

INSTITUTE OF HOTEL MANAGEMENT

# SHRI SHAKTI

ANNUAL MAGAZINE 2022



CELEBRATING



**ihm**  
SHRI SHAKTI

# ARCO IRIS



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We at IHM Shri Shakti, never leave any stone unturned when it comes to the student development. The Pandemic seldom stopped us in delivering the best to our students. This 28th edition of "Arco Iris" is packed with numerous articles

on events organized in our institute. It gives me immense pleasure to present this magazine from my desk. This edition is dedicated to the nation's 75 years Azadi ka Amrit Mahotsav. The prime focus of the magazine is to showcase the year long achievements, developments and events that are taken up by our in-house talents. It also has few student and faculty articles written on their experiences.

I would like to thank Mrs. Yamuna Rao, Director and pioneer in setting institutional standards and for time to time guidance. I would also thank our well qualified and able Executive Director Mrs. Satya Pinjala for her support from management side.

I am grateful to our Principal Mrs. Anita Chandran for choosing me capable for this task and the support extended. Her inputs in content development are commendable. Without her involvement, publishing this edition wouldn't have been possible. I take this opportunity to thank my colleagues and students for contributing content and articles. I thank all those who played a part in publishing this book.

Editor

**GOPI KRISHNA R**

## College Song



Future is bright and sure,  
it was like this never before  
College corridors and halls,  
ambience which enthralls.  
We keep our hands on our hearts  
and promise to make a better start  
We keep our hands on our hearts  
and promise to make a better start  
A new meaning to education,  
Dealing with our vocation  
Shakti adds new dimensions  
Shakti adds new dimensions  
In the field of perfection, perfection.  
We keep our hands on our hearts  
and promise to make a better start  
We keep our hands on our hearts  
and promise to make a better start  
Day after day,  
Week after week,  
We strive to reach the peak  
We walk hand in hand  
And carry the message all over the land,  
United we shine, divide we sublime  
United we shine, divide we sublime  
United we shine, divide we sublime...

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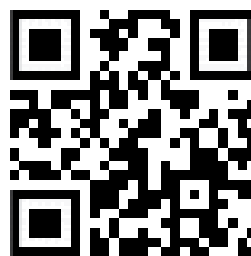
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The views that appear in this publication are those of individual authors.

Disclaimer: Utmost care has been taken in scrutinizing the editorial contents of the Arco iris 2022, before going to press. However, the editor and publisher shall not be held directly responsible for any inadvertent misrepresentation of facts or misprints, which may occur despite our best efforts.

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experience.



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E-Magazine  
Arco Iris - 2022



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# Chairman's Message



D.V. Manohar

Dear Students & Colleagues,

I trust all of you are Safe & Happy.

The past two academic years have been extraordinary and challenging on account of the pandemic Covid 19.

The COVID-19 pandemic has affected all levels of educational systems worldwide. The pandemic devastated the entire world including India adversely affecting the economies and the way we live. It is now time to come out of this challenging situation and move forward on a positive note.

The COVID-19 crisis has presented an opportunity to rethink the deep-rooted classroom mode of education and underscored the significance of online learning. It probably resulted in various stakeholders collaborating and assessing the gaps and shortcomings in the conventional model. The COVID-19 pandemic may be just the 'tipping point' for a change in the Indian education system.

Though the travel and tourism industry came under Covid 2.0 attack and suffered in the first half of FY 2021-2022, it witnessed a faster-than-expected ramp up in second half of FY 2021-2022 due to lower restrictions, increasing pace of vaccination and pent-up demand, all of which resulted in what's popularly termed as revenge travel.

This is good news and I trust everything gets well soon, leaving the pandemic behind. The travel and tourism industry is picking up fast and it augurs well for you dear students.

I send my best wishes to all of you dear students and big thanks to our Staff, Faculty, Principal, Director and Executive Director. I very much appreciate the contribution and efforts being put in by all our team members. Despite the present extraordinary times, I am sure together we can move forward to achieve our objectives.

With best regards,

# Executive Director's Message



Satya Pinjala.

Hearty congratulations to all of you on this happy occasion of the 28th annual day !!

There is tremendous excitement in the air and there is a lot to look forward to in the hospitality industry this year. Globally India is viewed as a nation of job creators. Becoming an entrepreneur rather than finding the job, must be the ultimate aspiration of young professionals. The collective impact by the youth will be huge. You have chosen an exciting academic course line, wherein, even with the digital advancement, the human touch plays a very important role.

Education is a responsibility that society owns to itself. “ WE EDUCATE WE TOUCH THE FUTURE.”

As they say; the function of leadership is to produce more leaders not more followers. Shaktiites are here to lead.

I appreciate the efforts of the Principal, faculty and the staff in providing platforms for conducting events, along with the Academics for the students to come at par with the industry standard and changing trends. The non teaching support staff too has shown the commitment towards student's excellence.

I thank the Chairman, the Director and the Governing body for giving me all the support and encouragement in the endeavor for quality education.

Wish you all the best!!...



# Director's Message



It gives me immense pleasure that Institute of Hotel Management Shri Shakti is bringing out with its Annual Magazine ARCO IRIS – 2022. Adapting to the new normal, the college has done extremely well in all aspects. The Institute has been striving for excellence and making steady progress and continues to carry forward the proud tradition of excellence in all areas of education.

Success of any project is a result of the untiring efforts of the management, Principal Staff & Students. It is very rightly said that together everyone achieves more and let us once again rise to the occasion and prove that we are second to none.

I would like to place on record my thanks to the support received from Chairman, Mr. D.V. Manohar and Executive Director Ms. Satya Pinjala. I congratulate the Principal, Ms. Anita Chandran faculty and the staff of Institute of Hotel Management Shri Shakti for their untiring efforts. I wish all and pray that they achieve highest goals in their lives.

May God Bless All.

*Yamuna R Rao*

Yamuna Ranga Rao.

# Principal's Message



Best wishes to all!

*Anita Chandran*

Anita Chandran

The good news is the revival, that the Hospitality Industry is showing. The pandemic forced us to innovate and adapt, some changes are here to stay. Safety and hygiene have taken precedence over other things. Automation is essential, its equally important to know that people are an intrinsic part of the service industry as it's all about experiences. The youth of today are more talented and flexible than ever before. The acute shortage of trained manpower assures all our graduating students ample opportunities. The campus placements are spreading cheer amongst students.

The institute always strives to cultivate an environment that brings out the best and inspires the individuals. The students get maximum exposure to the Industry by way of visits, workshops, competitions & theme lunches. Various curated experiences help students take on responsibilities and achieve success.

The experimental research being conducted by the students is a matter of great pride so are the activities undertaken by the Rotaract Club of Institute of Hotel Management Shri Shakti.

Arco Iris – 2022 brings to you a colourful glimpse of the year gone by.

I take this opportunity to thank the Management, Faculty & Staff for all the cooperation extended to me.



# ATTRACTING POSITIVE ENERGY



To ensure well being of every one, Ganesh Pooja is performed where students enthusiastically sing the Aarti and prepared Ganeshji's favorite Modaks.

Goddess Saraswathi's blessing are invoked during Dussehra to bestow upon us wisdom, knowledge & learning

The festival of lights Diwali is celebrated and the atmosphere was lit up with colourful Rangolis and Lamps. Goddess Lakshmi is offered prayers and Naivedyam so she may shower upon us wealth & prosperity.





# TEACHER'S DAY CELEBRATION



“A good teacher can inspire hope, ignite the imagination, and instill a love of learning.” We can all agree that teachers truly have a gift of influencing lives both inside and outside of their classroom. Their devotion, hard work, and eternal positivity never goes unnoticed. As a result, students of our college had taken special efforts to appreciate the relentless efforts of the faculties particularly during the pandemic.

Teacher's Day Event 2021 with the theme “Regal Retro” was organized by the third-year students for the faculties and staff members in college. Faculties were dressed in classic retro outfits from graceful polka dot and floral attires to dapper suspenders.

Faculties enjoyed walking the ramp faulting their jazzy outfits for the students who were beyond thrilled. Exciting games of Pass-the-parcel and Guess-the- song were played in groups which created a competitive spirit. Champagne popping was the heart of the event.

Tasty refreshments made by the students were served to the faculties and other college staff alike. The event was concluded with an Appreciation speech for the faculties for encouraging students to always be the best version of themselves.





# CELEBRATING MEN & WOMEN OF ORDERLINESS



As a career in housekeeping is gaining its rightful place of importance, we at IHM Shri Shakti wanted our students to realize housekeeping is much more than just mopping and sweeping.

Eminent Executive Housekeepers and Directors of Housekeeping from the city interacted with the students.

They also had an opportunity to interact with their counterparts. Students participated in competitions for uniform designing and displayed products in the concept, Reduce Reuse Recycle.

Delectable finger food buffet prepared and served by our final years was a cherry on the cake. Thank you for gracing the occasion Ms. Shalini, Mr. Manohar, Mr. Soumya Rajan, Ms. Ravinder Pal, Ms. Geeta, Mr. Shyamsundar, Ms. Suchitra Naidu.







# INTERNATIONAL WORLD TOURISM DAY



IHM Shri Shakti celebrated Tourism Day with numerous competitions like Poster Making, Photography, Rangoli and Intra College tourism related quiz. Officials of Telangana Tourism presided over the event as judges and applauded the students for their participation. All eagerly await the revival of Tourism to its glorious self.









# INTERNATIONAL CHEFS DAY

On International Chefs Day for the Chefs of IHM Shri Shakti, a small celebration was arranged to appreciate our talented, hardworking and fun loving Chef Faculties & Alumnus Chef's. They spoke about their journey in the culinary field and encouraged passionate students to continue & never give up as the potential in their field is immense.





# INDUCTION

## 2022

An event much awaited is always the Induction Ceremony for the fresh batch G.M. Mr. Soumitra Pahari, of Hotel Mercure was the Guest of Honour. An Icebreaking session followed by PPT to brief the students on the opportunities ahead and the Nitty - Gritty of the academic schedules were

explained. In his address to the students G.M. Mr. Pahari stressed on the students realizing the importance of things being taught in the Institute and how they impact ones future career growth. He advised the students to get the right balance and to focus on the academic and enjoy

their college life.

The Executive Director Mrs. Satyapinjala and the Director Mrs. Yamuna RangaRao also addressed the youngsters and assured them about the promising future on the completion of the course, as the industry is growing by leaps and bounds. Academic excellence awards consisting of Gold & Silver Medals, Cash Awards & Trophies of the previous academic year were also distributed to the deserving candidates. The program ended on a sweet note with the first years cutting the large delicious cake made for them. The Day ended with a gala fresher's party organized by the senior students to welcome fresher's lots of fun games music and food – 'Welcome to the World of Hospitality'.





It fills our heart with pride when our Alumnus shine in the outside world. We all basked in the glory when Ms. Saida Sheeba achieved, the Gold Medal in the triple specialization P.G.D.M. Course majoring in Human Resources earning herself 2 Gold Medals, and cash awards for topping in both streams at the Shiv Shivani Institute of Management.

It was a pleasure to host and felicitate Ms. Sheeba along with her family on this commendable achievement. May you continue to Shine.



## Stress Ease the pressure of everyday living

Everybody experiences a storm of worries and tensions that stem from dealing with everyday challenges. When people talk about stress, they are usually referring to emotional distress.

Medically, however, stress is defined as any situation that places undue strain on the body. The sources can be a physical injury or psychological factors such as fear, anger or frustration. This can trigger the stress coping mechanism called the fight-or-flight response which sets the stage for increased blood pressure, tense muscles and floods the body with adrenaline.

We, as young adults, need to be aware of the stress signs that are quite apparent physically. Frequent feelings of anxiety or depression, having trouble sleeping, loss of

appetite or binge eating, tensed muscles and persistent headaches are all signs of stress.

Managing stress is the key and it is different for everyone. Some people thrive under a lot of stress while others feel too overwhelmed. There are certain positive actions that can help you deal with stress and get you to a better place.

### Comfort Foods

Almost everybody has a favorite food they fall back on that provides solace and support during stressful times; I have personally always been inclined to sipping a cup of hot Irani Chai which quickly acts as my stress buster. It brings in a sense of warm feeling and comfort which is essential during a time of need.

### Talk it Out

Sharing your thoughts with a trusted

individual aids to relieve the strain and often helps to see your worries in a clear light. Taking things one at a time will help you de-clutter and organize your thoughts easily.

Go easy with self-criticism, instead, respect and value your worth. This will help you gain perspective on yourself.

The quest for peace of mind is universal, we have to work to achieve it. This means striving for a better understanding of ourselves and others. Faith is the basic philosophy of good emotional health. Faith in our ability to improve and grow; in spiritual and moral values that we imbibe and will carry us through stress and help us realize that things do get better; all you need, is a little faith.

C. Sarayu  
3rd BSc





# FRUIT MIXING CEREMONY



The Excitement of the Fruit Mixing ceremony could be seen all over the college as the House keeping team prepared the venue decorating the area with Christmas Wreaths, Bells, Snow Flakes and the Christmas Tree. The C.C.F.P. students cleaned and cut the dry fruits. Rudolph the Red nose Reindeer took the place of pride as the dry fruits were artistically decorated to bring Rudolph to life. Eminent Executive Chef Thimma Reddy, Chef Tejeshwar Rao from “The Park Hotel” and Executive Chef Prasanna from the Chemistry Kitchen attended the event they applauded the students for their enthusiasm and encouraged them despite the hardships continue in the industry as demand for the skilled people is increasing. The Carol singers bought cheer to the program very efficiently conducted by our 1st and 2nd year students. They took the audience on a journey of the evolution of the Christmas cake as we know it today with an interesting presentation. As the mixing began the heady smell of fruits, spices and alcohol filled the air. All hoped to get a good mixture and delicious Christmas cake. Our young guest Ms. Anika and Master Rudra had a fun time with Santa.



# A LA CARTE SERVICE



“A ‘la Carte service” is the most common service style offered by restaurants in India. To make our students industry ready and to make them confident to face challenges in this stream at IHM SHRI SHAKTI we have initiated a ‘la carte Lunch service offering multi cuisine menu. The

guests were awestruck with the arrangements and hospitality extended by students. The training restaurant was christened as “The Red Olive” to suite the Chinese and Italian theme. Team Housekeeping had created magnificent Black & Red ambience perfectly groomed. Front Office students warmly

greeted and saw off each and every guest giving each one a VIP feel. The diners were delighted with the delicacies served to the perfection. Both, Kitchen and Service students extended the service simultaneously and met the expectations. Mission ‘Learn with Fun and Practice’ accomplished.





# VERSATILE MILLETS



It was a proud moment for us to present our booklet Versatile Millets of newly developed national & international Millet recipe to Dr. B. DayakarRao, CEO of IIMR, Nutrihub-

Rajendernagar, Hyderabad to publish the same in their proposed Coffee Table Book to celebrate the year 2023 as year of Millets. We look forward to exploring the potential usage of Millets in

contemporary dishes and increasing the awareness and usage amongst the younger generation of consumers and Chefs.



# SUPER ANNUATION



After 28 long years of service, Ms. Neelaveni, House Keeping Attendant retired this year. It was an emotional moment for all as she was the first employee of the Shri Shakti Educational Society. The management appreciates her dedicated service and we all wish her Happy and healthy retired life ahead.

## HEARTIEST LUNCH

Novotel Hyderabad Airport organized “Heartiest Gratitude Week 2021” to commemorate the relentless efforts of the employees in delivering the highest standards of services and contributing towards the success of the hotel.

This event was organized to show appreciation to the heartiest who had served selflessly and provided their service during the pandemic.

As a part of this celebration, students of our college and various other hotel management colleges were invited to participate in entertaining activities in addition to a sumptuous lunch. The event was packed with various fun filled events for the employees and students alike. Starting with morning tea and team building competitive exercises such as a game of relay which was split into three exciting rounds; last of which was a team task of building a “Human Caterpillar” with newspapers and racing to the finish line.

The lavish lunch buffet consisted of a refreshing mocktail counter, fresh salad station, delectable main course and the most tempting part of the buffet was the ice cream and cotton candy booth.

The students were briefed by the HR manager of the hotel regarding the importance of expressing gratitude towards the employees and thereby living Accor’s Heartiest philosophy of “We are one” along with celebrating the value of “Care Limitless”

This was a significant learning experience for the students as it instilled in them the values of being grateful and acknowledging persistent efforts being put forth in an organization.





# GREENING THE HOTEL

## Greening the Hotel Operation, Voluntary to Mandatory

Green Hotel- a hotel which has minimum impact on the natural environment, which is an environmentally sustainable place and has made environmental improvements to its structure to keep the damages to nature at minimum.

It is environmentally friendly and adopts energy conservation methods. These hotels run their business in such a way that minimizes degradation of the environment. The key role being moderate resource consumption and environmental protection.

Any hotel which practices ways of reducing environmental impact through best practices in service, logistics, maintenance, product and supplies can be called sustainable hotel.

Why should a hotel go green?

So that we do minimum damage to the environment by using less water and reducing energy cost.

There has been a significant rise in the global carbon footprint and green house gas emissions in the recent years. Due to the boom in the tourism sector, our natural resources are getting depleted. There has been an intense climate change. Pressure on the environment has increased due to the rise in Tourism industry. Hotels use a major amount of water and energy to look after their guests.

These aspects are posing a major threat to the environment. Hence

the need to save water, save energy, reduce, recycle and reuse of durable service items.

So now, its not just the “right thing to do” but rather a “smart thing to do” towards sustainable practice.

In order to do so, the guest and the staff both have to be made aware of these findings. Slowly there has been a shift in the mindset of the guests to be considerate towards and accept new practices followed by green hotels. Now, a lot of guests demand green hotels more than regular hotels as they too have become sensitive towards saving the resources and serving the environment.

Recent study shows that customers/ guests positively recognize the hotels environmental commitment with a significant influence on guest satisfaction and loyalty.

Going green can help the hotel:

- Long term savings- bring down energy costs by changing the lighting system. Use of alternate energy
- More attractive to potential guest- since the guest is already contributing to carbon foot print while travelling, they are looking for other ways to reduce the negative effect by preferring to stay at a green hotel.
- Adhere to Environmental Regulation- There are certain rules and regulation in place

in terms of energy and water usage which the hotel has to abide by. So the hotel has to adapt to the policies to improve the overall efficiency to meet future law changes.

- Create a great place to work. The future generation is going to reap the benefits of the green practices and be a lot happier in this green space. Taking responsibility of the environment shows the concern about the planet and the community as a whole, and the staff that works there.
- Wow your guest and get repeat clientele. Go that extra mile to have a delighted guest. Ask your guests too to contribute ideas and implement them in your system. Believe me, it's always both ways that can help a system work better.

Make this planet a better place to stay and be proud to handover to the next future generation for a sustainable world!



Mrs. Nirupama Patra  
HOD, IHMSS.





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# EDUCATIONAL TRIP TO DISTILLERY & BREWERY



Our F&B lecturers always wanted us to learn about how a Distillery & Brewery functions through direct exposure.

The Management and Faculty of Shri Shakti organized an exposure trip to a Distillery & a Brewery on the outskirts of Hyderabad (SREE VENKATESHWARA WINERY & DISTILLERY & Ab INBev Breweries) so that we the students of 3rd YEAR get to learn first-hand about how they work.

On 9th of March 2022 we, a group of fifty students, left for the Educational Trip towards Medak. We hired a bus for the trip. All of us were very enthusiastic and eager to learn and witness how the Distillery

functions. Our first stop was at the Winery & Distillery where we were shown the entire process of how whisky is Blended and Bottled. We got to see the process for a few popular brands (Blenders Pride, Royal Stag & Imperial Blue). We all agreed that our lecturer was right – classroom lectures and books cannot be compared to actually witnessing the process in action.

Charged with more enthusiasm, we moved towards the Brewery where we took a small break for lunch after which we were briefed about the process. We were taken through the different stages of the process of fermentation of Beer to its bottling. We were able to learn the whole process from (malting, milling,

mashing, extract separation, hop addition and boiling, removal of hops and precipitates, cooling and aeration, fermentation, separation of yeast from young beer, aging, maturing, and packaging). Some of the brands we witnessed were Knockout, Haywards 5000 & Royal Challenge. We returned to our college with tons of new and great learning's from the real distillery and brewery. The Educational Trip was a great learning experience for all of us. We are grateful to our college management for giving us the opportunity and also the companies which allowed us to visit and spend time learning about their work, such educational trips enrich our knowledge.





# EK BHARATH SHRESHTHA BHARATH

## MAHARASTRA



The 2nd Year Students enthusiastically undertook celebrating two unique cultures Maharashtrian & Chettinadu. Elaborate spread of dishes was prepared by them. The final year students assisted by way of doing the Theme Décor. They transformed the restaurant into a typical Maharashtrian household celebrating the New Year “Gudi Padwa” dressed-up in traditional attire the Host & Hostess Welcomed the guest. The venue Little India was transformed into a Marriage Mandapam serving Chettinad specialties such as chettinad koli, poondu Rasam and Samba Sadam.

## CHETTINADU





# KERALA



Bit by bit the students created the ambiance of Kerala - Gods Own Country, with numerous Brass Lamps and Pookalam adorning the entrance. Girls enthusiastically perform the Thiruvathira Kali around the auspicious lamps. This was followed by a few contemporary dances on popular songs. The guests were guided thru the significance of Onam and its celebrations. Guests enjoyed a traditional Onam Sadhya prepared and served by our Second & Third Year students. Guest of Honour Sous Chef Saravanan from Marigold Hotel & Executive Chef Srinivas Juloori from Bottle Restaurant appreciated the authenticity of each and every dish and applauded the smooth and well orchestrated flow of the event.



# WOMEN'S DAY

Women's day celebrated every year on 8th March to celebrate women. Celebrating women, whether professionally or personally, is a sense of showing gratitude to every woman in one's life.

At IHM Shri Shakti, the students marked the day by acknowledging the women's contribution in their lives. Cake cutting & facilitation followed.







**3 BSC Final Year AB Batch Students  
with Executive Director, Director, Principal and Faculty**





**3 BSc Final Year CD Batch Students  
with Executive Director, Director, Principal and Faculty**





**2nd Year BSc Students  
with Executive Director, Director, Principal and Faculty**





**1st Year BSc Students  
with Executive Director, Director, Principal and Faculty**





**CCFPP Students  
with Executive Director, Director, Principal and Chef Faculty**





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# BRAVO - 2022



**Mr. G. SAI VENKAT**  
(Highest marks in all 3Years)



**Mr. N. Yash Virendra**  
(1st Year)



**Ms. SAHARE HIMANI RAJU**  
(2nd Year)



**Ms. PURVI PANDEY**  
(3rd Year)



**Mr. V. VIJAYAKUMAR**  
(CCFPP)



**MR. RONALD CHARLES**  
(Best All Rounder 2022)



**MR. MANOJ KUMAR**  
Best Performer - Food Production



**MR. KOLLORU PRANAV**  
Best Performer - F&B Service




**MR. ARYAN KHAN**  
Best Performer - Front Office



**MR. ARYA SHRIVASTAVA**  
Best Performer - Housekeeping



**Mr. CYRIL ANKIT XAVIER**  
B.Sc 3rd Year



**Shakti Academic  
Excellence Cash Award**

**Mr. N. Yash Virendra**  
B.Sc 1st Year - First in Class

**Mr. G. ASHEESH**  
B.Sc 1st Year - Second in Class

**Ms. SAHARE HIMANI RAJU**  
B.Sc 2nd Year - First in Class

**Ms. C. SARAYU**  
B.Sc 2nd Year - Second in Class

**Ms. PURVI PANDEY**  
B.Sc 3rd Year - First in Class

**Ms. V. MANASWANI**  
B.Sc 3rd Year - Second in Class



**MR. K. SAI KRISHNA**  
B.Sc 3rd Year



**Mr. G. BASWANTH**  
CCFPP



**Mr. D. PRANEETH REDDY**  
CCFPP



**Ms. AVANTIKA**  
B.Sc 3rd Year



**Mr. J. NAVEEN SAI KIRAN**  
B.Sc 3rd Year



**Ms. A. SAMRIDHI**  
B.Sc 3rd Year



**Mr. KAGU SRIDHAR**  
B.Sc 3rd Year



**Ms. MUSKAN FATIMA**  
B.Sc 3rd Year



**Mr. ANAND KUMAR**  
B.Sc 3rd Year



**Ms. SHRISHTI**  
B.Sc 3rd Year



**Mr. PATTA SASIDHAR**  
B.Sc 3rd Year



**Mr. SHAIK ABUZAR**  
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**Mr. SEETHARAM JAI**  
B.Sc 3rd Year



**Mr. G. SOHAM AVINASH**  
B.Sc 3rd Year



**Mr. NETHI NIKHIL**  
B.Sc 3rd Year



**Mr. JULAN JOSEPH**  
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**Mr. S. JAYANTH KUMAR**  
B.Sc 3rd Year



**Mr. G. AMARENDHAR**  
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**Mr. SHAIK IRFAN**  
B.Sc 3rd Year



**Mr. OZA VARUN MAHESH**  
B.Sc 3rd Year



**Mr. ANVESH KUMAR**  
CCFPP



# CARIBBEAN THEME LUNCH



## Yo Ho Ho!

The final year B.Sc students of IHM Shri Shakti have conspired to exceed the expectations in presenting their 'Theme Lunch' project. Students came up with the Theme 'Pirates of the Caribbean'. The Production team made lip-smacking authentic Caribbean delicacy

coupled with the impressive décor done by Housekeeping team. Realistic non edible displays prepared by the CCFPP students were on par with any professional artists work leaving our guest wide eyed and thoroughly impressed the GMs, Chefs, HR and Training Managers who graced the occasion. A brief

introduction of the evolution of the Caribbean cuisine and the 'Pirate Dance' set the mood for the luncheon. The vibrant tropical mock tails and impeccable service was impressive by the aptly dressed service staff. Compliments showered by hoteliers boosted the enthusiasm of students.









# DINING ETIQUETTES



It was an event which was organized by our college for the final year students, it was very versatile thing to learn and very much important for a hospitality personnel, we the students have learned every manner of placing cutlery, how we would place the cutlery if we like the food, how would we place the cutlery if we do not like the food and so on and forth.

It was like having a meal in specialty restaurant within the college campus, we have learned how you make conversation while having the meal and we should always match the speed of the person who is having food with us, how would you call a steward for assisting you, we've also recalled how things are to be done brushing up our basics like how we will serve the pre-plated food, from where do we serve the beverages, it was quite an experience to have, as Indians we don't always prefer

to use cutlery but when you are at a formal dinner or a lunch party you should have this skill so that it will be a big help, and if we see it practically using cutlery while having your meal does makes you look more hygienic.

We have had many conversations from our faculties like who were assigned for 1 table each they were guiding us through when we were making mistakes, because we were using cutlery before but being precise with every action while

you having your meal was a very different experience from a normal day. In the end I would like to say it was an event which has taught us some very sophisticated and versatile skills that definitely will help us in the future.

C. Sarayu  
3rd BSc





# LET'S PLAY CRICKET



IHM Shri Shakti organized a Knockout Cricket Tournament on 5th March in Osmania University 'H' J Grounds between 1st years, 2nd years, 3rd years and C.C.F.P.P. students.

Bright sight, teams in enthusiasm, what a delight it was to see everyone playing with a fire to win in togetherness.

Competing the gentlemen sport with excitement, the best of best have qualified for Semi-Finals:

Semi-1 : 3rd years AB vs 2nd years. AB won.

Semi-2: 3rd year CD vs CCFPP. CCFPP won.

The finals match was an exuberant match between CCFP and 3rd years AB. CCFPP won the toss and chose to bowl. The 3rd years have given a target of 54 where the CCFPP chased



neck-neck.

Both the teams with best efforts stole the show with a super over. Since every coin has two sides, where one wins over the other in a competition, the CCFPP students stood the winners of this Intra-Collegiate Knockout Tournament!

Heartiest Congratulations for the participants who showcased true spirit of sportsmanship.

## COLLEGE BE LIKE

We go to college for us to learn  
Dreams become real when we effort and Earn  
We are molded to get better  
Education is aim that really matters.

As we journey through our lives  
We make big decisions, some unsatisfactory  
Sometimes filled with sorrows and laughter  
When fun and frolic come alive  
That is my college I realize.

Funny friends and loving lecturers  
All giggles and flexible study hours,  
Where education is mixed with entertainment  
Complete learning with some punishment.

Love, friendship and beautiful bonds were made  
Torture of assignments couldn't stop the way  
Projects were burden, weekends were small  
Immense pain that attendance is still short.

Listening to my heart, the days are of laughter  
and fun  
Mixture of quarrels, fights, emotions, and pun,  
The maximum colors to share, life is a journey  
I still have so much to give and ample to take.

Sparks for mistakes of tablespoons for teaspoons  
Turned Bread like biscuits and biscuits like bread,  
All scrambled, curdled and burned  
Still professors always took sensitive thought.

Kevin Gill

1st BSc



# FORMAL LUNCHEON

Institute of Hotel Management Shakti hosted a formal luncheon for General Managers, F&B Managers and Chefs of the Star Hotels. The Annual Magazine Arco Iris – 2021 was released by Chief Guest Ms. Satarupa Dutta, Assistant Director India Tourism, Hyderabad. It was a befitting farewell to Mr. Ashok Hemrajani, Chairman HRATS as he takes on new responsibilities in Mumbai. It also provided a great platform to the executive to meet their counterparts from other Hotels.

Excellent learning for the final years as they honed their skills and created a lasting impression on the guests.









## Prends ton Temps

– Jimmy Bollekens

Prends ton temps pour travailler.  
C'est le prix du succès.

Prends ton temps pour réfléchir.  
C'est la source de la force.

Prends ton temps pour jouer.  
C'est le secret de la jeunesse.

Prends ton temps pour lire.  
C'est la base du savoir.

Prends ton temps pour rêver.  
C'est le chemin qui mène aux étoiles.

Prends ton temps pour aimer.  
C'est la véritable joie de vivre.

Prends ton temps pour être content.  
C'est la musique de l'âme

FRENCH

ENGLISH



Vani Harkara  
French Faculty

## Take your time

– Jimmy Bollekens

Take your time to work  
That is the price of success

Take time to reflect  
That is the source of the force

Take time to play  
That is the secret of youthfulness

Take time to read  
That is the base of knowledge

Take time to dream  
That is path to take you to the stars

Take your time to love  
It is the joy of life

Take your time to be happy content  
That is the music of the soul.

## WINNERS MUST PLAY

Sports - When actions speak louder than words, the arena of creating champions and reminiscing them over history. In sports and games, consistency is the key where it coaches you on a balanced lifestyle. Sports prepare an individual to realize that with every fall there will be a rise. There are various objectives of playing sports - Leadership Development, balanced mental, social, physical, and emotional thinking. This field enables us to think between smart work and hard work. It is important to stay physically fit to be mentally stable and determined. Passion for sports leads to perseverance. Individuals tend to realize the value of participation and winning. Educational institutions and various sports organizations/committees must ensure provide vivid opportunities. Practical education should be given as a priority where students can experience the sweat of hard work to stay dedicated. Sports and games teach the true spirit of sportsmanship and team building takes an edge over it. A sportsperson will transform into the best of abilities that would cater

to the essence of true leadership qualities by becoming a decision-maker, team leader, team player and whatnot. Training and practice become an essential part of sports. The confidence in an individual keeps growing and the zeal to win for themselves and the team will become constant. Sports redefine vision and embrace glory. This is the era of witnessing young minds shaping the future in the field of sports and games. The exuberance to win for our country-India takes an edge over. India today is a rising power, a country fast emerging in terms of advanced technological infrastructure and fast pacing sports where the sportspersons compete with determination and win at the world championships, Olympics, Paralympics and what not. Sports and games bring every person under one co-ordinal festival making every minute count with the celebration of representing themselves and the country. The true essence of equality comes in place where be it, men or women, the desire to achieve goals and milestones takes an edge over. Strength, speed, accuracy, timeliness, willpower are five gems

of the crown of physical fitness. These factors enable an individual to rise and hustle. Sportsmen realize the value of being together as a team and strive hard. They win together, lose together, learn together and celebrate success together. Today the future of India in sports. Be it the Galli Games or the Olympic ground, be it the stadium or the Olympic track, sports have taken the top-notch side of enthusiasm. Impossible moments make an individual transform to make it possible. Every coin has two sides - The taste of victory and the bitterness of defeat boosts a sportsperson to constantly maintain priceless efforts and confidence in making things happen. Gold, Silver, Bronze medals, and giant trophies are symbolic of rewards and recognition in the world of sports. One day, when we look back, we just feel the mists of nostalgia color memory. Those memories of winning and losing would cater the future young minds to learn and give their best shots in the sports arena.

B. Shubhankar  
3rd BSC



# LEBANESE THEME LUNCH



Lebanese food comes under the large umbrella of Mediterranean cuisine. The food is known for its nutritious and utterly scrumptious at the same time. It includes plentiful whole grains and varied kinds of proteins including fresh fish, lamb and goat milk.

As we all know, the year 2023 has

been declared as the year of millets, IHM Shri Shakti's Lebanese theme lunch had items from the cuisine but everything made out of millets to promote the importance of millets in everyday life.

The chef's worked day and night to create these recipes and all their hard work paid off and the event was a grand success .

The occasion was graced by the members of the National Institute of Millets Research and Novotel Hyderabad airport.

The guest appreciated the efforts of the faculty members and students and congratulated them for the same.



# GRAPE CRUSHING CEREMONY



It's the Grape Crushing Season at IHM Shri Shakti.

The academic curriculum introduces the second year students theoretically to the wines of the world and its production. However, the learning is never complete until it is put to practice. As an annual event, this year too students participated in Grand Grape Crushing Ceremony to replicate the vinification

process. Students gathered 70kgs of grapes along with their excitement. Professionals like Beverage managers and sommeliers from City Hotels like Park Hyatt, Novotel HICC, Over the Moon Brew Pub and Business Head Big Basket (HORECA) Participated in the ceremony they were very appreciative of the institute's initiative to provide such a wonderful opportunity to the students. They addressed

the students and gave an open invitation to join their organization. Students patiently completed the process and await the result.





# ART OF WINE APPRECIATION



Students of final year were given an opportunity to have a wine appreciation session in college supervised by the F&B faculty. The wine was made through a grape crushing ceremony last year performed by the students and was kept for fermentation throughout the year. As a part of the session, students were given cheese and crackers as a staple accompaniment to wine, they were taught of the ideal way of tasting wine. After the wine tasting, students were asked about the flavor profiles of the wine mentioned that the aroma of the wine was unique; it had acidic and bitter notes to it. The wine had sweet, sour and a bit of pungent flavor. It was truly a learning experience for the students as they acquired knowledge in this interactive session with few industry experts and faculties, Various new skills were imparted.





# NATIONAL SCIENCE DAY AT NIN



On the occasion of National Science Day students of IHM Shri Shakti visited the science Exhibition “Festival of Scope for all” on 28th of February conducted by ICMR NIN. It was a unique opportunity for the students to understand various aspects of

Food Safety, Nutrition, Atomic energy, DNA finger printing and Diagnostic, Covid testing procedures and checking Food for Adulterants. Exposure to such events is a great eye opener to see how science and technology impacts our daily life.









# WORK SHOPS

## HANDS ON TRAINING







We always strive to go beyond the mandatory requirements to ensure our students are Industry ready. This year too Industry Experts were invited to handhold and train students in speciality fields like Barista Art, Fresh Cream & Butter Cream advanced Cake Decoration Techniques, Handcrafted Chocolates, Tandoori Specialties & Indian Bread and the ever popular Mexican Cuisine. We applaud the efforts of Barista Trainer Mr. Srikanth, Chef Mohammed Baig of Riches Cream, Tandoor experts Chef Babu Khan & Chef Aritho Chakraborty, Chef Raghu Mahendra and Chef Dhiraj Kumar for guiding the students and making these Workshops a great success.









## Fire Safety Workshop

Demonstrations and hands on practice opportunity was provided for the final year students to deal with various classes of fire.

The presence of mind, clarity of thought and action necessary to deal with unfortunate incidences related to fire accidents at home and commercial establishments were also discussed.



## POCHAMPALLY VILLAGE TOURISM

Village Tourism exhorts tourists to spend quality time in a nuanced fashion by engaging them in different ethnic, indigenous, and aesthetic practices in Indian rural areas. The stress caused by urban life and the detachment and distance from the natural environment occasionally push the urbanites to escape from the hustle and bustle of city life. In such cases, rural locations seem to be an ideal place to release stress and also provide an opportunity to be re-engaged in a simpler way of life that offers rest and absolute peace for a certain period.

Notably, such a form of tourism is widely acknowledged because

it can uplift rural society by bringing benefits both in monetary and social terms, which is gaining immense importance worldwide in recent times. A large population in India, staying in rural areas, are still primarily dependent on traditional age-old practice, i.e., cultivation, handicrafts, and folklore.

Now, the thrust will be to promote village tourism as the primary tourism product to gain maximum socio-economic benefits from it. In this connection, the idle destination selected as one of the 'Best Tourism Village'-UNWTO Pochampally, which lies 50 kms from Hyderabad in Telangana,

is often referred to as the "Silk City of India" for the exquisite sarees that are woven through a unique style called Ikat. Telangana has a prominent role in the world tourism map, which shows increasing growth in the tourism industry. Thus, TSTDC promotes through tailored tourism packages by various promoters and stakeholders of tourism in villages to attract potential tourists to village tourism.



Mr. Pranith Vontela  
Faculty, IHMSS



# ROTARACT CLUB OF IHM SHRI SHAKTI



It was an honour for Rotaract Club of IHM – Shri Shakti Hyderabad to have the presence of Rtn. K. Prabhakar, District Governor, Rtn. Suresh Gupta - President, Rotary Club of Jubilee Hills, Rtn. Ram Prasad, District Secretary and our Executive Director Rtn. Satya Pinjala Ma'am preside over the Installation ceremony and

administration of Oath.

I Ms. Muskan Fatima feel privileged to take over the charge from Ms. Zeba my preceptor, 91 new members were inducted along with the newly elected board. In my address to the gathering I promised to work on the guidelines of the Rotaract Club under the guidance of parent club Rotary Club of Jubilee Hills



Wasting no time the new faculties attended the end members planned for a polio rally. They were made generous donation of Food & aware of the devastating effect Clothes for 30 young girls of Polio and the importance of new vision foundation. its eradication. The Rally was Over 100 rotaractors and organized by the Rotary Club





of Jubilee Hills, Dist.3150 on the occasion of World Polio Day. The rally was flagged off by Rtn. Prabhakar, Dist. Governor Rotary Club of Jubilee Hills, Hyderabad. It received wide publicity on print and social media.

Though India is certified by WHO as a polio free country, the concern is about the prevailing cases in Pakistan and Afghanistan. The rally ended with a vote of thanks by Rtn. Suresh Gupta, President-RCJH. The committed members attended and addressed the gathering on World Peace Day.

Swachh Bharat Abhiyan - "Stop India Spitting Campaign" - Rotaractors devoted their Sundays to spread this awareness amongst general public in an innovative way. The locations identified were the busy Jubilee Bus Station, Secunderabad on

7th November' 2021 and Mahatma Gandhi Bus Stand on 19th March' 2022.

An initial walk around the entire bus station helped gather eye balls of passengers, GHMC employees, Drivers and Conductors. The event reached crescendo as the students broke into a flash mob dance and were joined in by the onlookers.

The Depot Manager and Employees appreciated the students for this initiative. They also received a pat on the back from Rtn. Suresh Gupta, President, Rotary Club Jubilee Hills.

Institute of Hotel Management -Shri Shakti students and staff have never shied away from an opportunity to become real life heroes by donating the most precious gift of life.

Blood donation camp was organized on 4th March,'2022 where 70 units of blood







was collected for the use of Thalassaemia patients by Aarohi Blood Bank. Senior Rotarians set an example by whole heartedly coming forward to donate blood. Rtn. Mr. Suresh Gupta, President RCJH

Rtn. Mr. Ram Prasad, District Secretary

Rtn. Ms. Satya Pinjala - encouraged and applauded the students and gave away the certificates.

30 students enrolled for the Rotary Youth Leadership Awards-RYLA held on 23rd & 24th December' 2021. Rtn. Sagar Viswas and Rtn. Vadapalli Murthy's enthusiasm & energy kept the students glued to learning & growing process on both the days. The wellness programme by Dhyan Foundation team and enlightening learning from both the trainers kept the students motivated and on the edge. This

provided an opportunity to tap the hidden talents and created a platform for students to grabbing the awards in categories of Best Innovative Presentation, Best Spoken etc. The programme ended with vote of thanks by Rtn. Murthy and Cultural Shows put up by the participants. Over all it has been a very enriching experience.

Muskan Fatima  
President  
Rotract Club IHMSS





# ROTARACTORS



**Muskan Fatima**  
President



**Naveen Sai Kiran**  
Vice - President



**P. Sashidhar**  
Secretary



**S. Jayanth Kumar**  
Treasurer



**D. Srishti**  
Director



**Shaik Irfan**  
Director



**Sai Krishna**  
Director



**Nethi Nikhil**  
Director



**Sai Dheeraj**  
Director

## PERCEPTION Vs. REALITY

The pandemic has transformed the way we live. Settling back into a normal lifestyle post pandemic is certainly no easy task & while there is still talk about a possible fourth wave of the virus it is considered mainly rumour. Complete holistic approach is required to respond to post- pandemic changes. While, work will continue to face many changes, the modes of work may vary from offline to hybrid depending on the conditions outside. While we must still maintain the long list of precautions followed during the dangerous times of covid, it is safe to say that their severity may be taken down a notch or two. Meanwhile, “bleisure” re-emerged as a new buzzword among tourism industry and majority mix business with pleasure during a trip in the foreseeable future. Opportunities for socialising as close to normal

as possible will of course increase greatly. Theatres will once again open, providing a boost in the entertainment industry as well as the economy. It will also be an open change for children who have been confined in their homes for the better part of 2 years, bored out of their wits & thrown into a world of which they had no preparation to face. While video games, movies and books have been their companions in their comforts of their homes, they will now finally be able to engage with others their age and resume if not exactly the same but a life similar to that pre-covid. Its time to revisit the road maps and complete turn of Hotel Industry and job designs with a new found seriousness. The times of the virus have been particularly hard on the young and let us hope that the change back into a normal

world should bring a new surge of joy.

In a post covid world, we must learn to strike a balance between the optimism for the life ahead & the pessimism of the years that have passed quite dreadfully. While circumstances may not be the same in this new world, we must change with time and ask ourselves this, are we truly capable of living in a post covid world? The world has overcome many challenges associated with plagues and great fires, this time around it is like overcoming a fear. Theoretical and practical insights towards the business adaptation and key strategic measures towards the perception and reality is the need of an hour. Not of the virus itself but of the changes in life after it has hit and destroyed so much

Kevin Gill  
1st BSc



# TOURISM CORNER

A STEP TOWARDS EXPLORING DESTINATIONS



A creative corner designed by the students with the aim of promulgating the famous destinations, the rich heritage and the less popular sites embarking on their importance and the essence of their socio-cultural values. The involvement of the government to generate employment and awareness among the people is also discussed in the corner.

This season, students emphasized on a famous tourism product that is quite popular among domestic and foreign tourists - "The Buddhist Circuit".

The corner focuses on five locations which covers two Indian states: Bihar and Uttar Pradesh and Nepal. Starting from Lord Buddha's birth place to his trail of sacred footsteps towards enlightenment. Students have enriched the tourism corner with their creative touch and artistic talent which made the corner livelier and glorified the tourism corner is appreciated by all the guests who visit us. A small video is prepared and circulated amongst students to know and widen their knowledge.

## A GUY FROM NORTH

Guy from north what comes to your mind when you read the title, for me it is my story and story for every person who comes out of their comfort zone and wants to face what is the reality so we'll start from the language barrier being a student of hotel management, and serving people without knowing the local language was very difficult and then the food habits was never a similar, there were many factors to look after but we do come here for getting more opportunities for learning more and for getting to know a very different culture.

And it has added a few better things, it has made me grow, to a stage which I think my hometown will never be able to. In the

start it was definitely difficult but what is easy in life, nothing right. By not knowing anyone in the city of pearls and now making bonds which will last longer than life. In this time period I've been into many emotions and I think everyone would have been from the northern part of the country. So for me the experience was very knowledgeable I'll say. From celebrating Holi and Diwali to celebrating Sankranti, from eating a Mutton Curry to eating a Mutton Biryani from saying "Bhaiya" to saying "Anna" you know a lot has changed now whenever I go back to my home and call anyone "Anna" they don't react to it and then I realize no you saying not wrong but not a usual word. So yes you can see a lot of changes

from a Hyderabad accent to my Hindi will always make my parents smile. From the outside the roads and the streets do not have much of a difference but from the core it definitely is different and I am a good example of a mixture of 2 cultures one which I was born into and one that made me a certain someone. This city and the people whom I ran into this city will always be in my heart. That's all from my side, and I hope whenever someone from any part of the country comes into this city to have an experience like I had. And whenever a local reads it knows the other side of the story and will help the people into not missing their home.

Shitanshu Singh  
3rd BSc



# THE REAL SPIRIT OF AMRIT MAHOSTAV

India is going to complete 75 years as independent nation by August 2022. To mark this milestone, on 12th March 2021, Government of India has announced 75 week celebrations across the nation under the theme 'Azadi ka Amrit Mahostav'. As part of this initiative government and private organisations, institutes and individuals to propagate the events of India's freedom struggle. The objective is to bring awareness among the citizens about long and painful journey of freedom fighters. Lime lighting the lost glory of Indian culture and heritage is another aim of these celebrations. It is a great initiative to drive youth towards patriotism.

However the participation in this initiative is not as anticipated. In most cases it is limited to organizing cultural shows or publishing logo as a mandate. In my opinion, defining correctly the fundamental terms like freedom, democracy, secularism, integrity and tolerance is very important for securing brighter and better India. Unfortunately in recent times, these terms are wrongly interpreted and preached to the public by selfish politicians.

Let's talk about 'freedom' as an example. Freedom is defined

differently by different people to suit to the context. When we talk about free nation and freedom of people, it means "being able to do right things fearlessly or without any hindrance in the best interest of nation and humanity." Here in this definition righteousness need to be understood deeply.

Sadly, at present, most people know freedom as 'Right to do anything that interests them' or 'acting carelessly to their wish'. This kind of behaviour is prevailing in youth. I do not completely blame them, as it is the system's failure to educate and guide them in correct manner. Similarly democracy is misinterpreted and misused by the corrupt political leaders.

Confusion created by these leaders in addition to the lack of right information to people is making common men as scapegoats. Being fully aware of multiple problems that are faced by our nation, I am optimistic to see a brighter India. This can be achieved much sooner than expected if we all understand the real spirit of 'AmritMahostav'.

In my opinion, the success of 'Azadi ka Amrit Mahostav' initiative is when we are able to make difference



in peoples' mind-set towards nation, culture and its history. At least after 75 years of independence, Indian citizens should

- Think nation first
- Be proud of our culture
- Know the glory of our history
- Value the sacrifices made by our freedom fighters
- Take responsibilities over rights

Let us celebrate this 75th Independence Day with harmony, pride and respect to the unsung heroes of freedom fight. On this occasion let us take an oath to build a greatest and happiest nation that world has ever known. Jai Hind – Jai Bharath.



Mr. Gopikrishna  
Sr. Lecturer, IHMSS.



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# ORIENTATION

## 1ST YEARS' HOTEL VISIT



First year students got the experience of Star Hospitality during their visits to Hotel Mercure and Hyatt Place.

The grandeur of the Front of the house areas and the operational functionality of the back of the house areas gave them the feel of their future work places.

We thank G.M Mr. Soumitra Pahari of Mercure Hotel and G.M Mr. Animesh Barat of Hyatt Place respectively their HODs and Training & Placement Managers for granting permissions and patiently answering students queries and giving them the glimpses of the Hospitality World.





# FORWARD WITH FUN

All work and No Play makes Jack a Dull Boy!!! So goes the saying. Having dealt with the Pandemic, Lockdowns and stress of conducting Online Classes a day out to Ramoji Film City was

much needed motivation and team building activity for all of us.

Must appreciate the Hospitality extended by the Management & Staff of Ramoji Film City as they

took extra care to ensure we could enjoy a wonderful sightseeing trip, sumptuous Lunch and Hi-Tea. The day ended on a high note and tons of memories.



## Faculty Up gradation

Faculties successfully attended the Certified Learning Facilitator Program conducted by N.C.H.M. and received their certification.





# VISIT TO IIMR



We are privileged of our association with Indian Institute of Millet Research. We would like to thank Dr. Vilas Tonapi, Director & Dr. B. Dayakar Rao, CEO for their Hospitality extended to our Principal, Chefs and Students on our visit to their campus. It was an enriching experience to learn about the research promotion being done is commendable. The incubation centre with its world class facilities is a boon to entrepreneurs.





# BEAUTY OF LENS

## ART OF PHOTOGRAPHY



What is photography to a photographer? Fuel that keeps you going! Reason which force you to get out of bed to capture the beautiful sunrise ...An opportunity to get a little closer to nature and wildlife and to every aspect of beauty in the world!

I am of the opinion that photography is the most realistic and engaging art...From the day we get a capturing device we've been clicking photos every day! Every moment! Some portraits, some candid, some artistic and so on...

Photography the word in itself has lost its meaning because people nowadays are mostly focused on the number of followers, likes and engagement. Lot of people considers photography as a competition and they are always under pressure to click good images it need not be so.

I am in a happy space when I am taking photograph, I forget all my problems and I realize life is the best part of core being alive is the best part of life. I have so many friends always complaining about not having a better camera gear. I think expensive camera gear, a better camera do not make one a better photographer. To improve photography, start enjoying it in a creative way

How did I start photography?

Every photographer's journey starts with a click which makes them feel

good about themselves. Being a classic backbencher once I bunked my classes and went for a ride with my friends... There was a cute green leaf...There wasn't particularly anything special about it...its venations caught my attention. It was wonderful. Eager as always, I took out my phone which had bare minimum megapixels and I clicked the most beautiful picture possible. That for me was the first and I would say closest capture to my heart. As soon as I went home I was ready to show off my skills to my family. Seeing my excitement and the beauty of nature made them feel proud.

This kept going for months but later on after spending hours on photography with icons like Sudhir Shiva Ram & Varun Aditya, I started following their videos to learn into its depth and new techniques of photography. I was also really tempted to handle DSLR ...Then the REAL struggle began... I convinced my parents why I really need it. Their constant rejections, my breakdowns, emotional drama and what not!!But I am lucky enough to have my elder sister by my side, always as a savior, finally convinced them. On 1st February 2019 I finally had the box to my happiness in my

hands! I was on cloud nine! as I started to unbox the camera. On the day I experienced a different kind of joy...I was overwhelmed when I held it, I could feel the bond and ever since then Me and my camera Started creating and capturing stories together... Forever and after!

I started clicking portraits with the camera now. But my major interest was in wildlife and in nature photography. I started clicking pictures of sunsets, flora and fauna. Once I decided to visit Nehru Zoological Park, Hyderabad. That was the first time for me when I traveled alone from my hometown to Hyderabad. I somehow managed to stay in Hyderabad for two days without any problem. I clicked many pictures in the zoo park and I was appreciated by many for the pictures. Then I visited Siddhartha Garden, Aurangabad, and Maharashtra.

In 2020, during the period of lockdown my coaching institute conducted an online event I participated and won the first prize for a picture of a statue with sunset in the background which I clicked on my regular mobile.

Shagun G  
2nd BSc







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- \* Salary Approx 1.5 - 1.8 Lakhs PM



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# DIALOGUE WITH PM MODI



Congratulations Mr. Dharmin Dontamsetti, Member of Board IHM – Shri Shakti!

Out of the 180 Finalists for Startup India Awards instituted by the Government of India, Smart Bike is amongst the 12 Startups chosen to directly interact with the Hon'ble PM of India recently. Various issues and policy recommendations from Startups were covered in this interaction with Hon'ble PM.

Mr.Dharmin Dontamsetti, Managing Director Smart Bike, interacted with PM Modi & proposed a National Cycling



Policy covering Barricaded Cycling Tracks, Building Multi Modal Transport Systems, Car-free Zones etc. He requested Hon'ble PM to speak on Cycling Promotion in his popular monthly programme viz., Mann ki Baath. He also requested creating a

Union ministry for Smart & Sustainable Mobility along with a Cycling Promotion Mission. He further requested for treating Carbon as a commodity and creating Carbon Trading Exchange to convert Carbon Emissions Challenge into an opportunity.

Hon'ble PM is receptive to these proposals. He mentioned that National Cycling Plan would materialise soon. PM Modi also harped upon imperative need for Smart and Sustainable Mobility for ensuring eco friendly environment.





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- Funding Surgical complex at LV Prasad, Rajendra Nagar campus to be completed by Dec 2021
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In addition, undertaking frequent COVID relief activities helping old age homes and orphanages with need based support.

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# EDUCATIONAL VISIT TO MICRO-BREWERY

Faculties as always endeavor to expose students to the practical dimension of any learning process. 2nd year B. Sc students were taken to the microbrewery “Over the Moon”. Here students were taken on a guided tour around the pub and plant. Students had privilege to understand the integration. The brew master Mr. Umang gave a detailed presentation and explained about the ingredients, sources, mechanism and making process. He patiently answered the students queries in regards to the trend popularity and legal formalities to start a microbrewery. This was possible due to cooperation extended by the management of the Pub ‘Over the Moon’. We thank them for this opportunity given to our students and sparking their dreams!!





# A DIALOGUE WITH CHEF MALKANI

## Chef Tushar Malkani

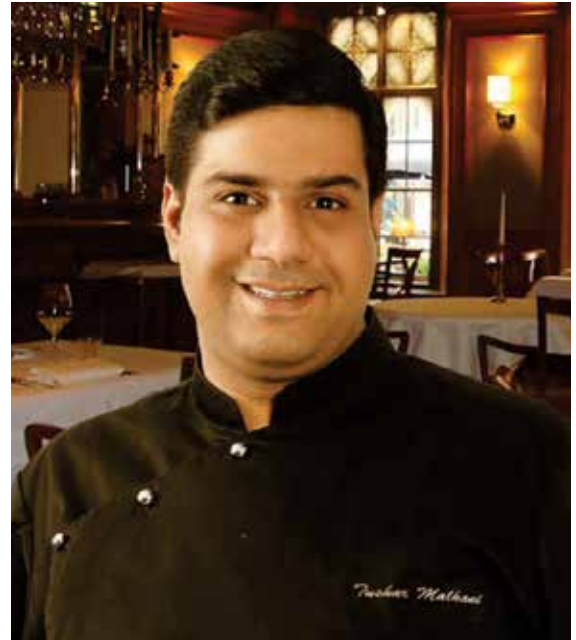
Culinary director-

THE GOOD FOOD GUYS AND GOURMET FOOD WORKS LLP

Jr. Treasure of western India culinary association

Executive board member of the chefs' guild of India

Chef Tushar Malkani has more than 10 years of experience in kitchen operations. Chef Malkani has received Honorary Gold Medal at the G20 Osaka Summit, Japan 2019 representing India. Chef has 15+ awards and medals which he had received for his exceptional contribution in the culinary field. He is a great chef who is always developing and redefining Indian food with his skills and knowledge. Luckily, we could snatch him out of his busy schedule to have an interactive session about his experiences and opinions.



Q1) What is the importance of the kitchen in your day-to-day life?

Ans: The kitchen is the most important room in your home because it is the center of your family's day-to-day living. ... Your family and guests often gather in the kitchen to socialize, eat, and cook together. Your kitchen is a bonding area that not only ties your home together, it ties your loved ones together. It's a place which binds everyone together at work also and makes a complete family, where food is prepared with love and served to guests.

Q2) What do you have to say on the gradual development of the concept of working kitchen when you started your career and now?

Ans: Over the past decade kitchens commercially and domestic have changed shape with modern technology machines and equipment's creating an ease to cook food keeping the nutritive values intact

using less manpower and technology driven. It's more advanced and time saving now a days.

Q3) What is the most challenging job in the kitchen in your opinion?

Ans: It's a physically demanding job. Your social life will suffer. Working in a kitchen is stressful. If you want to succeed as a chef, a culinary school education is very helpful. The pay isn't great, at least starting out. Your experience will change depending on where you work.

Q4) Which method of cooking do you pursue in your kitchen, traditional or modern?

Ans: I use both the methods in our kitchen and it also depends on the type of cuisine we serve in our restaurants and banquets. I prefer combination of both techniques to give food a new look and feel.

Q5) Do you have a penchant for using new technology gadgets

in your kitchen? Have you added any lately?

Ans: Yes. I have added a 3d coffee printing machine and a rational 7 deck oven to ease work and make it more cost effective. We are also adding new proving chamber for breads with a built in 2 deck oven.

Q6) Describe the role of the trained staff in your kitchen? Do you face any specific challenges in hiring the desired staff?

Ans: My staff is responsible for the entire sop's along with the hygiene and cleaning of the kitchen depending upon their hierarchy and the challenges I face is with them getting trained and then jumping jobs with just small salary hike which can be worked out if they are capable enough and abscond without any notice period.

Hiring is a tough job as all skills are not present in one candidate and also the salary demands are higher than the



actual drawn by them in the last company and position.

Q7) Frozen foods are becoming popular now-a-days. What are your views on the frozen foods?

Ans: They are not fool proof but a savior at the last moment when we run short of especially appetizers in our banquets and outdoors. They are cost effective and also certain products are used on a daily base in my kitchen.

Q8) What are the essential health and lifestyle trends prevailing now-a-days that you like to incorporate in the kitchen?

Ans: More of our concentration is on vegan and flour less based cuisine and also using local products and plant based cooking. We use gluten free options in lot of our high tea

setups and sundowner.

Q9) Ingredients play an important role in food preparation. Do you prefer using local ingredients in your preparations? How do you select the vendors?

Ans: Yes we use local products and buy from an farmers market where we have set vendors for products who check the quality and supply us. We also use organic supplies from set vendors like urban kisan.

Q10) Which are the upcoming cuisines in focus?

Ans: We are concentrating on modern Arabic and Japanese cuisine.

Q11) Do you agree that there is a need to change the curriculum of culinary courses in India?

Ans: Yes and most universities

follow basics only as when a student trains, they need to be taught what the industry wants with different cuisines and also using modern and traditional cooking techniques.

Q12) India is extremely diversified where as its food culture is concerned. What according to you is the scope of popularizing Indian regional cuisines across the globe?

Ans: It's already recognized globally and now as chefs from India are traveling across the globe and promoting their cuisine with traditional cooking methods and spices used, they are imparting knowledge to people and chefs across the globe and educating them how Indian regional cuisines are different and have a depth in them.

## THANK YOU STRANGER

Today I would like to discuss this interesting concept called 'LIFE'. This is in reference to an event which happened recently. I was at Tea stall and was having chai at a famous Broadway tea shop. An old women came in and I made some space for her . She sat down. She was definitely not rich, neither was he poor. She thanked me and started sipping her chai. She sat down and asked me that was I new in the area? I nodded in a No. I guess this is where the conversation started. She spoke about her family and her kids and grand-children. I told her about my life too. But she said, child, we are talking about our lives as different entities but are they actually different? I was confused. What kind of a question was this?

My life was definitely different than hers. She continued, that the members of her life were different from mine. She continued that her parents were different from mine. I listened carefully. Her body was different from mine. Her mind was different from mine. I agreed as we sipped. But what about life!

She said that our lives are all the same. It is one entity which joined us. The animals, the birds, the plants, everything which was living, had a life same as mine. She said that the planet and the cosmos had a life too, which was breathing on a different time zone, but was living for sure. I found this interesting. She said that if we harm the planet, we harm the major life which we were all

sharing. She finished her chai. She said something so huge, that I could not even digest it. she paid for her chai. She turned towards me and said, "You moved and made space for me. It made my tense life happier. Thank you for making my life easy!" And I was left there, thinking about his beautiful definition of life. I returned home and started feeding the birds in my balcony. At first they did not respond. But slowly, they realized that it was safe to have grains in my balcony. I made a life happier. They made my life happier, and I am sure, we were making the bigger entity called LIFE happier.

Thank you Stranger, for making us happy!

Avantika  
3rd BSc



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# EXPERIMENTAL PROJECTS

## FROM OUR LABORATORY

### Home-made Coffee Liqueur

A liqueur coffee is a caffeinated alcoholic drink that consists of a shot of liqueur, mixed with coffee. We had decided to make our very own coffee liqueur because of our mutual love for drinking coffee. We had prepared our beverage with coffee and dark rum which sets it apart from any other coffee liqueurs.

Three types of liqueurs were made using different types of coffee beans which were; Arabica with low caffeine content and Robusta with high caffeine content. The third type was made as a Milk Blend which constituted both the beans in varying proportions.

The drink was made and fermented for about 4 months which resulted in a taste of fresh roasted coffee with a nutty flavor and an added depth from rum. The flavor profile was difficult to achieve at first, but gradually the ingredients balanced out well.

These liqueurs can be consumed as a normal coffee beverage, for preparing coffee soda, in creamers or in an ice-cream.



-Sana Satish



-R. Krishna



### Home-made Lemoncello

Lemoncello is an Italian liqueur with a unique intense lemon flavor. The objective of preparing this drink was to determine its flavor profile, aroma, color and texture.

This drink was made using three methods; Maceration, Pressing and Infusion. These methods include extracting the color and the flavor from the peels and rinds of lemons. Lemoncello had a smooth texture with sweet and citrus flavor and an alcohol content from Vodka.

A data analysis was done to determine the best method of producing lemoncello. It was shown that infusion method had yield in excellent flavor properties and maceration had given added sweetness whereas pressing had given a high alcohol content than the rest.

It was mildly challenging to prepare the liqueur as the quality of lemons used are to be kept in mind, as their acid content controls the flavor characteristics and color of the drink.



-Anand Selwani





# PONDHURU KHADI

I took it upon him to study in depth the PondhuruKhadi is a special type and unique art of the Pondhuru Village in Andhra Pradesh.

It was enlightening to know the steep cost of this kind of PondhuruKhadi. Which is due to it's unique weaving style and the high thread count which is nearly 120.

The special variety of cotton used is the Punas cotton, hill white cotton, and red cotton, which have a very short staple length grown only in the Srikakulam area. Andhra Pradesh.SAREES, SHIRTS, DHOTIS, HAND KEYS, BAGS, BATH TOWELS, etc. are the main selling products.

Steps need to be taken to ensure this unique art is not loss in the commercialization process. If the hotels take it upon them themselves to use this fabric in various ways in guest rooms, spa as mementos it will be a shot in the arm for these hardworking weavers.



-Sashidhar

# GLUTEN-FREE COOKIES



ized by low moisture content and high levels of fat and sugar, they do not require any stabilizer. The cookies prepared for this research were made without any preservatives, and only with natural ingredients. I could successfully prepare tasty and healthy cookies matching what is available in commercial market.

Detailed study on Gluten-Free Cookies. Gluten is a family of proteins found mainly in wheat grain. When the wheat flour is combined with water, it becomes a glue-like consistency, which makes the dough stretch. Some people with certain health conditions like celiac disease, gluten sensitivity, and wheat allergy cannot consume gluten. To replace gluten from the cookies, I used various kinds of plant-based flour like millet and nut flour. Because cookies are character-

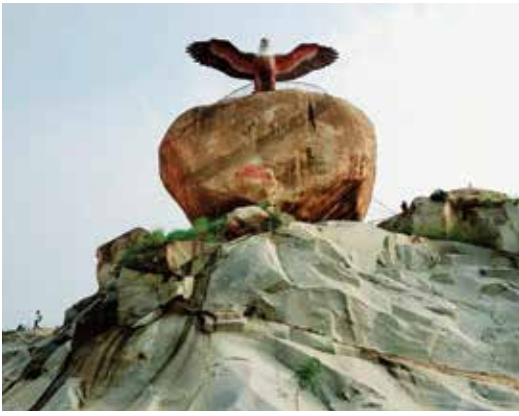


-Nishita

# THE ROLE OF HERITAGE TOURISM IN ANANTAPUR DISTRICT

Study on Lepakshi temple. Every stone has its own story. The tourism in Anantapur District is mesmerizing. Lepakshi Temple, The roots of this temple has deep into THE RAMAYAN AND MAHABHARATH. Every Corner has its own secrets. Today Lepakshi town fighting a hard brave battle against obscurity. Despite being a contemporary of its more famous cousin of the Vijayanagar dynasty, HAMPI. Lepakshi





lies lonely and forgotten at the border between Andhra Pradesh and Karnataka. It is hard to believe, today that this remote town was once a bustling centre for trade and pilgrimage and one of the major business centre of vijayanagar dynasty.

In my research project, my main motto was to bring shine on the forgotten heritage sites in Anantapur district. Me being a hotelier and have a relation with tourism industry it becomes my responsibility and duty to promote the lost places from my birth place. Other beautiful places pilgrimage place in anantapur district are -PENUKONDA FORT, ISKON TEMPLE (dedicated to lord shive), GANDIKOTA (located at the border of Ananthapur and Kadapa District ).



It is one of the must go to places for leisure and pilgrimage places in Anantapur district.

**-Shaik Tabrez Allaam**

## LAMB FENALÂR & LARDO

At IHM Shri Shakti K. Sai Krishna of final year has experimented and honed the art of curing Meat & Pork Fat, after a thorough search, two products were finalized "Lamb Fenalâr & Lardo". Both were sourced from local butchers. The Lamb had initially weighed 1.25kg. It took quite a lot of research and understanding before



the actual process was started. The lamb leg was covered with rock salt and left aside for 3 days during which the moisture from the meat was drawn out, there was a moisture loss of 48%, additional seasonings and other processes eventually gave way to deeper and more complex flavours in the meat. After the entire process the meat was hanged for aging on a wooden stand which was constructed in kitchen and after 120 days of aging the final product was 580grms. Which was later smoked with cherry wood in a smoker for 6 hours. It was used in preparation of salads and appetizers.

Lardo – 1kg of Pork back fat was procured from the local butcher and covered in a dry rub mixture of Pink Salt, Aromatics, Herbs and Spices. Steeped in solution of water diluted with table salt and stored in a Ceramic vessel for 4 months the final product weighed 740 grms, there was a loss of 260grms during the curing process, it had developed a very creamy but mild flavoured Salumi. It was later sliced and used in various canapes. It was a learning experience doing the project.



**-K. Sai Krishna**



## Building a DIY (Do-it-yourself) Barrel Smoker

Final year students Shaik Ismail and Lakshya Belwal have taken upon themselves to build a barrel smoker by repurposing one of the inexpensive 55-gallon drums readily available. And by doing so, from design to manufacturing of the Smoker. This was a learning curveduring the project they faced a lot of issues with stripping of paint, cutting doors, and drilling hardware holes into the barrel, understanding the finer details of fabricating a smoker. Finally after a 30 day struggle the DIY Barrel Smoker was completed and tested in the college, where a Lamb Leg was smoked using cherry wood which was soaked in Orange juice a day prior, the capacity of the smoker is

around 7 kgs of meat can be smoked in a single go, but the door was not able to hold the smoke inside, it had to reinforced with another frame and fitted back.

**-Shaik Ismail**



## API CULTURE (BEE - FARMING)

At IHM Shri Shakti the fast growing popularity of Apiculture technique used in bee farming was explored by Ruthvik & Afsan students of final year. Have done a short course on Bee farming and gathered the technical knowhow, they were hands on in setting up the system. Apis melliferait is also referred to as the Italian bee. This species is not local. However, because of the high amount of honey produced, it is



often reared by beekeepers. In this method, bees are bred commercially in apiaries, an area where a lot of beehives can be placed. Usually, apiaries are set up in areas where there are sufficient bee pastures – such as areas that have flowering plants. We had setup a separate Flower garden for the bees, and also learnt that bees don't only need flowers they can also suck nectar from fruits, herbs and other trees. We have also made a bee-waterer to help hydrate the pollinators. In the beginning it was difficult to handle the bees but through regular feeding and handling we got more confidence and were able to work and perform our bee duties more confidently. This Project given the current trend and demand of producing flavoured natural organic honey, this project seems to be beneficial for the college and the future generation to learn how to co-exist with bees in a symbiotic relationship.

**-Ruthvik & Afsan**





# DANDIYA

## CELEBRATIONS

Dandiya is one of the traditional forms of dance which is performed originally in the state of Gujarat (India) but nowadays it has gained immense popularity and performed in all over India even in many foreign countries during the period of Navratri or before Dussehra festival.

Our college staff and the students celebrated the Dandiya programme with colors of navratri with lighting the lamp and doing Aarti of Goddess Durga by the Principal along with faculty members and students. All the students gathered in the ground floor

lobby with colorful traditional attires and performed Dandiya dance with beats and musical tunes of Garba..

Along with dandiya we also had Bathukamma celebrations. "BATHUKU" means life, AMMA is a compliment to women. During the festival,

all the women dressed in sarees and forms circle to dance, singing songs and clapping for the Devi, seeking health and prosperity for their families," All the ladies of our college also did the same made small bathukamma and later they immersed them in water.







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