

INSTITUTE OF HOTEL MANAGEMENT - SHRI SHAKTI

(Affiliated to National Council for Hotel Management & Catering Technology)

JOBOTHON-2018

COVER STORY | Page 17



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SHRADDHANJALI



Late Shri. D. Appa Rao & Late Smt. D.T. Veni

Founder Members of Shri Shakti Educational Society

You inspired many to believe in Education to transform their lives and passionately encouraged academic excellence by supporting many through scholarships.

The values you taught us will always remain as our pillars of strength and be our greatest source of inspiration.

You remain fondly in our hearts forever.

From all of us at Shri Shakti

College Song

Future is bright and sure
It was like this never before
College corridors and halls
Ambience which enthralls.(2)

We keep our hands on our heart
And promise to make a better start.(2)

A new meaning to education
Dealing with our vocation
Shakti adds new dimensions
In the field of perfection.
We keep our hands on our heart
And promise to make a better start.(2)

Day after day
Week after Week

We strive to reach the peaks
We walk hand in hand
And carry the message
All over the land
United we shine
Divide we sublime(3)

Editorial Board

Editor

Ms. Anita Chandran
Mr. Gopi Krishna R

Sponsorship Co-ordination

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Ms. Banani Mondal
Mr. B.R. Srinivas
Ms. Mary Srinivas
Ms. Margaret

Cover Design
Sombir Singh

Editorial

Imitation they say is the best form of flattery. Setting benchmarks for ourselves and others is an on going process. At IHM – Shri Shakti we have become habituated to do so effortlessly and continuously. It is my privilege to present you with another edition of the annual magazine “*ARCO IRIS*” packed with a lot of activities and achievements of our Institute.

IHM – Shri Shakti has always valued and benefitted from the advises of our founder members. To show our gratitude and respect to them we dedicate this year's “*ARCO IRIS*” to our beloved founder Board Members Late Smt. D.T. Veni and Late Shri. D. Appa Rao Garu.

I would like to thank our Director Mrs. Yamuna Ranga Rao, Executive Director, Ms. Satya Pinjala for their guidance and support given to bring out this exclusive annual magazine.

I thank Principal Mrs. Anita Chandran for her contribution in content acquisition and editing. I also thank my colleagues and students who have been giving a helping hand to me. Without their active participation this task would have been difficult.

Proudly presenting “*ARCO IRIS – 2018*”

Editor
GOPIKRISHNA R

Editor: Arco iris, the annual magazine is published and printed by IHM Shri Shakti. 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 2018, 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.

CHAIRMAN'S MESSAGE

Hello Everyone,

It is a pleasure to connect with you all through our magazine VIBGYOR. Congratulations on the completion of another successful year and the occasion of our Annual Day.

The Indian tourism and hospitality industry has emerged as one of the key drivers of growth among the services sector in India. Tourism in India has significant potential considering the rich cultural and historical heritage, variety in ecology, terrains and places of natural beauty spread across the country. Tourism is the largest employment generator besides being a significant source of foreign exchange for our

country. Tourism contributed considerably to increase in India's Foreign Exchange Earnings (FEEs) by 20.4 per cent year-on-year between January-November 2017 to US\$ 24.655 billion. The Tourism industry is also looking forward to further expansion of E-visa scheme covering more countries which is expected to double the tourist inflow to India.

For those of you with proper Hotel Management education and drive, the opportunities in the hospitality industry are abundant. The exceptional economic growth of the hospitality industry fuels an exceedingly quick rate of career evolution for you. This acceleration can be in the form of attractive job openings, rapid promotion opportunities or vertical career moves into more challenging and prestigious work environments. We at Shri Shakti impart the best of Hotel Management Education and training to prepare you well to avail these opportunities.

I would like to appraise you all about our unique and eco-friendly new project viz., **Smartbike Mobility Pvt Ltd (Smartbike)**, India's fastest growing Public Bike Sharing System Company. We have a Joint Venture with Nextbike GmbH, Germany. Smartbike is engaged in the business of developing and operating state of the art Public Bike Sharing Systems all over India in general and in major cities of India and the Smart Cities under the Government of India's Smart Cities Mission in particular.

To avoid vehicular pollution menace & not become like Delhi, Public Bike Sharing is the major solution before Indian Cities. We have already started in Hyderabad with Bike Stations at Miyapur Metro Station, JNTU Metro Station, KPHB Metro Station and Kukatpally Metro Station in addition to Feeder Stations at Miyapur Junction, JNTU University and Cyber Towers to begin with and will be adding many more in the coming weeks. Further our Smartbike Consortium won the prestigious Bid for setting up Public Bike Sharing System in New Delhi with 50 Bike Stations covering all the important areas in New Delhi. Soon we will be having our Public Bike Sharing System in all major cities of India. Do try our geared SmartBikes with Board Computers and GPS connectivity and you would just love it.

The above new project gives us a great deal of satisfaction as we could take our passion for cycling to a different level. This environmental friendly project will create lot of jobs. As first generation entrepreneurs, our goal has always been to create as many jobs as possible. Let this be your goal too. Aim to become an entrepreneur. Wishing you good luck always and all the best in your endeavors.

My best wishes to the Faculty, Principals, Executive Director and the Director. You all are doing a great job and please keep it up.

With best regards



D.V. MANOHAR



SHRI SHAKTI EDUCATIONAL SOCIETY



Years of Excellence in Hospitality Education

❖ Shri Shakti College of Hotel Management

❖ Institute of Hotel Management - Shri Shakti

EXECUTIVE DIRECTOR'S MESSAGE

“Great results are attained only by great patience, great courage and great attempts”
-Swami Vivekananda

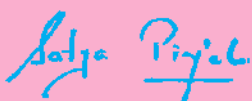
We believe that education is fundamental for the complete development of individuals and education is also the passport to the future. It is the holistic approach of education that holds meaning in the lives of our students. We have completed 24 successful years. We have expanded year after year and embraced the new technologies, methodologies, resources and even attitudes.

Our Institutes, IHMSS and SSCHM have done a commendable work not only in academics but also in extracurricular activities. The enthusiastic participation of our students in the Rotaract club has taught them to share and care to become responsible citizens. Students involvement in our Entrepreneurship club has helped them to develop the quality of an entrepreneurial mindset. I would like to congratulate the students for their excellent academic and placement results. I am happy to say that our students are also getting international placements.

It gives me immense satisfaction thanking the Chairman, Shri D. V. Manohar, Director Mrs. Yamuna Ranga Rao, esteemed Board members, Principals, HODs', Faculties and the staff of both the colleges for their continued efforts to maintain the topmost position of our institutions in the Hospitality Education.

I wish all our students a very successful and bright future.

With best regards



SATYA PINJALA
Executive Director



DIRECTOR'S MESSAGE



Yamuna R. Rao.
YAMUNA RANGA RAO
DIRECTOR

Shri Shakti Colleges, Hyderabad is on the threshold of entering its silver jubilee next year. The past 24 years have been challenging, exciting and rewarding with the dedication and co-operation of management, staff and students. The Institutes have made a mark and is acclaimed as The Best Training Centers for Hospitality Industry. The Institutes & its members have earned many laurels and the best recognition is to our Executive Director, Ms. Satya Pinjala, as one of the Top Directors of leading Institutions.

In the campus interviews students have done well in both the colleges. With all this one cannot relax and rest on the past glory. Always remember that everyday is challenging and should be ready to face it with courage and dedication.

I would like to place on record my thanks for the support received from Chairman Mr. D.V. Manohar & Executive Director Ms. Satya Pinjala. I congratulate both the Principals of Shri Shakti College of Hotel Management and IHM –Shri Shakti and the staff for their untiring efforts to see that the institutes progress well. I wish all the students and pray that they achieve highest goals in their lives.

May God bless all.

PRINCIPAL'S MESSAGE



Anita Chandran
ANITA CHANDRAN
PRINCIPAL

It is a continuous process of growth for all of us at Institute of Hotel Management - Shri Shakti as we transcend our path breaking journey in the field of Hospitality Education. We are proud of our students and alumni as they make us successful through their results and achievements.

The focus on work life balance, once considered a pipe dream is actually being implemented in many organizations. With the Government giving the much needed boost to the travel & tourism sector, there has not been a better time than now to be in this Industry. The success of its, first of a kind hospitality Job Fair Jobathon – 2018 hosted by Institute of Hotel Management – Shri Shakti is proof enough. I congratulate the graduating batch and wish them luck.

It was a matter of pride to receive the award for the top leading Institute by the prestigious body Competition Success Review.

It has been an enriching experience heading this Institute under the guidance of Executive Director, Ms. Satya Pinjala & Director, Ms. Yamuna Ranga Rao. Chairman, Mr. D.V. Manohar, continues to motivate us with his meticulous and articulate style of functioning.

The strength of each individual becomes the combined strength of the organization which in turn becomes the individuals strength. I appreciate the contribution of the entire team of teaching & non teaching staff.

Best wishes to all.

"Education is a admirable thing, but it is well to remember from time to time that nothing that is worth knowing can be taught." – Oscar Wilde.



23rd Annual Day Celebrations

The 23rd Annual Day was a prestigious moment for us as Vice Chancellor, Prof. S. Ramchandram Garu, Osmania University presided over as Chief Guest.

The Institutes put their best foot forward with a array of numerous non edible and edible displays at the entrance of the venue, show casing the talents of the students and faculties.

We continued the humanitarian endeavor change for good and donated towards the education of 3 girl children with generous contributions from the staff and students.

"Arco iris – 2017" our annual magazine was released and well appreciated by all. The traditional award ceremony saw a flood of awards being bestowed on deserving candidates. Services of staff completing 10 years and 20 years was also acknowledged with a token of appreciation.

The iconic passing on the torch of enlightenment by the graduating batch to their immediate juniors was a solemn ceremony giving goosebumps to all in the audience. Emotional speeches, loads of wisdom appreciation and guidance were given by our Chairman, Executive Director & Director. Energetic and enthusiastic students performed various cultural programs and entertain the crowd as the evening came to an end.

Memories were made forever.



23rd Annual Day Celebrations



23rd Annual Day Celebrations



23rd Annual Day Celebrations

Career Councelling



Career Counseling was undertaken for Intermediate Students in the city. Queries answered and procedure for JEE explained.



Students from Jawahar Novodaya Vidyalaya – Wargal, Medak Dist. Attended a walk through to understand the future prospects of Hospitality career. They were briefed about the same, details and process for JEE was clarified. Looking forward to seeing some of these students with us next year.



Induction Ceremony

We inducted the landmark, 10th batch of students under the N.C.H.M.C.T. affiliation. We had the honour of having Mr. Hari Babu, Managing Director of Lahri Resorts preside over as Chief Guest. An accomplished entrepreneur, business man and a strategist. He is a self made man and a great source of inspiration to all. Successful in every venture he sets up be it Real Estate, Infra Structure Development, Steel Manufacturing and Hotels & Resort Business.

He was the ideal Chief Guest for our fresh batch of IHM students. He spoke briefly about his tourist experience in South Africa and how the importance of tourism is imbibed in all the stake holders, at all level of hierarchy. Thus why is it so important that each and every Hotel Management student must keep the larger picture in their mind and not undermine their job at any position. How understanding the problem and solving the root cause of it is the key to success in any field.



Fresher's Party

As the tradition goes the seniors welcomed the freshly inducted batch of students. Lots of Games and Activities' were organized. Many prizes were given to the Best Dressed, Best Smile and Most Popular. A round of talent hunt, ramp walk and round of question answer session helped select the Ms. Fresher & Mr. Fresher. Rocking Music and sumptuous food kept the party going for long and was a great Ice Breaker amongst the students. ***Work hard and Party hard*** goes the mantra of Shaktietes.



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ROTARACT CLUB OF IHM – SHRI SHAKTI

The tradition continues, fresh batch of students were inducted into the Board and club. A formal installation ceremony graced by Chief Guest Rtn. Jay KumarGupta, Guest of Honour Rtn. Vijayalakshmi & Rtn. Satya Pinjala. The passed out students handed over the charter and collar to the newly elected members, batches were pinned and DRR Rtn. Sneha administered the Rotaract oath to the board of members. Dignitaries present appreciated the students initiative and wished them well.





Rotaractors attended the inauguration of Suicide Helpline for Hyderabad **You are not alone** where they were briefed and made aware of the numerous causes for suicide and how a sympathetic ear can help overcome the basic cases of depression. Like every year our Rotaractors participated in the peace pole dedication on the occasion of International Day of Peace at the Green Woods Kindergarten. Our sponsor Club The Rotary Club of Jubilee Hills, undertook the conduct of 3 day leadership workshop "RYLA" the young Rotaractors got the opportunity to hear and interact with eminent speakers and senior Rotarians, as they shared their life experiences and gave pointers for being a "Successful Leaders". Other topics and activities were also included in this 3 days program to give it a holistic approach Governor Rtn. J. Abraham presided as Chief Guest, and gave away the certificates in the presence of other dignitaries.

The entrepreneurship quality of our Rotaractors was on display as they enthusiastically prepared hampers of hand painted Diyas and Chocolates which were a great hit as Diwali Gifts amongst all Rotarians. The tiny surplus brought a lot of joy and boosted the morale and confidence of all Rotaractors. Come December we found enthusiastic volunteers collecting funds and buying necessities and goodies for the 35 girls of New Vision Foundation Orphanage.

It was a grounding experience for all as they spent the day amongst these children.



JOBOTHON-2018

COVER STORY





“Jobothon – 2018” – Has been the talk of the town especially of the Hotel and Hospitality Education Industry.

After numerous faculty meeting, exchange of ideas including a few heated moments, the concept and implementation were finalized. Management, Faculties, Administrative Staff and Students were repeatedly briefed to ensure there were no blind spots in the flow of the event.

Invitations to the city colleges met with a mixed response. An online registration form made it convenient for all. As registrations peaked to 750 nos., the moral was high. The Industry support to this novel concept was appreciable as we receive a nod of participation from 35 organizations, comprising of all leading Indian & International Hotel Chains, Retail Organizations, Airlines, QSR companies and Facility Management Companies.

Prof. V. Venkata Ramana, Vice Chairman, Telangana State Council for Higher Education, Hyderabad, inaugurated the event and addressed the young students. He appreciated and congratulated them for their choice of career and its worldwide demand. He congratulated the Institute and Management for taking this magnamously step in co-coordinating the career fair for students from all over the city, not limiting it to students of IHM – Shri Shakti. The Institute also launched its personalized app for the benefit of staying connected with the students and their parents.

It was a moment of pride as the entire event was coordinated to clockwork precision by the 2nd year students with the assistance of their juniors. They achieved what one can call “zen – zero error level”. The Craft Course students kept the army of candidates & recruiters marching on, with a variety of popular food in the various food stalls they operated. An excellent entrepreneurship experience.

The atmosphere was charged with smartly groomed young ladies and gentlemen's making the most of this opportunity. It was satisfying to know, some used this opportunity to giving as many as 8 - 10 interviews in the span of two days and received on the spot offers from a few organization.

It was a wonderful opportunity for all hotelier to meet on a common ground, each and every one appreciated this unique initiative and thanked for the excellent arrangements and Hospitality extended. **- Well done team IHM-Shri Shakti**



JOBOTHON STATISTICS

Total Students Attended

747

Total Recruiters Participated

35

Total Interviews Conducted

3512

JOBOTHON-2018





Mrs. Ratna Reddy receiving Asia One White Swan Influential Leader, Influential Brand Awards



Student exchange group from Thayer, Brantree, Massachusetts, United States in a class at CHIREC



Library on Wheels Inaugurated by Smt. Amala Akkineni, Actress, Social Activist & Co-founder of the Blue Cross of Hyderabad



Art Camp

WE'RE HAPPENING!



To empower coding in girls initiated by Girls Code Camp



Students exploring sensors and motors at Better by Design

At CHIREC International, we are always in the midst of something interesting, fun or path-breaking! This time around, we have more exciting news to share. Here's what we're up to:

Library on Wheels: CHIREC's Mobile Library travels to different government schools around the city, bringing works of literature in different languages to those who may not have easy access to libraries and book stores. Students will be able to browse, borrow and return books, as well as have access to study and educational materials.

Girls Code Camp: Girls Code Camp is a social venture to create a network of young driven women who are confident in their abilities to code and to use technology to foster change. CHIREC is proud to support this initiative led by Aashna Shroff (a CHIREC Alumna!) to bridge the gender disparity in computer technology.

Better by Design: This is an initiative by CHIREC alums Soumeel Lanka and Krishna Teja Madempudi to promote a culture of innovation in young students. A methodology to enable students to come up with innovative ideas to solve a problem and finally bring these ideas to life in a state of the art innovation lab.

Art Camp: CHIREC hosted an Art Camp, during which students were exposed to various art mediums such as Acrylic, Charcoal, Oil, etc. Many students came out with some truly wonderful artwork.



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Awards and Recognitions



Independence Day

71st Independence Day was celebrated to pay respect to our Martyr who gave their life for Country's Independence. Hoisting of the flag at the hands of our Chairman, Shri D.V. Manohar. Speeches and cultural programs marked the event.



Republic Day Celebrations

2018 Republic Day was celebrated by the members of the Shri Shakti Family in the presence of Chief Guest Dr. Rama Krishna Pinjala, who hoisted the Flag and accepted the guard of honour. He addressed the students and urged them to stand up for the right things and take responsibility for their country.

Fruit Mixing



Come November and the mind starts recreating the Rich, delicious, moist plum cake flavors. Enquiries for orders start pouring in and chef Vinay knows it's time for annual fruit mixing event. Assorted dry fruits are diligently cleaned and cut, spices ground, invitations sent out.

On the D day the prepared fruits were arranged artistically, few gold coins hidden for the lucky one. Display of assorted wines, spirits and essences had everyone waiting eagerly as our honored guests put on the aprons, gloves and Santa caps. The Air was filled with Christmas cheer as carols played in the background. Aparna and Emanuel of CCFPP presented the history behind the tradition of fruit mixing world over. Chef Nagender Proceeded to conduct the event, as the guests mixed the aromatic spice powders into the fruits , bottles of wine and spirits were then added filling the atmosphere with the intoxicating and mouth watering flavors of the plum cakes. Students took over the mixing and the guests were informed that these fruits would now be soaked for over a month, but they do not have to wait till then, a tempting hi tea with Christmas delicacies awaits.



Papa Kehte Hai....bada Naam Karega!!



Nightingales of IHM Shri Shakti: Ms. Kriti Haldar, Ms. Prerana won the 1st Prize in Singing Competition held at IHM-Hyderabad



Winner of Blind Fold Food Taste Competition @ Katriya

College: Ms. Siricilla Neha of 3rd Year won the 1st Prize for Blind Fold Food Taste Competition @ Katriya College.



Champions of Vaibhav 2017 held at IHM Gwalior – Ms. Indrani, Mr. Sruthvik & Mr. Abhinav of 3rd Year won various prizes in different categories and walked away as Overall Winner of Vaibhav – 2017 at IHM – Gwalior. Bringing a lot of publicity and glory to the Institute we are proud of them.



WORLD CHEF'S DAY

Institute of Hotel Management – Shri Shakti celebrated “WORLD CHEF'S DAY” on 20th October, 2018, to honor the Chefs for their contribution towards Culinary Excellence and developing new generation of budding Chefs they shared their enriching life experiences with the students and motivated them for an exciting culinary career. At the end of the session, Chefs also gave exciting food tips to the guests and students.





Chef Vinay attended National Workshop on "Application of Food Safety & Standards in Hotel & Restaurant Sector" held at IHM-Ahmedabad



Chef Nagendar attended National Seminar on "Vegetarian Food Trends & its impact on Hotels" held at IHM-Ahmedabad



ITALIAN CULINARY GOD FATHERS

Chef Alexander | Chef Michele | Chef Daniele
In association with the Park Hyatt Hyderabad created an opportunity for the culinary educators of the city to experience, firsthand the preparation & presentation of Italian delicacies and their pairing with wine. All the Italian flavours were artfully presented in personally crafted dinner plates. It took one down the culinary trail of the cobbled stoned streets of Italy ambience recreated at specially restaurant "Tre-forny". Wonderful platform for one on one interaction with the Italian Master Chef's and their counter parts in other education Institute Chef Kabita & Chef Sateesh Kumar had a great day re-learning the basis of Italian Cooking.



N.C.H.M.C.T. initiated and conducted a National Level Conference on Indian Food Heritage in their campus at Noida. Chef Nagender Reddy attended the same. The 2 day event was attended by the leading Chefs like Chef Manjit Singh Gill, Chef Harpal Singh Sokhi, Chef Atul Gokhale and noted Food Critics & Historian, Dr. Pushpesh Pant, Padma Shri, academicians and students from all over the Country. Research papers were presented to highlight the rich Indian Food Heritage. It was stressed upon the need of the hour being the promotion of our rich and diverse Indian Food Cuisine Globally.



Ms. Mary Srinivas & Ms. Srividya attended the examination rules workshop conducted by NCHMCT

The Learning Continues....

Faculties of the Institute attended various workshops to enhance their knowledge skills



Chef Kiran attended European Patisserie workshop at Park Hyatt



E - Leaders from IHM Shri Shakti had attended NEN workshop & practiced the marketing skills



3rd Year Student Mr. Arshad motivational speech was well appreciated by Mr. Ratan Tata in a ceremony at IAM Ahmedabad



Students performing at ITC Kakatiya on the occasion of World Tourism Day



Director, Executive Director, Principal & Faculty with 3rd Year Students (Section-1)



Director, Executive Director, Principal & Faculty with 3rd Year Students (Section-2)



Director, Executive Director, Principal & Faculty with CCFPP Students



Director, Executive Director, Principal & Faculty with 2nd Year Students



Director, Executive Director, Principal & Faculty with 1st Year Students (Section-1)



Director, Executive Director, Principal & Faculty with 1st Year Students (Section-2)



Director, Executive Director, Principal & Faculty



Director, Executive Director, Principal & Admin Staff



Director, Executive Director, Principal and Chef Faculty with Support Staff



Director, Executive Director, Principal, HOD and Faculty with Support Staff



Office Bearers of Academic Year 2017-18



Committee Conveners and Asst. Conveners

Training Programmes for Professionals



Food & Beverage Service Refreshers Course conducted for Air force Academy Staff.



Twenty Ladies from Indian Association of Secretaries & Administrative Professionals (Hyderabad Chapter) received training and benefitted on various aspects of Nutrition Health & House Keeping.



INTERNATIONAL BREAD DISPLAY

Decorative bread is a lost art, rich in history and tradition that is currently enjoying a modern revival among bakers, and for good reason.

IHM-SHRI SHAKTI celebrated "International Bread Day" on 16th October 2017 on the occasion of world Bread day. Various breads were prepared and displayed ranging from artisan breads Bagel, Focaccia, Baguette; Welsh clay pot etc to international Speciality breads like Polish poppy seed roll, Bread of dead, not to forget the Indian unleveled varieties of Naan, Kulcha & Parathas. Students along with Chef Vinay and Chef Kiran displayed their baking skills by showcasing more than 25 varieties of international breads. The well decorated bread display was informative, Creative and a show stopper which grabbed the attention of the all the guests. Fresh breads were selected by the guests, students then took over making for the guest his choice of sandwiches. A fact proved once again that Baking is an art as well as science and the challenge is bringing them together to create full- flavored and beautiful breads armed with knowledge of fermentation and shaping techniques.





VIGNERON

The art of wine making was introduced to the students in the 2nd year of the course. Dame nature provides everything that one requires for making wine, it requires negligible human intervention. Human's can only improve, beautify or axe this conglomerate process, absolutely magnificent on its own.

The students followed the basic 5 steps of wine making harvesting, crushing & pressing, fermentation, classification and aging.

The basis for any quality product is the quality of the base product. Good quality black grapes with seeds approximately 70 kg were procured from a vineyard near Bangalore. It was ensured that these luscious round grapes were well ripened to yield max sweetness and had sufficient cloudy bloom on them. No other fruit has the requisite acids, esters & tannin to make a natural, stable & exquisite wine.

The quantity not being large we opted for crushing of the grapes by hand and not the traditional stomping by feet. This activity had all the participants charged about the prospects of wine making as the atmosphere filled with the aroma of grape juice.

The colour of the wine is derived from the skin. The extracted juice/must was then kept for fermenting.

Our Enthusiastic Vignor's wanted to personalize their wine as Rose, Spice or Honey. These Flavours were then added to the fermenting juice.

Brandy was added to stop the fermenting process and to fortify it. The fermented wine then was aged for approximately one year giving it time to improve in taste. Clarification was a simple procedure of passing the wine through a filter paper to remove the microscopic particles suspended in the wine.

Bottles were sterilized, as the last stage of wine making was implemented. The clarified wine was then bottled and ready to be sampled.

A wine appreciation class gave ample opportunity for all to sample the nectar of a years hard work and lessons in team work and patience. The result a beautiful product. The snuff of wine enthralled the nose with its beautiful bouquet, a perfectly congenial colour, various added flavours enhanced the taste and it was mesmerizing experience. Kudos to the final year students and Mr. Gopi Krishna this surly is a life time memory.

Cheers.....





Celebration Times





Ex. Principal Mr. Balachander
called upon to visit his mentor
Ms. Yamuna Ranga Rao



Inspection Team from NCHMCT - 2017



Inspection Team from NCHMCT - 2018



Our precious Alumni Batch 2001-02 had come to visit college and appreciated the modifications.



2nd time in a row Institute of Hotel Management – Shri Shakti received the prestigious recognition of being amongst the top Hospitality Institutes of India. The trophy was collected at the glitzy ceremony in the capital by Executive Director, Ms. Satya Pinjala & Principal, Ms. Anita Chandran.

It was a double whammy when in the same year our Executive Director, Ms. Satya Pinjala was nominated amongst the Top Directors of leading Institutes and featuring in the special issue of Competition Success Review. We are proud of you Mam Ms. Satya Pinjala.



ACCLODES



Ms. B. Srividya and Ms. Nirupama Patra attended a seminar on Ladies in Hospitality a serious look at Indian Hospitality from the Female Perspective. It was an informative session with experienced speakers like Mr. Veer Vijay Singh, Ms. Seema Mohanchandra and Mr. Vishal Kedia, a World renowned speaker on the Preventing Sexual Harassment (POSH) and the legal aspects of it. This was the apt forum where our Director, Ms. Yamuna Ranga Rao was felicitated for her contribution to the Hospitality Industry for her five decade career in Hospitality Education. It was a proud moment as the audience gave her a standing ovation for over a minute!



The Accor Group decided to celebrate their 50th World Wide Anniversary in the most unique and inclusive way, by honouring the every day unsung Hero's. Principal Mrs. Anita Chandran, was invited to spend a lovely morning with Brunch, Music and Wine.

An excellent opportunity to network with the entire Accor Team and other everyday Hero's. A well worded plaque of appreciation was the perfect end to this lovely day.

Thank you Mr. Ravi Khubchandani, General Manager, Accor Hotels for such a taught full gesture.

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Chef Nagender, Mr. Raj Kapoor, Dr. Shashikant, Ms. Anita Chandran, Dr. Ashani Kapoor

FOOD SAFETY SEMINAR

Institute of Hotel Management – Shri Shakti hosted the Food Safety Supervisor Program – Level – I for Bakery professionals on 18th September' 2017 certified by FSSAI (Food Safety & Standards Authority of India) in association with AIBTM (Assocom Institute of Bakery Technology and Management). The interactive program had witnessed participation from vary of organizations including top Five Star Hotels like ITC Kakatiya, The Manohar Hotel, to Food Processing units like Britannia, Modern Foods, Pahel Foods, Real Agro, Badami Foods and various Hotel Management Institutes like Leo Academy, Shri Shakti College of Hotel Management, Katriya etc.

Due to the high demand the program was repeated for our own students and Industry Professionals on 18th July, 2017 more than 65 participants attended. The objective of both the programmes was to enable the participants to understand the basic concepts of Food Safety and to enlighten them about the need to implement Food Safety procedures in their work place.

The participants also got an opportunity to understand the basic elements of HACCP. At the end of the Programme participants had to undergo an objective based written test as a pre requisite of the programme. On successful completion of the programme participants downloaded the certificate from the FSSAI Website.



INDUSTRIAL KITCHEN VISIT -- AKSHAYA PATRA

As a part of Syllabus and Annual Educational Tour, the B.Sc Second Year and C.C.F.P.P. students of Institute of Hotel Management – Shri Shakti visited the “Akshaya Patra” Kitchen at Narsinghi, Hyderabad to get hands on experience of Bulk Cooking. The 18 Crore Hi-Tech Kitchen which is fully automated is equipped to prepare mid-day meals for over 50,000 children serving 366 Anganwadi Centers and 238 schools in Ranga Reddy District through the Midday Meal Programme. Cooking in the centralized unit begins in the early morning. The kitchens run by the organization, follow a cyclic menu. All the centralized kitchens are equipped with Cauldrons, Trolleys, Rice Chutes, Dal/Sambar Tanks, Cutting Boards, Knives and other similar equipment that are sanitized before usage.

The vessels used in the kitchens are made of stainless steel of 304 grades and is best for cooking and handling food. The cooked food is packed in steam sterilized vessels. They use specially designed and customized transport vehicles to deliver food which is packed in stainless steel 304 grade vessels. These vehicles are steam sterilized before the loading process. These vehicles use a puffed body to reduce the temperature loss and a honeycomb structure to hold the vessels upright and keep the freshness of the cooked meal intact till it is served to the children. For Food delivery, methods like logistic charting for route optimization, GPRS to track the delivery vehicles for safety and on-time delivery are gradually being adopted and implemented in the kitchens.

The visit to the Akshaya Patra Kitchen was an eye opener to the students as where they got the opportunity to see the world class mega kitchen (feturd in National Geography Channel) catering to lakhs of students and under privileged peoples on a daily basis.



INDUSTRIAL KITCHEN VISITS



Students visited the unique ISO Certified Food preparation and delivery facility of startup-Leanspoon. Director Gopikrishna guided the students



The 2nd year students visited **Jagisa Apparels**, manufacturer & supplier of superior quality uniforms for schools and corporates. These students had an opportunity to see the selection of suitable material for different types of garments based on the functionality, comfort, maintenance and as well as cost of production. The students had an opportunity to see the commercial aspect of manufacturing uniforms. They also had interaction with the technical team and management to know the practicalities of the venture.



Impressions of IHM Shri Shakti

దెయిలీ డైరీ
daily diary

ప్రారంభం
అధ్యక్షుడు ప్రొఫె. శ్రీశ్రీ అధ్యక్షుల
పేరిటే 2.2.2018
ప్రొఫె. శ్రీశ్రీ అధ్యక్షుల
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పేరిటే 2.2.2018

ఆతిథ్య రంగానికి మంచి ఆదరణ

అమీలాల్ పేట్ శాస్త్రవేత్త: బేగంపేటలో
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పేరిటే 2.2.2018

నైపుణ్యం గల విద్యార్థులకు మంచి ఉద్యోగ అవకాశాలు

• అభ్యుదయ సంస్థలో ప్రొఫె. శ్రీశ్రీ అధ్యక్షుల పేరిటే 2.2.2018
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పేరిటే 2.2.2018

ఉద్యోగ మేళాకు మంచి స్పందన

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నేడు, రేపు మోగా జాబ్ మేళా

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పేరిటే 2.2.2018

బేగంపేటలో 'జాబ్ థాన్' ప్రారంభం

అమీలాల్ పేట్ శాస్త్రవేత్త: బేగంపేటలో
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నేడు, రేపు మోగా జాబ్ మేళా

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S. No.	Date	Name & Address	Phone	Comments
		Vikas Road, Novate Hyderabad Yashwanth, Mercure & Ibis Hyderabad	9640326191 9642966588	Excellent presentation Unique start! Lovely Spread and Wonderful Excellent service. Keep up the spirit guys...

March 8th WOMEN'S DAY CELEBRATIONS

@ IHM Shri Shakti



JAPANESE CUISINE WORKSHOP



Okawari , in Japanese means more food, IHM SHRI SHAKTI hosted the Japanese chefs, chef Masaki and chef Kawashimo from Nagasaki who were here for an exclusive Japanese cuisine workshop. They explained to students the fundamentals of Japanese cuisine and the importance given to the produce, respect given to the tools and the ethical thought process that each chef should have. Chef Masaki proudly displayed his life time collection of 25 different knives and tools, some of them costing as high as 5000 US\$, but he equally stressed that cheaper knives should not deter young chefs from giving their best. He took time to explain the use of each knife, the shape, the material used for the blade and their maintenance. He further displayed the perfected knife skills, jokingly advising the students to opt for spending time practicing the same instead of enjoying the movies with the friends. The awestruck students got an opportunity to handle few of the knives. Chef Kawashimo in his broken English managed to convey to the students the long hours of pre- preparation that go into ensuring the success of any food business. He painstakingly prepared the prawns for the tempura and took the participants thru the procedure of making the perfect tempura batter and the technique of frying with the key being the temperature of the oil. A quickly made Miso soup provided a refreshing new taste to the palette, a staple of every Japanese home has numerous variations and as they say everybody's Mama make the best. The most popular Japanese food Sushi has many variations; students got a firsthand experience of making homemade Triangular Onigiri Sushi. New taste, New techniques, opened the doors of Japan to the budding chefs.



Gulliver's Food Trails

We were keen to ensure our guests do not get the run of the mill style theme lunch, we wanted our guests to sample each and every delicacy painstakingly created by our CCFPP students under the able guidance of team of chef faculties. After a few brainstorming sessions, a menu of assorted dishes from India, Orient, Italy and Spain were finalized. Numerous trials and presentations were standardized, thanks to the availability of a large variety of tableware which is flooded in the market; we could come up with beautiful presentations. F & B service team suggested, we name it as GULLIVER FOOD TRAILS, where the guest as Gulliver will enjoy the Lilliputian food. Miniature welcome drinks set the mode for the food to follow. Chefs took pride in displaying the mini portions of lemon grass and coconut soup, Caprese salad, pani Puri shots , Bhel Puri pockets, Dhokla, Green apple waldorf, Grilled watermelon with feta, Pesto Bouchee, Pigs in the blanket, Pad Thai, Sushi, spaghetti bolognaise, barley yogurt Risotto and 35 such dishes, aptly accompanied by mini Bread sticks, Dinner rolls and flavored butters. The colorful array of desserts like Churros, Fruit fondue with chocolate sauce, mini Opera dice, were too tempting to resist, which the guest washed down with test tube filled Basundi shots and finished with fusion mini gulkand stuffed Marzipan Paan.

The ambience and decor created by the house keeping team with pretty miniature floral arrangements, informal seating and the strains of title song of the Movie Gulliver trails ensured a Novel experience for all our guests, who strictly said they had no more than 30 minutes to spare , but lingered on for good two hours and enjoying very moment.

Thank you Ms. Maria, Mr S.V Sathyam, Mr.Mohan Anand, Mr. Yashwant Yadav , Mr Vikas Sood , Chef Partha chakravarthi and Mr. Mohd. Zafar from the Accor and Green Park Group of Hotels for appreciating and doing justice to the effort put in by our students.

Successful events call for an encore and we mastered the already perfected finger food buffet theme for our Respected Board of Governors meet and the annual inspection committee. it was well appreciated by all, A Pat on the Back given By Chairman Mr.D.V Manohar and the appreciation conveyed by the NCHMCT committee was a great morale booster for the entire team. Take aways of colorful mini macaroons kept the sweet taste lingering.



Grilled Water Melon with Feta



Barely Risotto



Fruit Fondant



Dhokla



Spaghetti



Cheese Cherry Pineapple



Mini Opera



Cherry Cheese Pineapple



Pig in Blanket

Gulliver's Food Trails

Finger Food Buffet



Finger Food Buffet

Members of the Governing Body enjoying a few light moments after the meeting



Meeta Marzi Pan



Red Velvet mini roulade



Churros in chocolate sauce



Heavenly Blessings

Keeping traditions alive in this modern world. We at IHM – Shri Shakti celebrate all the traditional festivals with pomp and festivity. Students enjoy dressing up in traditional attire and help in decorating the college and preparation and service of traditional food. What can be better than having fun and being blessed by Lord Ganesha.

Lord Ganesha blessed us with a special visitor. We were honoured to receive Mr. L.K. Ganguli, Director A & F, N.C.H.M.C.T. on the auspicious occasion of Ganesh Chaturthi

BRAVO !!!

S.No	Award	Category	Awarded To	Student Name
1	Smt. D.T.Veni - Gold Medal (Highest marks in all 3Years)	Gold Medal	B.Sc 3rd Year (Graduated - 2017)	G Bhasker Reddy
2	Shri D Appa Rao - Silver Medal	Silver Medal	B.Sc 1st Year - 2017	Kareemunisha Tabassum
		Silver Medal	B.Sc 2nd Year - 2017	Vennelakanti Indrani
		Silver Medal	B.Sc 3rd Year (Graduated 2017)	G Bhasker Reddy
		Silver Medal	C.C.F.P.P.- 2017	Shashank Shekar
3	Chirec Public School Best All Rounder - 2018 - Gold Meda	Gold Medal	B.Sc 3rd Year - 2018C	Prahlad Rao
4	B.V.M. Cash Award (Academics)	Cash	B.Sc 1st Year (1st in Class) - 2017	Kareemunisha Tabassum
		Cash	B.Sc 1st Year (2nd in Class) - 2017	Pratishtha Sethi
		Cash	B.Sc 2nd Year (1st in Class) - 2017	Vennelakanti Indrani
		Cash	B.Sc 2nd Year (2nd in Class) - 2017	Sajid Rajesh Nathani
		Cash	B.Sc 3rd Year (1st in Class) - 2017	G Bhasker Reddy
		Cash	B.Sc 3rd Year (2nd in Class) - 2017	B. Prasad
		Cash	C.C.F.P.P.- (1st in Class) - 2017	Shashank Shekhar
		Cash	C.C.F.P.P.- (2nd in Class) - 2017	Yogesh Sharma
5	The Manohar - Aspiring Hotelier - 2018	Trophy	B.Sc. 3rd Year - 2018	Vennelakanti Indrani
6	Chennuru Arun Memorial Award for Academic 2017 - 2018	Silver Medal	Food Production Personnel	Sruthvik Malladi
	Best performer in Core Subject.	Silver Medal	F&B Service Personnel	V Sai Pratik
		Silver Medal	Front Office Personnel	Rugved Dacha
		Silver Medal	Housekeeping Personnel	Edurinti Ramsai Reddy
7	Budding Hospitality Leaders Promising Hospitality Leaders Emerging Hospitality Leaders Budding Chef	Trophy	B.Sc 1st Year - 2018 B.Sc 2nd Year - 2018 B.Sc 3rd Year - 2018 C.C.F.P.P. - 2018	Kanishk Raj Dingra Pratishtha Sethi Kondam Sai Sri Pradeep Garu
8	Late Smt. Kanta Chhatwal Memorial Cash Award - for Securing Highest Marks in Facility Planning	Prize	B.Sc 3rd Year Graduated 1st In Class 2nd In Class	Gundati Bhasker Reddy B. Prasad
9	Dependable Stars - 2018 (Convenors & other students deserving)	Prize	B.Sc 3rd Year - 2018	Shaik Khadarsha Siricilla Neha Sajid Rajesh Nathani Syed Sayf Ali Md. Siddiq Pasha Kanasi Ramcharan Thiruveedula Tharun Kumar G. Abhinav Reddy Arshad Nawazish B. Naga Sarika Shaik Aslam Thejeswer Reddy
10	Best Attendance - 2017	Prize	Ist year B.Sc IInd year B.Sc IIIrd year B.Sc C.C.F.P.P.	Tanveer Mehroon Hussain Raghavendra Bhardwaj Edurinti Ramsai Reddy A.S. Steven
11	Best Groomed - 2017	Prize	Ist year B.Sc IInd year B.Sc IIIrd year B.Sc C.C.F.P.P.	Shruti Singh Deo Sri Rag Yash Malhotra Aparna



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Mob: (99301)46136 / (99301)46138 • Email: enquiry1@kareerkrafters.com / enquiry2@kareerkrafters.com
LICENSE NUMBER: B-6664/PUNE/COM/1000+50886/2014 • CIN : U74999MH2004PTC147198

GUEST LECTURERS



A proud Alumni of Shri Shakti Mr. Kaushik Chundi, recently promoted as General Manager, Fortune Aditya Park Hotel took the students on a journey through the nitty gritty of Revenue Management.



The final year students are exposed to the exciting Cruise opportunities and the process by a team from P&O Cruises.



The jittery nerves, and butterflies in the stomach settled down as the graceful Ms. Sonam Kapadia, Learning Services Manager from ITC Kakatiya guided the final year students through the process of recruitment. Answered their queries and cleared doubts.



Mr. Gaurav and his team had educated final year student on the opportunities abroad for internships and training.

GUEST LECTURERS



Eager to fly abroad for work experience or higher studies. Students had their doubts clarified and got valuable information in terms of process and cost involved by Mr. D'Souza from Kareer Krafters.



As they say a knock may open one door, but a smile will open many doors. Stressing on the importance of cultivating good habits, manners & etiquettes, Ms. Sugandha Kaul, Learning Service Manager, from ITC Kohenur had an interactive session with the students.

Time share is a concept still not developed to its full potential in India. Mr. Vinesh, Marketing Executive, from Country Club explained finer points about timeshare which was very useful and relevant to the students.



Mr. Shantanu & Bhardwaj from EXCELR conducted an interactive session on Importance of Analytics in Hotel Management. An offbeat but most important tool used in this day and age by the marketing gurus.



Mr. Taylor had an interactive session regarding his impression and experience about India as a tourist.



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Vinod Malhotra, Dheeraj Malhotra



Fire Fighting drill and use of fire extinguishers were demonstrated by Surya Files to all Final Year students. Students gained the know how about the different types of Fire and Operating a Fire Extinguishers.

LIFE SKILLS



First Aid – Basic life skills are a must for all but more so for anybody in the Hospitality Industry. Cases like choking, accidental drowning, cuts and burns, taking place in the work place. Students were explained the importance of the first crucial fire minutes treatment given to the victim to preserve life, promote recovery and prevent further damage. Students practiced CPR, immobilizing and shifting of a victim to the nearest Doctor. It was a very fruitful session.



FAREWELL FOR BATCH 2015-2018



It's that time of the year when we say our good byes to the graduating batch. Enthusiastic juniors united to give a memorable farewell to their seniors. It was an evening full of mixed emotions as a small film captured the candid moments of the 3rd Years was being played out. It was a run down memory lane and a proud one too. We had seen before our eyes the transformation of these young girls & boys into strapping gentlemen & smart young ladies.

An evening full of dance and music and good food – making of a great memory.





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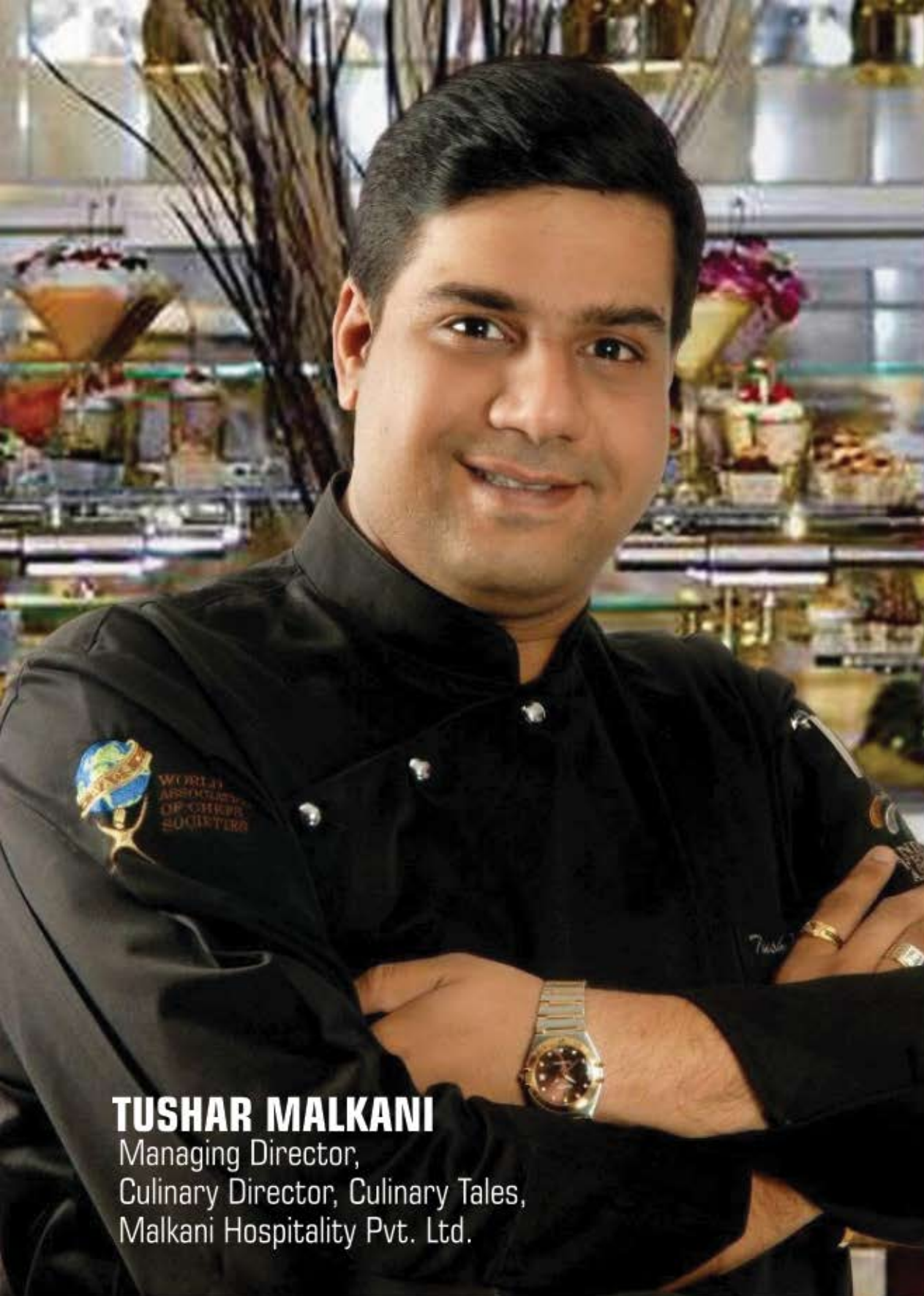
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