



बोहोरपुक्ती

VOLUME 19 (2024)



INVESTING TOWARDS A GREENER FUTURE

Institute of Hotel Management, Catering and Nutrition, Pusa, New Delhi-110012
An autonomous body under Ministry of Tourism, Govt. of India





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वी.विद्यावती, भा.प्र.से.
V. Vidyavathi, IAS



सचिव
भारत सरकार
पर्यटन मंत्रालय
नई दिल्ली

SECRETARY
GOVERNMENT OF INDIA
MINISTRY OF TOURISM
NEW DELHI

MESSAGE

I would like to congratulate the Institute of Hotel Management, Catering and Nutrition, PUSA, (IHM Pusa) for completing yet another year filled with achievements.


Established by the Government of India more than six decades ago to groom talent to lead the hospitality and tourism sector in the country, the Institute not only lived up to the expectations but went beyond, keeping the Indian flag flying high by having its alumni in the coveted positions in hotels, universities and other businesses across the globe.

I am pleased to note that the theme for this edition of the annual magazine 'Abhivyakti' is on sustainability. This theme is in sync with the 'Travel for life' theme of the Ministry of Tourism, under the 'Mission LiFE' (Lifestyle for Environment), which is being run in partnership with the Ministry of Environment, Forest and Climate Change, UNWTO and UNEP. This mission, with both its verticals of Travel for LiFE for cleanliness; and Travel for LiFE for Rural Tourism; aligns with the Sustainable Development Goals related to economic growth, sustainable cities, responsible consumption, climate action and life below water. I encourage the readers to explore sustainable practices and contribute ideas that align with the Institute's environmentally responsible initiatives, showcased by its sustainability society- TRAS (Think Responsible- Act Sustainable).

India offers immense potential for developing sustainable and responsible experiential tourism destinations, which can contribute to the conservation of natural and cultural heritage, as well as the socio-economic development of local communities. The knowledge and abilities imbibed at the Institute would enable the graduates to take innovative steps, availing the attractive incentives being offered by the Government under its schemes.

I am optimistic that the Institute would build on its legacy and brand value to evolve and play a pivotal role in shaping the future of the industry.

Wishing IHM Pusa a successful academic year ahead, filled with achievements. May your journey inspire and shape the future leaders of the hospitality industry.


(V. Vidyavathi)
20.02.2024

“A Message from the Principal”

Dear Readers,

It is a pleasure for me to present to you the 19th edition of the annual magazine cum souvenir of the Institute of Hotel Management Catering and Nutrition, Pusa. I hope that the readers will enjoy the material presented in this magazine and many of them will be attending the grand celebrations on the 22nd of March 2024 when ‘Abhivyakti 2024’ is going to be released. The preceding year has been very rewarding for every stakeholder of IHM Pusa. We have not only retained our market leadership position but have been able to further consolidate it. There are a number of strides that have been taken in the upgradation of the infrastructure at the institution, be it in the laboratories or the student facilities. The support received from overseas institutions, especially from the KFPI of the Republic of Korea and the Embassy of Japan, in New Delhi has been remarkable for making unparalleled learning opportunities available to our students. Likewise, many leading companies in HORECA have further extended their support to the students of this institution for their learning.

The institute’s connect with the most important stakeholder, the alumni body, has further strengthened. It was a pleasure to host the Golden Jubilee reunion batch in the institute on the 28th of February. The batch which has stalwart chefs like Mr. Manjit Singh Gill, Chef M. S. Gupta, Chef Anil Mohan, Chef Sudhir Sibal, and many more, and likewise the Ruby Jubilee reunion batch visited the institution on the 07th of March, 2024. This batch which graduated 40 years back has the presence of stalwarts like Mr. Puneet Chhatwal, the CEO of IHCL, Mr. Javed Ali, the regional director of operations of the Radisson Hotels, celebrity chef Mr. Sanjeev Kapoor, and the like, and many entrepreneurs who are having iconic places in their own cities like Ellora & Bakery in Dehradun, and even some people you come across who have become tycoons in the logistic industry and other areas. So this connect has really been very fulfilling for students who were mesmerized by the presence of such stalwarts in the institution and the ease they had to approach them. I wish that the silver jubilee reunion, the batch which graduated in 1999 also does take place shortly and the tradition of these three reunions continues- the Golden, Ruby, and Silver. The contribution of articles in this magazine has been forthcoming from many alumni of the institution who have added another dimension to the quality and spread of the topics. Now this contribution from the alumni has been made available through some connections that we had with the contributors this time but in the future, through this medium, I would like to invite all the alumni to contribute to Abhivyakti regularly. They just need to pen down their ideas and send them across to the editorial board. I am positive that space permitting, it would find a place in the published material. This is one of the best ways in which one could reconnect with

IHM Pusa and very importantly this annual magazine also serves as a souvenir for every graduating student because the batch photographs are there, of every graduating batch, be it the master's program, undergraduate degree program or the diploma programs. So this thing remains for a long time as a pride possession by the graduating students and this is a kind of permanence that your contributed articles would find.

You may be aware that on the occasion of the 60th anniversary of the institution, a book was released by IHM Pusa in which about 47 alumni contributed a chapter and this is an endeavor of IHM Pusa to contribute toward knowledge creation in the area of hospitality. All the clubs in the institution have been contributing exceptionally well in the last year. Special mention is required in two of the youngest clubs that the institution has. One of them is the 'Yuva Tourism Club' which has been organizing wonderful programs and awareness for the propagation of tourism in the country and propagating the cause of 'Dekho Apna Desh' and other campaigns run by the Ministry of Tourism, Govt. of India. Likewise, the IT Club 'CYNIX' has taken strides in making the social media presence of the institution felt. A new edition by this club is the regular podcasts which have been released by them and likewise, the literary society is working to release a quarterly newsletter to cover so many activities in the institution that every stakeholder must be aware of and the maiden edition is going to be released immediately after the annual day of the institution which is going to be held on the 22nd of March.

As a response to the needs of the hospitality industry, an effort is being made to increase our contribution in the area of skill development. A new focus is there on the teaching of trade diplomas in the institution. A lot of additional quality inputs would be there and exposure to the students of such diploma programs would also be enhanced through internship and placement opportunities. Likewise, going forward, we would be increasing other skill programs under the Capacity Building for Service Providers (CBSP) scheme of the Ministry of Tourism, Govt. of India. This would be our contribution to fulfill the dearth of trained manpower that the unprecedentedly growing hospitality industry badly requires. I look forward to receiving you and welcoming you at the institute campus or on the website of IHM Pusa.

Thank you very much. Have a wonderful year ahead.

(Kamal Kant Pant)
Principal and Member Secretary



MEET TEAM ABHIVYAKTI



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TOGETHER AS ONE:

A Message From The Team

Expression is the very essence of life. Every living soul yearns for a chance to express and showcase what they are truly made of and, more importantly, made for. Here at Abhivyakti, we, too, practise a form of expression: to present and to articulate. Every year, we at Abhivyakti assemble to put together nothing short of a work of art, absolute yet perspective. We put work into this venture with passion and zeal to make it a grand success. Every word is a product of great effort, every design crafted with extreme delicacy, every call made with equanimity and diligence. We are Abhivyakti, the Magazine Club of IHM Pusa, where the urge to express is given the pen to relieve, skills are honed, and talent is provided nourishment and nurturing. We take it nothing short of a challenge to be a grand success and surpass our predecessors' epaulettes. No building stands on its own; it needs support structures to be based on and to stand tall.

Similarly, we as a team owe our success to several people who were there for us, with guidance and advice, whenever we needed them to be. First and foremost, we would like to express our indebtedness to the respected Mrs. V Vidyavathi (IAS), Secretary Ministry of Tourism, for her words of wisdom along with our esteemed principal, Mr. Kamal Kant Pant, for allowing us to work on this feat. We would also like to extend our gratitude to the heads of departments- Ms. Meenakshi Sumbly, Mr. Anil Goyal, Dr. Anshu Singh and Ms. Mamta Bist. We are also grateful to the admin staff, exam cell staff and especially Dr. Shweta Misra and Ms. Tanushri Sharma, who guided and supported us through this venture. We earnestly thank Cynix for capturing and collecting all the moments and helping us articulate them, along with all the other clubs whose hard work gives our institute warmth and emotions.

We would also like to thank eminent personalities Mr. Vijay Wanchoo, Dr. Chef Manjit Gill, Mr. Kshitij Gandhi, Mr. Ashwini Nayar, Mr. Shivankit Mehta, Mr. Gaurav Pokhrial, Mr. Sunil Dubey, Mr. Pranjal Saikia, Mr. Harsh Bhardwaj and Mr. Ankit Mangla, and Mr. Sandip Mukherjee for providing us with their insightful views.

Lastly, we express our heartfelt gratitude to the faculty members and students for their contribution and our readers for giving us the stimulus to achieve our endeavour. Abhivyakti is no ordinary team; it is a troupe of performers putting into practice the finest arts of writing. We seek to delight the reader, to ensure that at the end of the day, both the reader and the editor leave with their hearts filled with warmth and joy, and we eagerly anticipate receiving your valuable feedback.

The Story of IHM Pusa:

A Legacy of Hospitality Education and Innovation

Established in 1962, the Institute of Hotel Management, Catering & Nutrition (IHM) Pusa has been a cornerstone of excellence in hospitality education in India for over six decades. With a track record of consistent top rankings by esteemed news agencies like India Today, The Outlook, and The Hindustan Times, IHM Pusa has firmly established itself as a leader in the field. This reputation for academic excellence was further affirmed by its No.1 ranking in the annual ranking of Hotel Management Government Institutes across India for 2022-23 by GHRDC.

The academic year of 2023 – 24 witnessed multiple important events conducted by the institute, spearheading it was the Regional Cuisine Month. This month-long workshop hosted by IHM Pusa was conducted by the students and faculty who set out to explore multiple regional cuisines and the many ways to prepare

food delicacies from it. This experience speaks volumes about the culture in IHM Pusa as every practice and region is seen with the same eyes and respected at the same level, hence promoting inclusivity and companionship.

Participation in prestigious events such as the Bharat Parv and the Tour De Chocolate underscores IHM Pusa's active engagement and leadership within the industry. IHM Pusa hosted the faculty and students of Maharishi Dayanand University, for a humanitarian

cause, bringing culinary excellence to those having special needs. Additionally, initiatives like the TRAS campaign, focusing on sustainable consumption and resource management, highlight the Institute's commitment to addressing contemporary challenges and fostering responsible practices among its students and stakeholders.

A distinguishing feature of IHM Pusa is its vocational course, which integrates practical training with theoretical knowledge, ensuring that graduates are equipped with the skills and competencies demanded by the industry.

Looking ahead, IHM Pusa remains dedicated to providing unparalleled learning opportunities, retaining experienced faculty members with real-time industry experience, and engaging alumni in shaping its future trajectory. Through its unwavering focus on innovation, sustainability, and leadership, IHM Pusa continues to set new standards in hospitality education, inspiring generations of future leaders in the field.



By: Aaryan Pateriya B.Sc 3rd Year



Sustainable Hospitality: Green Investments for a Brighter Future

In the ever-evolving landscape of the hospitality industry, the concept of sustainable and environmentally conscious practices has gained significant traction. As the world grapples with pressing environmental challenges, the hospitality sector has a unique opportunity to lead by example through green investments. These investments not only contribute to a positive environmental impact but also yield long-term economic benefits for businesses.

Green investments in the hospitality industry encompass a broad spectrum of initiatives, ranging from energy-efficient technologies to eco-friendly construction and operational practices. One key area of focus is renewable energy integration. By harnessing solar or wind power, hotels can significantly reduce their carbon footprint and operational costs. Implementing energy-efficient lighting and HVAC systems further amplifies these savings, offering a win-win scenario for both the environment and the bottom line.

In addition to energy, water conservation plays a pivotal role in sustainable hospitality. Investing in water-efficient technologies, such as low-flow faucets and water recycling systems, not only reduces resource consumption but also positions a hotel as an environmentally responsible establishment.

Furthermore, green investments extend to waste management strategies. Adopting practices like composting, recycling, and minimising single-use plastics can drastically decrease a hotel's environmental impact. Guests increasingly seek out establishments that prioritise sustainability, making such initiatives not only environmentally responsible but also commercially advantageous.

As consumer awareness and demand for eco-friendly experiences continue to rise, green investments in the hospitality industry are no longer optional but imperative. IHM Pusa, as a bastion of hospitality education, has the opportunity to champion these initiatives, shaping the future leaders of the industry. By incorporating green investment principles into the curriculum and encouraging research and innovation in sustainable practices, IHM Pusa can play a pivotal role in steering the hospitality industry toward a more sustainable and resilient future. The time to invest in green hospitality practices is now, ensuring a brighter, more sustainable tomorrow for the industry and the planet.



Dane Shangne,
1st Year





Glimpses



abhirvakti



of GRANDEUR



BEST COLLEGES OF INDIA INDIA TODAY MDRA

HOTEL MANAGEMENT: Cooking up a storm

Be it rustling up sauces or solutions — a hands-on approach towards the course is at the root of the striving for excellence at IHM Pusa

By Shelly Anand

IHM Pusa, New Delhi, Principal Kamal Kant Pant with students. (Photo: Rajwant Rowat)

Jun 24, 2023 Share f t

The academic year 2022-23 was one of





CELEBRATING UNITY IN DIVERSITY IHM PUSA ANNUAL DAY 2023

“Vasudhaiva Kutumbakam”

The Annual Day at the Institute of Hotel Management (IHM) Pusa in 2023 was a grand celebration that transcended cultural boundaries and embraced the theme “Vasudhaiva Kutumbakam,” reflecting the ancient Indian philosophy that translates to “the world is one family.” This theme served as the cornerstone for a spectacular event that showcased the rich tapestry of diversity within the IHM Pusa community.

The festivities began with a vibrant cultural parade featuring students adorned in traditional attire from various regions of India and around the world. The pulsating beats of different music genres echoed through the auditorium of NASC complex, symbolising the harmonious coexistence of myriad cultures. This was followed by the ceremonial lamp lighting and welcoming of our chief guest – Shri Shripad Yesso Naik, Minister of State for Tourism and Ports, Shipping & Waterways, Government of India by our principal, Mr. Kamal Kant Pant. Amongst the dignitaries present was Ms. Anita Baghel and Mr. Mandeep Singh Lamba.

The stage came alive with a series of captivating performances that showcased the diverse talents of IHM Pusa students. Dance forms ranging from classical to contemporary, musical renditions spanning various genres, and theatrical presentations exploring cultural narratives enthralled the audience. Representing the same love and compassion the theme of the event juxtaposes, “Karuna” was the most stand out performance by the dance society – “Panchatatva”. This was followed by Asavari’s notes depicting harmony and the essence of peace. Their performance of “Rangstuti” marked the invocation of the sacred space and hence set the stage for the ceremony to follow.

IHM Pusa’s Annual Day 2023 was a resounding success, not just as a celebration of talent and creativity, but as a powerful affirmation of the theme Vasudhaiva Kutumbakam. The event left an indelible mark, fostering a sense of unity and interconnectedness among the IHM Pusa community, echoing the sentiment that in our collective diversity, we find strength, beauty, and a shared destiny.



GREAT INDIAN CUISINE

Keeping up with their social responsibility as a premiere hospitality institute, IHM Pusa organised a weeklong cooking workshop, extending a warm welcome to the disciples of the Maharishi Dayanand University's 'Centre of Disability Studies' in Rohtak, Haryana. The workshop, titled the 'Great Indian Cuisine', was centred on utilising cooking as a pathway for learning and personal growth.

This empowering event was entirely devoted to the holistic development of specially-abled individuals, and it achieved resounding success, fostering a sense of accomplishment and inclusivity in the participants. The participants prepared several dishes under the guidance of our skilled faculty, including Chef Meenakshi Sumbly, Chef Mamta Bist, Chef Vipul, Chef Divya Bose, Chef Raunak Arora, Chef Vineet Sheemar, Chef Sharad, Chef Aman Rathoud, Chef Sarthak, Chef Rohit Rai and Chef Prayag Rathor.

The scrumptious Indian preparations included delicacies such as Dahi bhalle, Vada pav, Banana chips, Kathi rolls and many more. The workshop delved into the diversity of Indian flavour profiles through practical demonstrations, empowering participants to integrate newly acquired techniques into their culinary repertoire seamlessly.



FLAVOURFUL FABLES OF INSPIRATION

IHM Pusa hosted a symposium that was a feast for the senses and the mind. The event, "Flavourful Fables of Inspiration", brought together the seasoned chefs from the Indian Federation of Culinary Associations (IFCA) and the budding culinary talents from the institute. The symposium was a rare opportunity for the young aspirants to learn from the culinary legends who shared their flavours, techniques, and innovation secrets. The event's theme was 'Growing Great Chefs', which aimed to nurture and mentor the next generation of chefs. The symposium was also a platform for the students to hear the inspiring stories of experienced chefs, who revealed how they overcame challenges and achieved success in their culinary careers. 'Flavourful Fables of Inspiration' was a memorable event that connected the students with the masters of culinary art and inspired them to pursue their passion for cooking.





REGIONAL CUISINE MONTH



Celebrating our nation's rich culture and heritage, IHM Pusa organised a regional cuisine month, a culinary ode to the various victuals found in India. To celebrate this diversity, the students at our institute organised theme luncheons covering various cuisines over one month. With the commitment to authenticity being a top priority, the students hosted Mughlai, Baniya, Mithaas, Chaat chowk, and Fusion food-themed lunches for the regional cuisine month celebrations. The venue was adorned with traditional décor and live music, enhancing the experience. Guests enjoyed cultural dance performances alongside meticulously crafted meals.



The Mughlai-themed lunch featured a four-course feast with succulent Gilafi kebabs, aromatic Murg Musallam biryani, and delightful Angoori kofte, concluding with indulgent desserts like Gulab Jamun and Badami Kulfi, leaving guests enchanted.

The Baniya-themed lunch featured delicacies like Moong dal ki pakodi, Pooda, Khat-ta meetha seeta phal, Bedmi puri, Jalebi with rabdi, and Makhane aur Gulkand ki kheer leaving everyone craving for more, ensuring a memorable culinary experience.



The culinary spread at the Mithaas theme featured an exquisite blend of savoury delights such as Choley, Rice, Poori, and Raita, harmoniously paired with a selection of decadent desserts, including Ras Malai, Raj bhog, Pedas, and more, ensuring a memorable and indulgent feast for all.



The Fusion Food theme featured a stunning array of dishes using Indian and international influences. From the zesty Achari Pizza infused with tangy pickles to the indulgent Butter Chicken Lasagna inspired by the beloved Italian classic, each creation was a testament to the culinary innovation at play.

The Chaat Chowk theme showcased the art of chaat-making, characterised by its ingenious 'Assembling' technique, emphasising its quick and customisable nature. The menu featured an enticing array of treats, including Takdir seekh kabab, Galuti kebab, Mewadi faluda, Banta soda, Gol gappe, Aaloo tikki, Dahi bhalle, and much more, ensuring a sensory journey through the flavours of Delhi's culinary tapestry.





BILI HU

Students of IHM Pusa had a brew-tiful experience at the coffee workshop organised by the institute (Bili Hu). The workshop was designed to educate and inspire the students about the world of coffee, from its origin and history to its cultivation and processing. The students learned the art and science of brewing coffee using different methods and equipment. They also tasted and evaluated various types of coffee, such as espresso, cappuccino, latte, and cold brew. The workshop helped the students to understand the factors that affect the quality and flavour of coffee, such as roasting, grinding, and extraction. The students also gained practical skills and tips on preparing and serving coffee professionally. It was a transformative experience for the students, enhancing their knowledge, skills, and confidence in coffee.



MONIN WORKSHOP

A distinguished name in the beverage world collaborated with IHM Pusa to provide its students with a one-week-long workshop from the 26th of February to the 1st of March, 2024. They focused on introducing new and nuanced flavours to the students, ranging from Tiramisu Martinis, Yuzu lemonade, and Mango Spritzers to Popcorn Martinis—the workshop aimed to provide the students with an in-depth knowledge and understanding of drink making. The students were motivated to learn the skills of beverage-making, bartending, and coming up with various concoctions. The workshop was a success, providing the students with hands-on experience, skills like syrup production, coming up with new flavours, and the use cases of various equipment to enrich their skill set.



INTERNATIONAL YEAR OF MILLETS

IHM Pusa conducted two millet cooking workshops in August 2023 to celebrate the International Year of Millets. The workshops aimed to promote the consumption of millets, which are nutritious, climate-resilient and sustainable crops.

A workshop was held on August 1, 2023, in collaboration with the Food Safety and Standards Authority of India (FSSAI). The workshop was titled “Millets: From Farm to Plate” and was attended by students of IHM Pusa. The workshop featured presentations by experts from FSSAI, Indian Council of Agricultural Research (ICAR) and National Institute of Nutrition (NIN) on the benefits, challenges and opportunities of millet cultivation and consumption. The workshop also included a live demonstration by expert chefs, who prepared various dishes using millets such as ragi dosa, bajra khichdi, jowar roti and foxtail millet salad.

Another workshop was held on August 26, 2023, in association with the Ministry of Agriculture and Farmers Welfare. The workshop was titled “Cooking with Millets” and was designed for chefs from paramilitary and government canteens. The workshop aimed to train the chefs on how to incorporate millets into their menus and cater to the diverse preferences of their customers. The workshop was conducted by the IHM Pusa faculty. They demonstrated various recipes using millets such as millet biryani, millet idli, millet soup and millet halwa.

The workshops received positive feedback from the participants, who appreciated the efforts of IHM Pusa to raise awareness and interest in millets. The workshops also showcased the versatility and creativity of millets as ingredients for various cuisines and dishes. IHM Pusa plans to organise more such workshops in the future to spread the message of millets and encourage their consumption for health.





SWACHHATA PAKHWADA

Institute of Hotel Management, Catering and Nutrition, Pusa, New Delhi, celebrated the “Swachhata Pakhwada” week from September 16 to September 30, 2023, to follow the goals and objectives of Swachh Bharat Abhiyan. The institute organised various activities, campaigns and competitions for the students to promote environmental purity, sustainability and green ways of living. The activities included a cleaning drive in the college hostel, a garbage collection and disposal program, a tag-making competition, and poster and quiz competitions. The students showed fantastic enthusiasm and creativity in participating in these events, reflecting their environmental awareness and responsibility.

The cleaning drive was held on September 17, where the hostel students meticulously cleaned, collected the garbage, and separated it into biodegradable and non-biodegradable. This created awareness among the students about the environment, waste recycling, the value and sustainability of natural resources and the power of environmental revolution.

The tag-making competition was organised on September 19 to showcase the importance of environment and cleanliness. The students created great tags with catchy slogans and messages, which motivated them to live a healthy, clean life.

The poster-making competition was held on September 20, focusing on the 5R principles (Refuse, Reduce, Reuse, Repurpose, and Recycle). This competition aligned perfectly with the institute’s Swachhata Pakhwada campaign, which aimed to foster awareness and action on cleanliness and hygiene. The students displayed their artistic talents while promoting the crucial message of turning waste into valuable resources. It encouraged environmental awareness and emphasised the power of innovation and sustainability.

The garbage collection and disposal program was organised on September 23, where the teachers and students were actively involved. This incredible cleanliness campaign spread the message that it is the social responsibility of all human beings to protect and conserve nature. The waste collected that day was separated into biodegradable and non-biodegradable waste, and the 3Rs (reuse, reduce, and recycle) were followed by waste disposal.

A quiz competition was conducted on September 28, where the students tested their knowledge and understanding of various environmental issues and solutions. The quiz was a fun and interactive way to educate the students about the importance of cleanliness and hygiene.

The institute’s Swachhata Pakhwada campaign was a commendable step towards creating a clean and green India. The institute collectively gave a positive message - “It is no one’s right to destroy the environment. It is everyone’s responsibility to protect the environment. So let us join hands to save our planet.”





TOUR DE CHOCOLATE

Two IHM Pusa students, Vinayak Upadhyaya and Sanchit Das, won accolades at the Tour de Chocolate event, a chocolate appreciation contest organised by Tag Taste, Mondelēz, and IFCA. The event drew 103 participants and aimed to foster innovation in using Mondelēz chocolates. Vinayak impressed the judges with his cheesecake made with Mondelēz products, while Sanchit delighted them with his opera cake. Their achievements showcase their creativity and IHM Pusa's commitment to culinary excellence. The Tour de Chocolate event, held on September 21, 2023, was a collaboration between Tag Taste, a food discovery platform, Mondelēz, a global leader in chocolate and confectionery, and IFCA, the Indian Federation of Culinary Associations. The event was a part of the World Chocolate Day celebrations. It featured a chocolate appreciation contest highlighting the marquee products of Mondelēz, such as Cadbury, Oreo, Toblerone, and Milka. The competition challenged the participants to create innovative desserts using these products while adhering to the "Waste to Wealth" theme. The contest was judged by a panel of eminent chefs and chocolatiers, who evaluated the entries based on taste, presentation, creativity, and sustainability. The winners received cash prizes, certificates, and hampers from Mondelēz. The event also included a chocolate-tasting session, a chocolate art exhibition, and a chocolate quiz.



WORLD TOURISM DAY

On September 27, 2023, the Institute of Hotel Management, Pusa, New Delhi, celebrated World Tourism Day by hosting a seminar on 'Tourism and Green Investment'. The esteemed guests and the honourable Principal discussed the central theme and its implications for the tourism sector. The conference also featured lectures on various topics, such as the food industry's role in enhancing the environment, the impact of irresponsible tourism on natural resources, and the best practices for preserving and restoring the environment. The seminar concluded with the teachers presenting gifts to the respected speakers as a token of appreciation.



THE PUSA PODCAST

“Recording in 3,2,1...” IHM Pusa rolls into its newest venture as the institute reaches out to hospitality enthusiasts far and wide through podcasts as a means to unfold the dynamics of the industry like never before. The podcast as a rostrum lets one tune in to witness stories, insights, and guidance from visionary educators and faculty from within the four walls of the college right at the touch of a screen. Each episode offers inspiration, trends, and discussions tailored to students, professionals, and enthusiasts alike. For the debut episode, our principal, Mr. Kamal Kant Pant delved into the intricacies and talked about the multifaceted aspects of the institute as well as the industry together with HoD Mrs. Mamta Bist alongside clearing ambiguities regarding the bachelor and diploma courses offered by our college. The IHM Pusa podcast is the ideal platform to tune in to the multitude of aspects of the hospitality industry and a passport to ignite passion, gain knowledge, and unlock endless opportunities within the dynamic realm of hospitality education.



BHARAT PARV

Bharat Parv 2024 was a cultural festival organised by the Ministry of Tourism, Government of India, as part of the Republic Day celebrations. The event was held at the Lawns and Gyan Path in front of Red Fort, Delhi, from 23rd to 31st January 2024. From the zest of Rajasthani to the piquancy of Chettinad, IHM Pusa, with its culinary virtuosity, curated a gastronomic odyssey, tantalising taste buds with sticky rice, sabudana vada, lemon tea, aloo thechwani, and custard apple basundi. Under the stewardship of esteemed faculty members and graced by luminaries like Celebrity Chef Gauri Verma and Chef Manjit Gill, IHM Pusa's stall radiated with the fervour of student passion. The live Pizza station was a true crowd-pleaser, while the makhni and schezwan momos kept the orders coming in non-stop. The college dramatics team, Kaladhar, showcased their skills with skits and presentations that enlightened the audience present. Covering important themes like “Naari Shakti” and “Swacch Bharat”, the members of Kaladhar did not shy away from speaking up. Each Bharat Parv is graced with a theme by the Prime Minister, guiding the nation's vision for the year. This year's theme, encapsulating ‘Dekho Apna Desh,’ ‘Ek Bharat Shrestha Bharat,’ ‘G20,’ and ‘Mission LIFE,’ resonated profoundly, infusing the event with national pride.





अंतर्राष्ट्रीय योग दिवस

योग प्राचीन भारतीय संस्कृति का महत्वपूर्ण हिस्सा है, जिसका उल्लेख ऋग्वेद, पतंजलि योगसूत्र, और भगवद गीता जैसे ग्रंथों में मिलता है। महर्षि पतंजलि को योग की स्थापना का श्रेय जाता है, जिन्होंने योग को मन की विचारों के अवरुद्ध होने के रूप में परिभाषित किया। आज के तेजी से बदलते विश्व में, योग मानव जीवन का अभिन्न हिस्सा बन गया है। लोग स्वस्थ जीवनशैली को अपनाने की महत्वाकांक्षा कर रहे हैं, परंतु तनाव और अस्वस्थ आहार की वजह से वे इसे अधिक संभालने में असमर्थ हो रहे हैं। इसी सोच को बढ़ावा देने के लिए, प्रतिवर्ष 21 जून को विश्व भर में योग दिवस मनाया जाता है। इस महोत्सव में, अलग-अलग कार्यक्रमों का आयोजन किया जाता है जो स्वास्थ्य जागरूकता को बढ़ाने के लिए होते हैं। आई. एच. एम. पूसा में भी योग की गूढ़ता को समझने के लिए विशेष कार्यक्रम का आयोजन किया गया, जहां प्रधानाचार्य श्री कमलकांत पंत और कर्मचारियों ने मिलकर योगासन, ध्यान, प्राणायाम आदि का अभ्यास किया। विश्वभर में बढ़ती बीमारियों को ध्यान में रखते हुए, 'न्यू एजुकेशन पॉलिसी' के अंतर्गत योग को पाठ्यक्रम में सम्मिलित किया गया है, जिससे विद्यार्थियों को शारीरिक और मानसिक स्वास्थ्य के लिए जागरूक किया जा सके। इन सभी प्रयासों से समाज में स्वस्थ जीवन को बढ़ावा मिलता है, और व्यक्ति को अपने सामर्थ्य और सहनशीलता को बढ़ाने की शक्ति प्राप्त होती है।



KOREAN CUISINE

Never missing any opportunity to nurture young talents by providing them exposure and experience, IHM Pusa organised a workshop on Korean Cuisine from July 20 up to September 15 '23, which Concluded on Hansik Day. The workshop was focused on the beauty and delicacy of Korean cuisine and culture, proving to be the next big thing for food enthusiasts—the beauty and precision of the cuts of meat and the bright colours of the cuisine delight onlookers. Recent trends have increased popularity and demand for Korean food, especially in India. Chef Minyung Park graced the institute with her presence, guiding the students with her experience in the field IHM Pusa has always committed to balancing academics and practical experience, and this workshop did not miss the mark.





CBSE PRINCIPALS MEET

In an endeavour to enrich educational practices and foster collaboration among educational institutions, principals from various schools pan-India participated in the Exposure Visit Program conducted by CBSE in collaboration with HEIs (Higher Education Institutions), for which IHM Pusa served as the platform for educators to exchange ideas and immerse themselves in the dynamics of the world of hospitality. Over two days, educators explored IHM Pusa's top-notch facilities, gaining insights into hospitality education trends. Interactive discussions with faculty facilitated a deeper understanding of the institute's resources, empowering educators to envision enhancements in their schools. Central to the program was a panel discussion led by our Principal, Mr. Kamal Kant Pant, on the topic 'Liasioning Opportunities & Networking with HEIs and Resource Sharing' along with insightful guest lectures by Mr. L.K. Ganguli (Director Administration and Finance, NCHMCT) and Mr. Sharad Nautiyal (Consultant, NEP, NCHMCT) added to the immersive experience of knowledge-sharing, concluding with a renewed sense of purpose and camaraderie within the educational community.



ऊर्जा अर्पण

जैसे-जैसे विश्व स्थाईत्व की ओर अग्रसर हो रहा है, आज के समय में संपूर्ण विश्व अब संसाधनों का निम्नतम प्रयोग कर सुरक्षित रखने और कुशलतापूर्वक उपयोग करने पर ध्यान केंद्रित कर रहा है। ऐसा ही एक प्रयास है 'ऊर्जा अर्पण'। यह टाटा पॉवर दिल्ली डिस्ट्रिब्यूशन द्वारा अपनाई गयी एक पहल है जो समाज में ऊर्जाकुशल तकनीकों के प्रयोग पर बल देती है व यह सुनिश्चित करती है कि समाज में ऊर्जा खपत को कम करने वाली प्रौद्योगिकी और उपकरणों का प्रयोग हो। टाटा पॉवर - डी. डी. एल. द्वारा 22 अप्रैल को ऐसी ही एक सभा का आयोजन किया गया जिसमें आई. एच. एम. पूसा को भी आमंत्रित किया गया। कार्यक्रम में भिन्न-भिन्न योजनाओं के बारे में अवगत कराया गया। आध्यात्मिक गुरु कुमारी शिवानी ने दृश्य व श्रव्य माध्यम द्वारा चर्चा की कि विश्व में सतत विकास को कैसे लागू किया जा सकता है।

कार्यक्रम के दौरान यह सुनिश्चित किया गया कि हर प्रकार की संस्थाओं में, संगठनों में कैसे ऊर्जा की बचत की ओर कदम बढ़ाया जा सकता है साथ ही युवाओं में कैसे इस सोच के प्रति जागरूकता को बढ़ावा दिया जा सकता है। कार्यक्रम का समापन कुछ संगीन पर्यावरणीय प्रश्नों के हल तलाशते हुए हुआ व आखिर में सम्मान समारोह का आयोजन हुआ।



CELEBRATING 10 YEARS OF PUSA JOURNAL



Namira Saleem
@IhmPusaalum

It was a mix of happiness and nerves when I finally submitted my article, and when it got published, it felt like a dream come true. Seeing it featured in our own college's journal was truly amazing!

#(Batch 2020-'23)

🗨️ 100 🍷 10k 🔄 150



Indrani Vennelakanti
@IHMSriShakti

We, Indrani Vennelakanti and Pranith Vontela would like to extend our hearty congratulations to the entire team of IHM Pusa for your excellent work. We have successfully submitted our research work for the IHM Journal Vol. 9 and it was a smooth communication established by Ms. Sakshi Sharma.

🗨️ 50 🍷 12k 🔄 112



Shantanu Jain
@IhmHyderabad

My very first submission to a journal ever, was my submission to the Pusa journal for hospitality and applied sciences. The way changes were communicated to me, the level of quality I was expected to reach before my paper got published showed how this journal pioneers research endeavours in IHM hospitality academics.

#faculty

🗨️ 98 🍷 9k 🔄 76



Terrance Ancheary
@NCHMinstituteofhospitalityNoida

I am particularly thrilled to share my appreciation for the meticulous process that the journal follows. The timely communication regarding updates and amendments ensured a smooth and collaborative experience. Your team's dedication to maintaining rigorous standards has undoubtedly contributed to the credibility and trustworthiness of the journal.

#student

🗨️ 79 🍷 7.9k 🔄 96

Celebrating a decade of scholarly excellence, IHM Pusa, Delhi, marks the 10th anniversary of the Pusa Journal. Reflecting on its transformative journey, the journal has evolved from an annual to a biannual publication, becoming a cornerstone of academic growth within the institute. Over the past decade, it has been a repository for diverse research across the hospitality industry, showcasing contributions from faculty, students, and industry professionals. From its inaugural issue in 2015, covering topics like academic audits and terrorism's impact on hotels, the journal expanded to include wildlife tourism, nutrition for older adults, and youth alcohol consumption. The foundational years (2015-2018) saw diverse research topics. In 2017, IHM Pusa's Masters students presented their research globally at the "International Conference on Development of Economies through Innovation and Sustainable Growth: Vision 2020." The 2018 edition explored tourism subjects such as Hoga Tourism and corporate social responsibility. The 2019 journal covered innovation in hotel rooms, challenges faced by street vendors, and food trends. From 2021, it addressed contemporary issues like food at religious places, emotional intelligence, and COVID-19's effects on hospitality. The shift to biannual publication in 2021 increased scholarly contributions' frequency. The Pusa Journal's impact extends beyond its pages, shaping IHM Pusa's academic landscape and fostering research and innovation. Transitioning from ISSN to e-ISSN in 2022 reflects a commitment to technological advancements. As it celebrates its 10th anniversary, the journal looks forward to continuing its legacy, embracing trends, fostering collaboration, and contributing to the global academic conversation.

VISITING SCHOLARS

Sr. No	Date	Topic of Lecture	Guest Speaker
1	23-24/08	Mughlai Cuisine	Chef Manjit Gill, Chef Akshay Malhotra
2	02/09	Baniya Cuisine	Chef Gunjan Goela
3	15/09	Creating A WOW Through Experiences	Mr. Vijay Wanchoo
4	28/09	Panel Discussion: Tourism and Green Investment	Ms. Bharti Kalappa, Prof. Kapil Kumar, Mr. Gagan Kulshrestha, Dr. Subash Goyal
5	29/09	Catering Since the Last 5 Decades	Mr. Pushpinder Singh Chawla
6	18/10	The Wind Beneath your Wings-You	Mr. Neeraj Gaba
7	20/10	International Chefs Day	Chef Vincent Jude John
8	31/10	Travel and Leisure, Food Arts and Bloomsbury	Mrs. Colleen Taylor Sen
9	28/11	Swachhta Action Plan	Mr. R.K. Suman, Dr. Meenakshi Rajput
10	22/12	Sikkim Tourism	Mr. Anurag Asthana
11	18/01	Regional and Ethnic Food of India and Australia	Mrs. Charmaine O'Brien
12	02/02	SMART Goal Setting	Ms. Sangeeta Ratra
13	21/02	Chefs Manifesto	Mr. Paul Newnham
14	22/02	Hotel Revenue Management	Mr. Ashoo Bhatnagar
15	01/03	Winning an Interview	Mr. Vikram Kukreja



“Sustainable Transformation in Global Hospitality: IHCL Case Studies”



Mr. Kshitij Gandhi
Associate Vice President
- Business Strategy and
Operations IHCL

In the ever-evolving global hospitality landscape, sustainability has transcended a mere trend to become a strategic imperative for industry leaders. This paradigm shift reflects a deep commitment to responsible business practices that ensure long-term viability and positive environmental and social impact. This exploration offers a concise yet comprehensive analysis of major hospitality chains' sustainable transformations globally, with a focus on IHCL's impactful initiatives.

Global Paradigm Shift: Leading global hospitality chains are actively redefining operational frameworks, driven by a commitment to environmental stewardship and meeting evolving consumer expectations. Sustainability is no longer an isolated initiative but a comprehensive strategy shaping core values and strategies across borders. Consumers' increasing awareness of environmental impact has made sustainability a key differentiator in the global hospitality arena.

APAC Sustainability Imperative: In the dynamic Asia-Pacific (APAC) region, sustainability has become a necessity, driven by environmental concerns and consumer preferences. Countries like Japan and South Korea are at the forefront, leading global efforts to achieve net carbon zero. APAC's economic powerhouses, including Japan, are integrating green investment strategies aligned with local contexts and global sustainability goals. Hospitality in APAC is witnessing a transformative shift, with energy-efficient technologies and ethical sourcing becoming standard considerations.

South Asia's Unique Landscape: South Asia, notably India, presents unique challenges and opportunities for sustainable practices in hospitality. IHCL, exemplified by iconic properties like Taj Grand Palaces, showcases a delicate balance between preserving historical landmarks and adopting environmentally responsible practices. Rambagh Palace's recognition with the Rajasthan Energy Conservation Award underscores the region's dedication to energy-saving initiatives.

Economic and Environmental Objectives: IHCL exemplifies how sustainable practices can be economically advantageous. Collaborations with Siemens India and Tata Power have resulted in significant cost savings, contributing to long-term financial sustainability. The strategic transition to cleaner fuels within Taj Hotels Resort Palaces & Safaris demonstrates how macro-level sustainability strategies can permeate specific operational facets, reducing emissions and lowering operational costs.

- Collaborative energy efficiency initiatives with Siemens India and Tata Power have led to a remarkable conservation of 6591 MWh of energy in the last fiscal year.



Water Conservation Initiatives: In water-scarce regions like Rajasthan, IHCL's water conservation initiatives play a crucial role. Taj properties, including Lake Palace, Umaid Bhawan Palace, and Aravali Resort & SPA, utilise 100% treated sewage treatment plant (STP) water for irrigation, showcasing a profound dedication to preserving limited water resources. Innovative approaches at individual properties, such as greywater treatment and rainwater harvesting, highlight IHCL's commitment to sustainable water management.

- Annual treatment of 25,000+ kiloliters of greywater and black water at Taj Lake Palace, Udaipur.
- Taj Aravalli Spa & Resort, Udaipur, has treated around 45,000+ kiloliters of water annually since its project stage in 2017.

Collaborative Initiatives: Collaborations with industry leaders like Tata Power and Siemens India amplify the impact of sustainable initiatives. IHCL's collaborations span energy efficiency programs and solar power projects, showcasing the brand's dedication to reducing its environmental footprint while reaping tangible economic benefits. This collaborative effort has resulted in the conservation of an impressive 6591 MWh of energy in the last fiscal year.

- Collaborative energy efficiency initiatives with Siemens India and Tata Power have led to a remarkable conservation of 6591 MWh of energy in the last fiscal year.

Recognition and Impact: IHCL's commitment to sustainability is recognized through accolades like the Rajasthan Energy Conservation Award for Rambagh Palace. These acknowledgments not only highlight individual achievements but contribute to setting new benchmarks for the entire hospitality industry. The impact of IHCL's initiatives extends beyond individual properties, serving as a case study illustrating how sustainability can be seamlessly integrated into the operations of iconic establishments, setting new standards for the global hospitality industry.

- Recognition of Rambagh Palace with the Rajasthan Energy Conservation Award is a testament to the impact of IHCL's initiatives.

In essence, the global hospitality industry is undergoing a profound shift, and IHCL stands at the forefront of this transformation. Sustainability is no longer a peripheral concern but a fundamental aspect influencing decision-making, operational strategies, and consumer perceptions. IHCL's journey exemplifies how sustainability can be economically viable, environmentally responsible, and socially impactful, offering a blueprint for the industry as a whole. As the world looks towards a more sustainable future, IHCL's case studies serve as beacons guiding the way for a responsible and resilient global hospitality sector. With ongoing commitment and collaborative efforts, IHCL continues to inspire and lead the charge toward a sustainable and thriving future for global hospitality.

“Sustainable Hospitality at InterContinental Dhaka”



Mr. Ashwani Nayyar
General Manager
Intercontinental Dhaka

Vision Statement

InterContinental Dhaka has been the pioneer of luxury hospitality in Bangladesh since 1966 with the vision to introduce the concept of “Sustainable Hospitality” in the country creating best practices to be adopted by the hospitality industry to serve the environment and the community.

Mission- Journey to Tomorrow

InterContinental Dhaka is positioning itself as a market leader in sustainable practices creating benchmarks for the hospitality industry. We stand resolute in our ‘Journey to Tomorrow’ creating a sustainable business that harmonises us to our community and environment.

Management Framework for Sustainable Hospitality

The vision and values, coupled with our dedication to sustainability, guide the implementation of Sustainable Operations Guidelines, overseen by the General Manager. This framework is executed through Sustainable Action Plans, Sustainable Performance Indicators, and the Sustainability Fund. Monitoring these initiatives involves collaboration among the finance and HR directors with support from the engineering department. The outcome includes training and education for both hosts and guests, financial incentives and local community development. Manager In Charge-Sustainability oversees these efforts to establish a culture of sustainability among the hosts.

Four Core Principles of Sustainable Hospitality

ROI Centric: Sustainable Hospitality endeavours to be Return on Investment (ROI) centric, emphasising the economic viability of implementing environmentally friendly practices with profitability.

Consistency: The principle of consistency in Sustainable Hospitality underscores the importance of maintaining a steadfast commitment to sustainable practices. This involves long term integration of environmentally conscious strategies into every aspect of the business consistently.

Scalable: Scalability is a fundamental aspect of Sustainable Hospitality, emphasising the need for sustainable practices to be adaptable and applicable to businesses of varying sizes and growth oriented as per the organisation’s developing needs.

Ease of Replication: The ease of replication principle highlights the importance of creating sustainable practices that are easily replicable across diverse settings within the hospitality industry.



Strategic Partnerships for Sustainable Development

Partnership with Central Procurement Technical unit

CPTU, a division within the Ministry of Planning's Implementation Monitoring and Evaluation Division, is actively engaged in the implementation of electronic procurement, commonly known as e-GP. InterContinental Dhaka has made a partnership with the Central Procurement Technical unit for mutual development in the field of sustainable procurement.

Partnership With Smart Bangladesh Network

The Bangladeshi government is actively pursuing the realisation of the SMART Bangladesh vision through its focus on four key pillars: Smart Citizens, Smart Economy, Smart Government, and Smart Society so, the government is actively seeking both national and foreign investments to generate substantial employment opportunities. InterContinental Dhaka has entered a Memorandum of Understanding (MoU) with Smart Bangladesh Network (SBN) to establish a partnership aimed at leading the way in sustainable hospitality practices.

Sustainable Actions aligned with SDGs.

InterContinental Dhaka is committed to aligning its operations with several Sustainable Development Goals (SDGs) as part of its ongoing efforts to contribute positively to global sustainability. Here's how the hotel is actively working towards specific SDGs:

Sustainable People & Gender Equality (SDG 5):

Efforts: InterContinental Dhaka prioritises and actively works towards ensuring gender equality within the workplace.

Actions: Under the unwavering commitment to fostering inclusivity and championing equal opportunities, the hotel is dedicated to eradicating gender-based discrimination while actively promoting female colleague inclusion across all facets of its operations. A testament to this commitment is the initiation of the DAC (Differently Abled Colleagues) inclusion project, a laudable endeavour that involved the recruitment of four specially challenged workers. Among them, two colleagues grapple with hearing disorders, while the remaining two contend with speech impairments. To ensure their seamless integration into the workforce, the hotel has meticulously designed a specialised management and communication process tailored to their unique needs. To ensure proper work life balance of colleagues our hotel implemented a weekly two day weekend from one day in 2024.

In the spirit of corporate social responsibility (CSR), the hotel took significant strides in 2023, orchestrating a series of impactful initiatives. Noteworthy among these efforts was the celebration of "Giving for Good Month," marked by generous food donations and enlightening health awareness sessions. Furthering its commitment to environmental stewardship, the hotel engaged in tree plantation activities, aligning its efforts with the broader goal of sustainability.

Beyond the realm of corporate social responsibility, the hotel played a pivotal role in community engagement by hosting a luncheon with an orphanage to commemorate National Victory Day. Additionally, the hotel demonstrated a profound sense of compassion through a corporate fundraising initiative aimed at supporting the cancer treatment of a colleague from a sister concern company.

Emphasising the holistic well-being of its staff, the hotel also organised “Young Forever” exercise sessions, promoting a culture of health and wellness among its colleagues. These sessions underscore the commitment to fostering a vibrant and healthy lifestyle within the organisational culture.

Energy Efficiency (SDG 7):

Efforts: The hotel is dedicated to implementing energy-efficient practices.

Actions: InterContinental Dhaka makes investments in energy-efficient technologies, incorporating five-star rated appliances, light automation systems, and power-saving modes in guest rooms. These measures enhance energy consumption patterns, aligning with the objectives of Sustainable Development Goal (SDG) 7. Additionally, to reduce water consumption, the hotel has introduced a smart irrigation system and employs flow control water mixtures.

Innovation for Eco-friendly Amenities and Services (SDG 9):

Efforts: InterContinental Dhaka focuses on providing eco-friendly amenities and services through continuous innovation.

Actions: The hotel proactively seeks and applies innovative solutions to minimise its environmental impact, ensuring guest experiences align with Sustainable Development Goal (SDG) 9. InterContinental Dhaka introduced measures to reduce plastic usage, resulting in savings of around BDT 3.5 million by replacing 1120 kilograms of plastic during January-December (2023).

Promoting Local Sourcing and Responsible Resource Consumption (SDG 12.7):

Efforts: InterContinental Dhaka actively promotes responsible sourcing and resource consumption.

Actions: The hotel places a strong emphasis on procuring raw materials from the local community, thereby transforming local resources into global offerings and adopting a Glocal approach. This strategic shift resulted in savings exceeding 3.5 Crore TK in 2023, while simultaneously contributing to the economic development of the region. Additionally, the hotel is committed to responsible energy and resource consumption, aligning with Sustainable Development Goal (SDG) 12.7.

Future Sustainability Measures

InterContinental Dhaka is shaping the trajectory of sustainable hospitality by introducing an extended maternity leave policy, increasing it from four to six months from 2023. In addition, a dedicated day care centre for the children of our colleagues is being established. As part of our commitment to sustainable hospitality, we are expanding our efforts with a more comprehensive waste management policy, an enhanced procurement policy, and the establishment of an in-house water plant. Furthermore, our commitment extends to the eco-friendly practice of replacing plastic water bottles with recycled glass alternatives. These initiatives underscore our dedication to a sustainable future in the realm of hospitality. These strategic decisions align with our broader goals of fostering sustainability, enhancing employee benefits, and advancing our commitment to environmentally conscious practices.



Mr. Vijay Wanchoo
Ex General Manager - The
Imperial

“Trends and innovations in green hospitality- A double impact”

Having worked in hotel operations for 44 years, one aspect I have focused on post the year 2000 (my first General Manager’s assignment with ITC Hotels), is the role of hotels in contributing to the efforts of the environment division of the Delhi establishment- DELHI POLLUTION CONTROL COMMITTEE (DPCC). These initiatives started decades ago, yet I felt that at the grass root level it took a long time for the awareness to be created. Success of any such initiative will depend largely on the person who drives this and the willingness of the investors and owners to support the initiative wholeheartedly. One single person can never achieve any substantial results.

Of course, the Engineer of the hotel must be adept at the technicalities. In addition, larger organisations will benefit by hiring experts or environmental engineers in addition to the chief engineer.

We must always remember that the earth was not inherited from our forefathers, rather borrowed from our children.

Hence, each and every one must realise that at every level you must play your part. This too applies to domestic awareness and implementation.

When we speak about various initiatives the immediate one of course that comes to my attention is WATER.

1. Water:

Awareness must be created at the grass root level by introducing this subject in junior schools. Daily lakhs of litres of water are wasted by people not making efforts and simply because of ignorance. Water must be conserved at any cost. Additional implements like water controllers in showers and taps are further helpful and sensor-based taps are also very effective, more so in today’s less contact requirements in recent times. As hoteliers we must keep our eyes open for leaking taps, pipes etc. Many buildings/cinemas have adopted waterless urinals, and this is a huge initiative.

RAINWATER HARVESTING is extremely important and building norms are not inclusive of this requirement and the number of pits depends on the acreage of the property. A 7-acre property must have at least 5 pits in my view. For any business, the less the water consumed, the lesser the costs and besides you contribute to the cause of sustainability. So the advantages are two pronged.

2. Avoiding usage of plastic

Easy things are like bad habits and difficult and beneficial steps must become a habit and replace the easy ones. Plastic is a major source of environmental damage, and all plastic bottles must be replaced with glass bottles. In fact, at a hotel, we converted plastic bottles

into fabric for aprons, newspaper bags and laundry bags and also sold T-shirts in our boutique. Many hotels today are installing water bottling plants in their vicinity and ensuring that plastic bottles are completely phased out.

3. **Significance of Green energy:**

Solar, wind, hydro, and nuclear power have already made their way into major industries. Though investing in solar panels is not easy due to costs, yet for heating water at least solar panels must be integrated with the boilers or calorifiers which consume an immense number of units of electrical and energy.

4. **Garbage disposal/segregation:**

As per the regulations, wet garbage must be segregated, and the non-biodegradable stuff must be disposed of separately. Further, no wet garbage must leave the property and each hotel must install OWCs or Organic Waste Composters which convert the garbage into manure.

5. **Gas tandoors:**

At a particular hotel we replaced the tandoors with electrical roti makers in the employee's restaurant. Each tandoor consumed 30 to 40 kilos of coal per day. Now, to understand the savings you can calculate that over ten years, there would have been huge savings of money and natural resources. The roti maker works with natural gas and only 10 percent electrical energy.

6. **The 3 R principle-reduce, reuse and recycle:**

Hotels need to reduce the amount of waste generated. Recycling also plays a very important role in the process. It's not only limited to plastic or glass. One can recycle various things such as fused bulbs, cans, cartons. As an operator, one must ensure that all single use plastic items like straws, swizzle sticks and many other implements are replaced with biodegradable material. E waste like cartridges, CDs, electronic parts etc is another aspect which needs to be focused on.

7. **Sewage treatment plants:**

It is mandatory that the entire wastewater is recycled through the STP and this water is used for flushing and also for gardens etc. This is another huge contributor to a healthy bottom line and supports sustainable efforts.

8. **Paper conservation:**

One major concern is paper and paper products which have a waterfall effect. Several steps are being taken across the globe, yet we are far away from any achievement. In today's digital world, the organisations must ensure that all printed reports must be converted to E reports only. Reuse of paper under the GOOS (Good on the other side) concept must be implemented in every office.

9. **Replacing bathroom amenities:**

Many luxury chains are switching to wall mounted dispensers for shampoos, conditioners etc in the shower area, thereby doing away with lakhs of single use mini bottles. This naturally will also cut costs in a huge way.

Global warming is a huge challenge and if we need to stop our glaciers from disappearing and the global temperatures rising, we all must play our part.



Mr. Shivankit Mehta
General Manager
F&B Global
BDC Holdings Inc.

“Sustainability and Environmental Consciousness at ITC Hotels”

In today’s world, sustainability and environmental consciousness have become increasingly important in various industries. One sector that has taken significant steps towards greener practices is the hospitality industry, particularly luxury hotels and restaurants. Among the leaders in this movement is ITC Hotels Luxury Collection, a pioneer in beefy efficiency and design, with all its hotels boasting LEED certification, also my alma mater.

Green hospitality goes beyond just using eco-friendly materials; it encompasses a cultural paradigm shift towards sustainable practices and operations. From energy-efficient lighting and water conservation measures to waste management and locally sourced ingredients, green practices in hotels and restaurants have the potential to make a significant impact on reducing carbon footprints and preserving our planet. ITC Hotels does thrive on the “Locavore” concept to reduce carbon footprints & add value to the entire cycle.

ITC Hotels Luxury Collection has been at the forefront of incorporating green practices into its operations. With LEED certification, these hotels have proven their commitment to sustainability through various measures such as energy-efficient HVAC systems, low-flow plumbing fixtures, and intelligent building management systems. These efforts not only contribute to reducing the environmental impact but also enhance the overall guest experience.

As future leaders, it is crucial to recognize the importance of green hospitality and imbibe these practices in our endeavours as owners, partners, or employees. By adopting sustainable practices, we can create a positive impact on the environment, while also appealing to the growing number of eco-conscious consumers. From implementing recycling programs and reducing food waste to promoting renewable energy sources and supporting local communities, there are numerous ways in which we can contribute to a greener hospitality industry.

Moreover, staying updated with the latest trends and innovations in green hospitality is essential for future leaders. As technology advances, new tools and solutions emerge that can further enhance sustainability efforts in the industry. From smart energy management systems and advanced water-saving technologies to the use of renewable energy sources and green building designs, there is always room for improvement and innovation.

However, it is essential to remember that green hospitality is not solely about materials or practices; it is a cultural paradigm. It requires a shift in mindset and a commitment to making sustainable choices in every aspect of hotel and restaurant operations. From training staff on eco-friendly practices to involving guests in conservation initiatives, creating a green culture within the organisation is crucial for long-term success.

ITC Hotels Luxury Collection serves as an excellent example of how a luxury hotel brand can integrate sustainability into its core values. By combining beefy efficiency and design with LEED certification, they have set a benchmark for other hospitality brands to follow. As future leaders, we have the opportunity to build on these successes and take green hospitality to new heights, ensuring a more sustainable and eco- friendly future for the industry.

“Trends and Innovations in Green Hospitality”



Mr. Gaurav Pokhriyal

Executive Vice
President-Human
Resources, IHCL

The hospitality industry can leave a considerable footprint on the environment and as a result, environmental behaviour in this industry is currently receiving a great deal of attention. Over the past few years, guests have looked beyond amenities to decide where they want to stay. Recently, guests have shifted their focus to a property’s sustainability efforts, aligning their choices with personal beliefs as they have become more conscious of the environmental impact of their choices than ever before. Green Hospitality is all about reducing the environmental impact through green best practices in services, maintenance, supply chain, products, and supplies with the core elements revolving around reducing Water, Waste and Energy.

Organisations are now actively strategizing on how to align their practices to reduce carbon emissions and promote environmental sustainability. Reducing waste, preserving natural resources, and minimising our impact on the planet is not only a moral obligation but also a crucial differentiating factor for business success with the current emphasis on recovering revenue in a post-pandemic market. Today, there are many steps taken by hotels to move toward sustainability. Some of them are major capital expenditures, such as the replacement of the HVAC system; others are low-cost and easy to implement. Increasingly, hotels are receiving certifications of sustainable business practices, for example, linen and towel reuse programs, water savings programs and plastic-free amenities. The industry must reorient its operating models to deliver responsibly. Preserving and nurturing natural systems and the communities that depend on them assures the longevity and well-being of the industry. As a pioneer of India’s hospitality industry, IHCL has set many benchmarks in the sector, which continue to develop and evolve.

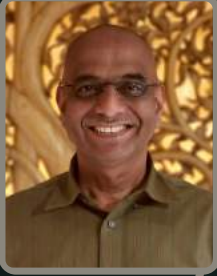
Today, making hospitality sustainable is an existential challenge and as the custodians of Indian hospitality, IHCL renews its commitment to lead the path in sustainability. IHCL has launched Paathya, ESG framework that anchors the organisation’s holistic response to the sustainability challenge. ‘Paathya’, derived from the Sanskrit word ‘kYo’ means both ‘way’ and ‘solution’. Through Paathya, we seek to tackle challenges that are material to the organisation and priority areas for the industry to pave the way for a sustainable future. IHCL has defined several short and long-term goals to be fulfilled by 2030 under Paathya. From 100% elimination of single-use plastic across all its hotels to ensuring 100% of wastewater is reused, 100% of our hotels will be certified to a global sustainability standard. Representing best practices, 88 IHCL hotels have achieved EarthCheck certification with 59 Platinum recognitions, the largest in the global tourism industry. Furthermore, all business meetings and conferences will go green with the introduction of Innergise - Green Meetings, reducing their environmental impact.



IHCL and IFC TechEmerge Made Strides in Green Hospitality Managing hospitality operations is intricate, hence incorporating appropriate tech solutions can broaden the scope of project planning to everyday execution, while contributing to environmental conservation. Knowing the importance of technology for Green Hospitality, IHCL successfully completed nine pioneering pilot projects in collaboration with IFC TechEmerge, within a short span of 18 months. This underscores the company's commitment to fostering environmentally responsible practices to bring efficient, climate-smart, cost effective cooling solutions to India's hospitality sector.

IHCL with Paathya, has been committed to driving sustainability and social impact measures. The rigorous testing of nine innovative cooling solutions has allowed the company to validate its real-world performance. The implementation of these pilots across our portfolio has the potential to result in savings of up to US\$18.2 million and a substantial annual reduction of 108,000 ton CO2 emissions.

Q&A with Mr. Sunil Dubey



Mr. Sunil Dubey
Vice President - Project
Coordination
The Oberoi Group

Q. HOW DOES THE LOCATION OF A HOTEL IMPACT ITS SUCCESS AS A PROPERTY?

A. Indeed, location is very important; in fact, it's the key factor. Every hotel strives to make sure that it is in a place where it is well connected and easily accessible, and there are reasons for the customer to want to visit the place: be it Mumbai for commercial reasons or Goa for touristic reasons or any other reason. Connectivity is a very crucial factor. The Oberoi group's current project in Khajuraho is facing this issue. There is just one flight and no connectivity via rail. We are hoping this issue gets resolved in the near future. So, be it a commercial, tourist, wedding, or some other reason for travel, location is the most critical factor when deciding where exactly to build a hotel.

Q. CAN SUSTAINABILITY BE TAKEN INTO STRIDE BY HOTELS WITHOUT COMPROMISING ON GUEST COMFORT?

A. Sustainability is one of the most crucial factors in today's world. We are all well aware of the fact that this world needs sustainable development, and if that is not achieved, there should be no development at all. The Oberoi group is cognisant of the fact that today's world calls for sustainability and has taken significant strides towards achieving that. The Oberoi, Gurugram, for example, is Platinum LEED rated, and we have undertaken efforts to use only locally sourced goods and materials and reduce our dependence on imported materials. Sustainability is one of the most crucial parameters we consider while building hotels. As for its impact on guest comfort, the past two decades have seen an unprecedented rise in awareness of the environmental implications for our guests. As a result, guests are more than happy to pitch in our efforts to achieve sustainability.

In our efforts to conserve water, we have put tags on guest room towels, offering them a choice as to whether they wish their towel to be washed every day or skip some days. We have found that a majority of the guests have chosen to skip sending the towel to the laundry every day. We have actively worked to switch to cleaner sources of energy like solar power. To conserve power, we have installed motion sensors and occupancy sensor light fixtures across our properties. We have actively incorporated technical advancements to ensure that guest comfort is not compromised. Many guests even ask for the hotel's sustainability rating before making reservations, so the best part is that the effort is coming from both sides.



Q. WHAT DO YOU THINK OF HOTEL CHAINS' RECENT EXPANSION INTO TIER 2 AND TIER 3 CITIES?

The concept of tier 2 and tier 3 cities is now very old school. As the population has risen, these cities have grown tremendously and now are providing new markets for our industry. In big cities like Delhi and Mumbai, the market is quite saturated already. However, in cities like Jabalpur, Raipur and Khajuraho, there are fewer hotels, and these cities act as new avenues for expansion and diversification for hotel brands. An investment in cities like these is definitely going to be fruitful in the near future.

Q. OVER THE LAST FEW YEARS, WE HAVE SEEN A SIGNIFICANT DECLINE IN ENROLLMENT IN HOSPITALITY COURSES. WHAT DO YOU THINK IS THE REASON FOR THAT?

A. I cannot think of a possible reason for that. It is something that baffles me. Our industry is a growing business, and much demand is being generated. We expect a huge employment generation in this segment in the upcoming years. This is an industry which will only grow over the next ten years as more and more people will tend to travel to different places.

Q. RECENT YEARS HAVE ALSO SEEN DEVELOPMENT IN ARTIFICIAL INTELLIGENCE TECHNOLOGY. WHAT DO YOU BELIEVE THIS MEANS FOR OUR INDUSTRY?

A. Indeed, AI is getting into every aspect of our lives, and our industry is no exception. Traditionally, the Oberois detested the integration with technology as the classic feature of our brand has been focused on guest experience using touch and feel. But we have now started using the AI for other non-core departments like property management systems and the MEP, i.e. mechanical, electrical and plumbing components, as well as the heating and cooling systems. AI systems are successfully managing these systems and thus are reducing operational costs. Within the next decade, we will see a huge rise in the usage of such technology across various fields in the industry, and it is important for us to know how and where we can use this technology to increase efficiency, reduce operational costs and enhance the guest experience.

Q. DO YOU BELIEVE THAT THE USAGE OF SOCIAL MEDIA AS A DIGITAL MARKETING TOOL IS WORTH IT OR DOES IT RAISE CONSUMER EXPECTATIONS TO AN UNACHIEVABLE LEVEL?

A. Certainly not; usage of social media is definitely worth it. It gives you the outage, the platform to reach out to the people. In today's scenario, the competition has increased, and frankly, you need all the outages you can possibly get. 2-3 decades back, there were just five hotel chains in India; now, there are more than 25. The competition is cut-throat, and social media is one of the cheapest marketing methods out there. Everyone out there is on social media, and the outreach it gives is incredible.



Dr. Chef Manjeet Gill
President, IFCA

An Interview Session with Chef Manjeet Gill

Q. WE ARE THRILLED TO HAVE YOU WITH US IN OUR COLLEGE. WHENEVER YOU COME, WE FEEL INSPIRED TO CONTINUE ON THE JOURNEY WE HAVE SET OURSELVES ON. HOW IS YOUR EXPERIENCE COMING BACK?

A. I have much nostalgia for this place; it has been 50 years since I graduated. It has been a long and exciting journey. The profession itself is quite something; it keeps you busy both mentally and physically, there is no time to waste, and it is indeed quite exciting to work in the field of culinary. I believe that everybody has a passion for something or the other; it is our job to find that passion, follow up on it, and excel in the particular field. I followed my passion in this field; there has been so much to learn, read, and stay contemporary. You must always have a vision of what you want to achieve. When we work in restaurants today, we do not design a menu for today; we create a menu for up to 5 years into the future. You must plunge into its depth and decide on things people will love for the next 5 years. You don't just have to think about yourself and of people like you; you have to think about the customers, who are of all kinds: older and younger than you. You must understand their likes and dislikes, which change over time. These are some challenges you must overcome, giving you the strength, passion and zeal to continue working. You get inspired by young people to produce things for them: that's the beauty of this profession; it keeps you on your toes.

Q. WHAT HAS BEEN THE BEST PART OF YOUR JOURNEY SO FAR?

A. The best part is never just a moment; they continuously happen. In the food business, the best part has always been the same as it was 40 years ago: a smile on the face of the person for whom the food was conceptualised and produced. This shows that you have achieved everything, satisfying you as a chef. You work hard to achieve this, and it's a new challenge every day. Your prior accomplishments mean nothing: today is a new day, and a new customer awaits.

Q. WHAT ADVICE WOULD YOU OFFER TO US STUDENTS AS THE NEXT GENERATION OF CHEFS?

A. According to my experience in this industry, one piece of advice to the new cooks joining the field is to focus on the basics and put special efforts into learning and perfecting the various cooking methods. Don't focus on what a recipe says; focus on what production method is to be followed to achieve the desired output. The best example of this is the roti. The recipe asks you to make a soft dough, but how can you ensure this is the softness you want? After making it 10-15 times yourself, you realise the texture you need. Only practising cooking methods gives you what you need to make a good chef. The recipe for roti essentially consists of just 2 ingredients: water and flour. But still, making a perfect roti is quite the challenge. A good cook creates a good recipe; a good recipe does not create a good cook. Even the Vedas state that all 3 are needed in cooking: knowledge, action and practice. Also, consistency is the key. Once you create something, store it in your memory. When you set yourself to repeat it, recall your previous attempt and attempt to either replicate it or to eliminate any



mistake made in the last attempt. This is a process that must continue until absolute perfection, and consistency is achieved. Another thing that must be focused on is presentation. Whatever dish you prepare for service, look at it through the eyes of the guest, examine all possible aspects, and only then send it ahead. Another essential thing which young chefs must focus on is working on their own cuisine. That is not something I realised as a youngster myself. Everyone has a cuisine they belong to, something known as the mother cuisine, and that is something a chef should focus on and achieve perfection in. Not only does the mother cuisine offer you a sense of belonging, but it also offers you an edge and a scope for creativity.

Q. HOW CAN IFCA AND THE CHEF'S MANIFESTO COLLABORATE?

A. The IFCA is a federation of chefs across India; we cover about 10-12 chapters across the nation; essentially, it is the professional association in the culinary industry, focusing solely on the growth of the profession. We are proud members of the World Chef Association, a 124-year-old body with members from 110 countries. The IFCA has connected with the Chefs Manifesto because they wanted to communicate with the chefs, and we were only too happy to help them out. We exchanged ideas about what a chef should do and how to be sustainable. As a professional association, we also told them what we were doing regarding these issues. We have worked with them worldwide with various workshops, conventions, roadshows and presentations. Recently, we worked with them in Stockholm in an event much like the Bharat Parv we had here in Delhi. All the stalls would provide us with their yellowing vegetables and old food items, which would generally be thrown away. We all worked to make delicacies out of that. Our ingredients were not spoiled; it was just something that is usually considered waste.

Q. HOW DID YOU FIND WORKING WITH THE ITC GROUP OF HOTELS?

A. I joined ITC Maurya in '77-'78. By 1979, I realised I was not learning anything; I was still where I started. I decided to pursue a course in the Middle East and decided to leave my job for it. But ITC was so good that they offered me unpaid leave at the time. I pursued various courses paid for by the ITC itself. That helped my career immensely, and I owe my success to ITC. These companies are worth spending 10-15 years at, which will help you in self-development.

Q. ECO-GREEN IS AN INITIATIVE RUN BY YOUR FIRM. WOULD YOU LIKE TO TELL US ABOUT IT?

A. After my retirement in 2020, I had a lot of time on my hands. In my family, many people have a very keen interest in food. Both my daughters own restaurants; one of them is in Canada, and my son, who is a lawyer, also possesses an interest in food. We all came together and started a live kitchen business, where we cook with a lot of creativity and passion. We work on setting standard recipes for food production on a scale. It has been an incredible learning experience for all of us. We have been working on providing training to aspirants as well. We have also started working in fairs and events as well.

Testament to Passion

Mr. Pranjal Saikia's guide to a successful and holistic career



Mr. Pranjal Saikia
Alumni IHM Pusa

Pranjal Saikia, a simple lad hailing from Dibrugarh, Assam, known as the Tea City of India, embarked on a journey that would take him from the lush landscapes of Natun Bolai Gaon to the bustling kitchens of Carnival Cruise Lines in the USA. His story is a testament to passion, perseverance, and the pursuit of dreams.

Roots in Nature and Culinary Aspirations:

Pranjal's love for nature and fascination with culinary arts took root during his childhood visits to his grandmother's village. Amidst the abundance of nature and limited resources, he honed his creativity by immersing himself in radio broadcasts and observing his grandmother's traditional cooking methods using fresh herbs, aromatics, and minimal oil.

Defying Expectations and Pursuing Dreams:

After completing his BCom in Finance from Gauhati Commerce College, Guwahati, Pranjal made the unconventional decision to become a chef despite facing scepticism from family and friends. Undeterred, he convinced his mother and younger brother of his vision, packed his bags and set out for Delhi, where he was admitted to the Craftsmanship Course in Food Production & Patisserie at IHM Pusa.

Struggles in a New City:

Pranjal's arrival in Delhi began a challenging yet rewarding journey. Alone and determined, he found a place to stay in Todapur, building connections with neighbours and earning the respect of his landlord. His time at IHM Pusa was a transformative experience, with the mentorship of respected faculty Arti Ghai Maam guiding him through the intricacies of culinary arts.

A Culinary Triumph in Chennai:

Pranjal's culinary prowess shone through during a cooking competition in Chennai, where he faced initial resistance but ultimately dazzled the judges with a Valentine's Day-themed dish. Despite the challenging conditions, his red velvet cake with ice cream and caramel garnish earned him accolades and recognition from none other than the Executive Chef of Hyatt.

From Carnival Cruise Lines to Dibrugarh: (A Noble Return to Assam)

Individuals like Pranjal Saikia remind us of humanity's true essence in a world often consumed by ambition and material pursuits. Despite the criticism from neighbours and relatives, Pranjal chose to leave his high-flying career in the USA to contribute to the development of his hometown.

Pranjal Saikia's journey from IHM Pusa to becoming a culinary ambassador for Assam is an inspiring tale of resilience, passion, and the unwavering pursuit of one's dreams. Returning to his roots, he carved a niche for himself and became a beacon of inspiration for aspiring chefs in Assam and beyond.



Born and raised amidst the serene landscapes of Assam, Pranjal's heart always belonged to his homeland. It was during a simple evening walk in Miami, amidst the grandeur of a polo ground, that fate intervened. A chance encounter with the Owe Tenga (Elephant Apple) and the enchanting fragrance of the Togor Phool (White Flower) transported him back to the lush greenery of Assam, stirring within him a deep sense of longing and responsibility.

At that moment, Pranjal knew where his true calling lay. He made the courageous decision to leave behind the comforts of his life in the USA and return to Dibrugarh, not for personal gain, but to work for the betterment of his people. It was a decision met with scepticism and criticism from well-wishers and relatives who failed to understand the noble cause driving his actions.

But Pranjal's heart remained steadfast, fueled by a desire to make a tangible difference in the lives of those he held dear. He embarked on a journey of empowerment and upliftment with love and compassion as his guiding lights. Through his expertise in culinary arts, he trained countless women in food processing, baking, and various culinary aspects, providing them with the tools to carve out their paths to success. Pranjal's entrepreneurial spirit shone brightly as he launched a food truck upon his return, in Dibrugarh. His venture quickly gained popularity, becoming the sole food truck in town. Alongside his culinary endeavours, Pranjal worked closely with the Dibrugarh District Administration, training women from rural areas providing them with a means to support their families and serving as a master trainer for government skill development institutions in Silchar and beyond.

Despite the challenges he faced, Pranjal's determination and resilience never wavered. He shared his inspiring journey with audiences far and wide, serving as a motivational speaker in colleges and schools. Pranjal, after returning from the USA, started a food truck business, which was the only food truck in Dibrugarh town at that time. He introduced many continental dishes in his food truck, which attracted many people to try and explore the new dishes, which they enjoyed and praised a lot. After one and a half years of running his successful food truck, Pranjal took a bold step forward by opening a restaurant named F3 Akhaaj, offering a blend of ethnic Assamese cuisine and continental delights. Notably, Rajdeep Sardesai, Anchor and Editor of India Today, visited F3 Akhaaj to host a segment of the program "Election on My Plate," recognizing Pranjal's culinary excellence and community impact.

Currently, Pranjal is at the helm of a transformative Eri Silk project in collaboration with NABARD, touching the lives of over 550 families. Under his guidance, this project promises the production of Eri Silk clothing and the creation of value-added products from the pupa, ensuring sustainable livelihoods for the community.

His decision to prioritise the well-being of his people over personal gain is a testament to his unwavering integrity and selflessness. Though his pay may be less, the mental peace and blessings he receives from the ones he serves are priceless beyond measure.

Pranjal Saikia's journey is a shining example of the transformative power of love, compassion, and service. He stands as a beacon of hope and inspiration, reminding us of the profound impact one individual can have on their community and the world.



Mr. Harsh Bharadwaj
Security & Loss
Prevention Manager,
Amazon

Power of Perseverance

Lessons from Mr. Harsh Bharadwaj's life.

“Success is not just about reaching the destination, but about embracing the journey with dedication, perseverance, and a relentless pursuit of excellence.” This philosophy has been my guiding light throughout my professional career. From my early education in hospitality to my current role as a Security and Loss Prevention Manager at Amazon, my journey has been marked by challenges, growth, and unwavering commitment. From the very start, I embraced the values of learning, dedication, and loving what I do, which have been the guiding principles of my career. Back in those days, with an interest in the hospitality sector, I began my journey with a course in hospitality from the Institute Of Hotel Management PUSA, New Delhi, where I developed a strong foundation in hospitality management and customer service. This is where my passion for the service industry was ignited, and the groundwork for my career was laid.

Rising Through the Ranks

Armed with my knowledge and a desire to excel, I embarked on my professional journey at Le Meridien, New Delhi, in the F&B department. Here, I imbibed the importance of exceptional customer service and meticulous attention to detail.

Subsequently, I continued to refine my skills and broaden my experience at Intercontinental Eros, New Delhi, where I further honed my customer service abilities and attention to detail. My dedication was rewarded with recognition as the Best Employee of the Month twice. With my passion for exploring new opportunities, growing my skills, and a kick for the service sector, I transitioned from hospitality to Operational Auditor at Nirulas Corner House Pvt. Ltd., Noida. Here, I honed my abilities in coordinating Operational, Quality audits, and Loss Prevention. This is where my journey into business operations and management began. I gained valuable insights during this role. My commitment to excellence led to my involvement in auditing food quality for volunteers at the Commonwealth Games, showcasing my dedication to quality assurance.

My journey further evolved with a pivotal role at Alchemist Ltd., New Delhi, where I served as Deputy Manager in Internal Audit. Here, I identified emerging risks, managed operational risk activities such as assessments, incident capture, scenario analysis, and planning, coordinated audit results with top management, and investigated potential fraud cases, showcasing my analytical prowess with data and attention to detail by identifying risk along with a control framework.



My career's most memorable and significant time, I would say, began when I joined WH Smith Future Group, Gurugram, as a Manager of Inventory controls, Audit, and Loss Prevention. With my hard work and dedication to excel, I led and managed the inventory controls, audit, and loss prevention retail operations of 100+ stores and DCs across various locations. Implementing proactive strategies resulted in a significant reduction in shrinkage and theft.

My growth journey continued as I transitioned to Paradise Food Court Pvt. Ltd., Hyderabad, as a Senior Manager in Loss Prevention. In this role, I led the F&B Controls and Loss Prevention for over 47 stores across PAN India.

Today, I stand proud as a Security and Loss Prevention Manager at Amazon, culminating in years of hard work, dedication, and a commitment to excellence. My role at Amazon is a testament to my journey of growth and accomplishment. Here at Amazon, I am keen on implementing my skills and learning.

My Motto: Learning, Dedication, and Hard Work

But my journey doesn't end here. I am a firm believer in the power of continuous learning and improvement. Therefore, with my professional journey, I continued my educational journey side by side with an MBA in retail to further enhance my knowledge and skills, aiming to reach new heights in my career.

My motto has always been learning and dedication. I firmly believe that we can always learn and improve ourselves with the right mindset and unwavering dedication. Hard work is the key to success, and I approach every task with commitment, genuinely loving what I do.

Transforming Challenges into Opportunities



Mr. Ankit Mangla
Global Director
Culinary
Plaza Premium Group

My journey into the hospitality industry began in 2004 when I graduated from the illustrious Institute of Hotel Management & Catering Technology with a Diploma in Food Production

I chanced upon this course through my childhood friend who was already pursuing a degree course in the same college. Coming from a business family, I had to put up a big fight for my father to allow me for such a course and career. But I was determined to do a skilled course so I could build my own identity from scratch.

Growing up in a Marwari household, food wasn't just sustenance, it was a tapestry woven with traditions and flavors. This inherent appreciation for the art of cooking gave me a head start as I delved into the nuances of culinary craft.

Shaped by my teachers, I graduated top of my class. But graduation was just the beginning. The real test, the internship, awaited, where my passion would truly ignite

सर्वं संभाव्यते त्वयि

You can do anything as long as you believe in yourself.

After a lot of efforts and rejections, I got an offer from Flavors, a renowned Italian restaurant at that time in Delhi, owned by Mr Tarsillo Nataloni.

I was the odd one out - a young, English-speaking trainee amidst experienced, rough-around-the-edges chefs. Most saw me as an unwelcome intruder, their culinary knowledge locked away behind a wall of silent judgment. Chopping endless crates of vegetables and peeling sun-warmed tomatoes became my unwelcome initiation. Sharing knowledge? Answering questions? Not a chance! Undeterred, I launched my own learning journey: reading about cuisine and culture and even learnt Italian language! My dedication won over my peers, respect replacing initial hostility.

Mr. Nataloni, ever observant, noticed my fire. He saw my potential and entrusted me with greater responsibilities. More than that, he allowed me to utilize my downtime for a project close to my heart - standardizing and digitizing the restaurant's recipes. Flavors was a rollercoaster ride - resistance to respect. It taught me perseverance, curiosity, and the art of navigating diverse personalities. A delicious lesson in growth

Armed with the knowledge and resilience I gained at Flavors, I embarked on a new chapter at The Park Hotels, joining under the tutelage of the acclaimed Chef Bakshish Dean in 2005. Hired initially to toss pizzas, within no time I was flourishing, exceeding expectations, and handling the pantry by myself. Learning and working with talented chefs, and soaking up all that they had to teach, I was rapidly promoted from Commis to Chef de Partie, while being exposed to a plethora of ingredients, refining my culinary artistry, and fostering innovative thinking.

Then, in 2007, life dealt a cruel blow. I lost my father, and the weight of familial responsibility threatened to pull me from the world I had begun to love. A lucrative call centre job beckoned, promising triple the



salary. That time Chef Dean counselled me for which I will always be indebted to him. He said, “Keep honing your skills for five years with your eyes closed and when you will open your eyes in five years, the world will come after you to reward you.” That day when a manager took out 20 minutes to speak to his subordinate, is the reason you see this article in this magazine today. Now that I lead 400 subordinates of my own, I now know, without a doubt, the power of lending a listening ear and showing the right direction to your team! Under Chef Antonio Carluccio and Chef Mandaar, I honed my regional Italian expertise, leading the launch of I.t.alia. Dedication propelled three promotions in four years at The Park Hotels. My work ethic impressed superiors, leading to new opportunities and training

आत्मदीप भव : Be your own light

In 2010, At Lite Bite Foods, I led the FresCo team, gaining expertise in fast-casual dining, product development, and business management. I transitioned from chef to owner mindset, mastering profitability and driving results. This experience honed my leadership skills and commercial awareness, preparing me for the future. This period also saw me garner the prestigious “Master Chef - International Cuisine” award (2014-15) from the Indian Culinary Forum.

From Lite Bite Foods, my journey led me to Plaza Premium Group (PPG), a global aviation hospitality group with operations in over 40 countries. At PPG, I learned to navigate the world of high-volume operations. Starting with managing the Pan-India operations, which catered to 18,000 passengers daily (8,000 in Delhi alone), at its peak, my success propelled me to Regional Director for Europe, Middle East, and Africa, overseeing 12 countries and 400 colleagues. This year, the journey continues with a well-deserved promotion to Global Director - Culinary. This leadership role involves leading a multicultural team, ensuring operational efficiency, spearheading new projects, and driving significant commercial success.

My journey isn't just a story of culinary expertise, it's a testament to the power of unwavering determination. Standing at the threshold of IHM Pusa, unsure of which path to choose – F&B or Culinary – I never could have imagined leading global operations for a multinational company today.

Back then, there was a stigma surrounding the limited growth for “Craft” course students, yet here I stand, a living example of the boundless possibilities that lie beyond perceived limitations. This accomplishment is a tapestry woven with countless threads: untiring passion, consistent effort, and the invaluable guidance of teachers and mentors. Each step, etched with dreams in my eyes and fueled by sheer will, has propelled me forward. My story serves as a beacon of hope, a proof that persistence, self-belief, and a thirst for learning can unlock any door. We must never forget that success often lies in uncharted territories, waiting to be discovered. So, embrace the journey, stay focused, and never cease your pursuit of knowledge. Let your passion simmer and watch your success rise like a perfect soufflé. Anything is possible with a dash of determination and a sprinkle of belief.

यत् भावो – तत् भवति :

Affirm yourself all that you want, believe in it, and let it come true

Sustainable Hospitality: Greening Initiatives and Eco-Friendly Practices



Mr. Sandip Mukherjee
Hospitality Trainer &
Academic Advisor

The hospitality industry, with its vast global footprint, has recognized the urgent need to adopt environmentally sustainable practices. From reducing carbon footprints to managing wastage and promoting responsible procurement, hotels around the world are increasingly integrating green initiatives into their operations. In this article, we will explore some of the aspects of greening initiatives in hospitality, focusing on carbon footprint mapping, wastage control in Food and Beverage (F&B), amenities usage, and other sustainability measures.

One of the key steps in greening initiatives for hotels is the mapping and reduction of carbon footprints. This involves assessing and quantifying the greenhouse gas emissions generated by various aspects of hotel operations. From energy consumption to transportation and waste management, understanding the carbon footprint allows hotels to identify areas for improvement. By investing in renewable energy sources and energy-efficient technologies and offsetting carbon emissions through initiatives such as tree-planting programs, hotels can significantly reduce their environmental impact. It is important to understand the nature of scope 1, 2 and 3 consumptions to start with, conduct a detailed study with stakeholders and create an abatement strategy to reduce the footprint on a year-on-year basis. The IHCL (Taj Hotels) has engaged a foremost hospitality advisory agency and has benefited immensely since the early 2000s via their Earth Check Programme.

Food and Beverage operations in hotels are a significant contributor to overall waste generation. To address this, hotels are implementing measures to control and minimise wastage. This includes adopting sustainable food sourcing practices, optimising portion sizes, and implementing efficient kitchen processes. Some hotels have embraced composting and recycling programs to manage organic waste responsibly. Additionally, partnering with local farms and food banks helps redirect surplus food to those in need, contributing to both environmental and social sustainability.

No more shying from these; even Luxury brands have embraced dispensers for guest toiletries. Traditional single-use amenities in guest bathrooms contribute to plastic waste and environmental pollution. Many hotels are transitioning to refillable dispensers for toiletries such as soaps, shampoos, and lotions. This not only reduces plastic waste but also encourages guests to use only what they need, minimising excess consumption. Some hotels have taken it a step further by offering eco-friendly and locally sourced toiletries, aligning with the 'vocal for local' initiative and promoting sustainable tourism.

The evergreen mantra of "reduce, reuse, recycle" is gaining strong prominence in the hospitality sector. Hotels are actively working towards minimising waste by reducing single-use plastics, implementing recycling programs, and encouraging guests to participate in sustainable practices. Providing recycling bins in guest rooms and common areas, along with clear instructions on waste separation, fosters a culture of responsible waste disposal. As back in the olden days, hotels have now started with a supply of filtered water in glass bottles for guests at every venue and room rather than consuming humongous tons of water bottled in plastic.

Efficient energy use is a critical component of greening initiatives. Hotels are investing in energy-efficient appliances, lighting, heating, ventilation, and air conditioning (HVAC) systems. Some are incorporating smart technologies to monitor and control energy consumption.

Additionally, hotels are exploring renewable energy sources such as solar and wind power to decrease reliance on conventional energy grids further. By optimising power and fuel consumption, hotels not only reduce their environmental impact but also achieve cost



savings in the long run.

Sustainable procurement practices are becoming increasingly important in the hospitality industry. Hotels are prioritising suppliers and products that adhere to eco-friendly standards. This includes sourcing locally produced goods to support the 'vocal for local' initiative, as well as choosing products with minimal packaging and a commitment to environmental responsibility. By aligning with suppliers who share their commitment to sustainability, hotels contribute to a more responsible and ethical supply chain. This, in turn, reduces air miles and helps the cause of abatement strategies for carbon footprint reductions.

The hospitality industry often involves its people in extensive travels. Hotels are exploring ways to minimise the carbon footprint associated with this. This includes promoting virtual meetings, offering incentives to choose eco-friendly transportation options, and organising carbon offset programs for travel-related emissions. By encouraging sustainable travel practices, hotels contribute to broader efforts to mitigate the environmental impact of the tourism industry. The 'vocal for local' movement again encourages businesses to support and promote local economies. In the hospitality sector, this translates into sourcing local products, engaging with local artisans, and incorporating indigenous cultural elements into hotel experiences. Many hotels in India, for example, are partnering with local communities to showcase regional craftsmanship, culinary traditions, and sustainable practices. This not only enhances the authenticity of the guest experience but also supports local economies and preserves cultural heritage. The Year of the Millet programme was well rolled out by hotels in India, supporting the cause of agri-economy and sustainability.

Several hotels in India have been at the forefront of sustainable initiatives, setting an example for the industry. The ITC Hotels chain, for instance, has implemented the 'Responsible Luxury' philosophy, focusing on resource efficiency, waste management, and community engagement. The Taj Hotels group has taken significant steps to reduce its carbon footprint through energy-efficient practices and water conservation measures. Their 'Pathya' programme is a benchmark roll-out on sustainability and brings to the fore various aspects of sustainable development and care for nature. These efforts align with the United Nations Sustainable Development Goals (SDGs), emphasising the importance of sustainable practices for economic, social, and environmental well-being.

Hotels globally are increasingly aligning their sustainability efforts with the United Nations Sustainable Development Goals (SDGs). These 17 goals address various aspects of sustainable development, including mitigating world hunger, poverty, inequality, climate change, and responsible consumption. By incorporating practices that contribute to the achievement of these goals, hotels play a crucial role in advancing a more sustainable and equitable future. The hospitality industry's journey towards greener practices is a testament to its commitment to environmental stewardship. From mapping carbon footprints to controlling wastage, using eco-friendly amenities, and adhering to UN SDGs, hotels are making strides in creating a more sustainable and responsible sector. By embracing green initiatives, hotels not only contribute to the global fight against climate change but also enhance their reputation, attract environmentally conscious guests, and achieve long-term cost savings. As the world continues to prioritise sustainability, the hospitality industry's commitment to green practices will undoubtedly play a pivotal role in shaping a more sustainable and resilient future.



Ms. Meenakshi Sumbly
HoD (Food Production)

KITCHEN SCRAP TO CULINARY GOLD: IHM PUSA'S GASTRONOMIC ALCHEMY

In the ever-evolving landscape of environmental consciousness, waste reduction strategies have become a cornerstone for responsible and sustainable business practices in various industries, including the culinary world. One such powerful practice transcending its role as a waste management strategy to become an essential element of an eco-friendly lifestyle is kitchen composting.

In a groundbreaking initiative to unveil sustainable revolution within the college premises, IHM Pusa took to its mission to transform food scraps into culinary gold. Carried out in the heart of our college campus, this eco-friendly practice of kitchen composting not only minimises waste but also nurtures a sense of environmental responsibility among students.

The students are at the forefront of this environmentally conscious movement by collecting food scraps from the culinary endeavours carried out in the Quantity Food Kitchen and the mess kitchen that cater to about 800 and 200 people respectively on an average along with the practical classes. None of the food scraps from fruit peels to vegetable discards or coffee grounds to egg shells goes to waste. The next step in this eco-conscious effort is segregating waste facilitated by the colour-coded composting bins strategically placed within the entirety of our college premises which goes on to serve as the catalyst for this gastronomically sustainable undertaking. Following the segregation, starts the transformative journey of the kitchen scraps wherein they are transitioned from discarded waste to nutrient-rich compost.

The compost generated from the kitchen waste in the vermicomposting systems of our institute, is diligently processed, resulting in nutrient-rich soil that becomes the foundation of our thriving kitchen garden. The produce from our kitchen garden doesn't just end up as a picturesque addition to our campus; it finds its way back into our culinary creations.

Adhering to the farm-to-fork approach, the alchemical process of the metamorphosis of kitchen scrap into what can be defined best as culinary treasure beginning with its transition into soil gold as the kitchen leftovers seamlessly make way from plate to compost bins followed by the birth of our kitchen garden and finally fashioning a symphony of flavours back in our kitchens by our chefs-in-the-making has emerged symbolic of the college's commitment to both culinary excellence and environmental responsibility simultaneously nurturing these qualities among future chefs and hospitality professionals.

Within the institute's culinary haven, the custom of kitchen composting has come forth as a means of breathing life into a sustainable cycle that benefits both our environment and our culinary pursuits—one composted peel at a time.

TOWARDS A GREENER HORIZON: ENVIRONMENTAL FRIENDLY & SUSTAINABLE INSTITUTIONS

"A little more persistence, a little more effort and what seemed hopeless failure may turn to glorious success."

—*Elbert Hubbard*

IHM PUSA has established interdisciplinary sustainability programs and research opportunities, allowing students to engage in hands-on projects and investigations related to environmental conservation, renewable energy, and sustainable development. These initiatives foster a culture of environmental stewardship and innovation, empowering the next generation of leaders to confront global sustainability challenges with creativity and expertise. As part of this initiative, IHM PUSA has also partnered with local environmental organisations and businesses to provide students with real-world experiences and internships in the sustainability sector. By connecting academic learning with practical application, IHM PUSA is preparing students to become effective advocates for sustainable practices and agents of positive change in their communities and beyond. The integration of sustainability in the curriculum not only enhances the academic experience at IHM PUSA but also reinforces the institution's commitment to holistic sustainability and environmental education.

The Institute maintains a kitchen garden which allows students and faculty members to grow organic produce on campus, reducing the need to source food from external suppliers and promoting sustainable farming practices.

This not only promotes sustainable agriculture and reduces carbon emissions associated with transportation but also provides an opportunity for hands-on learning about organic gardening and food production. IHM PUSA has made significant strides in integrating sustainability into its academic curriculum. Across various disciplines, faculty members have incorporated sustainability-focused topics and projects into their courses, providing students with a comprehensive understanding of environmental issues and the skills needed to address them.

Another eco-friendly initiative at IHM PUSA is the implementation of a policy of zero plate waste. This policy aims to minimise food waste in the training restaurants and dining halls by encouraging students and staff to only take what they can eat and to return any uneaten food at designated collection points for composting. By implementing these initiatives, IHM PUSA is not only reducing its environmental footprint but also instilling sustainable practices in its students and staff.

To further its commitment to sustainability, IHM PUSA has implemented various composting initiatives on campus. These initiatives aim to reduce waste and promote the recycling of organic materials. IHM PUSA has installed compost bins in key locations across campus, including dining halls, student residences, and common areas.

Faculty Features



Mr. Anil Kumar Goyal
HoD (Rooms Division)

The management has also implemented energy-saving measures such as installing LED lights, motion sensors to control lighting and temperature, and energy-efficient appliances. These initiatives not only reduce energy consumption and greenhouse gas emissions but also contribute to cost savings for the institution. In an effort to reduce plastic waste, IHM PUSA has implemented several initiatives aimed at minimising the use of single-use plastics on campus. One such initiative is the introduction of water refill stations across the campus, making it easier for students and staff to refill their reusable water bottles instead of purchasing disposable plastic ones. Additionally, the dining facilities have transitioned to using biodegradable and compostable take-out containers and utensils, further reducing the amount of plastic pollution generated by the institution. Various food suppliers are also encouraged to deliver products in reusable containers. A comprehensive waste management and recycling program is in place at IHM PUSA, with dedicated efforts to minimise landfill waste and maximise recycling rates.

The waste management team conducts regular audits to identify areas for improvement and to ensure that recyclable materials are appropriately sorted and processed. Additionally, educational campaigns and workshops are organised to raise awareness about the importance of waste reduction and recycling among the campus community.

“Under the impetus of building a green and sustainable campus”, energy conservation and consumption reduction will be an important task in achieving sustainable Institutional development. The Institute is actively working towards energy conservation and consumption reduction as part of its sustainable campus policy.

GREEN INVESTMENTS: THE KEY TO SAVE THE GLOBE

As the term Green Investments denotes, we as responsible citizens of India have to emphasise and imbibe the concept of investing in “Green”. Investments in “Green” practices, procedures, technologies, etc., are like investing in a saving plan for one’s future. The year 2023 witnessed many events and natural disasters, which were alarming in the sense that they have contributed to raising the global temperature and left a trail of wide-ranging climate changes across the globe.

Green Investments have to be a priority in all sectors, namely Government, Private, NGOs and other voluntary organisations. Honourable former President of India Dr. A.P.J Abdul Kalam once said, “The whole universe conspires to give the best to those who dream and work”. We have to work on small action plans as individuals and contribute to the well-being of Mother Earth. We have to start from our homes by creating awareness among our family members to save essential resources like water, food, electricity, and proper disposal of electronics, i.e. e-waste and clothes, which is usually ignored in many households. Practice planting indoor plants, small-scale kitchen gardening either on a small piece of land, terrace or in pots on the balconies, segregation of waste generated in our homes, etc. To practise this, the most important is to sow an attitude of consciousness, as nature is giving enough alarming signals to human beings to get into action, which has to show results in the coming years.

The small steps taken within the homes have to be converted into a mass movement in terms of Green investment. The Government is running a Green Skills Development Program for youth as the need of the hour to promote such programs so that young minds start practising “Walk the Talk”. The private sector should also plan and implement effective initiatives under CSR (Corporate Social Responsibility) to take care of Mother Nature and society at large. An annual audit system for the private sector and other related sectors on Green Investment should be designed to keep a check and save the “Green” by all possible means.

As a society, we have to start from childhood, i.e. from the school level itself, to make children aware and start promoting Green Investments and later emphasise it further during their college or higher studies stage. Such mass movements in the coming years will impact and slow down the speed of environmental disasters in the future.

We all should pledge to invest in “Green” in all possible ways as “We are the first generation to feel the sting of climate change, and we are the last generation that can do something about it”, as said by Jay Inslee. Wishing us all the success on “Green Investment.”



Dr. Anshu Singh
HoD (Management)



श्री आशीष शर्मा
वरिष्ठ व्याख्याता

हिंदी राजभाषा

“जिस देश को अपनी भाषा और साहित्य का गौरव का अनुभव नहीं है, वह उन्नत नहीं हो सकता

:डॉ. राजेंद्र प्रसाद”

भाषा वह साधन है जिसके माध्यम से प्रत्येक प्राणी अपने विचारों को दूसरों पर अभिव्यक्त करता है। यह ऐसी दैवी शक्ति है, जो मनुष्य को मानवता प्रदान करती है और उसका सम्मान तथा यश बढ़ाती है। जिसे वाणी का वरदान प्राप्त होता है, वह बड़े से बड़े पद पर प्रतिष्ठित हो सकता है और अक्षय कीर्ति का अधिकारी भी बन सकता है। किंतु, इस वाणी में स्वलन या विकृति आने पर मनुष्य निंदा और अपयश की भी भागी बनता है। यही नहीं अवांछनीय वाणी, उसके पतन का भी कारण बन सकती है। अतः वाणी या भाषा का प्रयोग बहुत सोच विचार कर करना चाहिए। इसलिए राजकीय कार्यों में पूर्ण सोच विचार के बाद उपयुक्त भाषा का प्रयोग करने की परंपरा रही है।

संविधान सभा ने चर्चा के बाद 14 सितम्बर सन् 1949 को हिन्दी को भारत की राजभाषा स्वीकारा गया। इसके बाद संविधान में अनुच्छेद 343 से 351 तक राजभाषा के सम्बन्ध में व्यवस्था की गयी। इसकी स्मृति को ताजा रखने के लिये 14 सितम्बर का दिन प्रतिवर्ष हिन्दी दिवस के रूप में मनाया जाता है।

राज्य या प्रशासन की भाषा को राज्य भाषा कहते हैं। इसके माध्यम से सभी प्रशासनिक कार्य सम्पन्न किये जाते हैं। यूनेस्को के विशेषज्ञों के अनुसार ‘उस भाषा को राज्य भाषा कहते हैं, जो सरकारी कामकाज के लिए स्वीकार की गई हो और जो शासन तथा जनता के बीच आपसी संपर्क के काम आती हो।

एक भाषा के रूप में अगर हिंदी भाषा की विकास यात्रा की बात करें तो यह एक लंबी और सतत प्रक्रिया है। एक भाषा के विकास में उस समाज और संस्कृति की महत्वपूर्ण भूमिका होती है जहाँ पर ये बोली जाती है। हिंदी भाषा के विकास में भी समाज और संस्कृति की महत्वपूर्ण भूमिका रही है; खासकर उत्तर भारतीय राज्यों की भूमिका। भारत की प्राचीन भाषा संस्कृत रही है और इसी भाषा के विभिन्न काल खंडों में अलग-अलग स्वरूपों में हुए वियोजन से हिंदी का विकास हुआ है।

हिंदी भाषा, भारतीय सांस्कृतिक सृष्टि का अद्भुत सारंगीकरण है। यह एक भूषण है जो विभिन्न क्षेत्रों में अपने सदुपयोग के माध्यम से अपना महत्व प्रदर्शित करती है।

हिंदी का सबसे महत्वपूर्ण आधार राष्ट्रीय भाषा के रूप में है। यह न केवल एक भाषा है, बल्कि एक सामाजिक समरसता का स्रोत भी है, जो विभिन्न भाषाओं और राज्यों के बीच में एकता का आदान-प्रदान करती है।

अगर हिंदी भाषा के विकास के कालखंड की बात करें तो यह तीन कालों में विकसित हुई- पहला कालखंड 1100 ईस्वी - 1350 ईस्वी का माना जाता है, इसे प्राचीन हिंदी का काल कहा जाता है। दूसरा कालखंड मध्य काल (1350 ईस्वी - 1850 ईस्वी) कहा जाता है। इस काल में हिंदी भाषा की बोलियों अवधी और ब्रज में विपुल साहित्य रचा गया। तीसरा कालखंड 1850 ईस्वी से अब तक माना जाता है और इसे आधुनिक काल की संज्ञा दी जाती है।

EMBRACING SUSTAINABILITY: GREEN PRACTICES AT KITCHENS OF IHM PUSA

In recent years, there has been a significant shift towards recognizing the importance of sustainability, particularly in the food industry. IHM Pusa, known for its excellence in culinary education, is at the forefront of integrating sustainable practices to reduce environmental impact and foster a healthier ecosystem for future generations. Our institute, with its rich legacy, not only focuses on crafting top-tier professionals but also emphasizes the importance of life skills and staying updated with the latest culinary trends and practices.

Following the ethos shared by sustainability advocate Bea Johnson—refuse, reduce, reuse, recycle, and rot the rest—we aim to instil these values in our students. At Pusa Kitchens, we combat food wastage by sourcing seasonal and locally produced ingredients, aligning our menu planning with actual demand through a daily headcount system, significantly reducing surplus and achieving notable zero plate waste in our dining areas. We have embraced energy efficiency, updating our kitchen with advanced machinery that reduces cooking time while conserving energy. For example, soup preparation times have been drastically reduced, and our new multi-functional blender enhances our kitchen's efficiency. Furthermore, our commitment to reducing water wastage includes installing water-saving devices on faucets and recycling wastewater for garden irrigation, significantly decreasing water consumption.

Our waste reduction strategy extends beyond mere planning. We adhere to a stringent zero-waste policy, actively repurposing food leftovers into new culinary creations and encouraging composting. The initiatives spearheaded by our TRAS club, particularly in promoting 'root to stem' cooking, showcase our dedication to minimizing waste and utilizing all parts of our ingredients. Moreover, our inventory management practices, particularly adhering to the First In First Out principle, are designed to prevent spoilage and waste, ensuring that ingredients are used efficiently and responsibly. Through various workshops and outreach programs, we aim to foster a culture of sustainability within our institution and beyond, empowering our students and staff to adopt eco-friendly habits in their professional and personal lives. At IHM Pusa, we understand that our responsibility extends beyond education. We strive to lead by example in the hospitality industry, demonstrating that sustainable practices can and should be integrated into business operations. Our actions have a broader impact, influencing industry standards and practices. We believe in pioneering innovative sustainability approaches that are effective within our institute and can be adopted globally. We acknowledge the critical need for sustainable development in a world facing urgent environmental challenges. At Pusa Institute, we stand committed to making conscious choices and adopting ethical stewardship, paving the way for a greener, more sustainable future.

Faculty Features



**Mr. Vipul
Sr. Lecturer**



Ms. Divya Bose
Sr. Lecturer

LADY CHEF OF THE YEAR

Meet Chef Divya Bose, the culinary knight in white whose vibrant passion for creating delightful dishes knows no bounds. Cooking, for her, is more than an art; it's a deep-rooted sense of pride and devotion. As a professional Chef Trainer (Senior Lecturer) specialising in Bakery and Confectionery at the Institute of Hotel Management, Pusa, New Delhi, Chef Divya brings a wealth of experience to the table. She holds a Master's Degree and is a certified hospitality trainer. With over seventeen years of experience in the hospitality and academic sectors, she has worked at various levels and with individuals from diverse cultural backgrounds. Adding to her already impressive profile, she has also served as a Freelance Food Consultant, specialising in product development, operations consulting, and more. Chef Divya is not just a chef; she's a mentor and leader for her students and the people around her. This became evident when she led her team to secure 4th position at the North India Patisserie competition and guided a student to win a SILVER Medal in the plated dessert category at AAHAR 2013.

Her guidance has helped students win international competitions like the 'International Young Chef's Challenge' at Gualin China, in 2018. Her own incredible journey in the culinary world began at IHM Pusa, New Delhi, where she won an intra-collegiate Chef competition and was awarded for preparing the "Best Plated Dessert " at an All India Bakery Skills competition. She even secured the fourth position as part of the Kitchen team at the WGSQA QUEST. Chef Divya Bose's passion extends beyond the kitchen. She's a thinker, a learner, and a firm believer in hard work and honesty.

Her approach to work is pragmatic and analytical, and she excels as a team player, motivating her team members to unite their individual talents towards a common goal. In her own words, Chef Divya Bose is a passionate individual, striving for perfection, knowledge, and a unique place in the hospitality service management field. Her journey in the world of culinary arts and her unwavering passion for her craft serve as an inspiration for those who seek motivation, whether through her words, thoughts, or the delectable creations she brings to life in the kitchen.

EMBRACING RENEWABLE ENERGY IN HOSPITALITY

As the world becomes increasingly aware of the urgent need to combat climate change, the hospitality industry is also taking steps towards a greener future. Incorporating renewable energy in the hospitality industry is gaining momentum as businesses recognize the importance of sustainable practices. With a focus on reducing carbon footprints and embracing eco-friendly initiatives, hotels, resorts, and other hospitality establishments are turning to renewable energy sources to power their operations. This paradigm shift aligns with global efforts to combat climate change and presents numerous benefits for businesses, including cost savings and improved brand image. From solar-powered rooftops to wind turbines spinning in the breeze, hotels worldwide are redefining luxury with a green touch.

Many hotels have turned to the sun for an energy solution as abundant as eco-friendly. One of the most common ways to create this sunlit path towards a more sustainable and energy-efficient hospitality industry is the installation of solar panels on rooftops. One such hotel that integrates the sun's power into its operations is ITC Maurya, New Delhi, which demonstrates a commitment to luxury hospitality and environmental responsibility. Harvesting the breeze is another practice through which the hospitality industry embraces renewable energy. From the graceful rotation of wind turbines to the harnessing of coastal breezes, hotels are redefining their energy sources and offering guests an opportunity to be a part of a greener, more sustainable travel experience.

In addition to solar and wind power, some hotels explore geothermal and bioenergy as viable renewable energy sources. Integrating geothermal energy and bioenergy in the hospitality sector exemplifies a commitment to sustainable practices beyond conventional energy sources. Whether tapping into the Earth's heat for climate control or converting organic waste into valuable energy resources, hotels adopting geothermal and bioenergy technologies showcase a harmonious balance between opulence and environmental consciousness.

As the hospitality industry continues to embrace renewable energy, there is also an opportunity for collaboration and knowledge sharing between establishments. With environmental benefits, cost savings, and enhanced brand image, harnessing renewable energy sources has become a significant strategy for hotels and resorts to thrive in a changing world while fulfilling their social and environmental responsibility.

The growing trend of renewable energy in hotels marks a pivotal moment in the hospitality industry, where green practices and exceptional guest experiences seamlessly intertwine, promoting symbiotic welfare for the planet and those seeking unforgettable stays.

Faculty Features



Mr. Raunak Arora
Lecturer



Ms. Arena Gulia
Asst. Lecturer

UNVEILING GREEN INVESTMENTS: TRANSFORMING HOTELS INTO SUSTAINABLE HAVENS

In today's evolving hospitality landscape, green investments have emerged as a fundamental strategy, revolutionising the operations and philosophy of hotels across the globe. These investments encapsulate an array of sustainable initiatives aimed at mitigating environmental impact while concurrently bolstering operational efficiency and enriching guest experiences.

Hotels are increasingly prioritising energy efficiency upgrades, embracing innovations such as LED lighting, smart thermostats, and the integration of renewable energy sources like solar panels. Water conservation measures, including the adoption of low-flow fixtures and sophisticated recycling systems, have become standard practices, complemented by a dedicated focus on eco-friendly building materials and sustainable architectural designs.

Strategies aimed at waste reduction are also gaining prominence, with hotels implementing comprehensive recycling programs and favouring biodegradable materials, thereby significantly reducing their environmental footprint. Beyond the intrinsic environmental benefits, these investments deliver substantial cost savings, a competitive edge by attracting eco-conscious travellers seeking sustainable accommodations, and a bolstered brand image synonymous with environmental stewardship. However, persistent challenges such as initial capital outlay and the ongoing maintenance of sustainable technologies remain.

Nevertheless, with technology continually advancing and consumer preferences increasingly leaning toward eco-friendly practices, the horizon appears promising for the proliferation of sustainable initiatives within the hotel industry. Ultimately, green investments in hotels epitomise a harmonious fusion of profitability and environmental responsibility. They position these establishments as pioneers in spearheading a more sustainable and conscientious future, not just within their operational realms but also by setting a formidable example for the broader hospitality sector.

As hotels continue to forge ahead with their commitment to green investments, they play a crucial role in steering the industry towards a more sustainable and responsible path, underscoring the transformative power of eco-conscious practices in the pursuit of a greener world.

स्थायी आतिथ्य: सुनेहरा भविष्य तैयार करने में हरित निवेश का योगदान



श्री हरे कृष्णा चौधरी
एच एस आर संकाय

आतिथ्य उद्योग के विकासशील परिदृश्य में प्रतिमान स्थिरता की ओर बढ़ रहा है। हरित निवेश इसके भविष्य को आकार देने में आधारभूत भूमिका अदा करता है। जैसे- जैसे व्यवसाय पर्यावरणीय उद्देश्यों को पूर्ण करने की ओर प्रयासरत होता है, हरित निवेश पर्यावरण के लिए उत्प्रेरक बन जाता है। इन निवेशों के अंतर्गत ऊर्जा कुशल प्रौद्योगिकी, पर्यावरणीय-अनुकूल बुनियादी ढाँचे, संवहनीय प्रथाएँ आदि अन्य कई पहल शामिल हैं। आतिथ्य विभाग जो कि अपनी गहन संसाधनीय प्रकृति के लिए जाना जाता है, अधिक संवहन व लचीला भविष्य सुनिश्चित करने के लिए पर्यावरणीय लक्ष्यों के साथ जुड़ने के महत्त्व को मान्यता दे रहा है।

आतिथ्य उद्योग में हरित निवेश न केवल क्षेत्र के कार्बन पदचिन्ह को कम करने में योगदान देता है अपितु यह पर्यावरण के प्रति जागरूक उपभोक्ता आधार के साथ भी संबंध स्थापित करता है। मेहमान पर्यावरण की दृष्टि से ज़िम्मेदार विकल्पों को तेजी से महत्त्व दे रहे हैं साथ ही स्थिरता को अपनाने वाले प्रतिष्ठान सूक्ष्मदर्शी ग्राहकों को भी आकर्षित करने की संभावनाएं रखते हैं। सौर उर्जित सुविधाओं से लेकर अपशिष्ट न्यूनीकरण रणनीतियों तक प्रत्येक निवेश पर्यावरण के अनुकूल व सामाजिक तौर पर अधिक ज़िम्मेदार आतिथ्य क्षेत्र बनाने में अधिक भूमिका निभाता है। जैसे ही उद्योग इन परिवर्तनों को स्वीकार करता है, यह उपभोक्ता व्यवहार एवं व्यापक बदलाव के लिए उत्प्रेरक बन जाता है। जो साकारात्मक परिवर्तन लाने के लिए हरित निवेश की सशक्त क्षमताओं को प्रदर्शित करता है।

अंततः यह समझना आवश्यक है कि हरित निवेश और आतिथ्य उद्योग का अभिसरण एक स्थाई भविष्य को आकार देने के लिए एक आशाजनक किरण रूपी अवसर का प्रतिनिधित्व करता है। वित्तीय विचारों से परे ये निवेश पर्यावरणीय प्रबंधन व ज़िम्मेदार व्यावसायिक प्रथाओं के प्रति प्रतिबद्ध हैं साथ ही आर्थिक लाभ से पूर्व अपने अतिथियों के हित को लेकर अधिक सजग रहते हैं। जैसे- जैसे उद्योग हरित निवेश के पथ की ओर विस्तृत होता है यह न केवल परिवर्तनशील विश्व में अपनी दीर्घायु सुनिश्चित करता है बल्कि अन्य क्षेत्रों की ओर भी एक उदाहरण प्रस्तुत करता है। आतिथ्य विभाग में हरित निवेश केवल वित्तीय समझौता नहीं है अपितु यह हमारी पृथ्वी व उद्योग क्षेत्र दोनों के लिए अधिक टिकाऊ और लचीले भविष्य का मार्ग सशक्त करता है।



क्षितिज बलवंत देव
(छात्र प्रमुख)



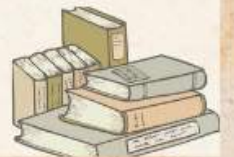
आतिथ्य: एक संस्कार या व्यवसाय?

आतिथ्य एक प्राचीन संस्कृति का महत्वपूर्ण हिस्सा है जो हमारे समाज में संजीवित है। आतिथ्य का अर्थ होता है “अभिवादन और सत्कार”, और इसका महत्व हमारे भारतीय संस्कृति में अत्यधिक माना जाता है। एक अच्छे आतिथ्य ने हमें अनेक संदेश दिए हैं, जैसे समानता, सहयोग, और सहनशीलता। लेकिन क्या यह आज के समय में अभिवादन और सत्कार का पर्याय रहा है, या यह अब एक व्यापारिक गतिविधि बन चुका है?

व्यक्तिगत अनुभव के आधार पर लगता है कि आजकल का आतिथ्य व्यवसाय का रूप धारण कर रहा है। होटल, रेस्टोरेंट्स, और जनरल वेल्फेयर क्लब्स जैसी संस्थाएं अब आतिथ्य के नाम पर व्यापार कर रही हैं। यह उनके लक्ष्य को अर्थतः प्राथमिकता देने की ओर ले जा रहा है, और अक्सर आतिथ्य के संदर्भ में सेवा की गई सुविधाओं का मूल्यांकन भी व्यापारिक मापदंडों से किया जा रहा है। इससे हमें यह सोचने पर मजबूर किया जाता है कि क्या आतिथ्य में पवित्रता का अभाव है? क्या हम अब सिर्फ आतिथ्य के व्यवसायिक दृष्टिकोण को ही महत्व देते हैं? इस परिस्थिति में, हमें यह निर्णय लेने की आवश्यकता है कि कैसे हम आतिथ्य को एक संस्कार बनाएं और इसे एक व्यवसाय से कैसे अलग रखें।

हालांकि, यह भी सच है कि कुछ लोग अभी भी परंपरागत संस्कृति को निभा रहे हैं और आतिथ्य को एक संस्कार के रूप में देख रहे हैं। उनके लिए आतिथ्य एक आदर्श है, जिसमें आतिथ्यवादी अपने मेहमानों को देवता की तरह देखते हैं और उन्हें सम्मान और प्यार से संतुष्ट करने का प्रयास करते हैं।

इस प्रकार, आतिथ्य का रूप विभिन्न लोगों द्वारा अलग-अलग रूप में देखा जा सकता है। जहां कुछ लोग इसे व्यवसाय के रूप में देखते हैं, वहीं कुछ लोग इसे संस्कार के रूप में निभा रहे हैं। फिर भी, हमें यह याद रखना चाहिए कि आतिथ्य का असली उद्देश्य मानवता और सामाजिक सद्भाव को बढ़ावा देना है, जो हमें हर हाल में बनाए रखना चाहिए।



FROM CLASSROOM TO THE WORLD STAGE

The G20 Summit is one of the world's most prestigious and influential events, where leaders of the 20 significant economies gather to discuss global issues and cooperation. This year, the summit was hosted by India from September 9 to 10, 2023, at the Pragati Maidan in New Delhi. As a student of the Institute of Hotel Management, Pusa, Delhi, I had the rare and exciting opportunity to be part of the catering team for the summit.

On September 7, every boy from our institute's second and third year was assembled at the college and given passes for the event. We arrived at Pragati Maidan at 5:30 pm and were allocated to the International Media Centre and the buffet area. Out of the 200+ students present there, four students, including myself, were chosen to be located in the VVIP area of the first and second floors of the Media Centre. My friend Arif and I were among the lucky few who got the chance to provide service to some of the world's most powerful and influential people.

We served food and drinks to the president of France, Mr. Emmanuel Macron, the prime minister of Italy, Ms. Georgia Meloni, the president of Turkey, Mr. Recep Tayyip Erdoğan, and the prime minister of Canada, Mr. Justin Trudeau. We also saw and heard some of their speeches and interactions with other leaders and the media and saw what the proceedings for the event were like behind the scenes. It was a unique and surreal experience to be in the presence of such personalities and witness history being made.

On September 10, the summit concluded with a joint declaration and a press conference by the host, Prime Minister Narendra Modi. He also visited the Media Centre and greeted the staff and the journalists. We were thrilled to see him and hear his words of appreciation and encouragement. He thanked everyone for the hard work and the long hours and praised the excellence and professionalism of each and every person working in the media centre.

The G20 Summit was a significant and a proud moment for India and its hospitality industry. It was also a significant learning opportunity for us as students and aspiring hoteliers. We got to showcase our skills and talents, learn from the best in the business, interact with people from different cultures and backgrounds, and broaden our horizons. I want to thank my institute for providing me with this opportunity and making me a part of this historic event.



Anant Handoo
(Student Editorial Head)





Naivedhya Gupta
(Student Design Head)



EMBRACING DIVERSITY: CELEBRATING OUR DIFFERENCES

In a world that often emphasizes similarities, it is crucial to recognize and celebrate diversity. Our differences, whether they be cultural, racial, or ideological, enrich our societies and bring unique perspectives to the table.

One of the most beautiful aspects of diversity is the tapestry of cultures it weaves. Each culture brings its unique traditions, cuisines, languages, and perspectives to the table, creating a vibrant mosaic of human experience. By embracing these differences, we gain a deeper appreciation for the richness of our shared humanity.

Furthermore, diversity fosters empathy and understanding. When we engage with people from diverse backgrounds, we gain insight into their lived experiences, challenges, and triumphs. This empathy is the foundation of meaningful connections and can help bridge divides in our increasingly interconnected world.

Moreover, diversity drives innovation and progress. When individuals from different backgrounds come together, they bring a multitude of perspectives and ideas to the table. This diversity of thought sparks creativity and fuels problem-solving, leading to breakthroughs in science, technology, business, and beyond.

In celebrating our differences, we also recognize the importance of intersectionality—the interconnected nature of social categorizations such as race, gender, sexuality, and class. By acknowledging the complex interplay of these identities, we ensure that our efforts towards diversity and inclusion are truly comprehensive and equitable.

Ultimately, embracing diversity is not just a moral imperative; it's a strategic advantage. By fostering inclusive environments where everyone can thrive, we unlock the full potential of individuals, organizations, and societies. As we navigate an increasingly diverse and complex world, let us celebrate our differences as sources of strength, resilience, and unity.



दो बच्चे, दो दुनिया: एक कविता

जहां दुनिया मेरे लिए बस घर से स्कूल का रास्ता था,
वहीं एक बच्चा स्कूल जाने को बेहद तरसता था।

जब अपने खिलौने तोड़ मैं नए खिलौने को जिद्द किया करता था,
वहीं एक बच्चा अपना परिवार चलाने के लिए
मिट्टी के खिलौने बनाया करता था।

जहां रंग-बिरंगी बालों में खुशियों की माला सजती थी,
वहीं एक बच्चे की आंखों में सपनों की ज्वाला जलती थी।

जहां मैदान के खेल हमे थकाते थे,
वहीं उस बच्चे को उसके मालिक न जाने कितना भगाते थे।

जहां मैं चाँदनी रातों में सपनों में खोया करता था,
वहीं एक बच्चा तारों से बातें किया करता था।

जहां अपने छोटे-छोटे कामों के लिए मैं मां पर निर्भर था,
वहीं एक बच्चा दिन भर काम कर थक कर रात भर सोता था।

जहां मुझे आसमान की ऊँचाइयों को छूने की ख्वाहिश थी,
वहीं एक बच्चा अपने सपनों को हकीकत में बदलता था।

SKYBOUND SERENITY

We are the vast expanse above,
Not soaring too high, nor dipping low.
In rhythmic dance, we gently move,
A tranquil flow, our graceful show.

We are the canvas of hues untold,
Diving to reveal the colours we hold.
Majestic, endless, our palette bold,
Painting the world in stories untold.

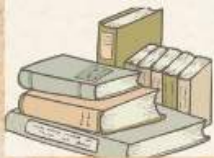
We are the sky, boundless and free,
Unbounded by earthly gravity.
It's the mind's eye that lets us see,
The limitless beauty, forever to be.



जावेद अख्तर
(बी. एस. सी. तृतीय वर्ष)



Dinesh Kumar
(B.Sc. 3rd year)





दीपक प्रजापत
(बी. एस. सी. तृतीय वर्ष)



असंख्य समस्याओं के उपरांत, बेहतर जीवन जीना सिखाता है 'हॉस्टल'

कहते हैं, समय कभी लौटकर नहीं आता। फिर-फिर कर आती हैं तो बस यादें। जैसे बारिश होने पर गीली मिट्टी की खुशबू मन को सराबोर कर देती है, वैसे ही ये मीठी सी यादें हमारे चेहरे पर एक मुस्कान भरी छाप छोड़ जाती हैं मानो जैसे बुलाना चाहती हों हमें वापस उसी दौर में। मेरे जीवन की बेशकीमती यादें उन दिनों की हैं जब मैं हॉस्टल में था। जी हाँ सत्र 2021-23 के वो वर्ष जिनके कारण आई. एच. एम. पूसा हमेशा याद रहेगा। मुझे आज भी याद है जब मैं अपने शहर से दिल्ली आया। एक अजनबी दुनिया में, ना मैं यहाँ किसी को जानता ना कोई मुझे। जब मैं हॉस्टल आया तो एक लड़का आता है और मेरा बैग उठा कर कमरे तक छोड़ देता है। मैंने कहा- “भाई मैं चला जाऊँगा”, वो बोला - “अब तो साथ ही रहना है, क्या तेरा क्या मेरा?” वाकई उसके ये शब्द सुनकर जैसे मेरी थकान ही मिट गयी। हॉस्टल में सबके साथ रहने का एक सबसे बड़ा फायदा यह भी था कि यहाँ अलग - अलग भाषा, धर्म , भोजन व संस्कृतियों को जानने का अवसर मिला। उस समय हॉस्टल में करीब 70 छात्र थे जिनमें से कोई पढ़ाई तो कोई खेल इत्यादि में अक्वल था। यूँ तो एक कमरा तीन लोगों के लिए था मगर रात्रि भोज के बाद एक ही कमरे में 12-15 लोग इकट्ठे हो जाया करते और बातें करते करते समय ऐसे बीतता जैसे मीठी- सी चाय का कोई प्याला। जाने ऐसे कितने किस्से हैं जो अविस्मरणीय हैं, वो वक्त था होली का जब सभी ने सुबह पाँच बजे से होली खेलना शुरू किया और बिना थके शाम चार बजे तक होली खेली, इसका श्रेय हॉस्टल के वार्डन श्रीमान आनंद कुमार जी को जाता है। बात करें भोजनालय की जो कॉलेज का अभिन्न अंग था। यहाँ हर दिन ही खाना स्वादिष्ट व पोषण भरा होता था, किन्तु शुक्रवार का माहौल ही अलग होता क्योंकि जो लोग खाना नहीं खाते थे उनके भी दर्शन इस दिन हो जाते थे। आखिर इस दिन 'चिकन' जो बनता था। हॉस्टल के वक्त में आनंद का एक तरीका 'खेल' भी था ।

शाम को कक्षा के बाद सारे लड़के वालीबॉल के मैदान में आ जाते और घंटों तक खेल कर दिनभर का तनाव दूर करते। अब दिल्ली की गर्मी की तो बात ही क्या करूँ! 35-39 डिग्री तापमान में सब एक पंखे के नीचे इकट्ठा हो जाते। उस वक्त एक बात सीखी कि यदि आपके अपने आपके साथ हैं तो आप किसी भी परिस्थिति का आनंद उठा सकते हैं, और ऐसे में क्रिकेट खेलने चले जाया करते। आखिर में एक बात कहनी है कि जब भी आपको हॉस्टल में रहने का अवसर मिले, इसे कभी ना गवायें क्योंकि उस वक्त में आपको सच्चे दोस्तों की कीमत मालूम होती है, और ये वक्त फिर कभी नहीं मिलता। सबसे अंत में मैं अपने हॉस्टल के वार्डन श्रीमान आनंद कुमार जी व सत्र 2021-23 के मेरे हॉस्टल के साथियों का आभार प्रकट करना चाहूँगा जिन्होंने मेरे उन दिनों के जीवन को यादगार बनाने में भरपूर योगदान दिया है।



IMPORTANCE OF SUSTAINABILITY IN THE HOSPITALITY INDUSTRY

Sustainability is widely regarded as the key to a successful business in the 21st century. Sustainability or social responsibility is fast becoming a prime concern for public and private sectors alike, and the hotel industry is no exception.

Incorporating sustainable measures, like adopting energy-efficient technologies and water conservation strategies, enables hospitality businesses to enhance operational efficiency, resulting in long-term cost savings.

Embracing sustainable practices enhances the enduring viability and resilience of the hospitality industry. Through the prudent conservation of resources and the mitigation of adverse impacts, businesses can adeptly navigate evolving environmental and social dynamics, securing their sustained success.

One of the primary pillars of sustainability is "social," which means the people a business is associated with. In the hotel industry, this starts with the employees, from chefs to housekeepers. With a happy workforce, you can be sure of better service to clients and future revisits. Also, staff turnover will be low, implying that the cost for hiring and staff training will be low.

The hospitality sector notably influences the environment via energy consumption, water usage, and waste generation. Implementing sustainable practices mitigates these effects, diminishing the industry's collective ecological footprint.

The hotel sector bears a large share of the responsibility for all environmental effects associated with tourism. Additionally, the ecosystem and biodiversity have suffered dramatically due to pollution and poor hotel waste management. The hotel industry not only produces large amounts of waste and carbon dioxide, which contribute to climate change, but also consumes a lot of energy and water.

Championing sustainability frequently demands innovation and the integration of novel technologies. Enterprises that actively embrace sustainable practices attain a competitive edge by appealing to an expanding market segment and staying at the forefront of industry trends. Integrating sustainable practices in the hospitality industry is not just a commitment to environmental and social responsibility but a strategic imperative for long-term success. By minimising environmental impacts, conserving resources, and engaging in responsible business practices, hospitality businesses can foster resilience, appeal to a conscientious consumer base, and position themselves as leaders in a rapidly evolving industry.



Joethir Adithya
(B.Sc. 2nd year)





Arsh Raina
(B.Sc. 2nd year)



HOW HOTELS CAN ATTRACT AND RETAIN GEN Z CUSTOMERS

Gen Z is the generation born between 1997 and 2012, and they are poised to become the future of travel. Gen Z travellers are more likely than previous generations to take multiple trips per year, spend more on experiences, and seek out authentic and diverse destinations. However, Gen Z also has different expectations and preferences when it comes to hotels, and hoteliers need to adapt to meet their needs and wants. Here are some of the changes hotels need to make to accommodate Gen Z customers:

Gen Z is the most digitally savvy and connected generation ever, and they expect hotels to offer seamless and personalised online services. Hotels need to invest in mobile apps, chatbots, self-check-in kiosks, smart rooms, and other technologies that enhance convenience, efficiency, and customization. Moreover, hotels need to leverage social media platforms such as Instagram and YouTube to showcase their properties, amenities, and experiences and to engage with Gen Z customers before, during, and after their stay.

Gen Z is the most environmentally and socially conscious generation, and they care about the impact of their travel choices on the planet and the people. Hotels need to demonstrate their commitment to sustainability and social responsibility by implementing green practices such as reducing waste, saving energy, using renewable sources, and recycling materials.

Gen Z is the most diverse and individualistic generation, and they value flexibility and personalization in their travel experiences. Hotels need to cater to this demand by offering a variety of options and choices that suit different preferences, needs, and budgets. Hotels can also use data and analytics to understand Gen Z's behaviour and preferences and provide tailored recommendations and offers. Additionally, hotels can empower Gen Z customers to customise their own experiences by allowing them to select their room type, view, amenities, and services and by providing them with tools and resources to explore the destination on their own terms.

By making these changes, hotels can attract and retain Gen Z customers, who are not only the future of travel but also the present. Gen Z is already influencing the hospitality and travel industry with their distinct characteristics, expectations, and preferences, and hotels need to keep up with them to stay relevant and competitive.



ARTIFICIAL INTELLIGENCE AND WHAT IT MEANS FOR HOSPITALITY INDUSTRY

Hospitality is a dynamic industry. The industry is exceptionally people-centric, leading to a close watch on the wants of people, which constantly changes, leading to the industry's dynamic nature. To remain relevant in this dynamic business environment, the hospitality industry has always been at the forefront of innovation, constantly seeking new ways to enhance guest experiences and improve operational efficiency. In recent years, artificial intelligence (AI) has presented exciting opportunities for the industry to revolutionise its services in an evolving hospitality world. Recent developments in AI have seen it extend its long arms into almost every sector of our lives, and hospitality is no exception. AI-powered technologies, such as machine learning and natural language processing, have the potential to streamline operations, personalise guest interactions and drive revenue growth.

One of the key areas where AI has made big leaps in the industry is improving the guest experience as a whole. Using AI in hotels can provide round-the-clock assistance to guests, address their queries, handle reservations and even suggest personalised recommendations based on client history. However, introducing AI into hotels is more than just beer and skittles. As with any technology that deals with sensitive customer information, data security and privacy are the most critical aspects of the hospitality industry. The importance of safeguarding guest data and implementing robust security measures to protect customer information cannot be overstated. With the integration of AI, it is highly recommended that additional layers of security, such as encryption and authentication protocols, be put in place to ensure that guest information remains confidential and secure.

मैंने देखा है.....

मैंने खाने के लिए उन्हें रोते देखा है, हर वक्रत मायूस रहने वालों को,
आधी- सी टूटी चप्पल पहनने वालों को, मैंने जूते पोलिश करते देखा है।

कोई फल ना बिकने पर उम्मीद ना खोते देखा है,
आज आँसू आने पर आँखे धोने वालों को, फल ना आने का मन में पेड़
उगाने वालों को, मैंने हर वक्रत आशावाद होते देखा है।

उन मासूम बच्चों को, उस चलती गाड़ी में, हाथ फैलाते देखा है,
उन भीड़- भाड़ सी सड़कों पर, भीख माँगने वालों को,
निडर रहकर वाहनों के सामने आने वालों को,
मैंने टुकड़ा - टुकड़ा, छीन- छीन कर खाते देखा है।

उन झुग्गी - झोंपड वालों को किटकिटाते देखा है,
उस आधे से कपड़े में सिकुड़ने वालों को, सारी रात पलकें टिमटिमाने वालों को,
रात भर सुनहरे कल का ख्वाब देखते देखा है।

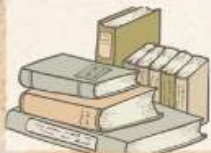
भूखे होने पर खाना चोरी करते देखा है,
कूडी से खाना चुगने वालों को, पत्तल से दाना चुनने वालो को,
मैंने भूख से मरते देखा है।



Rishav Mandal
(B.Sc. 1st year)



जानवी त्यागी
(बी. एस. सी. प्रथम वर्ष)





Divya Sharma
(B.Sc. 1st year)



NAVIGATING STORMY SEAS

In a world of the serene facade of hospitality where guests' experiences are meticulously crafted to perfection, crises strike like tempests, threatening to disrupt the tranquillity of the hotel's operations. Crisis management in the hospitality industry is not merely about reacting to emergencies. It's about anticipating, preparing for, responding to and recovering from unforeseen events. Crises are inevitable in the dynamic and fast-paced world of the hospitality industry. Whether it's a natural disaster, a global pandemic, a security breach, or a public relations nightmare, how hospitality businesses respond to crises can make or break their reputation and financial stability.

When the COVID-19 pandemic brought global travel to a standstill, hospitality leaders faced unprecedented challenges. Those who demonstrated agility, empathy, and innovation by repurposing facilities for essential services, implementing stringent health protocols and offering flexible booking policies not only weathered the storm but also emerged as beacons of resilience in a tumultuous landscape.

Likewise, in Japan's aftermath of the 2011 earthquake and tsunami, hotels opened their doors to displaced residents, provided essential supplies, and supported relief efforts. By actively engaging with communities in times of crisis. Similarly, Marriott International's response to the 9/11 attacks showcased swift action, with the company opening its doors to first responders and providing assistance to affected guests and their families. And in 2017, Hurricane Maria devastated Puerto Rico's tourism infrastructure. However, hotels such as the Caribe Hilton demonstrated resilience by swiftly reopening, supporting recovery efforts, and symbolizing hope for the island's future. These examples illustrate how hospitality businesses have successfully navigated crises by prioritizing safety, communication, empathy, and community support. By learning from past experiences and embracing innovation, the hospitality industry continues to evolve and adapt to new challenges, ensuring resilience and sustainability in an ever-changing world.

As the hospitality industry continues to evolve and face new challenges, the lessons learned from past crises will undoubtedly shape its future resilience and preparedness. By embracing innovation, fostering collaboration, and upholding its core values of service and hospitality, the industry is poised to overcome adversity and emerge more robust than ever before.



एक दिन में नहीं किंतु एक दिन ज़रूर होगा

भविष्य एक ऐसा समय है जिसके बारे में हम आज से ही सोचना शुरू कर देते हैं, किंतु क्या हम वास्तव में अपने भविष्य को बेहतर बनाने की ओर प्रयासरत हैं? क्या हम वास्तव में वो कदम उठा पा रहे हैं जिससे हमारा और हमारी आने वाली पीढ़ी का जीवन सुरक्षित रखा जा सकता है।

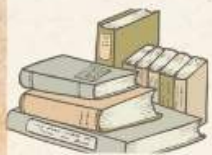
हरियाली, सतत विकास, आदि पर्व कोई एक दिन मनाने की चीजें नहीं हैं अपितु हमें आवश्यक है कि हम अपने जीवन के हर पल में हमारे पर्यावरण, हमारे आस-पास के वातावरण को कैसे बेहतर बनाना है, इस विषय में सोच सकें क्योंकि ये सारे शब्द पर्यावरण आदि बोलने में तो बेहतर लगते हैं किंतु जब वास्तव में इन शब्दों पर अमल करने की बात आती है तो हम मूक से हो जाते हैं और जब ये सारी समस्याएँ एक विराट रूप लेकर हमारे सामने खड़ी हो जाती हैं तो हम घबराने लगते हैं। कोरोना काल में भी हमारी कुछ ऐसी ही स्थिति रही है। हम मुसीबतों का सामना तो कर लेते हैं किंतु कुछ ऐसा नहीं करते कि मुसीबतें हमारे सामने आयें ही ना।

जीवन में हम ख़्वाब देखते हैं एक घर बनाने का और उससे भी पहले उसे सजाने का, हम उस घर को बड़ी एकाग्रता से सजाते हैं, उसकी प्रतिदिन सफाई करते हैं। जब हम ये सब कुछ एक छोटे से घर को खूबसूरत बनाने में लगा देते हैं तो क्या इस पृथ्वी को जो हमारा मूलभूत घर है, जिस पर ना जाने कितने घर बसे हुए हैं, उस धरा के लिए हमारे पास दिन के दो पल भी नहीं हैं? आज हम अपने जीवन में इतने व्यस्त हो चुके हैं कि उस मिट्टी में जिसमें हम खेले हैं, बड़े हुए हैं, उस मिट्टी पर हरियाली लाने के लिए कोई प्रयास नहीं करते। हमारे देश में धरती को 'माँ' कहा जाता है, ये माँ अपने बच्चों के पालन पोषण में कोई कसर नहीं छोड़ती। एक हमारी ही खातिर ये धरा स्वयं में अनेकानेक संसाधन समाये हुए रहती है किंतु हम इस धरती के सफल बेटे -बेटियाँ नहीं बन पाते और उस माँ को निरंतर अपने दुष्कर्मों से प्रदूषित करते हैं।

हम अपने और अपने प्रियजनों के लिए अनगिनत सपने देखते हैं, लेकिन हम ऐसे सपने भी क्यों नहीं देखते कि हम वैश्विक स्तर पर अपने ग्रह की समृद्धि और शक्ति में कैसे योगदान दे सकते हैं? अथवा हम अपने कार्यों से इस सपने को कैसे साकार कर सकते हैं?



निर्मित ग़ोवर
(बी. एस. सी. प्रथम वर्ष)





Arini Jain
(B.Sc. 1st year)



HOW TO START YOUR OWN HOSPITALITY BUSINESS: TIPS & ADVICE FROM SUCCESSFUL VENTURES

Green hospitality property is a business dyed in the wool towards promoting sustainability and helping protect the environment through eco-friendly and greenways. The ITC hotels pioneered the concept of green hospitality with their renowned practice of ‘Responsible Luxury’ subsequently becoming the norm for all other prominent hotel chains. ‘Sustainability is at the core of our ethos. It has always been our endeavour to identify and implement innovative, ecological solutions across our hotels and businesses, greatly emphasised by Mr Vikram Oberoi (Managing Director and Chief Executive Officer of The Oberoi Group).

Starting a green business not only feeds on the need for moral and ethical promises made towards the environment but also attracts the new age customers who, as a society, have decided to invest their capital in not only acquiring the most luxurious facilities but also in their virtue committed to giving back to the society and the planet. Last year itself, the Ritz Carlton launched its global Corporate Social Responsibility (CSR) program, ‘Community Footprints’ aiming towards community enhancement by putting in efforts across the Middle East and around the globe on making a meaningful difference in the local communities where the company’s hotels and resorts are located.

As part of the Serve 360 goals by Marriott, Marriott International is committed to purchasing products that adhere to responsible sourcing requirements that promote environmental and social benefits, thus accentuating the need for conscious sourcing of raw materials.

Legalisation and certification like the Sustainable Tourism Council (GSTC), Earth Check, Green Globe, LEED, BREEAM, and EDGE assure the guests of the green vision of the property, officializing its credibility. Even though there is no one shoe-fits-all answer to what it means to create a green business, the aforementioned are certain measures among many that can help in creating a responsible hospitality enterprise.

“Quality without sincerity is dangerous.” Words by Isadore Sharp (Founder and chairman of Four Seasons Hotels and Resorts) emphasise the need for us as an industry to change, adapt and adhere to practices that follow the green footprints in delivering the most exquisite of service without compromising on the ability of the preceding generations to enjoy the same.



आतिथ्य उद्योग में प्रभावी हरित निवेश रणनीतियाँ: एक स्थायी भविष्य की ओर कदम

पर्यटन और आतिथ्य उद्योग भारत की अर्थव्यवस्था का एक महत्वपूर्ण हिस्सा है। हालाँकि, यह क्षेत्र पर्यावरण पर भी दबाव डालता है, जिससे ऊर्जा और जल का अत्यधिक उपयोग होता है और अपशिष्ट का उत्पादन होता है।

इस चुनौती का समाधान खोजने के लिए, हरित निवेश रणनीतियों को अपनाना आवश्यक है। ये रणनीतियाँ न केवल पर्यावरण को लाभ पहुंचाती हैं, बल्कि दीर्घकालिक आर्थिक लाभ भी देती हैं।

हरित निवेश के लाभ:

- पर्यावरणीय लाभ: ऊर्जा और जल संरक्षण, अपशिष्ट न्यूनीकरण, और नवीकरणीय ऊर्जा स्रोतों के उपयोग से कार्बन पदचिह्न कम होता है तथा प्राकृतिक संसाधनों का संरक्षण होता है।
- आर्थिक लाभ: हरित निवेश ऊर्जा लागत को कम कर सकता है, परिचालन दक्षता बढ़ा सकता है, और ब्रांड छवि को मजबूत कर सकता है, जिससे आर्थिक लाभ प्राप्त होता है।
- सरकारी प्रोत्साहन: भारत सरकार हरित निवेश को बढ़ावा देने के लिए विभिन्न योजनाएं चला रही है, जिससे निवेशकों को आर्थिक लाभ मिलते हैं।
- भविष्य की तैयारी: जलवायु परिवर्तन के कारण आने वाली चुनौतियों से निपटने के लिए हरित निवेश आवश्यक है। यह भविष्य में प्रतिस्पर्धात्मक बने रहने में भी मदद करता है।

प्रभावी हरित निवेश रणनीतियाँ:

- ऊर्जा दक्षता में निवेश: होटलों में ऊर्जा खपत का बड़ा हिस्सा होता है। एलईडी लाइट्स, ऊर्जा- कुशल उपकरणों, और स्मार्ट थर्मोस्टैट्स जैसे उपायों से ऊर्जा खपत को कम किया जा सकता है। नवीकरणीय ऊर्जा स्रोतों जैसे सौर पैनलों का उपयोग भी किया जा सकता है।
- जल संरक्षण: कम प्रवाह वाले नलिकाओं, दोहरी फ्लश शौचालयों, और ग्रेवाटर पुनर्चक्रण प्रणालियों को अपनाकर जल संरक्षण किया जा सकता है। वाटरस्कैपिंग में स्थानीय, सूखा-रोधी पौधों का उपयोग किया जा सकता है।
- अपशिष्ट प्रबंधन: अपशिष्ट को कम करने के लिए पुनः प्रयोग, पुनर्चक्रण और खाद बनाने की प्रथाओं को अपनाया जाना चाहिए। जैविक कचरे को खाद में बदलकर उसका उपयोग किया जा सकता है।
- स्थानीय आपूर्तिकर्ताओं का समर्थन: स्थानीय किसानों और व्यवसायों से खाद्य सामग्री और अन्य आपूर्तियां खरीदने से कार्बन फुटप्रिंट कम होता है और स्थानीय अर्थव्यवस्था को समर्थन मिलता है।
- हरित प्रमाणपत्र प्राप्त करें: LEED या IHCL जैसा कोई मान्यता प्राप्त हरित प्रमाणपत्र प्राप्त करने से होटल की स्थायी छवि बनती है और ग्राहकों का विश्वास बढ़ता है।
- कर्मचारी शिक्षा और जागरूकता: कर्मचारियों को हरित प्रथाओं के बारे में शिक्षित और जागरूक बनाना महत्वपूर्ण है ताकि वे इन्हें अपना सकें।



रुद्रांश मिश्रा
(बी. एस. सी. प्रथम वर्ष)





Sarthak Prasher
(B.Sc. 1st year)



CONSUMER RIGHTS & PROTECTION IN HOTELS & HOSPITALITY INDUSTRY IN INDIA

The hotel and hospitality industry is one of the most important sectors of the economy, as it provides services such as accommodation, food, entertainment, and tourism to millions of customers worldwide. However, consumers often face various challenges and issues when dealing with hotels and other service providers, such as poor quality, overcharging, cancellation, discrimination, safety, and privacy. Therefore, it is essential for consumers to be aware of their rights and responsibilities when engaging with the hotel and hospitality industry and to know how to protect themselves from unfair or illegal practices.

India has a comprehensive legal framework for consumer rights and protection, which consists of various laws and regulations aimed at ensuring fair trade practices, preventing unfair business activities, and protecting the rights and interests of consumers. Some of the key laws and regulations that apply to the hotel and hospitality industry are–The Consumer Protection Act of 2019, The Food Safety and Standards Act of 2006, The Legal Metrology Act of 2009, The Contract Act of 1872, and The Information Technology Act of 2000.

Along with these rights, consumers also have the following responsibilities in relation to the hotel and hospitality industry in India:

- The responsibility to be aware and informed about the goods and services they purchase or use and to check the labels, expiry dates, prices, quality, and quantity of the products, and the terms and conditions of the services before buying or availing them.
- The responsibility to be vigilant and cautious about fraudulent or misleading advertisements, offers, or schemes and to verify the authenticity and credibility of the sources before responding or participating in them.

The Indian hotel and hospitality sector is pivotal for economic and social growth. However, it faces challenges such as unfair practices, safety standards, and consumer grievances. To foster a fair marketplace, both consumers and service providers must comply with industry regulations and uphold transparency.



21 वीं सदी में स्थिरता को गले लगाते हुए

21वीं सदी में, स्थिरता दुनिया भर में एक सर्वोपरि चिंता के रूप में उभरी है। पर्यावरण, समाज और अर्थव्यवस्था पर बढ़ते दबाव के साथ, स्थायी प्रथाओं को अपनाने की अनिवार्यता पहले से कहीं अधिक जरूरी हो गई है।

स्थिरता के केंद्र में पर्यावरण संरक्षण निहित है। 21वीं सदी अभूतपूर्व पर्यावरणीय गिरावट की गवाह है, जिसमें वनों की कटाई और जैव विविधता के नुकसान से लेकर जलवायु परिवर्तन और प्रदूषण आदि तत्व शामिल हैं। इन चुनौतियों का समाधान करने के लिए स्थायी प्रथाएं पारिस्थितिक तंत्र के संरक्षण और बहाली, नवीकरणीय ऊर्जा स्रोतों को बढ़ावा देने और कार्बन उत्सर्जन में कमी की वकालत करती हैं। 'पेरिस समझौते' और 'सतत विकास लक्ष्यों' (एसडीजी) जैसी पहल जलवायु परिवर्तन को कम करने और भविष्य की पीढ़ियों के लिए ग्रह की रक्षा करने के लिए वैश्विक प्रतिबद्धता को रेखांकित करती हैं।

स्थिरता की चुनौतियों का सामना करने के लिए सरकारों, व्यवसायों, नागरिक समाज और व्यक्तियों से समान रूप से ठोस प्रयासों की आवश्यकता होती है। इसमें मजबूत पर्यावरणीय नियमों को लागू करना और लागू कर प्रोत्साहन और सब्सिडी के माध्यम से स्थायी प्रथाओं को प्रोत्साहित करना, हरित प्रौद्योगिकियों और बुनियादी ढांचे में निवेश करना और पर्यावरण शिक्षा और जागरूकता को बढ़ावा देना आदि शामिल हैं। इसके अलावा, जलवायु परिवर्तन और जैव विविधता हानि जैसी ट्रांसबाउंडरी स्थिरता चुनौतियों को संबोधित करने के लिए अंतर्राष्ट्रीय सहयोग को बढ़ावा देना आवश्यक है।

स्थिरता केवल एक विकल्प नहीं है बल्कि वर्तमान और भविष्य की पीढ़ियों की भलाई सुनिश्चित करने के लिए एक आवश्यकता है। अपने सभी आयामों में स्थिरता को गले लगाकर हम एक अधिक न्यायपूर्ण, लचीला और समृद्ध विश्व बना सकते हैं। यह जरूरी है कि हम अपने ग्रह और उसके सभी निवासियों की खातिर एक स्थायी भविष्य की ओर तात्कालिकता और दृढ़ संकल्प के साथ कार्य करें।

नैविगेटिंग सस्टेनेबिलिटी: आतिथ्य में हरित निवेश की मौन क्रांति

वर्तमान युग में, जहां पर्यावरण जागरूकता पर समझौता नहीं किया जा सकता है, होटल उद्योग रणनीतिक हरित निवेश के माध्यम से विवेकपूर्वक एक स्थायी यात्रा कर रहा है। ये निवेश पर्यावरण-अनुकूल प्रथाओं, नवीकरणीय ऊर्जा स्रोतों और टिकाऊ बुनियादी ढांचे के एकीकरण के प्रति गहरी प्रतिबद्धता का संकेत देते हैं, जो चुपचाप उद्योग के परिदृश्य को नया आकार देते हैं।

केवल पर्यावरणीय जिम्मेदारी से परे, ये हरित पहल होटलों के लिए ठोस लाभ लाती हैं। ऊर्जा-कुशल प्रकाश प्रणालियों के कार्यान्वयन से लेकर जल संरक्षण के अग्रणी उपायों तक, ये प्रयास न केवल पर्यावरण संरक्षण में योगदान करते हैं, बल्कि पर्याप्त लागत बचत भी करते हैं। ऐसी दुनिया में जहां मेहमान तेजी से स्थिरता को प्राथमिकता देते हैं, इन हरित प्रथाओं को अपनाने वाले होटल प्रतिस्पर्धात्मक लाभ प्राप्त करते हैं, खुद को पर्यावरण के जिम्मेदार संरक्षक के रूप में स्थापित करते हैं।

जैसे-जैसे आतिथ्य क्षेत्र स्थिरता की दिशा में कायापलट से गुजर रहा है, हरित निवेश परिवर्तन के मूक वास्तुकार के रूप में कार्य करता है, जो उद्योग को पर्यावरणीय जिम्मेदारी और नवीन प्रथाओं द्वारा चिह्नित भविष्य में आगे बढ़ाता है।

यह विकास सिर्फ एक प्रवृत्ति नहीं है, बल्कि होटलों के लिए एक रणनीतिक अनिवार्यता है, जो व्यावसायिक समृद्धि और एक हरित, अधिक टिकाऊ कल के बीच एक सामंजस्यपूर्ण संतुलन सुनिश्चित करता है। इस परिवर्तनकारी यात्रा में, होटल उदाहरण पेश करते हुए आगे बढ़ रहे हैं, यह प्रदर्शित करते हुए कि टिकाऊ प्रथाएं केवल एक विकल्प नहीं हैं, बल्कि एक उज्ज्वल और पर्यावरण के प्रति जागरूक भविष्य के लिए उनकी प्रतिबद्धता का एक अभिन्न अंग हैं।



काव्या कश्यप
(बी. एस. सी. प्रथम वर्ष)



गार्गी
(बी. एस. सी. प्रथम वर्ष)





Ridhima Shankar
(B.Sc. 1st year)



CAN MONEY MEND THE WORLD

The financial industry adhered to a single maxim for centuries: profit comes first, and mission comes second. However, gaps are opening up in this long-standing story, and impact investment is shedding some light. If you will, picture a currency that not only increases the value of your investments but also helps a town affected by a drought have access to clean water, encourages women entrepreneurs, or revitalises dwindling coral reefs. This is the allure of impact investing: observable, beneficial change coexists with monetary gains.

This isn't charity masquerading as an intricate spreadsheet. Impact investors pursue profits, of course, but they also steadfastly aim to solve urgent social and environmental issues. They invest much in sustainable development and renewable energy initiatives. They support companies that are addressing climate change, strengthening underprivileged groups, and closing the achievement gap. Investors receive reasonable returns while the world receives much-needed maintenance. It's a win-win symphony.

Now, some might ridicule the idea of profits and purpose coexisting. "Can't it be one or the other?" they ask. But the truth is, impact investing isn't just some feel-good ooze. It's driven by hard data and meticulous research. Studies show that companies prioritising social and environmental responsibility often outperform their less-conscious counterparts. Why? Because ethical practices foster employee loyalty, attract responsible consumers, and create long-term value for all stakeholders.

Yes, there are still difficulties. It can be difficult to navigate complex investment landscapes and measure impact accurately. However, these obstacles are being surmounted with creativity and cooperation. Impact investing has a bright future ahead of it, full of possibilities to completely change the way we see money and its role in creating a better society.



THE CHALLENGES & OPPORTUNITIES OF GREEN INVESTMENT IN DEVELOPING COUNTRIES

As the world addresses environmental challenges, developing countries find themselves at a very crucial juncture. Green investments, encompassing sustainable practices and technologies, present both challenges and opportunities for the nations seeking economic growth while trying to minimise environmental impact.

Challenges – Developing countries often face financial constraints that hinder their ability to invest in green technologies. The initial costs of implementing sustainable practices are high, posing a significant barrier to its entry, and the lack of access to financial instruments further complicates this. The adoption of green technologies is also impeded by a lack of access to cutting-edge innovations. Clear and supportive government policies are also essential for attracting investments in the green sector. Insufficient infrastructure, both physical and institutional, slows down the effective implementation of green projects.

Opportunities – We have infinite renewable energy resources, such as sunlight and wind. Investments in solar, wind, and hydroelectric power can provide these nations with a reliable and sustainable source of energy, reducing reliance on traditional, polluting sources and promoting energy security. It also creates jobs and employment opportunities and stimulates economic growth. Industries such as renewable energy, sustainable agriculture, and eco-tourism improve livelihoods and contribute to the overall development of the economy. Also, they have the opportunity to leapfrog to more advanced and sustainable technologies. This leads to faster and more efficient adoption of green solutions, positioning these nations at the forefront of sustainable development.

While green investments in developing countries are filled with challenges, they also present unprecedented opportunities for economic development, job creation, and environmental sustainability. Overcoming financial, technological, and regulatory obstacles requires a collaborative effort involving governments, businesses, and international organisations. As the world collectively strives for a more sustainable future, investing in green initiatives has not just become a necessity but a strategic pathway towards inclusive global development.



Dev Patial
(B.Sc. 1st year)

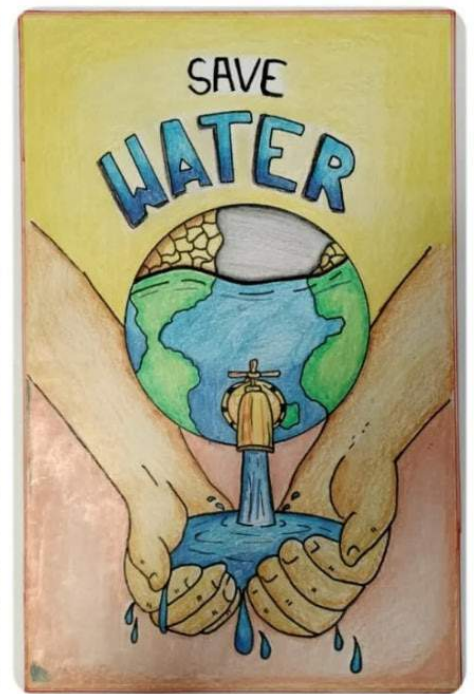


ART GALLERY

Arjun Kumar Malik 1st year



Lavanya Saxena 2nd year



Anshika Singh 1st year

Nimamjot Kaur 1st Year

Biman Kr. Sen 1st year

>>>>> Academia & Excellence

B.Sc. HHA 1st Year 2022-23



VARIA S.
HIRENBHAI



PANKHURI
PATHAK



ANOUSHKA
SINGH

B.Sc. HHA 2nd Year 2022-23



NISHTHA
AGARWAL



ADARSH RAJ
JAYDEV



KRITI SEN

B.Sc. HHA 3rd Year 2022-23



ABHIROOP
RAY



SANA
ARORA



SREENESH M
KAMATH

Diploma Food & Beverage Service 2022-23



MAYANK
DHOUNDIYAL



KU DEEPALI
BANKA



SUDHIR
KUMAR

Diploma in Bakery and Confectionery 2022-23



MINAL
AGARWAL



JYOTI
KAPOOR



BINU

CCFP 2022-23



SHUBNIT



MAHIMA
MUNJAL



ADNAN

M.Sc. Academic Topper



SMRITI
SANEJA

Triumphs Outside Classroom

LOST RECIPES

Vijay Luxmi, a 3rd-year student won 2nd prize in the 'lost recipes' competition, organised in Roseate House, New Delhi.



DRESS A CAKE AT JIMS, ROHINI

Hardik Vats & Rahul Kumar, two M. Sc students, stood 2nd in the 'Dress a cake competition' in Verve Fest organised by JIMS college Rohini on 21 Feb 2024.



BEST BURGER COMPETITION

Shubham Kumar Singh, a student of 3rd year (B.Sc.), clinched the 3rd prize in the Best Burger Competition held at Roseate House, New Delhi.



PANEL DISCUSSION AT IHE

Pulkit Maurya, a student of 3rd year (B.Sc.), represented IHM Pusa as a part of the Professional Housekeepers Association organized at the Indian Hospitality Expo



MARRIOTT INTERNATIONAL VIRTUAL CAREER FAIR

Mr. Kanishk Widhani and Mr. Dev Solanki, secured top 10 ranks globally in a gamification round at Marriott's IVCF for the APEC region. As a reward, they had the opportunity to interact with Andrew Paul Newmark, the Vice President of Human Resources for the APEC Region at Marriott International.



Triumphs Outside Classroom

ONLINE SLOGAN WRITING- WASTE TO WEALTH



TAG N POSTER MAKING



REEL MAKING COMPETITION



HINDI PRASHNOTRI



POSTER MAKING- SAY NO TO CORRUPTION, COMMIT TO NATION



QUIZ COMPETITION- NEPALI LANGUAGE EBSB



HINDI NIBANDH LEKHAN



KAVITA LEKHAN



KAVITA VACHAN



NARA LEKHAN



ONLINE INTRA COLLEGE QUIZ- SWACCHTA



THEME BASED INTRA COLLEGE POSTER MAKING ON SWACCHTA



»»»» Sports Day

CHESS

VIKASH KUMAR(3RD YR)



1ST

ABHINAV NEGI(1ST YR)



2ND

SAHIL YADAV(3RD YR)



3RD

SHOTPUT [GIRLS]

GUNJAN PAWAR(1ST YR)



1ST

ANUSHKA SHARMA(2ND YR)



2ND

HARINI GUNASEKARAN(2ND YR)



3RD

SHOTPUT [BOYS]

ANURAG JHA(3RD YR)



1ST

TUSHAR PHOGAT(3RD YR)



2ND

HARSH NAAGAR(MSC 2ND YR)



3RD

100M[GIRLS]

KHUSHI MEHTA(1ST YR)



1ST

RASHI PANDEY(1ST YR)



2ND

KOMAL KUMAR(1ST YR)



3RD

100M[BOYS]

VIKASH KUMAR(3RD YR)



1ST

YASH KUMAR(3RD YR)



2ND

SURAJ SHARMA(DFP)



3RD

200M[GIRLS]

KOMAL KUMAR(1ST YR)



1ST

ANSHU M. SORENGI(2ND YR)



2ND

RASHI PANDEY(1ST YR)



3RD

200M[BOYS]

RITIK SINGH(DBC)



1ST

SAURAV KUMAR(1ST YR)



2ND

VIKASH KUMAR(3RD YR)



3RD

BADMINTON MEN'S DOUBLE

ANISH(3RD YR)



1ST

ANSH PALE(3RD YR)



AYAN BOSE(1ST YR)



2ND

PRATEEK RANJAN(1ST YR)



SHUBHAM LAISWAL(MSC 2NDYR)



HARSH NAAGAR(MSC 2NDYR)



3RD

»»»» Sports Day

abhirvakti

BADMINTON WOMEN'S DOUBLE



BADMINTON WOMEN'S SINGLE



BADMINTON MIX DOUBLES



TABLE TENNIS MEN'S DOUBLE



TABLE TENNIS WOMEN'S DOUBLE



»»»» Sports Day

TABLE TENNIS MEN'S SINGLE



WOMEN'S SINGLE



800M WOMEN'S



RELAY 400M WOMEN'S



800M MEN'S



RELAY 400M MEN'S



श्री हितेश गौड़
प्रवर श्रेणी लिपिक

दुड़की

चल उठ रे बेटा अब लगा रे दुड़की,
उठजा अब क्यों तू सोचे कल की?
सुबह की पहली धूप है तू,
कृष्ण-हनु का रूप है तू।
तूने ही तो सूरज को खाया,
तूने ही वो पर्वत था उठाया।

चल उठ रे बेटा अब लगा रे दुड़की,
उठजा अब क्यों तू सोचे कल की?

उठो रे बच्चों, जागो रे बच्चों की तुम ही तो रण के वीर हो,
देखो रे बच्चों, सीखो रे बच्चों, इनसे जो हैं IHM के असली हीरो।
आज है मौका, मार दे चौका, दिखा दे सबको की ऐसे-वैसे नहीं,
की तुमही तो अर्जुन के तीर हो ॥

खेलेगा तू तो खेलूँगा मैं भी, खेलेगा सारा ये IHM ।
जीतेगा तू तो जीतूँगा मैं भी, जीतेगा सारा ये IHM ॥
तो उठ रे बेटा अब लगा रे दुड़की, उठजा अब क्यों तू सोचे कल की?

BASKETBALL WINNERS



6th Sem
(B.Sc. HHA)

»»»» Sports Day

अभिरुचि

VOLLEYBALL WINNERS

GIRLS



6th Sem
(B.Sc. HHA)

BOYS



Team Old Money
6th Sem (B.Sc. HHA)

TUG OF WAR WINNERS

GIRLS



6th Sem
(B.Sc. HHA)

BOYS

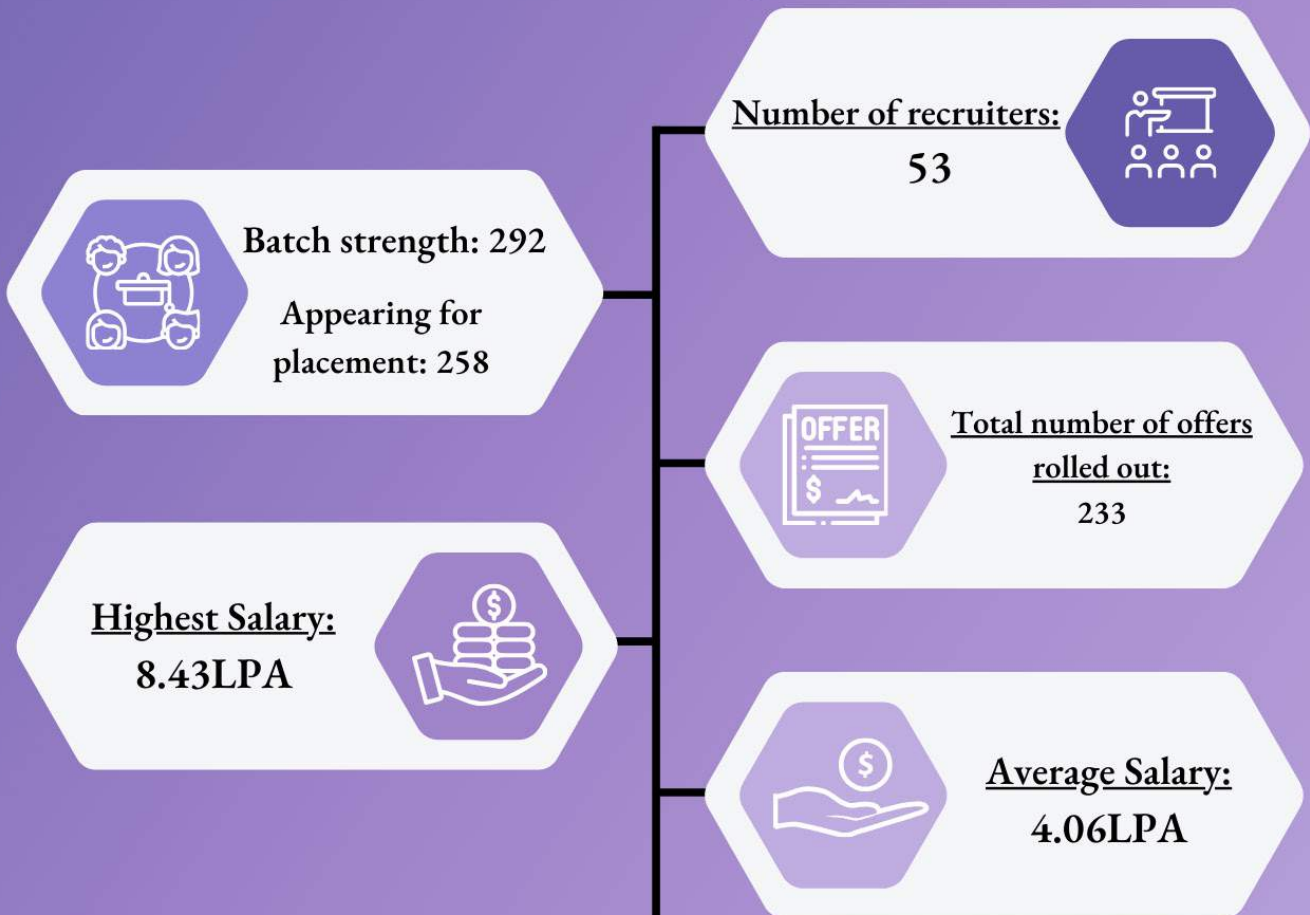


4th Sem
(B.Sc. HHA)

PLACEMENT STATISTICS

2024

Till February 2024

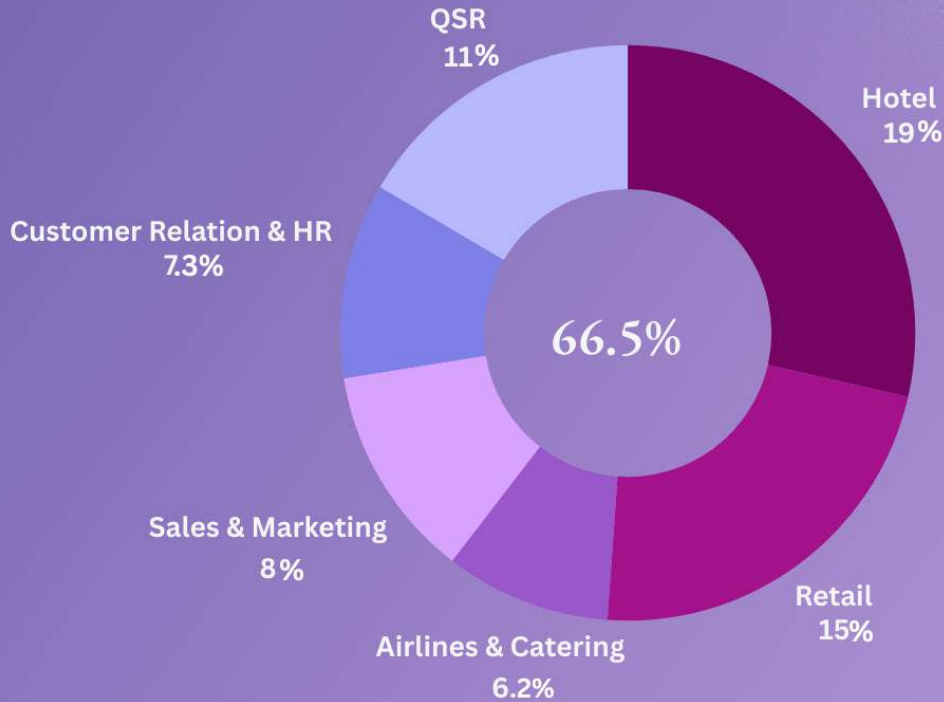


★ OUR TOP RECRUITERS ★



SECTOR WISE STATS

TILL FEBRUARY 2024



<u>SECTOR</u>	<u>HIGHEST SALARY</u>	<u>AVERAGE SALARY</u>
HOTEL	4.56 LPA	2.58 LPA
RETAILS	4.75 LPA	3.5 LPA
QSR	3.75 LPA	2.88 LPA
AIRLINE & CATERING UNIT	6 LPA	4 LPA
CUSTOMER RELATION & HR	7.1 LPA	4 LPA
SALES & MARKETING	8.43 LPA	4 LPA

VAKTA

Vakta, In simple terms it means “a Speaker”. However, in Vakta, we don’t just speak when called upon, we bring life to the events by speaking flawlessly, collaborating with other teams, and sewing the whole event together meticulously so that we become “Masters of Ceremony,” a title that we are proud to wear. Our goal is to make sure that each club member grows into a confident facilitator & an engaging speaker who performs magnificently, to the delight of their audience. Delivering mindful oratory at events ranging from The Second International Conference on Hospitality and Tourism to The 60th anniversary of our college and many more, Vakta teaches us all how to communicate our thoughts succinctly and effectively in a way that engages our audience and leaves them with a lasting impression



KALADHAR



Unveiling the curtains to the dramatics society of IHM Pusa ‘Kaladhar’ where stories are told through the eyes of our very own young artists, scriptwriters, and directors from various genres to showcase their knack for drama, dramatics and directorial.

हमने, कलाधार के इस कारवां को दर्शकों की तालियों से कामयाब बनाया है।
मेहनताना बिल्कुल सटीक पाया है हमने,
कांधे पे कल्पनाओं का बोझ लेकर अपने शब्दों से,
दुनिया को हैरान बनाया है।
थकी आखें, होठों पर मुस्कान लेके,
नवरसों का मकान बनाया है।

Through the power of emotions, dialogues and direction we aim at addressing the masses to put the spotlight on societal issues. The club has performed in many significant events like Swachhhta Pakhwada, Anti ragging week, Hindi Pakhwada, Bharat Parv etc. At numerous renowned locations like Connaught Place, The Lal Quilla, Humayun’s Tomb, Qutub Minar, Birla Mandir and Government schools enlightening and spreading awareness in the audience about various agendas such as Healthy and nutritious eating practices, Woman Empowerment, Health and Hygiene etc. The Kaladhar family is a way to step out of your comfort zone, project motives through the delicate intricacies of drama on stage, on the streets in front of an audience or the camera to become a part of the bigger picture.

PUNCHTATVA

Dance to anyone could be merely seen as a performance or a show but for Punchtatva, it is a language with no barriers, a language that unites the essence of our life. Punchtatva, the dance society of IHM Pusa, is renowned to showcase performances with a bang. This multidisciplinary group of dancers, drawn from many practices and backgrounds, has emerged as a key figure in IHM Pusa’s artistic expression.

Every member adds something special to the group’s captivating performances, like a note in a symphony of movement. We have performed at a number of festive and national gatherings, including Behind the scenes, ‘Punchtatva’ is more than just a dance group—it’s a family. There is a strong sense of camaraderie among the participants, which promotes an atmosphere that is conducive to creativity. The group values each dancer’s contribution during its brainstorming sessions, which culminates in performances that are creative and well-coordinated.



YUVA TOURISM CLUB

“My message, especially to young people, is to have courage to think differently, courage to invent, to travel the unexplored path, courage to discover the impossible and to conquer the problems and succeed. These are the great qualities that they must work towards. This is my message to the young people.”

— APJ Abdul Kalam

Tourism is a Global Catalyst for Cultural Exchange, Economic Growth, and Environmental Awareness and certainly a significant pillar of IHM Pusa and thus Yuva Tourism Club.

The club focuses on exploration, fostering awareness about the country's delicacies and delights. The club has made numerous expeditions to places ventured in and out of its base, Delhi under the counselling of Mr. Ashish Sharma. The club since its beginning has worked with dedicated, passionate, and like minded people to explore the charm and beauty of this country.



ASAVARI



Where the symphony of sounds converges to create unforgettable harmonies. Nestled within the heart of our institution, ASAVARI serves as a vibrant hub for music aficionados to come together and explore their passion for rhythm and melody. Our club is a melting pot of musical diversity, welcoming enthusiasts from all backgrounds and genres. Through a variety of engaging activities such as jam sessions, open mics, workshops, and concerts, ASAVARI provides members with ample opportunities to hone their skills, collaborate with fellow musicians, and showcase their artistry at events like ICF Annual Chef Awards, Annual Day, National Holidays, International Conference and numerous other events. From classical compositions to contemporary beats, from soulful ballads to foot-tapping rhythms, our club embraces the kaleidoscope of musical expressions. ASAVARI isn't just a club; it's a community bound by a shared love for music. The team works towards grasping the distinct facets of music through meetings, polishing and refining the craft of ensemble singing, and increasing confidence by blending fun with music. Beyond the notes and melodies, our club fosters friendships, cultivates teamwork, and promotes cultural exchange through the universal language of music.

KALAKRITI

A well-decorated place can have a positive impact on one's mood and well-being. Colours, lighting, and decor choices can influence one's emotional state and create a more pleasant atmosphere.

Kalakriti is the décor club at IHM Pusa which allows budding artists to showcase their craft on a recognized platform. Art has from time immemorial been an actively used, effective tool in bringing social change, amusing people with its beauty. The club works towards making every event top notch by giving the scenic beauty of the place an edge over others.

It helps students develop fine-problem solving skills, increase the scope of imagination, and confidence by creating a community of like-minded people with the shared interests. This club enables the budding artists of tomorrow to spread their wings and follow their heart, whether that be in painting, craft, drawing or sketching.



TRAS

Maintaining cleanliness is not merely a chore; it is a commitment to fostering a healthier society and cultivating an atmosphere of order and efficiency. Cleanliness embodies a collective responsibility that, when upheld, paves the way for progress and well-being.

TRAS, is the green conscious club here at IHM Pusa, stands for Think Responsible Act Sustainable. Each person associated with the college whether as a student, faculty, staff etc. is a member of this club.

The club believes in inculcating the values of hygiene, cleanliness in everyone to make each human a socially aware environmentally conscious being. Our college takes numerous initiatives at promoting cleanliness like Waste segregation and management etc. The institute along with TRAS focus on sustainability utilising resources and disposing them off with a good conscience.



CYNIX

The art of capturing moments, revealing emotions, and telling stories with the silent eloquence of a single frame, words is what we do here at Cynix.

Cynix is the technology club here at IHM Pusa which works towards capturing all the important moments through its lens. Since its creation the club has flourished and has become an integral part of any event.

It works in front of the audience capturing the event as well as backstage. The club provides its members with an opportunity to learn the art of technology, display their creativity, boost their efficiency by always keeping them on their toes, by designing impactful posters, handling the college's social media handle, writing content and much more.

The process followed at an event is to capture the moment, edit the content uploaded on the social media's site to make it a day worth remembering. The club works tirelessly before, during and after the events to create an unforgettable experience.

ABHIVYAKTI

"There's a power in words. There's a power in being able to explain and describe and articulate what you know and feel and believe about the world, and about yourself."

-Tracy Chapman

This is what Abhivyakti, the magazine society here at IHM Pusa stands for, to inform, provide, original news or information to its readers.

Abhivyakti stands on three pillars – The **editorial** which works towards capturing emotions, facts of any event and curating a well drafted and crafted message to deliver its essence. The **design** team which works towards giving the curated content an edge, making it an unforgettable experience. Last but not the least, the **sponsorship** team, bringing in the funds to let people of business promote their ventures.

Abhivyakti is far more than just a magazine filled with information, it is a compilation of the student's achievements, failures, struggles and awards. It is the proof of what the college has achieved in a year's time.



REUNION RENDEZVOUS



1974 BATCH



1984 BATCH



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PUNCHTATVA



KALADHAR



KALAKRITI

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ASAVARI



TRAS

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M.SC. 2ND YEAR

होटल प्रबंध, खानपान एवं पोषाहार संस्थान
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B.SC. 3RD YEAR GROUP-A

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B.SC. 3RD YEAR GROUP-B

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B.SC. 3 YEAR GROUP-C



B.SC. 3RD YEAR GROUP-D



THE PHOTO STUDIO

B.SC. 3 YEAR GROUP-E



DIPLOMA IN BAKERY & CONFECTIONARY - GROUP A



THE PHOTO STUDIO

DIPLOMA IN BAKERY &
CONFECTIONARY - GROUP B



DIPLOMA F&B



THE PHOTO STUDIO

DIPLOMA IN FOOD PRODUCTION - GROUP A



DIPLOMA IN FOOD PRODUCTION - GROUP B





Hostel Diaries



MILLETS CHALLENGE 2023

IHM Pusa, for the longest time, has always taken opportunities to showcase the talent of its students and present them with great exuberance to the whole world. Being up to date with the current happenings across the industry, 2023's focus was on the theme of the international year of millets. Keeping this in mind, IHM Pusa hosted the "2023 Millet challenge", an Intra-College competition amongst the students of one year diploma courses.

Each participant prepared a unique millet-based dish that served the four judges, and were marked on the taste, texture, plating, percentage of millet used, and uniqueness of the dish.

DUSTY SUNSET

Beverage category

A refreshing, healthy and organic drink with a slightly spicy taste made with pearl and sattu and different spices.

Number of Portions: 2

Preparation time: 15 minutes

S.No.	Ingredients	Quantity
1.	Pearl millet powder	40g
2.	Sattu powder	5g
3.	Chopped green chilli	3g
4.	Chaata masala	1.5g
5.	Green coriander	1g
6.	Water	300ml
7.	Lemon juice	10ml
8.	Tabasco sauce	5ml
9.	Black salt	to taste
10.	Mint leaves	for garnish
11.	Lemon slice	for garnish



DIPLOMA F&B



METHOD OF PREPARATION

- Take a Boston shaker.
- Put all the ingredients into the shaker and put 3-4 cubes of ice. Shake all the ingredients properly.
- Rim the water goblet glass with black salt and pour drink from the shaker to the glass.
- Garnish the drink with lemon slice and mint leaves.

RUNNER UP DIPLOMA F&B RAGI MOCKS



CHICKEN RAGI PUTTU

Snacks category

Puttu is a nutritional and healthy steamed breakfast option. The dish is a combination of the millet, ragi, and chicken. The method of cooking is steaming which makes it a healthy dish for everyone.

Number of Portions: 2

Preparation time: 50 minutes

S.No.	Ingredients	Quantity
1.	Onions	300g
2.	Boneless chicken	200g
3.	Tomato	180g
4.	Green chillies	50g
5.	Lemon juice	20ml
6.	Oil	15ml
7.	Ginger Garlic paste	12g
8.	Garam masala	7.5g
9.	Coriander powder	5g
10.	Red chilli powder	5g
11.	Kashmiri red chilli powder	2.5g
12.	Turmeric powder	2.5g
13.	Salt	To taste
14.	Mustard seeds	5g
15.	Curry leaves	2 springs
16.	Hing	1g
17.	Ragi flour	240g
18.	Grated coconut	20g
19.	Chopped ginger	100g
20.	Chopped onion	100g
21.	Jaggery	60g
22.	Chopped green chillies	50g
23.	Coconut Oil	30ml
24.	Tamarind	30g
25.	Red chili powder	5g



DIPLOMA FOOD PRODUCTION



RUNNER UP

DIPLOMA BAKERY & CONFECTIONERY BAJARA BASKET CHAAT



METHOD OF PREPARATION

For Chicken:

- In a pan, heat oil and sauté ginger-garlic paste and green chillies. Add onions and fry until golden. Mix in tomato puree, turmeric, salt, chilli powders, coriander, and garam masala; cook until oil separates. Add diced chicken and a splash of water, cover, and cook until tender. Finish with lemon juice and adjust the seasoning to taste.

For puttu:

- Begin by placing ragi flour in a large mixing bowl and seasoning with salt. Gradually add water, mixing with your hands to form moist crumbs that bind into a ball and crumble when dropped. Stir in a bit of grated coconut to prepare the puttu mixture.
- Heat water in a pressure cooker without the whistle. In the puttu maker, layer coconut, puttu mixture, and chicken filling sequentially, finishing with a top layer of coconut. Seal the puttu maker and set it atop the cooker, letting it steam for 8-10 minutes until steam emerges and the puttu is cooked.
- Invert the puttu maker to release the Chicken ragi puttu and serve.

Puli inji:

- Soak tamarind in water to form a pulp; set aside. In a kadai, heat oil and let mustard seeds and curry leaves splutter.
- Add chopped ginger, chillies, and onion; roast until golden. Stir in chilli powder and hing, cooking on low until the raw smell fades. Incorporate sieved tamarind pulp and salt, then bring to a boil. As the mixture starts to thicken, mix in grated jaggery. Continue cooking on medium heat until the mixture thickens. Adjust seasoning to taste and serve.

DENSE CHOCOLATE FOREST

Dessert category

A chocolate ragi cake made into a cakesicle with coffee ganache, shaped into a tree log. It is served with bajra nankhatayi crumble and garnished with bajra coral tuile and Jawar popcorns.

Preparation Time: 60 minutes

S.No.	Ingredients	Quantity
1.	Ragi flour	107g
2.	Whole wheat flour	100g
3.	Curd	98g
4.	Cocoa Powder	32g
5.	Gram Flour	20g
6.	Vinegar	10ml
7.	Baking Powder	5g
8.	Vanilla Essence	5ml
9.	Baking Soda	3g
10.	Cardamom Powder	8g
11.	Baking Powder	8g
12.	Baking Soda	4g

S.No.	Ingredients	Quantity
13.	Fresh Cream	100g
14.	Dark Chocolate	100g
15.	Coffee	10g
16.	Water	90g
17.	Bajra Flour	15g
18.	Salt	one pinch
19.	Oil	as needed
20.	Jawar	50g
21.	Bajra	120g
22.	Ghee	120g
23.	Sugar	100g

METHOD OF PREPARATION

Ragi cake

- Preheat the oven to 180°C. Begin by sifting ragi flour, whole wheat flour, cocoa powder, baking powder, baking soda, and salt; whisk to combine. In a different bowl, dissolve powdered jaggery and coffee powder in hot water, then whisk in melted butter, vanilla essence and curd until smooth. Gradually mix the dry ingredients into the wet mixture to create a smooth, lump-free batter. Pour this batter into a greased and lined 6-inch round baking tin. Bake in the preheated oven for 25-30 minutes or until a skewer inserted into the centre comes clean. Once baked, allow the cake to cool slightly before de-moulding. Optionally, enhance with chocolate ganache, roasted chopped hazelnuts, and a sprinkle of sea salt. Serve and enjoy.



Bajra Nankhatayi

- Preheat the oven to 170°C and prepare baking trays with grease and lining. Melt ghee, completely dissolving all the sugar. In a separate bowl, gather all dry ingredients, then combine with the melted ghee mixture. Knead thoroughly to form a dough without water, adding extra ghee if necessary to achieve the correct consistency. Mix in cardamom powder for flavour. Form the dough into 15g balls and arrange on the prepared trays, garnishing each with grated pistachio. Bake for 20-25 minutes or until they turn golden.

DIPLOMA BAKERY & CONFECTIONERY

		
Bhuvi Khurana	Jessica Bhalla	Harleen Arora

Coffee chocolate ganache

- Heat fresh cream in a heavy-bottomed pan until it boils. Add chopped chocolate, whisking well. Let the mixture set in the refrigerator for a few hours.

Coral tuile

- Mix ingredients into a thin batter and transfer to an easy-pour container. In a small non-stick pan, heat enough oil to cover the base. Pour a small amount of batter; it will fry, separate, and resemble lace. Once tuiles appear matte, remove and drain on paper towels.

Jowar popcorn

- Soak jowar seeds in water for one hour. After soaking, spread them out to dry under sunlight for a few hours. Then, heat oil in a heavy-bottomed pan and add the seeds. Cook over low flame until they begin to pop.

RUNNER UP

DIPLOMA BAKERY & CONFECTIONERY

FOXTAIL MAWA CAKE WITH GULKAND RABDI FROSTING

		
Prabhmeet Singh	Nirabhra Mishra	Ishika Khandelwal

Knowledge Quest

ACCOMODATION

Shadipur
Patel Nagar
Todapur
Inderpuri
Ramesh Nagar
Moti Nagar
Karol Bagh
Old Rajender

NEEDS AND SHOPPING

Monday Market - Karol Bagh
Thursday Market - Shankar Road
Friday Market - Shadipur
Palika Bazaar
Janpath
Inderpuri Market
Sarojini Nagar
Lajpat Nagar



FOODIE'S HOTSPOT

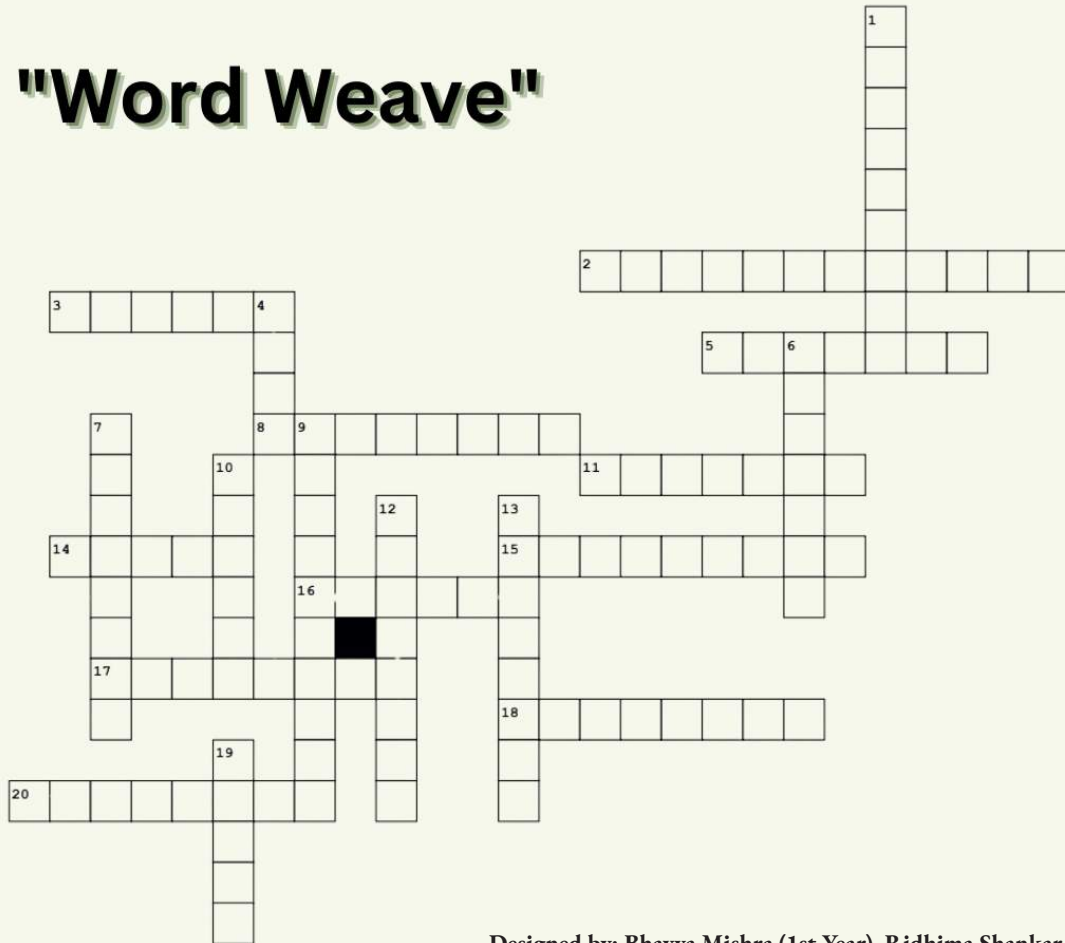
Pusa Canteen
Sharma Canteen
Karol Bagh
Old Rajender Nagar
Connaught Place Circle
Chandini Chowk
Jama Masjid

LEISURE

West Patel Nagar
Karol Bagh
Shankar Road
Old Rajender Nagar
Majnu Ka Tila
Rajendra Bhawan
Connaught Place



"Word Weave"



Designed by: Bhavya Mishra (1st Year), Ridhima Shankar (1st Year)

2. The national soup of India
3. Which Indian state is known for its houseboat accommodations, offering a unique stay experience on backwaters?
5. The term for a student studying at IHM Pusa
8. HRACC, the Central Government body responsible for classification of hotels in India stands for Hotels Restaurants _____ and Classification Committee.
11. A historic city in the state of Uttar Pradesh, known for its Mughal architecture and Tunday kebabs.
14. A type of room featuring a veranda, roofed patio, or balcony overlooking a water body or scenic landscapes.
15. A famous luxury hotel in Agra, located just 600 metres from the Taj Mahal.
16. The rest course of the French Classical menu, prepared with flavoured shaved ice is referred to as _____.
17. An ancient system of traditional Indian medicine focusing on holistic wellness.
18. The oldest hotel in Delhi, known for its bar called 'Patiala Peg' where the partition of India and Pakistan was discussed.
20. The term for a boutique hotel in India, often reflecting traditional architecture and design.

1. A heritage hotel in Udaipur with lake view of lake Pichola.
4. The "Golden Triangle" tourist circuit includes Delhi, _____ and Jaipur.
6. IHM Pusa's beloved training restaurant
7. The name of the dramatics club of IHM Pusa
9. A bakery or a shop that specialises in French pastries and sweets, such as cakes, tarts, etc.
10. Taj's Rambagh Palace, an opulent heritage hotel is located in which city?
12. A traditional Indian spice used in both sweet and savoury dishes, known as the "queen of spices."
13. IHM Pusa is affiliated with the National Council for Hotel Management and _____ Technology
19. The three major millet crops currently grown in India include jowar, _____ and ragi.



FARE THEE WELL

Ms. Nimisha Seth
Ms. Rashmi Marathe
Mr. Kunal Sain

31-07-23
31-07-23
31-07-23

WELCOME

Mr Sarthak Kumar
Mr Rohit Rai
Mr Aman S. Rathore
Mr Prayag Narayan Rathore
Ms. Arena Gulia
Mr. Hitesh Gaur
Mr. Ankit Jain

Asst. Lecturer
Asst. Lecturer
Asst. Lecturer
Asst. Lecturer
Asst. Lecturer
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19-06-23
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BONE CUTTING CHOPPER
850 GMS



PIZZA CUTTING KNIVES
SIDEWAYS HANDLES



BREAD KNIVES
STRAIGHT, POINTED & ROUND TIP



DE-BONING KNIVES



BREAD KNIVES STRAIGHT TIP



VEGETABLE KNIVES



SCRAPPER



PALLETTE SPATULA



LIFTER



BUTCHER'S KNIVES BROAD



SUSHI KNIVES



MULTIPURPOSE KNIVES



FRUIT KNIVES
FOR ROOM SERVICE



PINEAPPLE & APPLE CORER



STEAK KNIVES



PIZZA CUTTER



OYSTER KNIVES



SAMOSA PATTI KNIVES



Code No.
1157



6 Slots Knife Roll



INSTITUTIONAL KIT



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1163



3 Pcs. Basic Knife Roll

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