

**DR. AMBEDKAR INSTITUTE OF HOTEL MANAGEMENT,
CATERING & NUTRITION**
SECTOR 42-D, CHANDIGARH



सत्कार

Dr. Ambedkar IHM's Quarterly E-Newsletter



AUGUST 2024

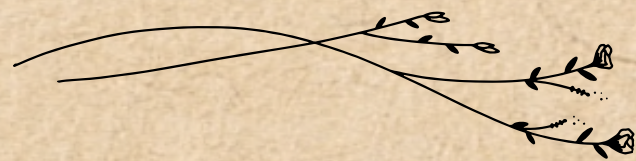
(ISSUE VI)

Take a voyage with us through the institute's events and enjoy the finest of recipes by our budding hoteliers and experienced faculty.





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Messages

Principal's Desk

Dear Readers,

I have experienced immense joy and satisfaction watching my students grow and evolve day by day. Signing off another edition of Satkaar is further a profoundly euphoric moment for me. This newsletter showcases the diverse efforts of both the Institute and its' students, demonstrating our ongoing commitment to excellence. The dedication and hard work of the Editorial Team consistently produce remarkable results, never failing to impress our esteemed readers. The Institute remains dedicated to nurturing the talents of its' students and providing them with exceptional platforms to shine. We cordially welcome you to join us in our quest for scholastic excellence and our common objective of making significant local and global contributions to society.



A handwritten signature in black ink, which appears to be 'Arvind Varma', written over a horizontal line.

(Mr. Arvind Varma)

Editor's Desk

Dear Readers,

I am both proud and honored to present to you the 6th edition of Satkaar. Satkaar remains a cherished tradition that we continue to uphold and live by. Through the distinguished columns of this newsletter, we aim to highlight the ongoing excellence of AIHM Chandigarh. The dedication and hard work of our students of Editorial Team is truly inspiring. We are able to give a thorough summary of the activities and achievements of our Institute because of our team's dedication and tireless efforts. I want to express my sincere gratitude to the Editorial team and all of the Institute members for their fantastic contributions to Satk's sixth issue.



A handwritten signature in black ink, which appears to be 'Suyasha Gupta', written over a horizontal line.

(Dr. Suyasha Gupta)

ANNUAL DAY 2024



Greeting the esteemed guests with enthusiasm and fervor



The event began with lighting up of the lamp and Sarasvati Vandana



Respected Principal Sir presenting the Annual Report of our Institute, celebrating our achievements



Mesmerizing performances given by very talented students, showcasing the diversity of India



Release of our very own magazine Gourmet's Affair 2024



Prizes were conferred to our deserving students of the graduating batch

FAREWELL 2024

Every great journey eventually came to an end. Marked by a mix of struggles, pains and joys that shape who we are, we welcomed the passing out batch with warm greetings and drinks prepared by the emerging F&B stars. Further, everyone proceeded to the auditorium for the last time cherishing the 3 year old journey in the college.

Once the 'superstars' settled in the arena, the event began with heartwarming introduction followed by the sports day awards and the exuberating couple dance. Cultural performances set the stage on fire and left the audiences thrilled and cheering from top of their lungs!

The event took an emotional turn as we revisited memories, leading to heartfelt farewells. The principal's inspiring speech motivated everyone, and the evening concluded with a memorable cake-cutting ceremony.

"This isn't the end; it's just a new beginning.." were the words spoken as we concluded these heartfelt endeavors.



INTERNATIONAL YOGA DAY



Dr. Ambedkar Institute of Hotel Management united and celebrated Yoga Day with great zeal!

In order to promote wellness and peace within our academic community, our distinguished staff gathered together to embrace the age-old practice of yoga



In the tranquil surroundings of our campus, we embraced the overall advantages of yoga, from energizing asanas to calming pranayama.

Bharat Mandapam

World Heritage Committee Meeting organised by the Ministry of Tourism for 10 days at Bharat Mandapam, New Delhi (21st to 31st July 2024). Students showcase their skills at the mega by assisting the great leaders and diplomats from diverse fields. The event consisted of 2500 delegates from around 180 countries. Our students were deputed for escorting guests at venue and giving guidance about local places of tourist interests.



ÉVÉNEMENTS



With smiling faces and heavy hearts, we bid adieu to the Diploma Food Production and Diploma Bakery & Confectionery students, wishing that they achieve tremendous heights.



The very talented students of AIHM showcased their talents in the India skills 2024 competition held at WGS (Welcomgroup Graduate School of Hotel Administration) Manipal.



Aihm proudly launch DGR (Directorate General Resettlement) training programme with collaboration with NCHMCT giving bakery and confectionery skills to retired defence personnel



An informative 2 Day workshop for faculty of Ministry of Tourism institutions at Hotel Ashoka ND.

ÉVÉNEMENTS



Reet Sethi , a shining student of AIHM has brought great pride to our Institute by competing at the Global Culinary Stage Paris, France. She has successfully completed a series of competitive sessions to receive a renowned scholarship to study French Cuisine for three weeks in France!



Talk with Mr. Vikram Kukreja , CEO and founder of TBH (To Be Honest) circle.



Warm farewell to faculty member Mr. Rishav Raj, Teaching Associate.

Moments



Captured

WARM GOODBYES

May your new chapter be as bright as your smile" with this quote we said goodbye to our honorable and respected Principal Sir, Sh. Sitesh Srivastav, on achieving the age of superannuation. The evening began with welcoming Sir's family and honoring his amazing professional journey at AIHM Chandigarh. The event was filled with emotional moments, clicks of cameras, laughter of the loved ones and appreciation presented by various faculty and staff members to honour the indelible mark Sir made on the Institute and hearts of everyone . Many dignitaries and esteemed professionals of the Industry were present in the event. Everyone was sharing their countless experiences and anecdotes of the success achieved during principal sir's tenure. This was followed by the cake cutting ceremony and luscious food buffet.

FRESH FROM THE OVEN

NAME OF THE DISH: TIRAMISU CIRCLE

INGREDIENTS:

For sable

Refined flour	112 gm
Butter	100 gm
Coco powder	30 GM
Castor sugar	50 GM
Baking powder	1 GM
Milk	13 GM
Vanilla essence	2 ML

For chocolate sponge

Refined flour	525 GM
sugar	375 GM
water	300 GM
milk	88 GM
oil	225 GM
Baking powder	9 GM
Baking powder	9 GM
Baking powder	50 GM

For almond praline

Almond	155 GM
Coco powder	225 GM
Salt	1 PINCH

Mousse

Mascarpone	200 ML
Whipped cream	200 ML

coffee cream

Espresso	60 ML
whipped cream	400 GM

For sesame tuile

Refined flour	100 GM
water	100 GM
Castor sugar	200 GM
Sesame	100 GM



No of portions: 06
Prep time: 30 minutes
Cooking time: 1 Hour
Assembling: 20 min
Temperature for serving: 25 C

METHOD:

For sable

1. Cream sugar and butter together until everything turns white and sugar gets dissolved.
2. Now gradually incorporate milk and vanilla essence in the batter.
3. Add dry ingredients (refined flour and baking powder) and make a dough.
4. Sheet the dough between 2 baking paper.
5. Take a round cookie cutter and cut the around 6 sables out of it.
6. Bake the sable at 180 degree for 10 - 15 mins.
7. Let it cool.

For chocolate sponge

1. Mix water, milk and sugar together until sugar gets dissolve.
2. Add oil into the mixture and mix completely.
3. In the same bowl sieve, the dry ingredients and mix well.
4. Bake the sponge at 180 degree for 15- 20 mins.



Presented by:-
Sucharu Sharma
LECTURER, AIHM
CHANDIGARH

For almond praline

1. In a pan, melt sugar with a pinch of salt.
2. Once the sugar is caramelized, add almonds to it and mix till we get ember colour Or till almonds start cracking.
3. Pour the entire mixture on a silicon mat and let it cool completely.
4. Once it is cooled down, grind it and make a paste.

For mousse

1. Soften the mascarpone cream.
2. Whisk whipped cream and soft mascarpone cream together till you get stiff peaks.

For coffee cream

Whisk together espresso shot and whipped cream till you get stiff peaks

For sesame tuile

1. In a saucepan, add water and sugar.
2. Boil the above mentioned until the sugar is completely dissolved.
3. Now add refined flour and mix well. Add the sesame seeds to the batter.

Assembling of the dessert

Place the sable. put a layer of praline paste on it. Cut the sponge of the same size of the sable and place on it. Now put mousse and coffee cream in piping bags and pipe dollops of each cream as shown in picture. Garnish with sesame tuile.

AIHM BUDDING CHEF

NAME OF THE DISH - MAKKI KA HALWA

INGREDIENTS :-

Corn Flour (makki aata)	100 gm
Clarified Butter	75 gm
Gram Flour	10 gm
Sugar	100 gm
Water	300 gm
Desiccated Coconut	10 gm
Almonds	10gm
Raisins	8 gm
Cashew	5 gm



NO. OF PORTIONS : 02

PREP TIME: 5 MINUTES

COOKING TIME: 1.5 HOUR

TEMPERATURE FOR SERVING: 65°C

METHOD:-

1. Take a wok, keep it on a medium flame then add clarified butter in it. Later, add broken almond and cashew in it and roast it until golden brown.
2. Add gram flour in clarified butter and mix well to avoid lumps in it on a low flame.
3. Keep stirring it until brown.
4. Now add corn flour in kadhai and mix it vigorously.
5. After getting a light DARK brown colour add desiccated coconut, diced raisins and roasted almond and cashew in it & mix it properly.
6. Now add sugar and water in it. While pouring water in it stir the mixture continuously.
7. Cook the Halwa until it starts to leave clarified butter.
8. After it is done serve it hot, with a garnish of almond flakes and even with a silver vark.

presented by:-
Kshitij goel
student 3rd year
AIHM CHANDIGARH.



AIHM SIZZLING STARS

Name of Dish - Kothimbir Vadi

Ingredients :

CORIANDER LEAVES	250 GM
GRAM FLOUR	250 GM
SALT	TO TASTE
JEERA POWDER	7 GM
CORIANDER POWDER	7 GM
GARAM MASALA	5 GM
TURMERIC POWDER	5 GM
RED CHILLI POWDER	25 ML
LEMON	4 GM
seasme seeds	FOR GARNISH



NO. OF PORTIONS : 04

PREP TIME: 20 MINUTES

COOKING TIME: 20 MINUTES

TEMPERATURE FOR SERVING: 40 C

METHOD :

1. Chop Coriander leaves and wash them thoroughly.
2. Add gram flour (besan) , salt, turmeric powder, red chilli powder, jeera powder, coriander powder and garam masala.
3. Mix all together to make a tough dough.
4. Spread the dough in a thick sheet and steam it.
5. Cut bite size square shaped pieces and deep fry them.
6. Garnish with sesame seeds.
7. Serve with mint chutney.

Presented by:-
Hrushikesh kulkarni
3rd year student
AIHM CHANDIGARH



the savoury saga

NAME OF THE DISH: MULTANI MOTH DAL

INGREDIENTS

Moth Dal	50 gms
Chana Dal	20 gms
Urad Dal	20 gms
Tomato	100 gms
Onion	50 gms
Desi Ghee	30 gms
Cumin Seeds	10 gms
Hing	5 gms
Ginger Garlic Paste	20 gms
Garam Masala	5 gms
Turmeric Powder	5 gms
Salt	to taste
Degi Mirch	10 gms
Red Chillies (Whole)	2 gms
Green Chillies	10 gms
Fresh Coriander	15 gms
Water	600 ML



No. of portions: 02
Prep time: 10 Minutes
Cooking time: 20 minutes
Temperature for servings: 60'C

method

1. Wash and soak Moth Dal, Chana Dal and Urad Dal, separately for one hour.
2. Pressure cook all the lentils together in water along with salt and degi mirch powder.
3. In a cast iron wok, add desi ghee and cumin seeds on a medium high flame.
4. As soon as the cumin seeds starts to crackle, add hing and chopped onions.
5. When onions turn golden brown in colour, add ginger garlic paste.
6. Cook for at least 2-3 minutes and add all the dry spices along with chopped tomatoes and green chillies.
7. Cook it on a low flame and stir it continuously till the oil separates
8. Add cooked dal in the wok and cook it further on a medium heat for 10 minutes.
9. Check the seasoning and garnish with whole burnt red chillies

Presented By :
Dr. MUNISH AHLAWAT
LECTURER
AIHM CHANDIGARH



MASTER

CONCOCTION



NAME OF THE COCKTAIL- CUBIC -M'

INGREDIENTS

Rum	60 ml
Mango Tea Decoction	15 ml
Mulethi Syrup	45 ml
Elderflower Syrup	45 ml
Ginger Water	15 ml
Lemon Juice	15 ml (fresh)

METHOD

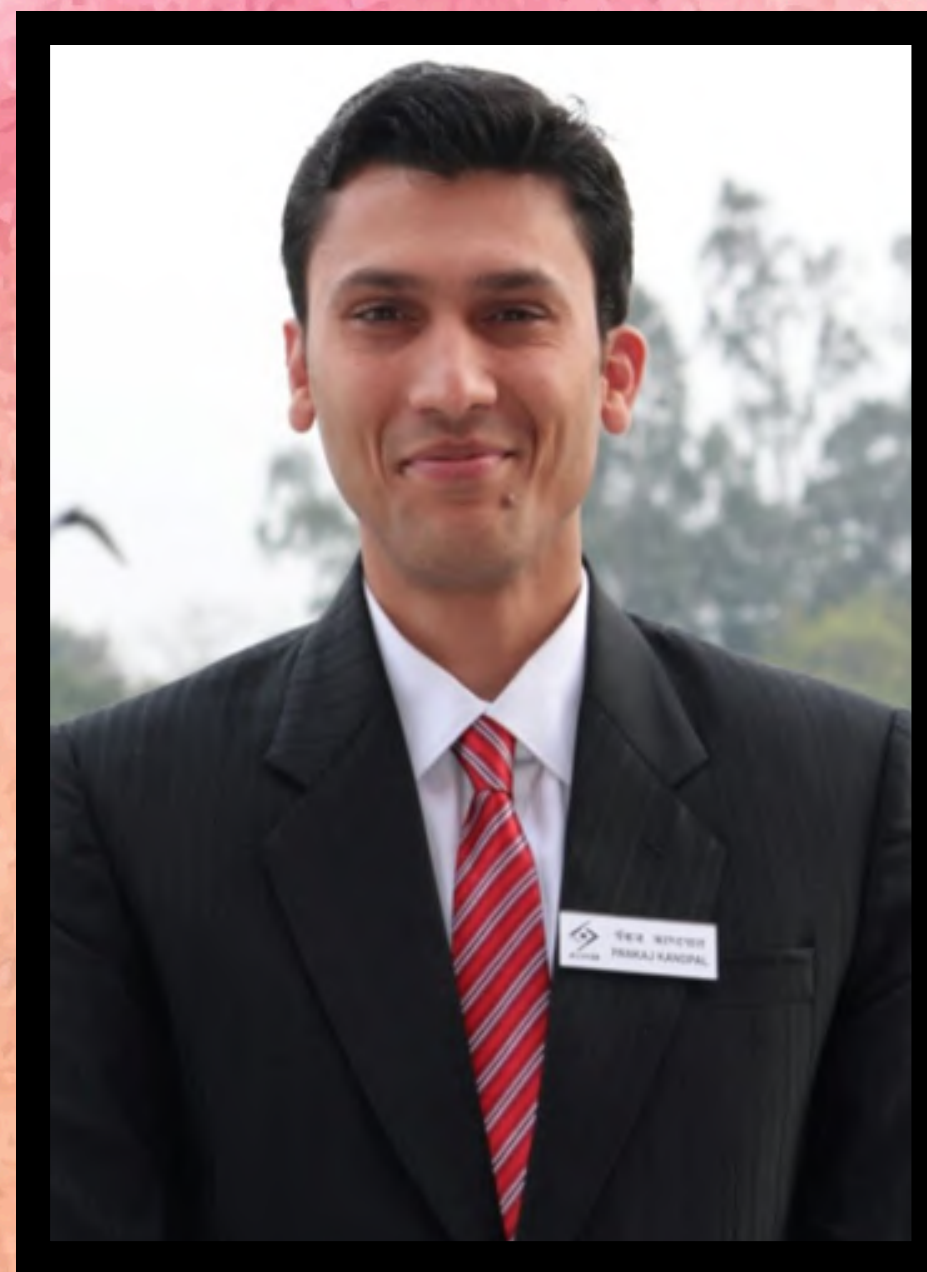
- Shake & Strain (Double Strain).

GLASS

- Champagne Flute.

GARNISH

- Brandy Snap.



PRESENTED BY:-
PANKAJ KANDPAL
Lecturer
AIHM CHANDIGARH

THE EDITORIAL TEAM



Sitting (left to right): Mr. Shashank Ujwal, Dr. Suyasha Gupta, Mr. Arvind Varma, Mrs. Baljeet Sandhu, Mr. Niraj Kumar & Dr. Munish Ahlawat

Standing (left to right): Ayushka Shrivastava, Gurkumar, Neha Verma, Hrilekha Deka, Gurnoor Kaur & Shubham Thapliyal

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