

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



सत्कार

Dr. Ambedkar IHM's Quarterly E-Newsletter



APRIL 2025
(ISSUE VIII)

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,

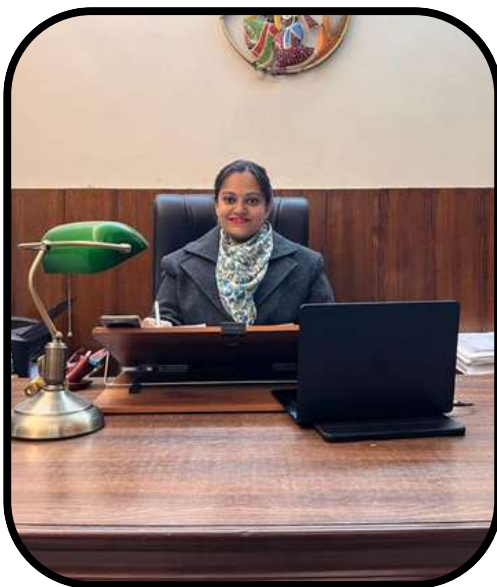
It is my privilege to take this moment to pay tribute to the dedicated students and teaching teams whose unwavering efforts have culminated in this 8th edition of Satkaar. I take great pride in how this tradition of literature continues to grow stronger with each edition; the ethos of perseverance and imagination shine vividly in our collaborative endeavor. As we strive with steadfast purpose to uphold excellence and inspire young minds, it is through such initiatives that the Institute remains true to its commitment. This newsletter serves as a beacon, shedding light on remarkable initiatives that foster learning and exploration. I conclude with the inspiring words of Nelson Mandela: "Education is the most powerful weapon which you can use to change the world."



A handwritten signature in black ink, which appears to be "Arvind Varma".

Mr. Arvind Varma

Editor's Desk



Dear readers,

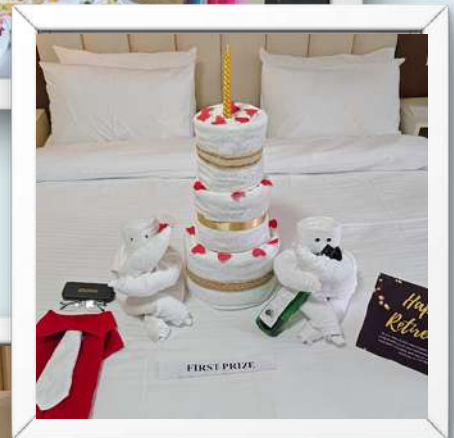
It is my extreme pleasure to dedicate this literary journey to all readers of Satkaar. This exercise in reflection not only makes one view the multifarious activities our institute has undertaken but also underlines the successes and progress of this great institution. As we navigate in memory, taking inspiration from our successes and learning lessons from our failures, we once again bask in the fond memories that have happened over time. I extend my sincerest gratitude to everyone at the institute and to the very dedicated Editorial team for their admirable efforts to bring out the 8th edition of "Satkaar". May this edition inspire each reader to discover and unlock his full potential.

A handwritten signature in black ink, which appears to be "Suyasha Gupta".

Dr. Suyasha Gupta

TOWEL TWIST 2025

Towel Twist Competition at AIHM Chandigarh set the stage for an explosion of creativity. Students showcased their artistic flair, shaping everything from adorable animals to abstract designs. This marked as a joyous event, with each participant bringing their own unique vision to life. As laughter and enthusiasm filled the air, it became clear that this competition was more than just a challenge.



“Creating art in every twist”

Annual Day 2025

AIHM Chandigarh proudly celebrated its' Annual Day on 19th March 2025, embracing the theme Panchtatva – The Five Elements, symbolizing Earth, Water, Fire, Air, and Space.

The event featured:

- Ceremonial Lamp Lighting
- Annual Report & Magazine Launch
- Cultural Performances
- Prize Distribution

A mesmerizing tribute to nature's core elements, the celebration beautifully blended tradition with creativity, reaffirming AIHM Chandigarh's commitment to holistic learning and cultural heritage.



INTOXICATION 2025

"Intoxication" at AIHM Chandigarh featured student mixologists crafting innovative drinks, while guest speakers discussed beverage trends. The event fostered creativity, appreciation for bartending and a culture of mindful consumption that encourages enjoying drinks with both flair and responsibility. It created a vibrant atmosphere where innovative mixology met a down-to-earth approach to savoring every cocktail.



***"Sip the spirit,
taste the passion!"***



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The AIHM Chandigarh 2000 batch alumni meet, Sangam 2025, was a nostalgic reunion filled with warmth and cherished memories. Old friends reunited, reminiscing about their transformative years and shared experiences. As they exchanged life updates and aspirations, their enduring camaraderie proved that time had only strengthened their bond.



SPORTS DAY 2025

Sports Day at AIHM Chandigarh was a thrilling celebration of physical excellence, teamwork and sportsmanship. Students and staff competed in events like the three-legged race, shot put, tug of war, badminton, table tennis, etc. Showcasing their skills and endurance. Enthusiastic cheers and strong support created an electrifying atmosphere, making the event an unforgettable experience for all.



CULINARY ECONOMICS WORKSHOP

AIHM Chandigarh proudly hosted a transformative 7-day workshop led by the esteemed Chef Y.B. Mathur, former Senior Executive Chef of ITC Hotels.

The immersive sessions delved into the intricacies of regional duck and turkey preparations, offering participants a deep understanding of traditional and contemporary culinary techniques.

Adding to the experience, the workshop featured an exquisite bakery demonstration, where culinary artistry was showcased at its finest. This remarkable journey of flavors and techniques served as an inspiration to the next generation of gastronomic excellence, bridging the gap between culinary heritage and modern innovation.



ÉVÉNEMENTS



Lohri was celebrated with bonfires, dances and festive food, uniting students and faculty in joy.



Republic Day 2025 was celebrated with flag hoisting and performances, honoring unity and patriotism.



DGR batch wrap up their diploma courses, stepping into the next chapter of their professional journey.



Gourmet Titans 2025 witnessed a thrilling Culinary Showdown, where top chefs showcased their skill, creativity and passion for gastronomy.



Continental Hot and Cold Buffet showcased Italian and French cuisines, celebrating culinary diversity in every bite.



Institute participated in the 53rd Rose Festival at Zakir Hussain Rose Garden, setting up food stalls and offering counseling services, creating a vibrant and engaging experience for visitors.

ÉVÉNEMENTS



Career counselling at Rose Festival 2025, helping students explore opportunities in the hospitality industry.



Blood Donation Camp was held in collaboration with PGIMER Chandigarh



Celebrated 100% Placements for final year students, paving the way for future leaders with dedication, excellence and industry connections.



Holi united students and staff in a joyful blend of colors, music, and tradition, strengthening bonds and festive spirit.



Women's Day celebrations with enthusiasm, honoring women's achievements and contributions.




Vibrant festivities of Gudi Padwa were held featuring traditional décor, cultural performances, and the iconic Gudi, symbolizing prosperity and new beginnings.

ÉVÉNEMENTS

संसदीय राजभाषा समिति की दूसरी उप समिति

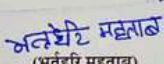




संसदीय राजभाषा समिति
गृह मंत्रालय / भारत सरकार

निरीक्षण प्रमाण-पत्र

संसदीय राजभाषा समिति का गठन राजभाषा अधिनियम 1963 की धारा 4 के तहत वर्ष 1976 में किया गया। यह एक विशेषाधिकार प्राप्त समिति है। इस समिति में 30 संसद सदस्य हैं, 20 लोक सभा से और 10 राज्य सभा से। माननीय गृह मंत्री जी इस समिति के अध्यक्ष हैं। इस समिति का प्रमुख कार्य संघ के राजकीय प्रयोजनों के लिए हिंदी के प्रयोग में हुई प्रगति का पुनरीक्षण और समीक्षा कर सिफारिशें करते हुए अपनी रिपोर्ट माननीय राष्ट्रपति जी को प्रस्तुत करना है।

इसी क्रम में संसदीय राजभाषा समिति द्वारा दिनांक 27.02.2025 को डॉ. अम्बेडकर होटल प्रबंधन, खान पान व्यवस्था एवं पौषहार संस्थान, चंडीगढ़ का निरीक्षण किया गया। समिति द्वारा निरीक्षण में आपके कार्यालय में राजभाषा हिंदी के प्रयोग व कार्यान्वयन को उत्कृष्ट/अच्छा/संतोषजनक पाया गया।


(भतुहर महताब)
उपाध्यक्ष
संसदीय राजभाषा समिति


(उज्जवल रमण सिंह)
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AIHM's Budding Chef's

Vegetable Baos

Ingredients:

Bao Dough:

- Flour: 65 gm
- Yeast: 1.5 gm
- Salt: 1 pinch
- Sugar: 1 gm
- Baking Powder: 1 gm
- Milk: 60 ml

Filling:

- Green Capsicum: 25 gm
- Onion: 25 gm
- Leek: 10 gm
- Cabbage: 40 gm
- Carrots: 40 gm
- Tofu: 20 gm

Sauce:

- Ginger & Garlic: 4gm each
- Ketchup: 20 ml
- Soy Sauce: 10 ml
- Vinegar: 1.25 tbsp
- Oyster Sauce: 10 ml
- Salt, Black Pepper
- Aromat Powder: 2 gm

Garnish:

- Green Onions & Sesame Seeds



Arsh Jolly

Student, AIHM Chandigarh

Method:

For the Bao :-

1. Add all the dry ingredients together except salt, and mix them. Slowly incorporate warm water and make a nice dough.
2. After doing the window pane test let the dough rest for about half an hour at normal room temperature
3. After 30 minutes knock back the dough. Cut the equal pieces of dough and flat them.
4. Apply oil on the one side and make half moon and let them prove for about 30 minutes.
5. Prepare the steamer and place the bao inside the steamer for 15 minutes.
6. Apply butter on the bao to prevent the dryness.

For the Filling :-

1. Cut all the Vegetables into juliene and saute them into a wok pan .
2. Add some salt to remove excess water and saute till 80% is done. Now keep the veggies aside and let them cool.
3. Now store them in a container.

For the Sauce :-

1. Add oil in deep bottomed wok and then add fine chopped ginger and garlic and saute until golden add about 1 cup of tomato ketchup.
2. Now add 1/2 cup of soy sauce, 1/4 cup of vinegar, 1/2 cup of oyster sauce, to this add around 1/4 cup of chilli flakes.
3. Adjust salt and pepper and add some white pepper powder and aroma powder to balance the taste ,then add 1/3 cup of honey into it.

Now to piece it all up :-

1. Take the veggies filling and combine it with sauce.
2. Now re- steam the baos until soft and open the centre enough to add the filling inside until stuffed.
3. Top it up with some sesame seeds and fine chopped green onions.

Cocktail' O Hour

Lilac Noir

Ingredients:

45 ml (1.5 oz) White Rum
60 ml (2 oz) Grape Juice
15 ml (0.5 oz) Lime Juice
10 ml (0.33 oz) Sugar Syrup (optional)
Ice: As required

Method of Pre-preparation:

- **Chill Ingredients:** Ensure all ingredients, especially the grape juice and rum, are well-chilled for a refreshing taste.
- **Prepare Sugar Syrup (if needed):** Dissolve equal parts sugar and water over low heat, let it cool, and store in a squeeze bottle for easy use.
- **Check Glassware:** Keep the martini glass chilled by placing it in a refrigerator or filling it with ice water before use.

Method of Preparation:

- Fill a cocktail shaker with ice.
- Pour in the white rum, grape juice, lime juice, and sugar syrup.
- Shake well for 10-15 seconds.
- Strain into a chilled martini glass.



Gurkawar
Student, AIHM Chandigarh



Garnish : Grape/ Lime Wheel
Glassware: Martini Glass
Serving size: 120 ml (4 oz)



Cocktail' O Hour

Hazelnut Coffee Delight

Ingredients:

- 15 ml (0.5 oz) Hazelnut Syrup
- 15 ml (0.5 oz) Coffee Liqueur
- 30 ml (1 oz) Vodka
- 01 Egg White
- 15 ml (0.5 oz) Lemon Juice
- 60 ml (2 oz) Pineapple Juice

Method of Pre-preparation:

- Chill the serving glass by placing it in the freezer or filling it with ice water.
- Ensure all ingredients are measured and ready.
- If using fresh lemon juice, extract and strain it to remove pulp.
- Prepare a garnish.

Method of Preparation:

- Add hazelnut syrup, coffee liqueur, vodka, egg white, lemon juice, and pineapple juice into a cocktail shaker.
- Dry Shake (without ice) for about 10 seconds to emulsify the egg white.
- Add ice cubes to the shaker and shake vigorously for another 10-15 seconds.
- Fine strain the mixture into a chilled glass and garnish it with coffee powder.



Vindesh
Student, AIHM Chandigarh



Garnish : Coffee Powder
Glassware: Margarita
Serving size: 150 ml



THE EDITORIAL TEAM



Sitting Row (Left to Right): Mr. Shashank Ujwal, Mrs. Baljeet Sandhu, Mr. Arvind Varma (Principal), Dr. Suyasha Gupta (Editor-in-Chief) and Dr. Munish Ahlawat.

Standing Row (Left to Right): Gurkawar, Smayra Mittan, Gurnoor Kaur, Neha Verma and Harsh Bhardwaj.

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SECTOR 42-D, CHANDIGARH



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