

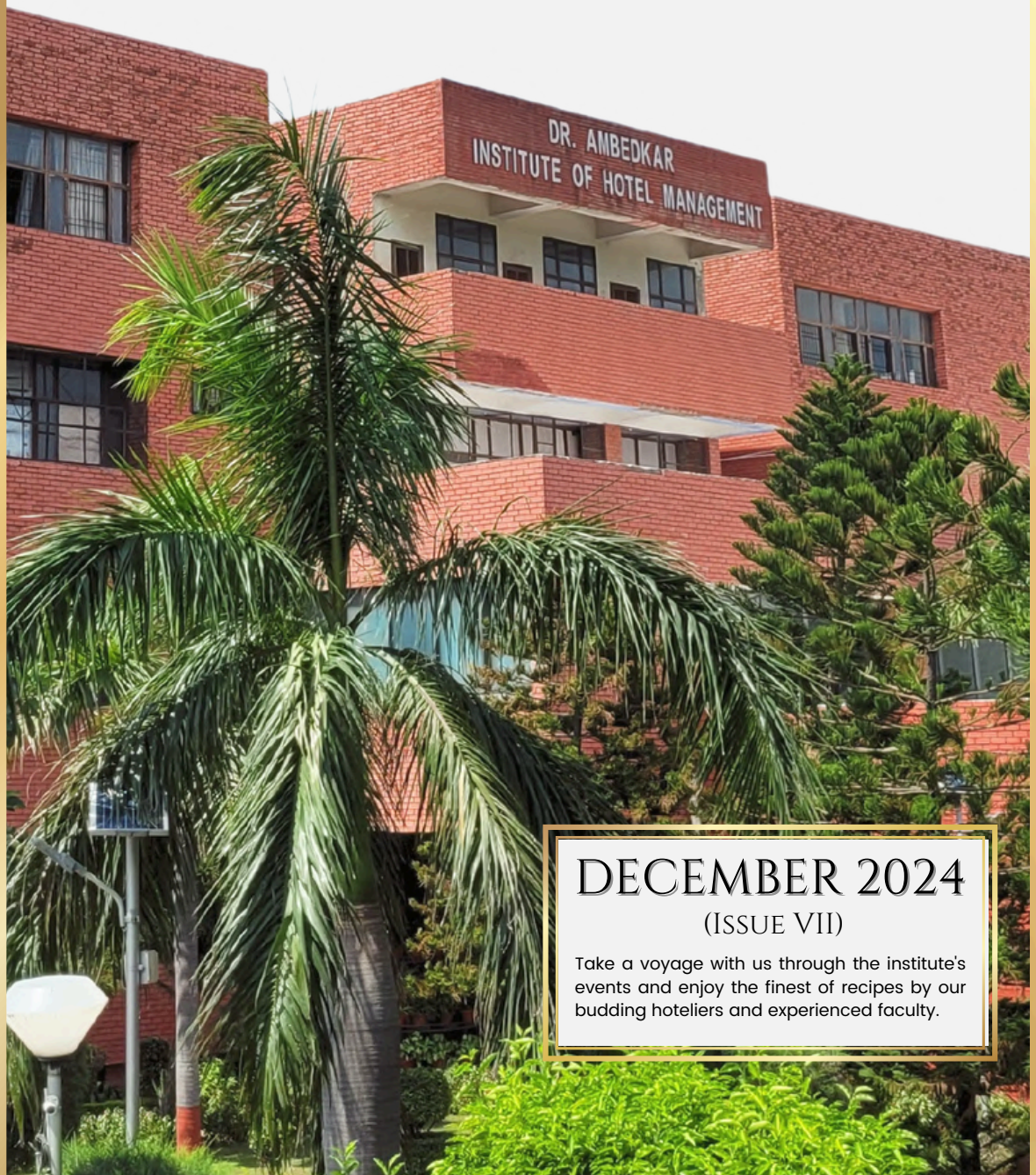
**DR. AMBEDKAR INSTITUTE OF HOTEL MANAGEMENT,  
CATERING & NUTRITION**

SECTOR 42-D, CHANDIGARH



# सत्कार

***Dr. Ambedkar IHM's Quarterly E-Newsletter***



**DECEMBER 2024**

(ISSUE VII)

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,

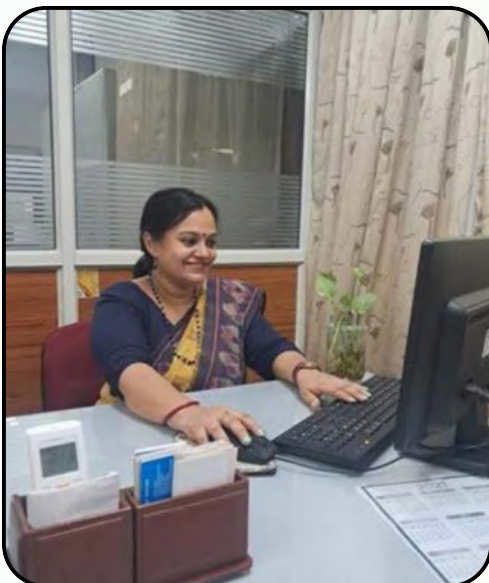
It is my privilege to seize the moment to pay tribute to the dedicated students and teaching teams whose unwavering efforts have culminated into this 7th edition of "Satkaar". I take great pride in how this tradition of literature has gone from strength to strength; the ethos of perseverance and imagination shine vividly in our collaborative endeavor. As we strive with steadfast purpose to uphold excellence and breeding inspiration within our young minds, it is through such endeavors that the Institute remains true to its' commitment. This newsletter is a beacon that throws rays of light on other remarkable initiatives that bring the feel of learning and a sense of exploration to the venture. It closes with words from Sir Malcolm X, which have guided me throughout my journey: "Education is the passport to the future, for tomorrow belongs to those who prepare for it today."



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 7th 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

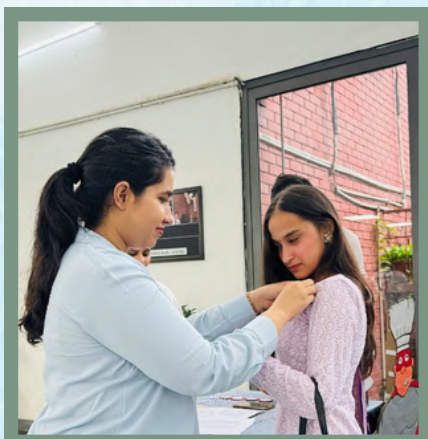
# FRESHERS' 2024

## *The Superhero Showdown*

With the theme "Superhero Countdown", AIHM Chandigarh's Freshers' Event 2024, was a grand celebration of new start and boundless possibilities. The celebration, which took place in the lively campus auditorium, greeted new students with a bright mix of enthusiasm, joy and friendship.

The newcomers were treated to entertaining performances throughout the day, including dancing, music, and dramatic pieces that all embodied the essence of the superhero. The highly anticipated costume contest, in which freshmen demonstrated their inventiveness by dressing as their favorite superheroes, was the night's high point.

The Class of 2024's academic journey began with an exciting event that ignited their inner superheroes and set them on the path to a bright future!



# स्वच्छता पखवाड़ा

“स्वच्छ रहेगा हिंदुस्तान, तभी बनेगा देश महान”

14 सितंबर को डॉ. अंबेडकर इंस्टीट्यूट ऑफ होटल मैनेजमेंट, चंडीगढ़ में स्वच्छता पखवाड़ा का आयोजन किया गया, जिसमें छात्रों और शिक्षकों ने मिलकर नए झील क्षेत्र में सफाई अभियान चलाया। पखवाड़ा हर साल 14 सितंबर से 29 सितंबर तक मनाया जाता है। इस अवसर पर पार्किंग क्षेत्र में छात्रों और शिक्षकों द्वारा स्वच्छता शपथ भी ली गई।

स्वच्छता पखवाड़ा के तहत कई रचनात्मक गतिविधियों का आयोजन हुआ। कार्यक्रम का एक और आकर्षक पहलू बेअंत सिंह मेमोरियल लाइब्रेरी के पास मानव श्रृंखला का निर्माण था, जो स्वच्छता के प्रति जागरूकता फैलाने के उद्देश्य से की गई।



## हिन्दी दिवस

डॉ. अंबेडकर इंस्टीट्यूट ऑफ होटल मैनेजमेंट में 14 सितंबर 2024 को हिंदी दिवस का शुभारंभ आदरणीय प्राचार्य श्री अरविंद वर्मा जी ने दीप प्रज्वलित कर किया। इस शुभ अवसर ने सभी को हिंदी भाषा की महिमा का स्मरण कराया। हिंदी दिवस के साथ ही 14 से 28 सितंबर तक हिंदी पखवाड़ा भी मनाया गया, जिसमें विविध गतिविधियों और प्रतियोगिताओं का आयोजन हुआ।

छात्रों और शिक्षकों के लिए निबंध लेखन प्रतियोगिताओं ने रचनात्मकता और अभिव्यक्ति के अनूठे अवसर प्रदान किए। प्रतियोगिता के विजेताओं को सम्मानित कर उनके प्रयासों की सराहना की गई।



# WORLD TOURISM DAY 2024

Chandigarh's Dr. Ambedkar Institute of Hotel Management commemorated World Tourism Day with a number of exciting activities that united talent, creativity and a profound understanding of the various artistic disciplines found in the travel and hospitality sectors. Students were encouraged to display their artistry while learning the significance of conserving and advancing cultural values through tourism, with this year's theme focusing on sustainability, innovation, and cultural heritage.

The festivities include: Best Out of Waste Competition, Rangoli Making Competition, Flower Arrangement Competition, Poster Making Competition, Cake Demonstration by Jawahar Chef, Chocolate Sculpting Demonstration by Bhanu Chef and Run at Sukhna Lake.

The celebration at the Institution was a resounding success. The event showcased the creativity, innovation, and passion of both students and faculty, highlighting the importance of tourism in connecting cultures, promoting sustainability, and motivating future leaders in the hospitality industry.



# Événements



Dr. Ekta Bhatnagar participated in a Faculty Development Program on digital marketing



Industrial collaboration between all the Central IHMs, attended by our Principal, Mr.Arvind Varma



Hotel visit organised for 1st year students at Radisson Red Mohali and Wyndham Mohali



Ganesh Chaturthi celebrations were held in the college hostel



A trip to Anandpur Sahib was organised by the Yuva Tourism club for the students



Institute organised its inaugural 'Young Writers' Competition'

# Événements



Dr. Pratik Ghosh, HOD as resource person for Train the Trainer course (TOT) with CBSE senior management



Guest Lecture by Mrs. Shivani Ghosh on Mindset, Resilience and Goals



Teachers' Day celebrations with respected faculty members



Inauguration of the new DGR program- Diploma in Food And Beverage Services



Celebrating the 78th Independence Day in the premises



Kuber Kirar and Daksh Mehta won 2nd prize for Best Dessert at the Culinary Olympiad held at Chandigarh University



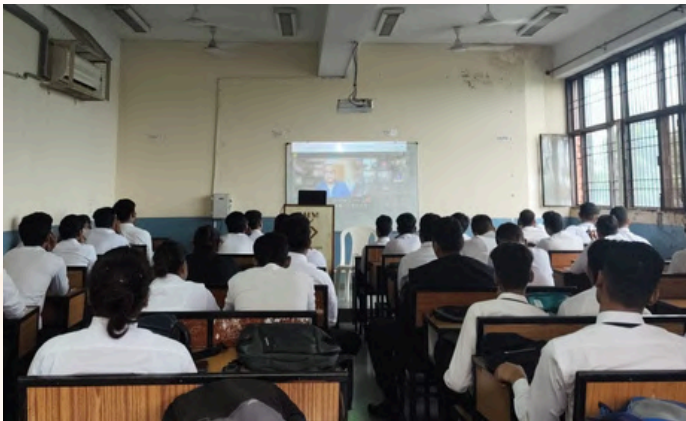
# Événements



Hosting the Indian Buffet:  
A mirage of flavours



Guest Lecture conducted for 5th semester students on Stress Management by the Youth Peace Foundation



Online session held by Michelin starred Chef Atul Kochhar, organised by NCHMCT.



Dr. Suyasha Gupta as a panelist at a vocational seminar on Hotel Management Careers at Army Public School, Chandimandir.



Welcoming Mr. Arvind Varma as the Principal, AIHM



The Institute bids farewell to Miss Komal, Teaching Associate

# Événements



Students secured prizes across various categories at Naivedyam 3.0, organized at CT Group of Institutes, Jalandhar



Gurkwar and Kartik Bhardwaj won first place in Haryana State Skills Competition 2024.



Ms. Nidhi from Alliance Française Chandigarh guided AIHM students on higher education opportunities in France.



Vyom and Utsav of 6th semester bagged 1st place in Best Salad at the Culinary Olympiad, Chandigarh University



Educational Trips for students of vocational streams from various Govt. Schools were conducted



Bake-Off Competition bringing together aspiring bakers was organised

# The Savoury Saga

## TANDOORI PANEER TIKKA



### Ingredients:

1.Paneer	200 gm
2.Hung curd	3 tbsp
3.Garam masala	1 pinch
4.Salt	To taste
5.Ginger-garlic-green chili paste	3 gm
6.Coriander powder	3 gm
7.Kashmiri red chili powder	As needed
8.Roasted cumin powder	2 gm
9.Lime juice	½ lemon
10.Mustard oil	2tbsp
11.Kasuri methi	2 gm
12 Besan (gram flour)	10 gm
13.Red pepper, bell pepper, and onion	As needed

### Method:

#### 1.Marination:

In a bowl, combine hung curd, garam masala, salt, ginger-garlic-green chili paste, coriander powder, Kashmiri red chili powder, roasted cumin powder, lime juice, mustard oil with degi mirch, kasuri methi, and besan. Add chopped red pepper, bell pepper, and onion to the mixture. Mix well, ensuring the paneer cubes are evenly coated in the marinade.

#### 2.Skewering:

Skewer the marinated paneer and vegetables onto bamboo sticks.

#### 3.Initial Cooking:

Place a cooling rack on a baking sheet to elevate it slightly. Arrange the paneer tikka skewers on the rack.

#### 4.Baking/Roasting:

Bake or roast the skewers in the oven until the paneer is cooked and slightly golden.

#### 5.Final Grilling:

After baking, place the skewers on a grilling tray over direct flame on the stovetop. This will give the paneer a smoky, roasted texture and an appealing blackened finish.

#### 6.Serving:

Serve hot with green chutney and a side of lemon wedges. Enjoy your restaurant-style Paneer Tikka!



Mr. Gitanshu  
Faculty

# Fresh From The Oven

## PINA COLADA CREME CARAMEL



### Ingredients



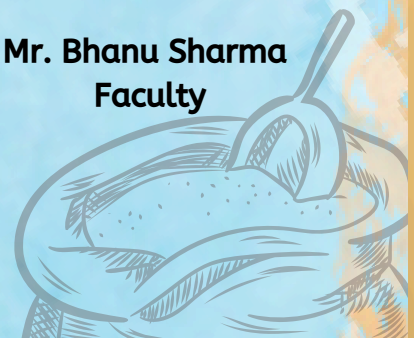
<b>1.Coconut Milk</b>	<b>40 gm</b>
<b>2.Caster Sugar</b>	<b>60gm</b>
<b>3.Full fat milk</b>	<b>60 gm</b>
<b>4.White Rum</b>	<b>10 gm</b>
<b>5.Egg</b>	<b>1no.</b>
<b>6.Fine Chopped Pineapple</b>	<b>15gms</b>

### Method :

1. Pre heat a saucepan and add 35gms of sugar until the sugar melts and turns into a golden- amber colour
2. Quickly pour the caramel into a ramekin mould,tilting it to spread the caramel evenly and let it set and harden
3. In a sauce pan,heat the full fat milk ,coconut milk, fine chopped pineapple along with rum and the remaining sugar until warm
4. In a mixing bowl,whisk the egg until well beaten and slowly add the warmed milk mixture through tempering method.
5. Strain the custard base to get a smoother consistency.
6. Pour into the ramekin mould and transfer the mould into a baking tray and give it a water bath in the oven and bake at 140- 150 degree celcius for 40 minutes
7. To check its doneness,the custard should look set with a wobbly centre when given a gentle shake
8. Take it out of the oven and put it in the refrigerator for atleast an hour to chill
9. To serve, run a knife around the centre carefully,put a plate over the ramekin and invert it to release the crème caramel.



Mr. Bhanu Sharma  
Faculty



# Mocktail o' hour

## SENORITA



Authentic name of the Cocktail : PINK CRUSH

Popular or local name of the Mocktail : PINK CRUSH



### INGREDIENTS:

1 Grenadine Syrup (at base)	10 ML
2 Orange Juice	60 ML
3 Pineapple Juice	60 ML
4 Lemon Juice	10 ML
5 Sugar Syrup	10 ML
6 Egg White	1 no.
7 Grenadine Syrup (for color in juice mix)	4-5 drops

Method: Shaken

### METHOD OF PRE-PREPARATION:

1. Extract fresh orange juice.
2. Extract fresh pineapple juice.
3. Extract lemon juice.
4. Prepare sugar syrup.

Garnish : Red Cherry

Glassware: Coupe Glass

Serving Size : 150ml.

### METHOD OF PREPARATION:

Add grenadine syrup at the bottom of the mocktail glass. Mix orange juice, pineapple juice, lemon juice, egg white, sugar syrup, and crushed ice together in cocktail shaker. Shake the drink well. Gradually pour the shaken mixture into the glass with the help of bar spoon, being careful not to disturb the grenadine layer. Pour the drink slowly to create a beautiful layered effect with the froth on top.



**Mr. Shashank Ujwal**  
Faculty



**Neha Verma**  
Student

# THE EDITORIAL TEAM



**Sitting (left to right) : Mr. Shashank Ujwal, Dr. Suyasha Gupta (Editor-in-chief), Mr. Arvind Varma ( Principal ), Mr. Niraj Kumar and Dr. Munish Ahlawat**

**Standing (left to right) : Gurkawar , Smayra Mittan, Hrilekha Deka, Neha Verma, Ayushka Shrivastava, Gurnoor Kaur and Harsh Bhardwaj**

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