreams come true with great effort.

HOLI DARBAR



Holi Darbar-A welcome Back to Celebrations at AIHM.

A fun filled moment that is a part of a practical session of the different courses at AIHM was held in the beautiful garden at Amrapali Group of Institutes, Haldwani on the 16th of March, 2022. Holi has always been remembered as an affirmation of 'Good ruling over Evil' and comes as a reminder every year. The culture of AGI as Holi Darbar is being maintained with gaiety year after year by AIHM. The 'Awadhi Style' bonanza of music, traditional songs, dance and eatables was organized by the students of DHMCT and BHMCT programs this year too. The students draped culturally as Radha Krishna, Gopis and Gopals displayed their talent to spread happiness during Holi. The



ecstatic immersion of music and dance was the core of the presentations made during the occasion as students danced around Radha Krishna and performed various acts in the Avadhi Style. The faculty of different departments was welcomed with the traditional Holi tikka and entertained by AIHM students as they served savories like chatpati tikki, Pau-bhaji, jaljeera and thandai and sweet Gajar Ka Halua and Gujias. The program was made blissful with the presence and blessings of the esteemed Management of Amrapali Group of Institutes, Directors and Principal of various departments, Dean Academics, DSW, Chief Proctor and Faculty members. This Holi was especially delightful after a long seclusion caused by COVID pandemic.



DELISH THE CHEESY SESSION



Amrapali Institute of Hotel Management under its enthusiastic Food and Beverage faculty once again came with a small party celebration idea session for its students. The Future and Sharp Club organized the Cheese Tasting Session through Mr. Azad Singh on 30th March at the Café, Ground Floor Restaurant for the first and second year students. Students were allowed to dip into the charm of the cheese through its history, preparation process and types. The knowledge of accompaniments and condiments of various international cheeses Edam, Cheddar, Grana, Brie, and Danish Blue formed the delight of the session. The taste of tongue to remember the Cheesy affair was the treat that students received to celebrate and remember as professionals. A retreat in the Himalayas, sea side or lakeside with a small cheesy party amidst nature is the latest

desire of guests and students are being trained for the same at AIHM.

THE HOTELIERS' FEST 2022, ABHYUDAYA

Under the garden of talent nurtures the crop of efforts as Abhyudaya 2022



ABHYUDAYA 2022 “Creativity is allowing yourself to make mistakes; art is knowing which ones to keep”.

Amrapali Institute of Hotel Management under the flagship of Amrapali Group of Institutes (AGI) organized “Abhyudaya 2022”, the 16th National Hospitality Talent Hunt on 29th and 30th April 2022 with great enthusiasm. The main objective of the event was to provide a platform to potential hospitality professionals from various Technical/Professional Hospitality Institutions across the nation, wherein they can exchange the knowledge displayed through skills and explore their talent. Students coming from various hospitality institutes and colleges such as Panjab University, Chandigarh, Chandigarh University, LBIHM, New Delhi, FCI, Aligarh, GIHM, Dehradun, AIHM, Haldwani, DHMT, GNDU, Amritsar, AIAS, Haldwani and KIHM, Khatima revealed an array of creativity in the events like the culinary competition, the floral decoration competition, dress the cake, the brain twisting brain twister, Adhyan- the case study competition, and the Waste to Wonderful competition. On the menu were delectable world cuisines prepared by the students. We saw cuisines from all over the world, including French, Italian, Mexican, Thai, Chinese, and Japanese. The mouth watering cuisines of several regions, particularly Uttarakhand, was worth noting. Scrumptious tarts, soulful soufflés, and the sweetness of the art presented in the Dress the cake competition were notable. The participants displayed the artistic floral decoration with each flower radiating its presence and hope of blossoming talent in the form of Hogarth curve, crescent, cascade, round and front facing floral arrangement. The Japanese style Ikebana, Moribana with colorful pot decoration, were worth looking at. Students also showcased their talents in the towel origami depicting beach tourism, lotus, various animals and birds like elephant, monkey and swan. The Front Office added a literary element to the event with its Brain Twister and Case Study competitions. The event shifted from enthusiasm to keenness, leaving eagerness behind at the start of the learning process. The ludo bartending competition was a big success, with spectators and competitors alike cheering the teams in a bright light and intense music environment. During the talent hunt, the key feature that led these budding talents to shake and pour various classic and innovative drinks was mixology and innovation. Margarita, Figgy Fizz, Espresso Martini, Negroni, Chipko Malia, and Kafir Hill are just a handful mention of the drinks that tempted the judges' and audience's taste buds. Both the participants and the spectators had a fantastic time. The winners received certificates and trophies for their achievements, while others were inspired by the Management of Amrapali Group of Institutes and event experts for their remarkable contribution in the success of ABHYUDAYA 2022.

KMVN STAFF TRAINING PROGRAM

The Up skilling Revolution begins here and now! A comeback in the World of Hospitality after the pandemic has emerged with a new face of awareness among the guests and the employees need to match their expectations. The fear of COVID has created a path full of hurdles and it's time to launch a trajectory to combat the challenge. Up skilling has hence become an inevitable part of the work process and keeping this in mind KMVN and Amrapali Institute of Hotel Management has signed an MOU for 2 consecutive years to up skill and train around 2000 employees. The consequent transformation in employees working through up-skilling techniques is the challenge on which the KMVN GM Mr. A. P. Bajpai ji (PCS-officer), and the then signing Director Mr. Narendra Singh Bhandari (IAS-officer) wish to work through the efforts of the COO Prof. Dr. Shailendra Singh and Dean Academics Prof. Prashant Sharma of AIHM, Haldwani. The work of strengthening the skill set has been entailed through five batches of 30 employees each till now bringing it to the count of 150 trained KMVN employees. The concerted efforts of the faculty mentors at AIHM has helped the KMVN employees to understand the importance of designed SOP's, New tools of technology used in the Hotels, acknowledgements that good grooming standards and hygiene bring to the business flow and various communicative techniques to be employed in all the major departments of hospitality. The week long slots are engaging through several activities designed for their leadership enhancement. With any business investment, measuring outcomes is essential to iteration and improvement. A follow up and track process through tests has also been incorporated in the program to assimilate what works and what doesn't and to help the employees to continue to improve and gain new skills, and it is believed that this will also help to up-skill employees regularly through the already trained ones. The time is now to embark on an 'Up Skilling Revolution' that allows employees to become immersed in the future of serving with a smile and the Institute has taken a step to raise the serving standards of KMVN for Uttarakhand Tourism to surge in the field of Hospitality.

