

INSTITUTE OF HOTEL MANAGEMENT

# SHRI SHAKTI

ANNUAL MAGAZINE 2023



# ARCO IRIS





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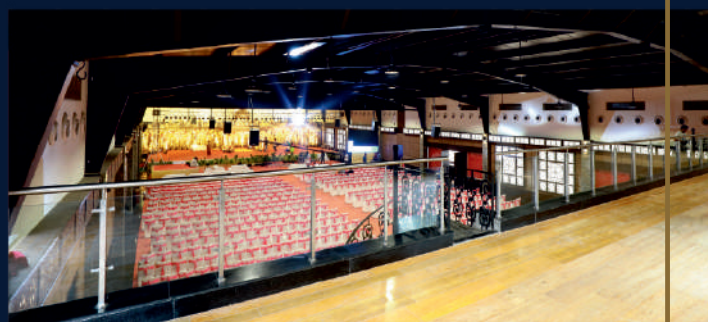
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We at IHM Shri Shakti, never leave any stone unturned when it comes to the student development. This 29th edition of "Arco Iris" is

packed with numerous articles by industry stalwarts in their field of expertise. We also had the pleasure of connecting with our alumni and recording their career paths. We are proud to feature some of our home grown entrepreneurs. We also have glimpses of events organized in the institute. It gives me immense pleasure to present this magazine from my desk. 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 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

**T. Margaret Mrinalini**

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## 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...



IHM Shri Shakti was the proud recipient of the Best Educational Institute in the tourism sector awarded by Department of Tourism Telangana on International Tourism Day 2022.



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# CHAIRMAN'S MESSAGE

**Dear Students,**

It is always a pleasure to connect with you all through this wonderful magazine. You all must be thoroughly enjoying your classes physically at the college after a long stint of online classes due to pandemic.

There might be several questions in your mind if you have chosen the right career specially in view of the pandemic where the hospitality sector was the worst hit than other sectors. The good news is in the post pandemic period, Hospitality Industry bounced back into growth trajectory at a much faster pace. Hospitality sector swung into action with better occupancy levels than before crossing 70% on average across the country in the post covid period.

It is gratifying to note that Government of India announced taking up Tourism Promotion on Mission Mode in 2023. Recently, the Finance Minister of India, Nirmala Sitharaman highlighted the tourism sector as one of the focus areas in the union budget stating that "tourism promotion will be taken up on a mission mode with active participation of states, and through public-private partnerships (PPPs)". Further 50 Tourism spots will be identified on challenge mode and developed with better tourism infrastructure and converting them into attractive tourism destinations with tourists requirements available on an app. This would lead to massive growth in Tourism in general and hospitality in particular in India.

India finds itself in a vantage position amongst these emerging trends as its unique spectrum of tourism offerings along with its focus on sustainability allows the country to appeal to the modern day tourist. Therefore, leading global businesses in the tourism industry are strongly considering these factors in their business expansion plans.

To capitalize on the industry's momentum, the Government of India will be organizing a Global Tourism Investors Summit in Q2 of 2023. The main objective of the event is to promote the Indian travel and tourism industry as an 'Investment



Destination' and to provide a common platform for the Central/State Governments and investors to discuss investment possibilities in the tourism industry of India. The mega event will play a key role in the development of the sector and can be a turning point for India's Tourism Story. Those interested can visit <https://www.gtistourism.in/> for more information.

Therefore there are better tidings for the hospitality sector on the anvil. Dear Students, there is a bright future awaiting you. Please be focussed and perseverant, believe in yourself, do well in your studies and thereafter in your careers. Our faculty is always there to guide you and nurture you and help in shaping your careers. Wishing you all the very best always.

I take this opportunity to convey my appreciation to the Executive Director, Director, IHM Shri Shakti Principal, SSCHM Principal, Faculties and staff for all the good work they are doing. Please keep it up.

Best Regards,

A handwritten signature in black ink, appearing to read 'D.V. Manohar', written in a cursive style.

**D V MANOHAR**

# EXECUTIVE DIRECTOR'S MESSAGE

I am pleased to state that through this Magazine, the contributors have presented the college in depth, addressing the general as well as specific subjects of professional presentations gone by and the many possible career paths that await the qualified professionals.

IHM Shri Shakti concentrate on excellence in hospitality while giving equal importance to ethics, art of living and social responsibility.

It has always been a pleasure of mine, to be able to contribute to the development of the younger generations.

The industry has evolved to the new rules of the emerging markets today as demand is on the rise for hospitality specialists. The market is hungry for management graduates like never before.

Travel, especially leisure has been on an upward trend, post the relaxations on travel restrictions due to covid-19. Industry leading surveys indicate this rise will continue in the years to come.

These trends indicate that there is a void in the hospitality industry and the industry is ready for the younger generation to take on the ranks and show case their talents.

It is a nostalgic feeling as I look back at the Shri Shakti Educational Society's 29 years of journey in the field of Hospitality. Shri shakti educational society has now entered its 3rd decade of producing top management professionals who are globally placed.

Shri shakti group has carefully curated industry leading professionals who are dedicated to imparting quality education, the students of the colleges are guided to the standards of today with the lessons of the past.

I thank the Chairman for his guidance and appreciate the support extended by the Director.

I appreciate the efforts of the Principal, faculty, staff and the students for another successful year.

"All of us do not have equal talent. But, all of us have an equal opportunity to develop our talents." – APJ Abdul Kalam.

*Satya Pinjala*  
**SATYA PINJALA**





## DIRECTOR'S MESSAGE

I am very happy that IHM Shri Shakti with which I am associated from its inception is completing 29 years and at the thresh hold of 30th year.

When I look back I have nostalgic memories of the initial teething trouble, slow but steady growth, the accolade received, the unforgettable achievements and the constant advice and guidance received from the founders particularly the Chairman Sri. D.V. Manohar & Executive Director Smt. Satya Pinjala. Keeping in mind the demand.

IHM Shri Shakti has the distinction of being the first and the only PRIVATE college in Telangana & Andhra Pradesh. The credit goes to the dedicated Secretary Smt. Satya Pinjala and the past and present Principals.

An educational Institute to be successful requires three important things, Good Management, Dedicated Faculty and Involved Students, fortunately the College has all of them, that is why it is considered the Best Private Hotel Management College in the State, affiliated to National Council of Hotel Management Noida.

I have been receiving mails from old students many of them are holding High Positions in reputed organizations whom I call our BRAND AMBASSODORS. One thing I find common in them is they attribute their success to the strong foundation they got at IHM Shri Shakti.

What better complement one can get.

I wish the College all the best and a bright future. God Bless.



*Yamuna R Rao.*

**YAMUNA RANGA RAO**

## PRINCIPAL'S MESSAGE

Leading the institutes into its 30th year of operations is a matter of great pride to me.

With another successful academic year behind us, I am ever so grateful that we could do so, post Pandemic. I take this opportunity to thank the industry experts for their continuous contribution given to us by way of Guest lectures, examiners and their valuable inputs for Arco Aris - 23.

An education system isn't worth a great deal if it teaches young people how to make a living but does not teach them how to make a life.

It has been rewarding to catch up with a few of our alumni in the process of following their career path and entrepreneurial journeys. I am sure their success stories, will be an inspiration to the current students. We are United today by a shared sense of pride and achievement as a fresh batch of students graduate under IHM -Shri Shakti banner.

To our graduating batch, I hope you remember this time as being some of the happiest years of your life.

I thank Management, Faculty & Staff for their continuous support and encouragement.

Best Wishes to all!!!!

*Anita Chandran*

**ANITA CHANDRAN**



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## Message

I am glad to note that Shri Shakti Educational Society is entering into the milestone 30 years of operation Institute of Hotel Management Shri Shakti has always maintain high standards in education and has carved a niche for itself in the field of Hospitality Education.

Their effort to continuously undertake innovative practices like Jobothon Hospitality Career Fair, Inquisitive PAN India Quiz is praise worthy.

I congratulate the team to bring about innovative content in the Annual Magazine Arco Iris - 2023.

My best wishes to the management, faculty and students for all its future endeavors and to continue their outstanding service to the Hospitality Education Sector.

Best Wishes,

(L.K. Ganguli)  
Director (A & F)  
NCHMCT

# Revenue Generation through Housekeeping – In Hotels

Traditionally, revenue or yield management has been the prerogative of the Front office. However, the housekeeper's role, along with their team, is undeniably of paramount importance in this process. All the procedures followed by hotels to maximise revenues are aimed at increasing ADR and occupancy, thereby increasing REVPAR. Here are some ways in which the housekeeping department helps boost a company's revenue generation.

## 1. Housekeeping Is The #1 Influencer In The Growth Of The ADR

Nowadays, whenever we plan a trip for leisure, business or otherwise, the first thing that

instinctively comes to mind is checking out social media reviews.

Sites like Tripadvisor, Booking.com, Expedia, Yelp, and others have, in many ways, revolutionized the way consumers discuss their travel experiences and have become a major source of influence and deciding factor in terms of decision-making.

Research shows that 77% of travellers say that online comments about the quality of service weigh heavily in their decision to book a hotel over another; 86% of travellers say that they won't book their accommodation without reading online reviews first, and 88% directly

filter their online search results to exclude hotels that do not have an average of 3 or more star ratings. Lastly, personal recommendations are a key factor in deciding a traveller's choice of accommodation.

Hotels and all businesses are constantly competing with each other to improve their online reviews, and this kind of constant review culture has a big impact on REVPAR as well. A Cornell University study found that a one-point increase in a hotel's review score on a five-point scale (i.e., from three to four stars) resulted in an 11% increase in room rates and the same occupancy rate or market share.

## 2. Online Review Scores - Guest Satisfaction Index

TOP 3 REASONS FOR A NEGATIVE STAY		TOP 3 REASONS FOR A POSITIVE STAY	
Dirty Rooms	41%	Friendly Employees	44%
Unfriendly Employees	38%	Clean Rooms	41%
Poor Value	23%	Good Value	26%

From the above data it is quite evident that the housekeeping team takes centre stage in building a brand's reputation and the housekeeping department has a direct impact on the top line of the hotel.

## 3. ReturnOn Investment, Increasing The Asset Value

It takes roughly 40 positive guest experiences to undo the damage of a single review.

Hospitality is all about human connection and a property's ability to deliver positive experiences. Pro-

viding a clean room in a timely manner is the linchpin of a hotel guest's positive experience, whether the trip is for business or pleasure. Housekeeping services are fundamental in delivering experiences that bring guests back and result in positive online reviews.

The major part of a hotel's profit margin comes from room sales, because a room, once built, can be sold repeatedly. Thus the effort that a housekeeping department makes to give a guest a desirable room directly affects the guest's experience of a hotel. In addition to providing clean guest rooms in a timely manner, the Housekeeping



**Indrani Sanyal**  
GM Housekeeping  
Medica Superspecialty  
Hospital, Kolkata



department is responsible for cleaning and maintaining all hotel facilities, keeping them as fresh and inviting as the day they opened for business.

Planned preventive maintenance, daily, weekly and monthly cleaning schedules, timely upkeep of furniture, fixtures, upholstery, and linen and good housekeeping practices and standards can increase the shelf-life of assets. Ultimately increasing their value and reducing cost. On the other hand, a poorly maintained property can become an owner's nightmare.

#### **4. Reducing Marginal Costs:**

Major revenue share for a hotel comes from the rooms division. We have already discussed that rooms are an extremely perishable product, and their upkeep is of great importance. Housekeeping constitutes about 20-25% of the cost of rooms division. If operations are optimised, and costs like unused inventory, guest & cleaning supplies, laundry & linen, flowers, etc., can be reduced, this would increase gross profit. So the budgeting exercise at the beginning of the financial year must be done in accordance with a lot of factors like market surveys for best prices, alternative vendors, new technology, etc.

#### **5. Using Technology:**

The invasion of technology in our lives cannot be undermined, and the hospitality industry has gone through a sea of change in all its processes to deliver contactless services in as many instances as possible, starting from mobile check-ins to using QR codes for unlocking room doors, cleaning schedules and

many other functions. There is also a marked increase in automation in laundry services, where all machines are operated digitally. This helps in optimising the consumption of power, chemicals and manpower, which has a direct impact on the top line.

#### **6. Increasing Point Of Sale Income:**

The pandemic has forced the hospitality sector globally to develop innovative and indigenous ways to utilize their assets to stay afloat, opening newer revenue streams. Most hotels have had to reimagine 'hospitality' by extending their services to guests in the comfort of their homes and offices.

- i) **LAUNDRY SERVICES:** Quite a few hotel chains offer their customers professional laundry services at their doorstep.

Catering to outside laundry services has a direct impact on sales. The implementation of this concept has enabled the laundry sector to realize actual post-operational profits for the first time.

Also, this has become very important in the current scenario as it helps use large industrial machinery that sits idle due to low utilization on various properties. Many star hotel laundries partner with residential associations, retail outlets and businesses for this purpose.

- ii) **HOUSEKEEPING & SANITIZING SERVICES FOR OFFICES & HOMES:** Hotels are known for their impeccable housekeeping, and in the wake of Covid,

many hotels are revising their training policies to update their cleaning and sanitizing standards. They also used their knowledge to generate additional revenue by providing cleaning and sanitizing services to offices, shopping malls, other public places and even private homes.

- iii) **FACILITY MANAGEMENT OF CORPORATE OFFICES:** Some hotel companies are approached to provide end-to-end facility management to corporate offices to provide the entire gamut of services such as front office management, housekeeping, maintenance and allied services. With well-defined SOPs and specialized training, hotel companies are considered 'experts' in the field, and their passion for customer service gives them a competitive edge over other players in today's facilities management industry.

Therefore, housekeeping can play an important role in revenue management and increasing a company's gross margin.

# Bridging The Gap – Academia and the Hotel Industry

India is a developing country with ample human resources available. With 1.4 billion plus population how much of these resources is effectively used is the question of the hour! The same question applies when it comes to hotel management graduates. Every year around 11% of total youths are perusing Hotel management as a career path, India is become a factory churning out hotel management graduates but not all who are either continuing in hotels or even going for similar field job. What's the reason behind this?

The answer is its industry-academia gap! It's the gap between the Hotel management college's syllabus and the industries expectation from entry level hoteliers.

Academia gap is emerging because there is something

lacking. So what is lacking in our Academia? How to bridge the gap between academia and industry? Let us take a practical view of addressing this gap with 5 recommendations from our side. Read on!

## 1. Build student motivation:

Be it any skill, motivating student's plays a very important role. As every person is unique their strengths lie in different area. Good number of them today are opting for Hotel management as the easiest route to be a graduate and then go up for further studies, which automatically brings down their motivation and kills the spark of being an hotelier. On the positive note, every person will have talent in them. As

the saying goes fish can't be judged with its ability to fly.

We need to work towards providing them with more responsibilities in that direction which will automatically increase their motivation and gain confidence to try out something new. Demotivating just kills the creativity and the confidence of the students.

## 2. Build a balanced syllabus:

Hotel management syllabus is one of the highly debated topic these days. Most of them say syllabus should be scrapped and completely made with latest topic. While we can have a long debate on this topic, we recommend to have a balanced approach. For example the syllabus or curriculum should be based on 70-20-10 principle of adult learning, hands on with 70% of on the job learning(Internship), 20% focus on observational learning and practical's in colleges

and 10% from formal classroom session to make their basics strong.

This will help them understand the industry well in advance before entering the real world and also decide what they want to achieve in their professional career through this stream.

## 3. Provide work place exposure:

Like mentioned before, more emphasis on workplace exposure should be given to all students for them to get framed to the industry. As we all know that the students starting their career are like clay, if we model them perfect in their initial days then we can create masterpiece out of them.

More of guest lectures from the industry veterans, workshops should be more frequent and industrial visits will help them shape for the future industry.

## 4. Capacity Development:

Capacity development is another important way in which industry-academia gap can be reduced. It should be seen as a long term and continuous improvement mechanism (popularly known as Kaizen principles) using which capacity can be developed across the whole ecosystem. Here are some of the actions that can be taken at different ends.

- Individual & Organizational: Every individual as well as organization must take a step to improve their capabilities which include students, faculty and organizations. The learning attitude is yet to be cultivated by different mechanisms using which individual can continue to enhance their

**Nihit Chandra**

Multi Property Learning  
Development Manager  
The St. Regis Doha Qatar



knowledge and skills. This will also help an individual to become a life-long learner and adapt to changes as they face in future. With new technologies disrupting traditional ways (ex: Artificial Intelligence), having a learner mindset makes a huge difference.

- **Social level:** All these capacity building should be done at a social level. This is interactive public administration where a society as a whole should work on. They should take the feedback in the positive manner and start working on it. Social level capacity development is to develop the society as whole.

#### 5. Emotional Intelligence:

This is one key aspect which is utmost requirement of all Hotels now a days as being the customer centric indus-

try. Ways and aids to improve Emotional intelligence of students from the first day of their curriculum will really help craft great hoteliers and they will get more attached to their jobs Also the industry is looking out for more such talent who are emotionally intelligent to handle guest and their own emotions.

To check on this, most of the Hotel companies do psychometric test or aptitude test of students as a part of their hiring process.

#### Conclusion

So, where do we stand now and what has to be done? India stands first in producing more number of hoteliers but quality and employ ability requires significant improvement. The industry-academia gap need to be bridged. Across the world motivated and skilled brain is the most precious asset, which is available at large scale in India.

Thanks to its demographic advantage India has become the youngest country with overall 66% of its population under the age of 35. This huge mass need to be converted into a positive force by making the spirited youth employable and well trained. Bridging industry-academia gap plays a very important role in this whole scenario where students, universities and organizations need to energize and work together to make it happen!

I would like to conclude the entire topic with a famous quote by Malcolm X which reads:

"Education is the passport to the future, for tomorrow belongs to those who prepare for it today."

Let's be a part in the preparations of all young talent which we have with us who are going to be the future leaders!



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# Chef and Science

"There is no sincerer love than the love of food." – George Bernard Shaw - "The discovery of a new dish confers more happiness on humanity, than the discovery of a new star." - Jean Anthelme Brillat-Savarin - "Everything in food is science. The only subjective part is when you eat it." – Alton Brown - "I feel a recipe is only a theme, which an intelligent cook can play each time with a variation." - Madam Benoit

If you have paused after glancing through the title of this piece while flipping through the pages of this magazine, I can confidently as certain that you are a food aficionado and am quite positive that this is not the first instance when you have read these awe-inspiring quotes from these brilliant personalities. These individuals along with many others have pioneered and established multitude of styles and approach, which has tremendously helped the evolution of Food and Dining and they, in their own capacity have taken Food to the next level in its current shape and form as we experience it today. Utilizing this platform, I would like to delve a bit deeper into the Culinary World to contextualize application and invisible omnipresence of science in gastronomic art and craft while putting myself in your shoes. I too, similar to most of the aspiring Chefs like you all, have started my professional journey into the vast and unfathomable epicurean universe by starting as a young Student Chef at a Hospitality Institution. This is where I learnt the core foundation of Cooking - copious amount of theory related to cuisines, their history, ingredients along with their processing & application into a dish, basic cooking methods, recipes and techniques along with a well-structured training on the craft and skills, right from mise-en-scene to mise-en-place to the cutting and chopping of all sorts of ingredients. Through my graduation, while starting with the basics in my first semester, the amount of knowledge and skills I could pick up enhanced gradually to an advanced stage in the final semester. With each passing day in this field, there was always somethings that were new and exciting. This kept the fascination going on, even until today, which started as a young adult before enrolling into a professional culinary environment. Before I elaborate on the scope of this topic and close and natural presence of Science in all aspect of cooking and by an extension on the Chef's profession, I would like to first take you through the history and importance of Food in Human Evolution. Food was the primary survival necessity that transformed primitive humans from nomadic hunters and gatherersto



**Mr. Naresh Guglani**

Vice president, Culinary products Division  
SYMEGA Food Ingredients Ltd

the settlers that engaged into agriculture and farming of edible grains. Subsequently, earliest tools and techniques were invented to process edible grains into more digestible and palatable form. Food was the sole reason why societal structures were formed, science evolved and economic activities shaped up to facilitate the transactions necessary for the survival. All these set of initial activities gradually improved, diversified and became a discipline on their own. Food became an integral part of our cultures and festivals. We are most intimate since our birth with the only in animate thing that is food. We all have a deep connection with Food and we all believe that we know and understand all related aspects with it. Eating food for pleasure and entertainment is a lot different from working with food at a professional level that holds some commercial value. Cooking for friends and family is a different ball game altogether and doing the same for a customer builds a tremendous expectation to deliver quality and consistency purely because it holds a transactional value. Money is exchanged in lieu of Food worth that much and room for variations and errors are



almost negligible. This is where the food professionals come into picture, these extraordinary individuals put their entire gathered knowledge and skills emanating from their undying passion to design, create and deliver the outstanding experience around food. You might have noticed that I used the term food professional and not Chef, the reason being, in a professional Food Business scenario, while Chefs are one of the most capable, celebrated and revered set of individuals; there are many other group of professionals like Food Technologists, Microbiologists, and Chemical Engineers or Flavourists. These professionals mostly work behind the scene, are lesser known yet an extremely vital cog in the larger scheme of things concerning Food Industry. Chefs are the considered majorly as an artist that mostly understands the subjective aspects of food like flavours and their combination and creating new & exciting dishes capable of invigorating new experience. Their domain is largely centred around hospitality, catering and restaurant industry. This is where, it is believed that Chefs can truly express their art and craft. Through this article, I would like to introduce you the other underexplored side of Food Industry with high career potential that requires passionate and sincere professional artists like Chefs that can add a lot of value to the Research and Development of new and exciting concepts and products for Fast Moving Consumer Goods (FMCG) and Food Processing Industry. It is imperative that to succeed in any field constant learning and capacity to pick up new skills are required. As a young Chef,

when I ventured into the hospitality industry in Culinary Division, I was equipped with the basic understanding of Cooking. There in the industry, I got the opportunity to get much larger exposure, develop and hone my skills and knowledge further. Here I learnt finer nuances of Food, flavour combinations, culinary techniques and challenges along with one of the most important aspect that Food is extremely personal to an individual and the same dish or product is preferred or perceived differently by different set of people. Some may love the food or at the extreme end, others may outrightly reject it. This polarizing response emanates from the habits and patterns formed into an individual rooted in their culture. While it is extremely difficult to understand all preferences and please everyone with the food created by a Chef every time, what remains constant is the process and techniques that dictates the final intended outcome from a preconceived recipe with a targeted concept in mind. This brings in consistency and diminishes chances of error. While mastering the culinary techniques and process are an outcome of relentless effort and continual practice, its genesis however lies in the Science. One may master a technique with practice but it's quite gruelling to either innovate or better the established techniques without the deeper understanding of underlying science of it. Every culinary activity that happens in a kitchen has a scientific explanation and to be able to understand and utilize these principles to manoeuvre

or improve the final product. I am quite confident, you understand that Cooking is all about handling a varied set of Raw Material, which majorly comprise of Macro and Micro Nutrients, their combination in a particular sequence and proportion and application of varying degree of heat using a range of sources and fuel. These set of variations create unique combination of flavours and textures while cooking. With practice and evolution over millennia, we have been able to arrive at some of the classic and best-known dishes in multiple cultures and cuisine; these dishes have transformed from their original interpretation and have been perfected over centuries. In recent times, we as Chefs try to use the already evolved techniques and ingredients to come up with new dishes or products. This approach sometimes may not yield the desired result as the basis to combine ingredient or technique largely depends on observations, assumptions and extrapolation. However, when we apply the underlying scientific principle and the effect of Heat, Salt, Sugar, Acid (Lemon Juice, Vinegar), Flavourings (Herbs and Spices) etc. to a particular set of raw material along with the effect of physical (cutting, chopping, grinding etc.), chemical (Gelatinization, Millard's Reaction etc.) and biological (fermentation, curd formation) processes involved in cooking, we get into a position where we can influence the desired outcome. This is where our prowess as Chef enhances and we can observe, decode, understand and then learn new cuisines, techniques and dishes along with the capacity to modify the product in a meaningful way to suit the

target audience. The best way to assimilate this approach at the beginning of your career would be to take keen interest in Food Science as a subject. Learn the concepts and principles and apply them to your day-to-day cooking, creating a new dish, or to fix a dish that has not worked the way you wanted. Always stay curious and start with why. Ask self and find the answer as to why your eyes get watery while chopping onion, prawn changes colour while cooking, Salmon is Pink, Cheese has peculiar smell, the difference between Ghee and Butter or why fried food tastes better. This will be a good starting point. We are in the information age currently and answer to all our queries are available in our palm on demand apart from our text books or tapping into the knowledge of our faculties, the critical aspect is to stay focused and sincere about accumulating the deeper knowledge about cooking. This should run parallel to the quest of being creative, innovative and skilled. Putting sincere efforts and diligent hard work accentuates the natural affinity and talent towards the craft. Cooking as a skill can also be learnt with dedication and incisive focus should anyone who does not have natural affinity assess an opportunity as a career potential in this

domain. Apart from growing as a Chef in the traditional hierarchy of Hospitality industry, young professional chefs can diversify into avenues like Research and Development centric roles for Product Development, Application focused Roles in Food Tech and Cooking Equipment Tech Companies, Large Manufacturing Facility that deals with manufacturing packaged foods for FMCG companies etc. My recommendation would be to grasp and learn as much knowledge and skills that are a part of curriculum at your institution, after graduation find an opportunity to work with a Culinary Art Centric organization like Hotels or Standalone Restaurants, train and pick up enhanced practical exposure and corroborate your theoretical knowledge in a real world scenario and hone the nuances of the industry and consumer behaviour. This would prepare you to tread into an exciting and challenging R&D centric roles. To further enhance the grasp of scientific principles concerning food, you may also take up Culinology as an option for further studies from leading universities abroad. This will surely add more value to your professional aspirations as well as add strong credential to you as a professional. The future of

Food has enough and more space for Freshly Made Food as well as Processed Food. It is highly unlikely that either can edge out another, both the approaches are here to stay. While there are lot of positive connotations to the Fresh Food, Processed Food has its merits; whether it's the shelf life, convenience, preservation of farms produce and cost benefits due to industrialization, however the endeavour to bring the processed foods to higher sensorial aspects are equally critical and a constant endeavour for the industry pioneers. While the core Food Technologists or Engineers are pushing the envelope forward in terms of scientific advancement of Food and Ingredients, stronger brigade of Chefs with scientific approach and deeper understanding of Food Science will continue to help bridge the gap from the taste authenticity, experiential and sensorial point of view. This is what I believe makes the scope and opportunity for young Chefs exciting. All the very best !!

### **Chef Devashish Bhardwaj**

Corporate Chef  
SYMEGA Technology Centre





# Opportunities for HM Graduate in Facilities Management

For new entrants in the Hotel Management course, it might seem to them as a specialized course preparing them for the Hospitality Industry. Earlier when I passed out 30 years back we thought our destiny was forever inside the walls of a Hotel premises and now most students assume that their horizon has expanded beyond the Hotels but still, only limited to Restaurants, QSR and maybe retail. But that is not the case!

There's a whole lot of opportunities which await a Hotel Management graduate as the course is designed to provide students with a broad range of skills and knowledge that are applicable to a variety of roles outside the hospitality industry.

There are innumerable opportunities which open up for HM Graduates when they step out of College without realizing that the 3 years have helped them enhance a wider range of skills, like Customer Service, Leadership and people Management, eye for detail, interpersonal and Communication skills which most other professional courses do not focus on.

Facilities Management (FM) is one such role where HM graduates can use their academic know how and the soft skills developed during the course. FM requires a combination of operational and managerial skills, which are core competencies for graduates of hotel management programs.

## **But first, what is Facilities Management?**

If you thought it was just limited to keeping a building clean... you have got it all wrong.

Facilities Management (FM) is the coordination and management of all services and processes related to the operations and maintenance of buildings, infrastructure, and assets. The goal of facilities management is to ensure that the facilities are safe, secure, and efficient, and provide a comfortable and productive environment for occupants.

**Does that role sound familiar?** This is almost the same as the broader job description of a General Manager of a Hotel. Isn't it?

If you break down the soft skills required to perform well in a role in Facilities Management, they would be: Communication, Customer Service, Teamwork, Adaptability (ability to pivot, work under pressure, resilience), Leadership, Problem Solving, Interpersonal Skills and Time Management. Are they not the same skill sets required for managing a Hotel or a Restaurant?

Now let's break down the technical or hard skills required to reach the end goal of Facilities Management: Guest Service, Housekeeping and upkeep, providing Food & Beverage service, Food hygiene, Client accommodation (workspace or lodging), Repairs and maintenance, Event Management, Energy and Environmental Management.

## **Are you able to relate them to your academics and the education in the 4 core departments at College?**

Now that you are able to relate your academics, soft skills training and grooming which the Institute has prepared you in, with the knowledge and skill set required for Facilities

Management, let's talk about opportunities in FM suited for a Hotel Management graduate. To name a few, Facilities management, Operations Management, Catering, Space planning, event management.

And with some more certifications and specialized education or experience the opportunities in FM could expand to Maintenance Management, Environmental Health and Safety Management, Energy Management, Sustainability Management and Procurement and supply chain management.

There are unlimited types of Industries in India and overseas which offer Hotel Management graduates Facility Management job opportunities. To name a few, Hospitality Industry itself, Co Working Industry, Healthcare Industry, Corporates, Real Estate, Retail Industry, Education Industry and Government Sector.

Some of you must be ready to begin your career and some

Mr. Manu Dhir  
COO Awfis



must be still gaining knowledge and eagerly awaiting to step out to face the world in a year or two.

Take every opportunity to learn and expand your knowledge and do not undermine the soft skills which your Institute has developed in you as they are precious acquired skills which will take you places. You are being prepared for innumerable

opportunities. Stay focussed, work continuously on your communication skills and stay updated on what's happening in the world around you.

There is an ocean of opportunities for you out there and is not limited to just Hotels. I say this with confidence as I am among the many Hotel Management graduates who used the knowledge and learning to explore beyond the

contemporary profession of being a Hotelier...and believe me we all have set an example for the generations of aspiring Hotel Management students.

Congratulations! You have or are on the way to complete an arduous journey, and you should be proud of being a part of probably one of the most hard working, extremely smart yet modest fraternity.

## Nutritional and Phyto-nutritional Importance of Millets

Our current food habit is increasingly homogenized due to the continued population growth and rapid urbanization. The modern narrow based food habits not only thread for our health it also serious thread for the environment. Our past traditional food habit was enrich with diversity and rich in nutrients. Consumption of variety of foods including millets were integral part of daily diet. Millets are small seeds food grain which will be eaten after minimally processed. All the minor and major millets can be grown in India without consumption of much water resources. Millet cultivation was a common practice in the history of India before green revolution, after which its cultivation declined drastically. With increase global warming and water and land shortage, millets are suited to be the best crop to feed our growing population. ICMR-NIN being a pioneer in the nutritional research Institute, we have analysed comprehensive nutritive profiling of five commonly consumed millets such as, bajra, sorghum, finger millet, little millet and kodo millet collected from different parts of the country. The data can be found from our database 'Indian Food Composition Tables-2017' ([www.ifct2017.com](http://www.ifct2017.com)). Nutritionally millets are

considered similar to rice and wheat as they are good source of carbohydrates (65-75%), protein (7-12%), dietary fibre (15-20%) vitamins, minerals and essential fatty acids may help to eliminate the nutritional deficiency diseases.

Fatty acids such as linoleic acid, oleic acid, palmitic acid and tocopherols are high in millets which helps in regulating blood cholesterol and pressure and reduce the risk of cardiovascular disease. The mineral content of millets ranged from 1.7 to 4.3 g/100 g, which is considerably higher than staple crops like rice (0.6%) and wheat (1.5%). The major minerals found in millets are iron, zinc, calcium, phosphorus and magnesium. Millets are also good source of  $\beta$ -carotene and water-soluble vitamins especially riboflavin (B2), niacin (B3) and folate (B9). Millets are gluten-free, thus serves an excellent alternative for people with celiac diseases. Millets are also rich source for the phytonutrients including polyphenolic compounds, flavonoids, xylo-oligosaccharides (XOs), tannins, peptides etc. which are known to be strong antioxidants. The most commonly found phenolic compound in millets are ferulic acid and hydroxycinnamic acids. With minimum cultivation requirements and nutritionally

enriched millets are proved as sustainable crops for the future generation. In brief millet can possibly be used as a nutraceutical and antioxidant potential food to reduce the risk of chronic degenerative disease and thereby maintaining good health. Due to the numerous health beneficial properties these "Nutri-Millets" can be considered as an alternative to staple food crops like rice and wheat. The cultivation and consumption of millets in our country not only ensures our food and nutritional security but also support for the serious climate change issues.



**Dr. Ananthan Rajendran**

Scientist-E Food Chemistry Division  
ICMR-National Institute of Nutrition  
Hyderabad



# VERSATILE MILLETS



Banyard Millet Cheese Cake



Kodo Millet Banana Tikki with Mint & Banana Chutney



Multigrain Nacho Chips with Sour Cream & Salsa



Stuffed Millet Bonda



Ragi & Black Rice Kheer



Ragi Tartlet with Fruit Custard



Foxtail Millet Icecream with Raagi Tuile

# NEW HOSPITALITY TRENDS AROUND THE WORLD

This article focuses mainly on the new hospitality trend in the UK and Europe. By dividing the trends into two segments, we can easily understand the concept, generally, which includes rooms and food and beverage.

## General Hospitality trends.

Bcorp

Renewable energy

Digitalized guest experiences

### **B-Corp**

Certified B Corporations, or B Corps, are companies verified by B Lab to meet high standards of social and environmental performance, transparency, and accountability. B Corporation. 8.33K subscribers. B Corp Movement: Transforming the global economy to benefit all people, communities, and the planet. Currently there are more than 44,000 B-corps in 13 industries in 77 countries (bighospitality, 2021)

"I can't stress enough how beneficial it is," he says. "Not only do I hugely believe that there are commercial benefits, both in terms of revenue, because there are customers in every segment looking for it, but even in cost savings. "For instance, instead of buying physical newspapers and magazines every day, the group now offers access to publications online or via in-room tablets.

"We've enhanced our offering, saved ourselves a fortune and done better for the planet," says Pecorelli (The Managing director of first hotel group to be accredited with B-Corp (The exclusive collection).

The slogan of B- Corp is 3 P's (People, Planet and Profit).

## Renewable energy

Sustainability creates and maintains the conditions under which humans and nature can exist in productive harmony that permit fulfilling the social, economic, and other requirements of present and future generations.

A hospitality trend that is both current and a hallmark of recent years: "sustainability" once again assumes its position, with a focus on renewable energy. In recent years, hospitality outlets have been making small steps by prioritising the removal of disposable plastics, eliminating unnecessary paper consumption thanks to opt-in receipts and reducing food waste, however more far-reaching ethical and environmental considerations are shaping decisions made at the hospitality management level and within the construction stage.

Technology is beginning to play a role in this by enabling hotels to track and reduce their energy and water usage

The 5 renewable energy sources suitable for hotels: solar, wind, combined heating and power, geothermal and bio fuels. The problem is that it takes considerable funding and often space to implement many of these solutions. However, hospitality businesses are realising that not only is it the right thing to do environmentally but with the volatile energy market we are currently experiencing, there is cost saving incentive too. So 2023 is set to be year of the innovative renewable energy source. (E.H.L insights, 2023)

## Digitalized guest experiences

Apps are increasingly important in the way hoteliers manage the services they provide to their

customers and can now control many aspects of the guest cycle and experience. Needless to say, the trend towards digital and contactless services has gained new momentum. Traditionally, customer-facing services are being given an overhaul. Thanks to the more widespread use of technology-assisted options, such as mobile check-in, contactless payments, voice control and biometrics.

Consumers who have become accustomed to unlocking their smartphones and laptops using facial and fingerprint recognition will soon come to expect the same convenience in accessing their hotel rooms. Unfortunately for the establishments looking to welcome them, these upgrades may be costly to install and maintain. If you want to stay ahead of the curve, we recommend you dig deep and make the investment. (E.H.L insights, 2023)

## Food and Beverage trends

Hyper local, Home grown and seasonal menus.

Plant based menus

### **Hyper local, Home grown and seasonal menus.**

What is hyper local concept in restaurant?

The number of restaurateurs owning farms or gardens that supply part of their operations' fresh produce and other food products has increased considerably over the past few years. This phenomenon, termed "hyper-local," involves a significant commitment that goes well beyond purchasing local food. Hyper-local restaurateurs take on the tasks of a farmer/gardener, a job that requires a variety of skills and presents numerous



challenges. While some research studies have addressed local purchasing, local farm-to-restaurant relationships and decision making, and various consumer issues, very little work has focused on the hyper-local phenomenon. This concept mainly allows 'farm to fork' and 'tail to plate' foods which encourages restaurants to design local and seasonal menus.

1. Due to hyper-local sourcing of food, there is vertical integration and the restaurant is more in control of the entire chain, right from raw materials and production to the condition in which the food is transported to the end user.
2. The middleman is kept out, in most cases, and the proceeds go to the development of the local community and its economy. Hyperlocal and locally sourced food contribute to a sustainable agricultural economy.
3. The food supply is seasonal and hence offers the Chef more variety in taste and flavor, to offer to the customer. Produce is more likely to be harvested at peak quality.
4. Locally grown food reaches the customer sooner than that procured from elsewhere, and is by and large, fresher and more nutritious than ingredients which come from further away. It thereby promotes good health, which is why customers are looking at the source of food supply to the restaurant.

5. Purchase options from local growers on small landholdings are more likely to include heirloom and non-GMO varieties than when purchased from bulk and corporate suppliers, though of course there are now corporate farms making a name for themselves by the quality and origin of the produce. Heirloom and native varieties are usually tastier and more nutritious apart from being fresh as they have traveled shorter distances.(food serve, 2022)

The biggest factors pushing change in localised food processing can be attributed to three key areas: the climate crisis, consumer expectations, and the exponential growth of emerging technologies.

The food industry is looking to become more efficient, sustainable, adaptive and ecological; this is essentially how the industry needs to evolve. These factors were not considered to be important for a food brand 10 years ago but have since become crucial. The expectation of consumers, especially the millennial generation, has also changed. Today, 16-35-year-olds want to know where their food has come from; how it has been processed; and be assured that it is going to have a positive effect on both the climate and their bodies.

New food innovators and food company start-ups must

be in tune with these 21st century challenges, as evidenced by initiatives such as Bio-bean, Meatless Farm and V-Bities, all of which have a sustainability focus. The bottom line may be profit, but it is profit garnered in a sustainable and ecological manner. (newfoodmagazine:2019)

### Plant based Menus

The interest in vegan and plant-based cuisine is only set to continue into 2023. Consumers have become much more interested in how their buying choices can be kind to the planet recently, and this is a part of the rise in plant-based food. But there's also the factor that many people are increasingly realising how tasty and fun plant-based menus can be!

So, incorporate some plant-based and vegan options into your menu next year, and keep everyone accommodated for. It's also a great time to push your plant-based choices in your advertising and make sure that customers know about them, to maximise how on trend you are. Make sure that your menus are accurately coded too so that people can tell which dietary option is which easily. As the increase in plant-based eating is partly about sustainability, you might also want to explore seasonal and 'nose to tail' dishes, and advertise this too.(modern-hospitality, 2023)

### Vamsi Thokala

Batch: 2013 - 2016  
Asst Outlet Manager  
Hill field Restaurant \_ Bar UK

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# Heritage Interpretation for Students of Telangana

Telangana is a treasure of Cultural Heritage sites. They vary from Historic cities, villages to waterfalls, forests etc. We do need people to interpret this invaluable heritage to the domestic and international visitors. Interpretation is needed for the school and college students too that connects heritage with the subject and syllabus they are learning in the classrooms to make it more inclusive and meaningful too. This work is beautifully and constantly being by various project started by Govt of India and state govt too. The interpretation is done for local and national heritage to the visitors and capacity building exercise is conducted for tour guides, school and college teachers and history enthusiasts.

Since 2009 every Sunday morning the Heritage walk starts at Charminar (for TS Tourism). The visitors are helped on phone by the walk coordinator and the guide and tourism officers jointly conduct these walks from Charminar. These Heritage Walks are designed on four routes, Craft Walk (at Shilparamam), Nature Walk (at TSFA Dulapally) Museum Walk (at Centenary Museum) and Market Walk (at Moazzam Jahi Market) too for the State Government by Ar Madhu Vottery.

The Central government has

initiated many events under 75 years of Indian Independence- Azadi ka Amrit Mahotsav, and tourism clubs are created in many schools. To learn from cultural resources of India has been the main objective behind creating and activating these clubs.

Here are some of the educational routes as been planned by walk Coordinator for students with lots of fun-learning activities.

1. The treasures of Golconda (outer and inner Fort): The students would get to climb a gateway; they shall understand the security features of the fort including the water system around it. They shall also connect it with National history.

2. The dynasty in a Deccani Walled Garden: Walking around the natural and built heritage, learning about Deccani lime Plaster, the Tulth and Naqsh scripts, the sounds of the spaces. The children can identify various birds and tiny creatures too other than the species of the native trees.

3. The Old and New Fort, rediscovering Deccani canons and creatures: The children can compare the old and new fort, the method of construction of the fort wall.

4. Lesser-known pearls of Hyderabad (Walled City)- this tour would make them learn about various historic

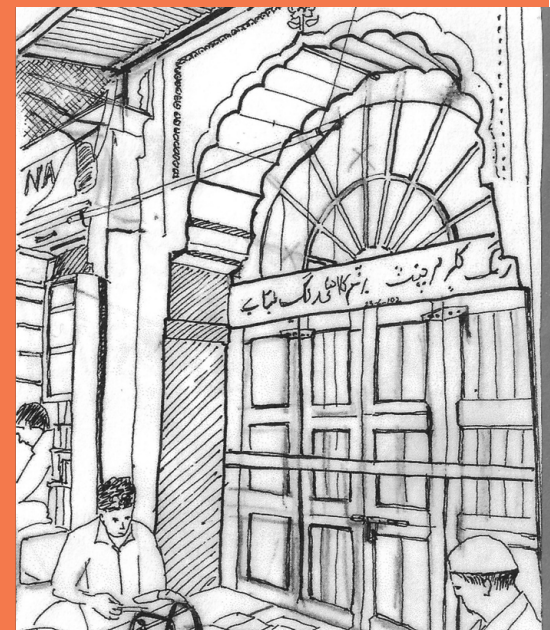
typologies like MAHAL, MINAR, DRAWAZA, KHIRKI, Also, learning about the historic building techniques.

5. The Dargah and Sarai, going back in time the children would rediscover the fun and facts of living in a caravanserai. Let us walk the path that were walked by hundreds of travellers on East-West coast trade route and learn the Caravanserai typology, comparing it with their counterparts in IRAN.



**Ms. Madhu Vottery**  
Heritage Education Cultural  
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# IHM Shri Shakti Students Global Food Print.....

## Gali Koti Reddy

I come from a family of farmer from Guntur, Andhra Pradesh. I was an average student in the class and did not know much about the industry. Life is full of Up's & Down's one must be passionate and hope that things will be better. The journey from 1st yr to 3rd yr made me confident to succeed in Life. The Faculties and Principal guided us in the right direction

IHMSS College had laid a very strong foundation for me. Every day was challenging and something new to learn. The events conducted in the institute had me take up various responsibilities I didn't know then that I was being pushed towards success. I was the Asst food production convener. My chefs conducted numerous Culinary competitions to mould us as a professional chefs.

My visualization about future became reality though I did not get campus placement. Later I got an opportunity to work in Sheraton Bahrain as a commi II for two years (2017-2019). I completed the contract in Bahrain and came to UK for my Master's. I did a Master degree in Culinary Arts Management at the university college of Birmingham (2019-2021). On completion I got a full-time job in an Italian restaurant in 2020-2022. Later I was placed at the Tewkesbury Park hotel in London as CHEF DE PARTE.

I follow my parents advise and I believe in speaking the truth and trying my best. I ambitiously plan and set specific goals and focus on achieving them. I genuinely believe this is the path to success. I wish luck to my friends and juniors.



**Gali Koti Reddy**

Batch of : 2014 - 2017  
Chefde Parte  
Tewkesbury park hotel  
London

## Madhvesh Vasa

I started my journey with Marriott as commie II with passion to grow, it was an awesome experience. I was able to master my skills. I always felt if we have passion in professions we can do wonders in our growth and success. Worked with Marriott for four years and then got opportunity to move to UAE to work with Hilton hotels. It was quite a different experience working in UAE. As moving to bigger operations it was stressful in the beginning but at the end there is always light at end of the tunnel. Grooming my self with change, growth

has started with wonderful experience. Visit as many places, always meet new people and experience new skills

Never stop learning and asking questions about how to improve yourself. Always remember that you are always your own teacher and always ask yourself what's next.

Still I do the same as being with even bigger operations Hotel Five Plam Dubai. Nevertheless dream big and give all your strength to fulfill it. As back in college we use to say Hospitality is not a profession, it is a lifestyle.

25



**Madhvesh Vasa**

Batch of : 2008- 2012  
Designation : Sous Chef  
Five Plam Dubai UAE

# Shivam Tyagi

Three Precious years of my journey in Ihm Shri Shakti started in the year 2012. with a strong desire to learn. The seed for working in F&B Service was sown during my formative years at Ihm Shri Shakti Under Mr. Gopi Krishna Sir, Expertise in F&B Service, I have gained enormous knowledge while in college which eventually continued in Hospitality Industry.

Bar is a place which made me feel the belongingness. I started working with Hilton Dubai and then shifted to Ritz-Carlton Dubai as a Bartender. Leading to another milestone was getting an opportunity to work with Gordon Ramsay Hell's Kitchen, Dubai as a Food and Beverage Supervisor. After my efforts and learnings, today I am working as a Bar Manager in Rotana Al Jaddaf Hotels, UAE.



**Shivam Tyagi**

Batch of : 2012-2015  
Bar Manager  
Rotane Hotel  
Dubai UAE

# Sri Ranga Harsha

My memory with IHMSS was very captivating as I choose this field since I was fascinated with people and food. My passion for the food industry grew as I had completed my internship which made me to learn about the value of hard work, patience, and competition I discovered that there was a certain charm to working in this sector that I found appealing. I loved being able to talk to people and handling the Guest expectations .I realized that being ambitious and setting goals for myself was essential to achieving success in this Industry.



**Sri Ranga Harsha**

Batch of : 2014- 2017  
Shift Manager  
Swiss Chalet Restaurant, Canada

After completing my graduation from IHM in 2017, I set out to explore the world and gain a deeper understanding of hospitality. My Faculties at IHM laid a strong foundation in the field, which helped me to pursue my dream of working in the United States. During my time in the US, I worked at the Hyatt Regency in St. Louis, Missouri as part of a student exchange program. This experience gave me a unique insight into the workings of a world-class hospitality establishment and allowed me to hone my skills in dealing with people and food.

My passion for learning about different cultures and cuisines led me to travel extensively, visiting over 13 countries to experience local cultures and try out new and exciting cuisines. This exposure to diverse cultures helped me to broaden my horizons and gain a deeper understanding of the world.

With my sights set on building a successful career in hospitality, I decided to move to Canada to pursue a Post-Graduate Diploma in Hotel Management. During my studies, I worked in several restaurants to gain hands-on experience in the industry. After completing my studies, I started working as a Restaurant manager , where I continue to demonstrate my passion for the industry.



# Edurinti Ram Sai Reddy

From a shy Student to an accomplished Hospitality Professional

My journey is an inspiring tale of determination and hard work. It began in 2015 when I enrolled in IHM Shri Shakti. Despite the lack of encouragement from family and friends, this step turned out to be one of the most challenging yet rewarding decisions of my life.

From the first day at college, I felt like I belonged to this place. The strangers I had met on the first day became friends, and eventually, friends became family. Every lecture was a chance to learn and grow, and I felt proud of how far I had come. Despite being a shy person, I found myself growing in confidence with each passing day.

The three years that I spent at college were the best years of my life. However, all good things must come to an end. In 2018, it was time to leave college and move on to the next chapter of my life. Fortunately, the college had given wings to fly, and I was determined to soar high.

My first job was at the Grand Hyatt Kochi Bolgatty, where I worked in the Club Lounge.

During the three years there, I learnt a lot about the hospitality industry and had some of the best moments of my life. However, I knew that to achieve my dreams, I needed to explore the international hospitality industry.

Leaving my family, friends, and country was the toughest decision I had ever made. However, I was determined to succeed and moved to Birmingham in the United Kingdom to pursue my Master's in Hospitality and Tourism Management. Life was not easy, and I had to push myself every day. But I never lost sight of my dreams.

Finally, I got my dream job at the Hyatt Regency Birmingham as a Guest Relations Executive. It was a moment of pride for me to see that my hard work and determination had paid off. Today, I have accomplished my dream as a hospitality professional who has proved that success is a journey, not a destination. My story is a testament to the fact that if you work hard and never give up, you can achieve anything you set your mind on.

## Edurinti Ramsai Reddy

Batch of : 2015- 2018

Designation :Guest Relation Executive  
Hyatt Regency Birmingham, United Kingdom



# Immanuel Francis

It took a lot of encouragement and support of my family when I took a decision to join ccfp in 2019 . It was a tough life at first, virtues of punctuality , grooming were ingrained in us by our faculties at Ihm Shri Shakti . This has helped me personally and professionally in hospitality industry.

Every practical class was a curated menu by well experienced chefs. Starting with local cuisines to regional and international cuisines, we got hands on experience during our practical. There was no compromise on any aspect when it comes to student learning , at Ihm Shri Shakti.

One year passed like a blink of eye . It was best year I must say during internship , we were hit by the pandemic. Ihm Shri Shakti is always there for

us and the faculties helped me and all my classmates to get placements for internship and complete it successfully. I worked at Radisson Blue plaza Hyderabad in the bakery and pastry department for a year. This gave me the confidence to take up a job as a commi chef and handle the cafe successfully for a year .The first time I wore the chef coat I had only one dream to work in Dubai and learn the advanced pastry work there. While working in the cafe I applied to the job applications sent by my class councilor. Guess what I got a job in THE RITZ CARLTON DUBAI [bakery & pastry department] which was my dream from the first day .All my thanks goes to Ihm Shri Shakti and team for supporting me at every step of my career



## **Immanuel Francis**

Batch of : 2017 -2018  
COMMI 1  
Ritz Carlton - DUBAI UAE

# Korla Lakshmana Murthy

Thinking of Travelling to Many countries is the dream of many . I am happy that it has come true for me at a early age . I have visited 25 + countries till date and worked with people from different Nationalities . Imparting knowledge in the best way can be done only at Ihm Shri Shakti.

My strong foundation on culinary was laid when I joined CCFPP in 2019 and got the exposure to Industry with Sheraton Grand Chennai Resort and Spa for my Internship. Soon after internship, I have continued in the same property as a Job Trainee and attended placements by college for Costa Cruises. All the formalities were completed and we were stuck because of Covid.

Opportunities have to be grabbed and this is the time I started my cloud kitchen with partners which was a grand success. The opportunity I got in cruise made me try one more time and hence I joined as a Chef in Merchant Navy, after completing 2 contracts. Currently I am with LNG Fleet as Chief Cook, Mitsui OSK Lines currently our vessel is at Turkey .

## **Korla Lakshmana Murthy**

Batch of : 2018-2019  
Chief Cook  
Merchant Navy  
Mitsui O.S.K Lines Mol Seafarer





# Karan Chadha

From Delhi to Hyderabad, transition from a young boy with starry eyes to a professional who was looking at making an impact in the world is how I would sum up my journey from IHM Shri Shakti, Hyderabad to Indian Hotels Company Limited.

Shy and introvert was who I was when I joined the college, just had a pocket full of dreams to make it big in the world of hospitality. The exposure, the confidence and the focus on gaining knowledge and making myself future ready is what I have learnt at the college. Faculty members have been responsible for moulding me to the professional I am today, their guidance at every level and constant motivation made the 3 years away from home go by in a jiffy. Coming from a non-hotelier family, faculty members were the ones who introduced me to the finer nuances of hospitality, always encouraged me to take the chances that were presented and make the best of them. Mr Varaprasad was responsible for making me fall in love with Food & Beverage and I am eternally grateful to him for the knowledge he was able impart in me. As I have just moved to handle the F&B function at Taj Tashi, Bhutan I am indebted to him for his faith and confidence in me.

As a young butler who joined the IHCL family at Taj Krishna, Hyderabad, I feel fortunate to have moved into a loving family that is always with you yet tough in ensuring compliances at every level. I feel that I was fortunate enough to have started my career at a time when guest

experiences, engagement opportunities and delivering the 'Wow' at every opportunity was appreciated. I have been exposed to the best of hospitality offerings at every opportunity I got with the company. From being a butler to becoming an assistant manager with butlers, I feel that I have come a long way. The opportunity to move into other F&B operations also ensured that I had an all-round development.

My advice to all those who are reading this article is to ensure that you keep yourself agile and keep moving to new locations with new experiences. Never shy away from hard work as there is no replacement for hard work in the skill centric industry of ours. Keep a self-target of learning one new thing a day, this discipline will ensure you build your knowledge base, this base will definitely take you places. The solid base of knowledge started from college and as I progressed in my career I picked up certifications from IHCL and also certifications through online platforms like Cross Knowledge, Coursera, Topsy to name a few. I have also been shortlisted for developmental programs to prepare myself for the next level. Passion is irreplaceable when we work in the hospitality industry, the next gen needs to really work hard here as the motivation to prove something to yourself is waning. Being steady with a company is essential so that it gives you an opportunity to understand the ethos and gain confidence. In my 7th location in the last 12 years with the company I feel that I have been blessed to learn and share forward my learnings.

## Karan Chadha

Batch of : 2008 - 2011  
Assistant Food and  
Beverage Manager  
Taj Tashi Bhutan





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# Yash Malhotra

I come from the capital City Delhi and belong to a middle class family. I love cooking and am a big time foodie. At the age of 15 I started cooking at home helping my mom in the kitchen and learn about the ingredients from her. I realized after my senior secondary that I should join a hotel management college. As cooking was not a hobby it was a passion towards food, love and respect.

My Ihm Shri Shakti Journey of 3 years was a complete roller coaster. This college taught me everything from grooming, confidence, hard work and how to grow in hospitality world. I specially thank all my faculties who gave lot of opportunities, guidance and the proper platform to learn techniques and trends in hospitality industry.

Being acknowledged as a best kitchen intern during my Industrial Training in Hyatt Regency Gurugram, motivated me to do even better.

I started as on the job trainee at OLIVE BAR AND KITCHEN RESTAURANT (Grammar Room) Delhi special thanks to chef Sahil Ihm Shri Shakti Alumini who took

me under his wings and guided me always, I got an opportunity to join at JW MARRIOTT Aero city Delhi in the specialty k3 Italian restaurant live kitchen as a COMMI 3, worked under CHEF ALESSIO BANCHERO Italian chef. My journey was very wonderful till here, learnt many things, achieved lots of appraisals for my best work and then after 6 months got promoted as a COMM II in the same hotel.

Here I decided to move to a different segment of industry and joined cruise lines with PRINCESS CRUISE. Sailing and working at the same time is entirely a wonderful opportunity to see the world, lots of new technology, technique, ingredients. After Working for 2 years we got a universal hurdle of pandemic, patience at that time also taught not just me but everyone to follow the passion always at any situation rather than sitting idle. I took up work with a standalone ITALIAN RESTAURANT PLATS as a DCDP. Worked under CHEF JAMSHEED BHOTE and CHEF HANISHA SINGH.

learning & innovative in the kitchen. It is very important for right attitude as that only makes you survive in the hospitality world. Would conclude my journey by famous lines

Never give up and always follow your passion to be focused.

**Being a chef not a hobby it is a passion about food and to live.**

**Yash Malhotra**

Batch of :2015 – 2018

Commi II

PRINCESS CRUISE.



# Beerelly Vinod Kumar

I have passed out in 2014 from IHM SHRI SHAKTI. In 2015, I started my career as commi-III at Four seasons hotel, Bahrain. Within 2 years I was promoted as Demi Chef in 2017 at Four seasons hotel, Bahrain. Received many best employee awards.

Moved to MGM Hotel Macau, China in 2017. Worked 3 years

**Beerelly Vinod Kumar**

Batch of : 2011 -2013

Designation :CDP

Maybourne Rivera hotel,  
France

there as chef-de-partie and received a gold medal for food competition. Achieved a lot of Leo awards in MGM Macau. In 2021, Worked at Four seasons hotel in Seychelles as CDP and also nominated for best employee. Later received offer letter from The Maybourne Rivera hotel, in France. Now currently working as CDP in France and selected in promotion list for sous chef position. From bottom of my heart, I thank everyone in the IHM Shri Shakti Management for my success journey.

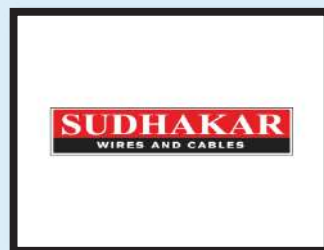


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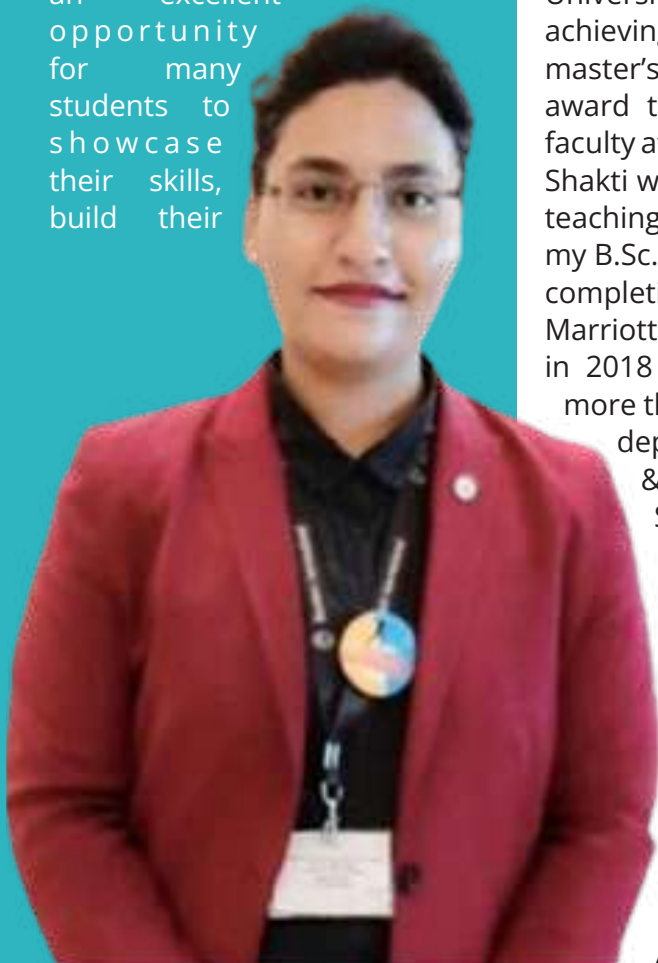


# The Untrodden Path – IHM-SHRI SHAKTI ALUMNI ENTREPRENEURIAL JOURNEY

I sincerely believe that IHM-Shri Shakti fully reflects this true definition of education. I joined the Institute in August 2012, not knowing then that IHM-Shri Shakti would play a significant role in who I am today. The college's meticulous approach to education, faculty, infrastructure and code of conduct is unparalleled. I appreciate that so much! While studying at Shri Shakti, we attended many workshops to learn new skills and understand the latest trends in the hospitality industry. One of them was the Fun Food and Funda (3F) event, which was a turning point for me in my journey to become an entrepreneur. It generated the thought of starting my own venture. I am grateful for the vision behind this event. It was an excellent opportunity for many students to showcase their skills, build their

confidence and encourage entrepreneurship. The idea stayed in my mind since then, but I was waiting for the right time, because I wanted to gain more experience and knowledge in my field. After graduating from IHM-Shri Shakti, I took up Master of Science (Hospitality Administration) at the National Council for Hotel Management-Institute of Hospitality, Noida (in collaboration with IGNOU). The institute conducted many international conferences, field trips, workshops, teacher training programmes like QLF and CLF etc. Special attention was paid to encourage students towards entrepreneurship, teaching and research. The honourable Vice-President of India at the time, Mr. Venkaiah Naidu, awarded me the IGNOU University Gold medal for achieving first place in the master's programme. I owe this award to all my distinguished faculty at NCHM-IH and IHM-Shri Shakti who provided me a great teaching experience throughout my B.Sc. & M.Sc. programs. Post completing my Masters, I joined Marriott International, Gurgaon in 2018 and worked there for more than two years in various departments such as Sales & Marketing, Loyalty Services and Marriott Bonvoy Ambassador Services. It gave me deep insights into the corporate culture, its policies and procedures. Working in a very strict, process-driven environment has made me an absolute industry professional. After leaving Marriott, I decided to spend few months reading books and exploring

different business ideas. I soon realised that agricultural marketing offers many opportunities and is quite underrated. Having experience in marketing, I wanted to give a modern approach to traditional agricultural practices by developing new strategies. After a thorough research and forecast, I started my own business in 2021 called Green Earth Agri Pvt Ltd. I decided to grow pearl millet and sorghum millet on our own farmland, which covers an area of 60 acres near Kurnool, Andhra Pradesh. This region is well known for the cultivation of famous rice variety "Sona Masoori" and other millets since ages. In recent years, millets has gained prominence due to its numerous health benefits. In addition, at India's suggestion, the United Nations has declared 2023 as the International Year of Millet. This will further increase opportunities in this area. However, there is a gap between the demand and supply of these products. In view of this, we preferred the cultivation of millets to any other crop variety. Providing the best quality products with good value for money has always been my top priority above everything else. That is why I started to improve every step of the value chain, i.e. production, processing, storage, marketing and distribution. Some of these important business decisions involved eliminating middlemen, using machinery and technology, buying raw materials in bulk, identifying target markets, reducing waste, serving local communities, labour productivity, working with local restaurants and so on. These actions have



**Sharada Devi Koneru**

Batch of : 2012-2015

Proprietor - Green Earth Agri Pvt Ltd  
Hyderabad

significantly helped us achieve cost efficiency, desired product quality, competitive prices for our customers, and over time, the desired profits. Currently, we are working with a B2B business model and would continue to do so. My main focus at the moment is on identifying new customers and technologies, expanding Corporate Social Responsibility activities, branding, building a strong online presence and developing new products. Today's young generation considers agriculture

as an unprofitable business due to certain challenges such as unpredictable weather, labour shortage, pests and diseases, soil erosion, water management and so on. However, I believe that with the right knowledge, experience and attitude, it is possible to turn any business profitable. In the end, it also gives me a deep sense of satisfaction to know that I am contributing to our nation's food security and serving rural communities. I advise all students to understand that

learning is a continuous process that should not end with the completion of your course. Be a constant learner, read books and focus on developing your character. My special thanks and best wishes to Satya Pinjala Mam, Anita Mam, Nirupama Mam, Margaret Mam, the distinguished faculty and the entire IHM-Shri Shakti fraternity for giving me this wonderful opportunity.

## Anushman Sharna

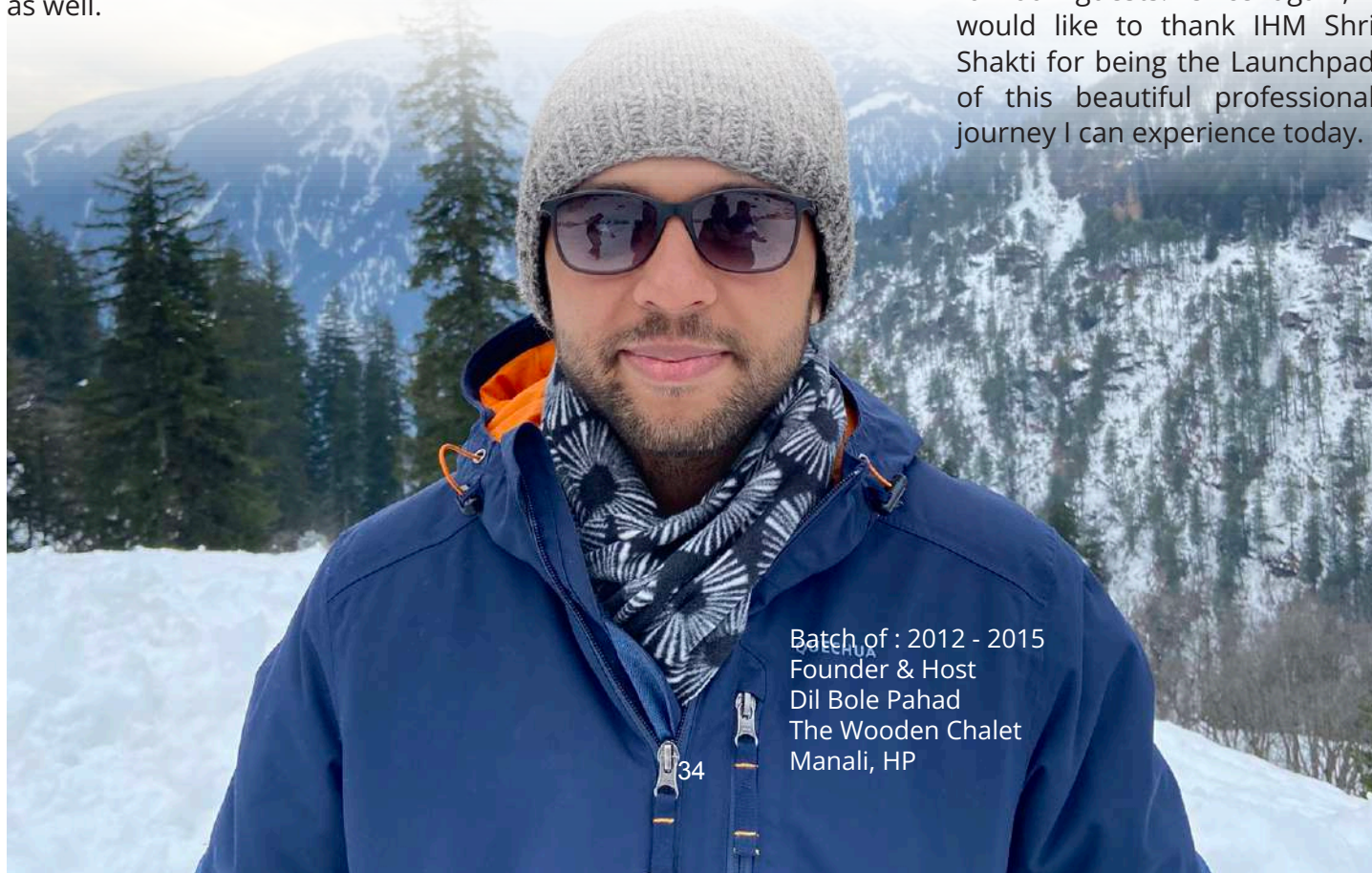
Choosing Hospitality as a career is one of the best decisions I have ever made. From day 1, IHM Shri Shakti ensured that we were industry-ready. Today, when I look back, it makes me feel proud to be part of a state of the art & dedicated curriculum.

The unconditional efforts of all the fraternity are highly commendable and deserve great appreciation. By the end of three years, I was not only skilled in the industry but in life as well.

Combining all the acquired attributes and skill sets, we were advantageous enough to get multiple industry placement opportunities. I was fortunate to be selected as a New Generation Leader for Accor. Successful & rigorous 18 months of management training at one of South Asia's largest Convention Centres & 287 key-Hotel, helped me further develop my skill set. It also added value to my professional and personal traits. With all the genuine efforts put

together, I got brilliant exposure being Duty Manager of the complex (NHCC & HICC). After hands-on hotel operations, it was a smooth transition in Sales & Distribution for the complex as Assistant Sales Manager.

With all those 5+ yrs. of experience combined, I decided to follow my passion for Hosting & found Dil Bole Pahad in 2020. At the Wooden Chalet, Manali, HP (a 4 Bedroom Private Chalet), we are ensuring to craft memories for our guests. Once again, I would like to thank IHM Shri Shakti for being the Launchpad of this beautiful professional journey I can experience today.



Batch of : 2012 - 2015  
Founder & Host  
Dil Bole Pahad  
The Wooden Chalet  
Manali, HP



# Devender Singh Rathod

On completion of my graduation at IIM Shri Shakti, I got campus placement in ITC MARATHA, Mumbai and Management trainee in Green Park group of Hotels.

It was my heart's desire to start an Indian speciality Restaurant and a resort.

After a short stint in the Industry I took up travel to the southern and northern parts of India for about 6 months. Then I visited China, Macau, Hongkong, Sri Lanka, Thailand, UAE and Singapore. This exposure was very enlightening.

I always desired to serve Authentic North Indian, Mughlai cuisine in my restaurant. As the Sanskrit sloka, "Atithi Devo Bhava" means Guest is truly your God is the statement of Hospitality. That's exactly what we learnt at IIM Shri Shakti.

My Restaurant 'OLD TOWN GRILL' has a beautiful view of historic Anasagar lake and the amazing mountains. Guest can enjoy authentic Vegetarian and Non-Vegetarian North Indian delicious Mughlai kebabs. Having a live kitchen is important to me. This way all our guests are assured of hygienic cooking conditions, I ensure both kitchen and service

staff are well groomed.

Our Village camp resort located at Pushkar started in 2015. This beautiful property has 27 number of rooms.. where Indian and foreigners can enjoy the beauty of Pushkar. By this year end I am planning to open a restore bar in Jaipur.

It has been a big achievement for me when we were selected to serve the biggest Royal wedding in Rajasthan recently. Where prominent Politicians like Priyanka Gandhi, Rahul Gandhi and the CM of Rajasthan attended.



**Devender Singh Rathod**

Batch of : 2010 - 2013

Proprietor :- Old Town Grill  
Restaurant & Café,  
Ajmeer, Rajasthan.

# Md Siddiq Pasha



Entrepreneur journey is not so easy. Need to have a business idea, plan and execution. "It's been a challenging for me to start my restaurant business".

For Industry exposure I had worked in Park Hyatt. Later decided to start my business during the COVID-19. It's like a win or lose situation for me. For 6 months all my savings has been exhausted. It's like a win or lose situation for me.

It wasn't easy to bounce back. My parents, college mates, my college

**Md Siddiq Pasha**

Batch : 2015 - 2018  
proprietor  
A-1 Chicken Pakoda

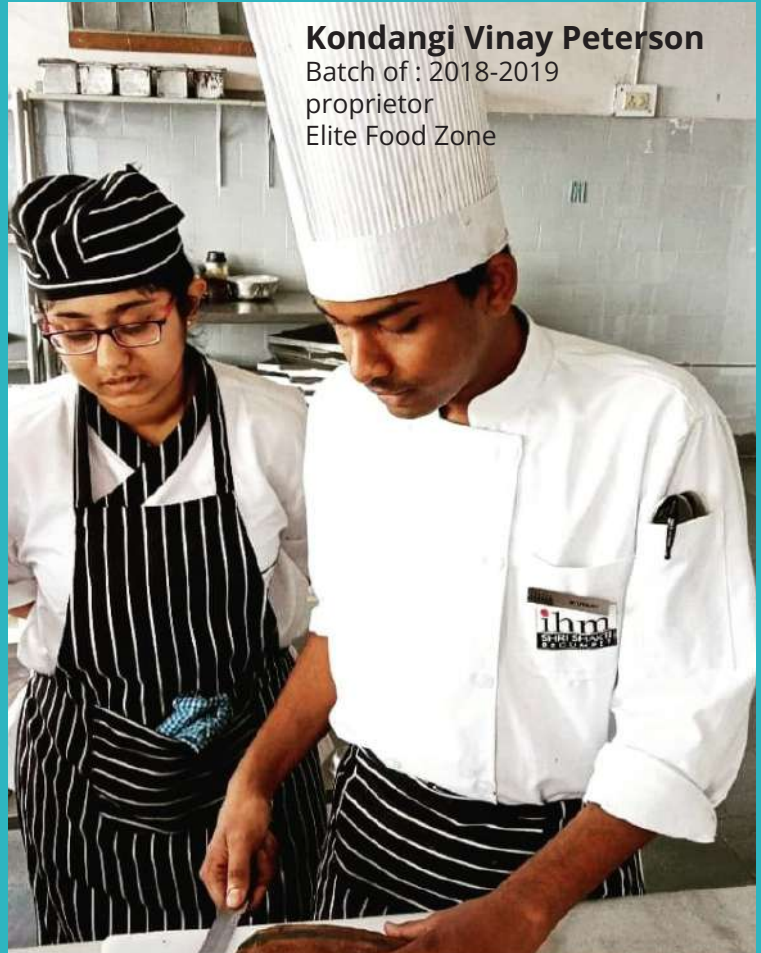
faculty have been always helped me whenever I had any sort of plan. I would meet them personally visiting the college and remembering my past college life, taking their suggestions, plans or any ideas which would help to grow my business.

The learning in college helped me to understand how actually restaurant business works, costing of the food, menu planning, learning customer behaviour patterns, kitchen designing,

I suggest my juniors to never lose any opportunity in the college try to learn and grasp the needs in this industry and can do wonders and fulfil the needs which the hotel industry wants.

# Kondangi Vinay Peterson

An alumni of IHM Shri Shakti batch 2018-2019 can proudly say that the subject and knowledge gave me the best exposure to the hospitality industry. As I was given astonishing knowledge and practical experience from the faculty members. It helped me to select and specialize my skill set in bakery and patisserie and gained experience with a leading group of luxury hotels Accor group. My work at IBIS hotel put me under immense pressure, however I was determined to carry on and was sure to elevate my capabilities. During the COVID lockdown when most of the industries were hit severely, The enterpuner bug bit me and I dreamed of opening my own Bakery. I discussed this idea with my family members. With my little savings and with the support of my angel investors, my dream came true. I opened my own Bakery and patisserie outlet in visakhapatnam. Being an entrepreneur and employed leading hotel chain are poles apart. It has been challenging and achievements which did not effect me my continuous Commitment. I have succeed. With the grace of God recently I was able to open my 2nd outlet.



**Kondangi Vinay Peterson**

Batch of : 2018-2019

proprietor

Elite Food Zone

A vibrant advertisement for the Indo American Hospitality Academy &amp; School of Aviation. The top section features the academy's name in large, stylized letters with an American flag motif, alongside a globe icon and the 'Aspa' logo. Below the title, a large commercial airplane is shown in flight against a sunset sky. On either side of the plane are images of a smiling flight attendant in a red scarf and a waiter in a black vest holding a tray. A central banner reads 'INTERNATIONAL HOSPITALITY INTERNSHIP PROGRAMS'. Below this, three circular inset images show students in uniform: one for 'F&amp;B SERVICE' (flight attendants), one for 'CULINARY' (a chef), and one for 'FRONT OFFICE' (a receptionist). At the bottom, a pink banner lists the countries for internships: 'USA FRANCE SPAIN MAURITIUS SAUDI ARABIA UAE'. The footer provides the address '14, 11 nd floor Opp Pillar no A1453, New Market metro station Malakpet. Hyderabad, Telangana 500036' and two phone numbers: '800 870 6270' and '93460 89110', along with the website 'www.indoamericanacademy.com'.



# Samiran Gawhane

One of the most interesting stages of my life, that has given me an opportunity to explore myself has been 'college phase.' Life at IHM Shri Shakti is the time when my teenage years ended and I dove deep into the ocean of new beginnings and possibilities. This period has equipped me for all the challenges one can face in life, it created a strong foundation of my skill set and knowledge.

With great enthusiasm I would like to say that IHMSS has been like a Santa Claus of my life that has surprised me with wonderful opportunities and experiences for lifetime. The time that I was pursuing my Hotel Management, I got an opportunity to learn under the guidance of some great researchers and experienced mentors, and the golden opportunity to get selected by the finest leading Group of Hotels in campus placements. Under the guidance of my faculty, class counselors, placement coordinator (Mr. Moiz sir), my Principal Mrs. Anita ma'am I was able to get through the rigorous selection process for Oberois Group (Trident Hotel) but due to the unavoidable situation in my family I couldn't join them never the less it still was great experience.

After completion of my 3 years' Degree course, I went on to pursue MBA in Human Resource Management from Savitri Bai Phule University (erstwhile University of Pune), Pune and a dual MBA in Tourism and Hospitality Management, with special mentionable performance and outstanding grades.

Amidst my MBA, I had started a partnership venture along with a fellow batch mate and alumni of IHMSS, Mr. Ninad Doijod by opening a Family Restaurant and Bar in Pune with the capacity of 130 pax, unfortunately we had to pause the venture because of global pandemic (COVID -19). But I have a vision to start it again as being hotelier is my passion that I discovered during my college days.

Thereafter, I started my career with The Westin-Pune, Koregaon Park as a Human Resource Generalist in 2019. Owing to all the knowledge and skills that I acquired from IHMSS and my persistent efforts and determination to ameliorate myself, I got recognized and assigned as Human Resource and Administration Manager in 2021 by the owner company of The Westin- Pune, Koregaon Park (Classic Citi Investments Pvt. Ltd.).

Classic Citi Investments Pvt. Ltd. is the owner company of 3 Hotels namely ; The Westin-Pune Koregaon Park, Le Meridien-Nagpur, W hotel-Goa. At present, I have been managing hospitality division including, the 3 hotel properties, the owner Corporate office and the Commercial Property housing premium MNC's as a part of my portfolio as HR and Admin Manager. I am still connected to the Hospitality Industry as major part of my responsibilities is managing Hospitality Division of my company. I am obliged and proud to be alumni of IHMSS. Lastly I would like to express my humble gratitude to my faculty members, mentors, and our Principal Ma'am.



**Samiran Gawhane**  
Batch of 2014-2017  
Classic Citi Investment  
Pvt Ltd Pune,  
Nagpur and Gao

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- Sponsored a 10-Bed Paediatric ICU at Area Hospital, Kondapur, Hyderabad in collaboration with CHIREC International School, Hyderabad
- Sponsored a 10-bed ICU at Rajahmundry Area Hospital in collaboration with Nirmaan organization
- 10-bed Paediatric ICU at Area Hospital, Narayanpet, Telangana
- 'Operation Theatre Complex' at the Divine Eye Foundation, Rajahmundry, for Eye Care.
- Over 150 higher education scholarships were awarded to meritorious students from economically weak sections.

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- Signed MOU with Cheshire Homes for Construction G+2 Upskilling center for the disabled and for women empowerment at Coorg, Karnataka.
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**Mr.PRADEEP KUMAR**  
Second in Class - CCFPP



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B.Sc 3rd Year



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



**Mr.G. SHAGUN**  
B.Sc 3rd Year



**Mr.PARSEPU OTHNIEL**  
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**Mr. DURGA SAI SATISH**  
B.Sc 3rd Year



**Mr.PRITHVIRAJ M**  
B.Sc 3rd Year



**Mr. DEEPAK REDDY**  
B.Sc 3rd Year



**Mr.BONTHA SACHIKET**  
B.Sc 3rd Year



**Mr.UPPARI PRANESH**  
B.Sc 3rd Year



**Mr.V. AJAY KUMAR**  
B.Sc 3rd Year



**Mr. GUDIPATI ASHEESH**  
B.Sc 3rd Year



**Mr.K. YASHWANTH REDDY**  
B.Sc 3rd Year



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# Girl Power of IHM Shri Shakti

It is overwhelming to write an article for a college magazine. College may mean differently to others for me, a stepping stone into the professional world of Hospitality. I come from a small town now, a district. IHM-Shri Shakti was a completely different world with the merging of cultures.

My memories are more about staying on campus as a resident student. It was the college that gave us wings to fly and the talented and exceptional instructors who were there to guide us. Today through this article, I would like to express my gratitude to all the existing and transitioned faculty members for being there with us in our challenging and happy times with their immense support.

During our blissful years, we had many funny incidents which still make us giggle and cherish them so much that they have become our stress busters. We all have moments that may be cherishable and lively while others are embarrassing. We indeed make friends in college, but it is a human tendency to lose contact even with your best friends when you focus on building your professional life. We concentrate on our careers so much that we forget to connect with ourselves and those who are there for us in good and bad times.

College life is a roller coaster ride that may or may not make you happy, but still, an integral part of one's life as it has many aspects connected to it. While in adulthood, we go through our share of these rides- assignments, practicals, outdoor catering services, sleepy theory classes, and many more academics- you can try to make boring lectures fun-loving

only if you intend to do that by involving. You may feel it is too much for you, but trust me when I say this is all worth your effort because the industry has changed post-pandemic. When you communicate with your seniors and alumnus of the college, and they share their journey and struggles as professionals, that moment might make you realize that change is inevitable as you catenate how the hospitality industry has evolved through the pandemic mirror. I started working as a Guest relation Coordinator in the service department. Later, I switched to the front office department. When I left the industry, I was the acting duty manager and started working with educational institutes as an assistant professor. Today, I work as a junior manager in a renowned educational institute. So, you see what you are taught in the first semester that hoteliers can fit into every industry and that is so true. I have transitioned from hotel to the education industry.

I do not know how this article has turned out, but it did give me the courage to share my thoughts with you. I hope it enlightens you to strive for a better version of yourself. A quote from Babe Ruth has always given me the courage to be at my behavior throughout my journey as a hotelier and at educational institutions. I hope this may give you the same strength as it holds "Don't let the fear of striking you out keep you from playing the game"

**Mrs. Anoop Kiran Grewal Hundal**

Batchof : 2008- 2011

Junior Manager

Jindal Institute of Behavioural Sciences,

O.P Jindal Global University

Jagdishpur Village, Sonipat, Haryana





# GIRL POWER OF IHM SHRI SHAKTI

After completing my Intermediate I had decided to make a carrier in hospitality industry and joined IHM-Shri Shakti, Hyderabad.

I joined the bachelor's course for 3 years and got in-depth knowledge in all the areas. During my second year of college I went to Oberoi Udaivillas, Udaipur for my Industrial Training and worked in all the four core departments of the hotel that was like an exposure to how the hotel actually operates and the amount of hardwork which is put-in to satisfy each and every guests need.

During my college placements I got selected as an HOT (Hotel Operational Trainee) in Front Office for IHCL (Indian Hotels Company Limited) Taj group and my first assignment was Taj Exotica Resort and Spa, Andaman & Nicobar Island. This was a pre opening hotel and in a remote location. I took it like a blessing since to work in a running hotel with set processes is always easier then building and setting everything from scratch and making it your own place. The location was full of challenges each day with limited connectivity, less resources and away from

main land. My training program was for 12 months and I was being sent to Bangalore Taj Whitelfield, Kolkata Gateway hotel for getting more exposure for 2 months each. After 12 months I had given my assessment in Bangalore Taj Yeshwantpur and got promoted as Front Office Executive. I had spend 4 years in Taj Exotica Resort and Spa, Andamans (2017- 2021). In 2018 I got another opportunity to visit Chennai, Taj Connemara for the reopening of the hotel and help the team for 2-3 months. This was another wonderful experience to work in a heritage property. In 2021 I was sent to Ahmedabad, Taj Skyline again it was a pre-opening hotel and I decided to stay back and got promoted at Duty Manager in 2022. Starting from a resort hotel I wanted to get an exposure in business oriented hotels since there's a vast difference. Working with Taj has always taught me to have good hospitality skills which include the ability to be friendly and professional with the guest's, to anticipate and meet all the needs also to be organized all the times so that the company's operations run smoothly.



## **Sakshi Gupta**

Batch of : 2014-2017  
Duty Manager,  
Taj Skyline , Ahmedbad



# Sonakshi Kolla

Started my aspiring journey at IHM Shri Shakti in 2012. Having classmates from all over India was enriching. We were given a secure environment and futuristic inputs by various faculties who are experts in their own field. Selecting my department of choice was difficult but we were told to apply ourselves equally to all core departments. Academically I was an average student but was given time to upgrade my skills and knowledge through various problem solving and situation handling techniques. Industrial Training though was a great teacher. The Institute ensured that we were placed in best hotels of our choice

Learning was made fun and hands on through live experiences and various activities like Grape Crushing Ceremony, Wine making and Wine tasting, Fruit mixing ceremony for Christmas and many more. We were sent to competitions and outdoor catering services. Odc's helped us earn pocket money and were a great experience.

Final year was all about Research projects and campus placements from various offers received. I got placed in Trident Hotels by Oberoi's from where my career has started. After a year and having the good foundation in education & Work experience, to chase my dreams of moving abroad, I tried applying abroad. As my foundation in hospitality is strong, I was able to get into Accor Hotel, Dubai and my dream has come true on March 12, 2017 as I started my life in Dubai. Growing individually as a woman and independently with virtual support of family & friends has strengthened me. Challenges can be there in all the Industries but Support also is there at the same place. Choosing Hospitality is one of the best decisions I made and I encourage women to opt for this evergreen Hotel and Hospitality Sector.

Eventually I have started working for a Stand-alone company still learning and growing.



**Sonakshi Kolla**  
Batch of 2012- 2015  
Head Waitress  
L'eto Cafe  
Dubai



# KHADI – THE PRIDE

## Khadi for Nation, Khadi for Fashion



**Kevin Gill**

II Year BSc, H&HA,

Khadi, initiated as a symbol of the swadeshi movement, is now a fashion statement of our country, Produced by rural artisans and traditional way of textile industry which was propagated by Mahatma Gandhi, not as a fabric but as a way of life.

Khadi was basically a masterstroke that was revolutionized the symbolic picture of Gandhiji with charka acquired acceptance and regained momentum and became the symbol of revolution and resistance.

After independence, again we went back to the lure of shiny synthetic and cheap textiles, the Khadi industries-initiated research in order to make it more acceptable, they enhanced the quality of their products. Resulting to their efforts the design pattern and its uniqueness have reached all sectors, where employees are encouraged to wear Khadi on working Saturdays, be it hotels, airlines, Indian post office employees, PSUs.

During the freedom movement, Khadi was a means to defeat poverty and unemployment. Today, Khadi is still a means to address economic disparity

and overcome, allowing domestic weavers to provide for themselves. Creation of Khadi continues to give jobs to numerous people who would otherwise be unemployed, it continues to be a tool to overcome social evils.

As consumers, we need to realize the effects of trending fashion and promote the use of khadi to keep our traditional craft alive which is a symbol of freedom for Indians; with this mind set AIR INDIA gave the contract to KVIC to make amenity kits for the passengers travelling in the aircraft.

The durable and long-lasting quality, and considering its eco-friendly and natural origin, it has become a fashion point globally which is even encouraged and acknowledged by various designers for its comfort attributes. Ministry of micro, small and medium enterprises has collaborated with fashion schools to set (COEK) centre of excellence for khadi where it fulfills the goal of 'Aatma Nirbhar Bharat' as it gives chance for the designers to introduce new designs and making it appealing to youth. To have potential for an increase in demand for the variety in the product and it has an ample plethora, both western and ethnic.

Ranchi, the capital city of Jharkhand, hosted for multi-year agenda of the G20 Employment Working Group, the priority tribes have been identified for its consideration khadi handicraft show featured a buyer-seller meet with a focus on G20 countries in front of eminent personalities who

came from all around the globe. The ministry is also looking at other options to promote products manufactured by khadi and Village Industries Commission (KVIC). Keeping with that, besides towels, curtains and sofa covers, toiletries produced by KVIC will also be used in ITDC hotels. A plan is also afoot to open KVIC outlets at various airports across India. Even the Culture Ministry proposes to promote khadi by setting up separate stalls selling KVIC products during all festivals and fairs organised by it across India.

Khadi was and it continues to be a Swadeshi fabric in the truest sense of the word. Give Khadi a chance, after all it is the only fabric that serves as a reminder of the thousands of lives sacrificed so that we can lead an independent life.





# STATUE OF EQUALITY

Last month I visited the Statue of Equality the statue of Sri Ramanuja Chary. The site was Divine, statue was majestic, made with pancha loha and that it is world's second largest sitting statue. It was inaugurated on the occasion of Sri Ramanuja chary-The Bhakti saint's 1000 th birthday anniversary celebrations. It was inaugurated by our honourable Prime Minister Sri Narendra Damodar Modi Ji. and the name of the statue. Sri Ramanujacharya, believed the idea of equality in all aspects of living including faith, caste and creed from centuries ago.

The statue is located in a 45-acre complex on the outskirts of Hyderabad. The foundation stone was laid in 2014 and it was funded by donations from devotees across the world. I got know about the goshala , Ved Pathshala (where kids can have courses related to our sacred Vedas)

The statue complex has a food court where you can get prasadam and bhog meals

thrice during the visit. The Prasadam includes Pulihora and Dadojanam (Curd rice). Cafeteria also offers thali without onion and garlic , where we need to pay and eat , seating arrangement and cleanliness are taken care by the staff, the volunteers are allocated in all the places such as prasadam counters, cafeterias, near the queues to guide the people and that there will be no chaos while entering the venue, Well-maintained restrooms are present in the complex.

The Parking was available at each entry gate to avoid the traffic and for the smooth movement of the visitors vehicles. There is a separate parking allotted to the sponsors , media persons and VIPs . The parking was very spacious with the staff and appropriate signs to guide for parking the vehicle.

The main attraction in the evening was the musical fountain show which was spectacular. There are 108



connected temples of Lord Vishnu, completing all 108 divya desam temples , going around makes one parikrama for the devotees. The Dravidian Style of architecture is the centre of attraction , giving a divine experience overall.



**K. Sai Pooja**  
II Year BSc, H&HA,

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# The Adiyogi- Wellness Tourism

Journey to Adiyogi is the pilgrimage tour to the Adiyogi statue and shrine located at the Isha Yoga Center in Coimbatore, India. The Adiyogi statue is a 34-meter-tall (112 feet) bronze statue of the Hindu god Shiva, designed by the spiritual leader and founder of Isha Foundation, Sadhguru Jaggi Vasudev.

The journey to Adiyogi involves a spiritual and transformative experience for many people, as they travel to the Isha Yoga Center, which is situated amidst the lush forests of the Western Ghats. Visitors to the center can participate in yoga programs, meditation sessions, and spiritual practices that are designed to help them experience inner peace, wellbeing, and self-realization.

The journey to Adiyogi begins with an introduction to the teachings of Sadhguru. Visitors attend guided tours of the yoga center, which includes the parikrama of Adiyogi statue, a sacred pond, and several other places of spiritual significance. Additionally, the center offers various courses and workshops, such as the Inner Engineering program, which provides a comprehensive introduction to the practices and principles of yoga and meditation. These programs designed by Isha Foundation adds a golden touch to our country's wellness tourism resulting to the present scenario, we have tourists from Indian states along with foreign tourists around the globe. Every year during Shivratri, (a Hindu festival) the foundation organizes this particular festival in a large scale unfolding all the 108 ways of yogic sadhana.

During their journey to Adiyogi, tourists experience the natural beauty of the Western Ghats, which is renowned for its rich biodiversity and scenic landscapes. Overall, the journey to Adiyogi is a transformative

experience that helps a person to connect with their inner selves and experience a sense of spiritual awakening. The teachings of Sadhguru and the practices of yoga and meditation help to lead a more fulfilling and purposeful life, and contribute to the betterment of society as a whole.

The Isha Foundation gives three ways to attend the event: Television (streamed in major channels), Web stream (live), and of course we can attend in person. His abode, the Adiyogi Shiva statue, is located in the foothills of the Velliangiri Mountains in Coimbatore, Tamil Nadu, India. Here's a possible journey to Adiyogi:

1. Plan your trip: Research the best time to visit the Adiyogi statue, which is typically during the winter months from November to February when the weather is mild and pleasant. Book your accommodations and transportation in advance to avoid any last-minute hassles.

2. Reach Coimbatore: Coimbatore is the nearest city to the Adiyogi statue, and you can reach here by flight, train or bus from major cities across India. Once you reach Coimbatore, you can hire a taxi or take a local bus to reach the statue.

3. Visit the Adiyogi statue: The Adiyogi statue is a magnificent 112-foot tall statue of Lord Shiva, and it is located in the Isha Yoga Center. The center also offers various yoga programs and meditation courses that you can attend to deepen your spiritual experience.

4. Explore the surroundings: The Velliangiri Mountains are a beautiful natural attraction, and you can explore the hiking trails and trekking routes here to experience the scenic beauty of the region. You can also visit the nearby Marudhamalai Temple,

which is another famous temple in Coimbatore dedicated to Lord Murugan.

5. Attend the evening Aarti: The evening Aarti is a beautiful ceremony performed at the Adiyogi statue, where devotees gather to offer prayers and witness the lighting of lamps and incense. It is a deeply spiritual experience and is not to be missed.

6. Attend a yoga program: The Isha Yoga Center offers various yoga programs and meditation courses that you can attend to learn more about the practice of yoga and deepen your spiritual journey. You can also participate in the Inner Engineering program, which is a popular course that aims to transform one's inner self.

7. Experience local cuisine: Tamil Nadu is famous for its delicious cuisine, and you can try various local delicacies like dosas, idlis, sambar, and rasam. The Isha Yoga Center also offers a vegetarian restaurant that serves healthy and tasty food.

Overall, visiting Adiyogi can be a deeply transformative experience that can help you connect with your inner self and deepen your spiritual journey.



**B. Sachiket**  
III Year BSc, H&HA,





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# JEWELS OF THE NIZAM

## Story of a Fabulous Collection



### Who were the Nizams? - a brief history

The history of Nizams is a major part of the history of the Deccan plateau. The peninsular India has witnessed the rise and fall of powerful rulers but no one quite as powerful and eminent as the Asaf Jahi dynasty who were also called the Nizams.

Mir Qamaruddin was the founder of the Asaf Jahi dynasty. In 1712 he was bestowed the title 'Nizam-ul-mulk Fateh Jung' or just Nizam for short as he was appointed as the viceroy of the Deccan by Farrukhsiyar, the emperor of the Mughal empire. In 1725, he received the title Asaf Jah, the highest title bestowed upon a Mughal subject by Muhammad Shah. Mir Qamaruddin Chin Khilij Khan Asaf Jah I ruled Hyderabad for 24 years and he was considered a wise and able ruler known for his courage and wisdom. He established an efficient and stable government as he single-handedly instituted the title of the Nizam which became the dynamic title of all the successive rulers of Hyderabad. Seven nizams ruled Hyderabad before Independence; Mir Qamaruddin (1724 - 1748), Mir Nizam Ali Khan (1762 - 1803), Mir Akbar Ali Khan (1803 - 1829), Mir Farkhunda Ali Khan (1829 - 1857), Mir Tahniath Ali Khan (1857 - 1869), Mir Mahboob Ali Khan (1869 - 1911) and Mir Osman Ali Khan (1911 -

1948). Indian independence and annexation in 1947 changed the power dynamics of every city and state in the country and Hyderabad too became a part of the Indian Union.

### The Nizams' Jewels - a national treasure

Jewellery has been an integral part of Indian history, an item of fascination, celebration and obsession by men and women alike. Display of wealth in form of ornaments had always been an affirmation of sovereignty of maharajas of India. The Nizams were one of the wealthiest dynasties in the Subcontinent. The mines which supplied the Golconda diamonds are graded as Type IIa, formed of pure carbon, are devoid of nitrogen, and are large with high clarity, which were under their dominion. At that point of time Golconda was the only place for diamonds and were highly valued and often described as diamonds of the first water, making them among history's most celebrated diamonds.

Besides being wealthy, the Nizams also started a hybridisation of crafts, borrowing and refining the artistic accomplishments previously made by the Mughals. Their obsession with magnificence was most apparent in their jewellery collections. The Times magazine designated Mir Osman Ali Khan as the richest man in the world (1937 cover) with a fortune nearly estimated at \$2 billion. Soon after India's independence and the annexation of the erstwhile princely state of Hyderabad, while thinking about his family, the VIIth and the last Nizam, Nawab Mir Osman Ali Khan, created 54 trusts containing jewels preserved and carried forward through generations. This trust was formed with a clause that stated jewels mentioned in each

trust could only be sold after his and his son's death. After their demise, in 1972, negotiations began between the government of India and the family for these priceless jewels.

These jewels meant something for everyone; the Nizam's Jewellery Trust's heirs and beneficiaries were interested in getting the highest price. They would be able to pay off their debt and start over, thanks to this money. The diamonds were considered a part of India's national heritage by the government, especially considering how many historical jewels had been lost. This seemed as an opportunity to preserve a tiny portion of India's fabled wealth. The tax division saw it as a chance to recoup substantial unpaid debts from Nizam's trust. The interest to jewellers and gem merchants was entirely gemmological. The amount and caliber of stones that would be made available were as if they had fallen straight from heaven. For academics, it provided a chance to examine jewellery from the 18th, 19th, and 20th centuries.

Twenty-three years and several court cases later in 1995, the Indian government finally acquired a hundred and seventy-three exceptional pieces for a sum of Rs. 217 Crore.

The present collection of jewellery comprises necklaces, turban ornaments, earrings, armbands, belts, cufflinks, buttons, rings, arm and feet ornaments worn by the Nizams' and the royal family. It also includes the famous Jacob diamond. Rare gemstones such as the alexandrite, Basra pearls, exceptional quality velvet green emeralds from Columbia, blood-red rubies from the Mogok mines in Burma. The collection also abounds in locally mined diamonds from Golconda used in combination with other gemstones.



**Some magnificent pieces** - opulence and magnificence

### 1. Sarpech Bachkani Almas Kanval Wa Munni Zamarrud

A turban decoration, sarpech in the style of a semi-circular headband set with a flat diamond with cabochon ruby pendant below and a big rose-cut pearl-shaped diamond in the centre on top of an oval diamond. A flat old-cut diamond pendant with cabochon rubies is hung between two rows of rose-cut diamonds with emerald bead finials. A bird with delicately etched plumage, ruby cabochon eyes, and a diamond taveez bead hanging from its beak perches on the centre gem.



**Sarpech**- a gold set with diamonds, emerald beads and cabochon rubies

### 2. Brooch Almas Chantara Numa Kanval

A gold brooch with old-cut diamonds set in the shapes of a crescent moon and a six-pointed star. By the end of the 19th century, crescent-shaped brooches enjoyed enormous popularity in Europe. The crescent and star served as a recognisable representation of Islam to the Asaf Jahis.



**Brooch** - gold set with diamonds

### 3. Kanthi Almas Kanval - a necklace

A magnificent necklace, kanthi, with a cartouche of motifs and round and oval diamonds in the centre placed amid ornate festoons in a delicate lace pattern. More than 150 carats of diamonds total 226 old-cut

stones. All of the stones are placed in claw settings with open backs that let light in.



**Necklace** - made of diamonds

### 4. Chintak Zamarrud - necklace in form of collar

A collar-shaped necklace, chintak made up of graded rectangular panels set with table-cut emeralds encircled by diamonds, tapering to pear-shaped emeralds, and topped with a row of emerald beads and drops. The necklace features a classic Indian motif known as the 'guluband', which is widespread throughout north India.



**Necklace** - made of emeralds

### 5. Saath Larh Marvareed Kalan Almas Samosa Parab

A necklace with a big foiled table-cut diamond in the centre and a group of lesser diamonds on the front, finished with seven rows, saath larh of graded Basra pearls that end in triangular terminals set in gold with kundans. This necklace is made up of 465 pearls. This necklace may be the only seven-strand Basra pearl necklace still in existence.



**Satlada** - Seven rows of pearl with terminals in gold set with diamonds.

### 6. Baglus Navaratna Wa Kanval Almas- gold set with the nine planetary gems

Unusual circular belt with nine auspicious planetary stones, navaratna put in it. Clockwise from the top, it has an emerald, coral, pearl, peridot, ruby, sapphire, diamond, and zircon, with a big cat's eye in the centre. The nine planetary stones together formed a potent Hindu amulet that served as a barrier against the negative planetary forces.



**Baglus** - gold set with the nine planetary gems, rubies and diamonds.

### 7. Ghariyal Jaravi Meenakari and Tora Ghariyal Almas Wa Marvareed - gold watch and watch chain

A gold and enamelled chronograph watch, ghariyal, with four dials displaying the months of the year, days of the week, the sun and moon and the time. A watch chain with button pearls and diamond set elements with a taveez shaped diamond and emerald beads at the end. Such watch chains were made in late 19th century.



**Gold watch and watch chain**

**Dr. Nagender Reddy,**  
Director, Salar Jung Museum,  
Hyderabad.





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