

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



सत्कार

Dr. Ambedkar IHM's Quarterly E-Newsletter



APRIL 2024

(ISSUE V)

Take a voyage with us through the institute's events and enjoy the finest of recipes by our budding hoteliers and experienced faculty.



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MESSAGES

PRINCIPAL'S DESK



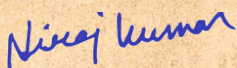
Dear Readers,
I am thrilled to express my deep gratitude to the committed team of students and educators whose dedication has led to the impressive 5th edition of SATKAAR. Seeing the continuation of this esteemed literary tradition fills me with immense pride, reflecting the illustrious history of our institution. The newsletter provides a glimpse into the various events happening on our campus, and it is an honor for me to be part of this renowned educational hub. Our institution remains dedicated to excellence, guiding the way for future leaders in the hospitality industry. We warmly invite you to join us in our pursuit of academic distinction and our shared goal of making valuable contributions to society, both locally and globally. To conclude, I find inspiration in the words of Bo Bennett: "Success is not in what you have, but who you are."


(Sitesh Srivastav)

EDITOR'S DESK

Dear Readers,
I am enthusiastic about writing for the forthcoming fifth edition of SATKAAR. Our Institute has been deeply engaged in a diverse array of initiatives and events, all of which will be extensively covered in this Newsletter. SATKAAR serves as a platform to showcase the noteworthy achievements of our Institute and to underscore our profound appreciation for each and every devoted reader. I extend my heartfelt gratitude to every member of the Institute and the Editorial team for their invaluable contributions to SATKAAR's fifth issue. It is through their dedication and effort that we are able to present a comprehensive overview of our Institute's endeavors and accomplishments. I extend my heartfelt gratitude to every member of the Institute and the Editorial team for their invaluable contributions to SATKAAR's fifth issue.




(Niraj Kumar)

TOWEL TWIST 2024

AIHM Chandigarh proudly debuted its first-ever towel twist competition, igniting a wave of creativity among students. With towels as their canvas, participants unleashed their imagination, crafting intricate designs and playful shapes. Laughter filled the air as towels transformed into animals, abstract sculptures, and unexpected creations. It was a vibrant celebration of innovation, showcasing the unique talents of AIHM Chandigarh's student body. From twisting techniques to artistic flair, each entry demonstrated the boundless potential within the campus community.



INTOXICATION 2024

"Intoxication," held at AIHM Chandigarh, showcased drink crafting with student mixologists presenting innovative cocktails and mocktails. Guest speakers shared insights into beverage trends and responsible drinking, stressing moderation and sophistication. The event created a vibrant atmosphere, nurturing creativity and appreciation for bartending's craft. It also aimed to promote a culture of mindful consumption among attendees, encouraging responsible enjoyment of alcoholic beverages.



AARADHANAM 2024



Aaradhnam was a true demonstration of the culinary arts. Each stall was a gateway to different dishes, offering authentic flavors from various cuisines. As attendees wandered from one stall to another, they were enveloped by the aromas of exotic spices, the warmth of freshly baked bread, and the allure of sweet desserts.



The fest was a culinary delight, featuring the '7 Flavours of the World' with an array of scrumptious dishes.

The college band's captivating performances and lively music kept everyone entertained, infusing a vibrant energy.



SANGAM 2024

At AIHM Chandigarh, Sangam, the alumni meet for the 1993-1999 batch, evoked a profound sense of nostalgia and camaraderie. Amidst the backdrop of familiar surroundings, old friends reunited, reminiscing about shared experiences and milestones. Laughter echoed as they recounted anecdotes, reaffirming the enduring bonds forged during their college years. The event served as a poignant reminder of the transformative journey they embarked upon together, and the invaluable lessons learned. As they exchanged updates and aspirations, it became evident that despite the passage of time, the spirit of unity and friendship remained unwavering among the AIHM Chandigarh alumni.



SPORTS DAY 2024

Sports Day at AIHM Chandigarh was an absolute blast. It brought together students and staff to celebrate athleticism and sportsmanship. The event featured a variety of exciting competitions like the three-legged race, shot put, tug of war, Badminton, Table-Tennis and more. These challenges really put the participants' skills and teamwork to the test. The cheers and support from the audience created an electrifying atmosphere that added to the energy of the day. It was an unforgettable experience for everyone involved.



ÉVÉNEMENTS



AIHM Chandigarh's Lohri celebration radiated joy with traditional bonfires, vibrant dances, and delectable food. Students and faculty united to commemorate the harvest festival, fostering camaraderie and cultural pride.



AIHM Chandigarh inaugurated EDC Samarth, a hotel for guests and a hub for students to gain real-world exposure. It promises immersive experiences, networking, and entrepreneurial opportunities.



Experience the culinary showdown at AIHM, Chandigarh's Gourmet Titans Cook Off! Top chefs compete, displaying skill and passion. A gastronomic journey filled with sizzling pans, aromas, and deliciousness awaits.

ÉVÉNEMENTS



AIHM Chandigarh celebrated Republic Day with pride, honoring sacrifices and freedom. Flag hoisting symbolized unity. Patriotic performances showcased diversity. Activities emphasized democracy, unity, and social responsibility, fostering patriotism. Jai Hind!



AIHM Chandigarh celebrated the Rose Festival by setting up food stalls and offering counseling services at Leisure Valley. It was a vibrant occasion where students engaged with visitors, sharing knowledge about the festival's significance.



AIHM Chandigarh students attended the Chandigarh Press Club Literary Fest, alongside renowned journalists, experiencing enriching literary sessions in the vibrant atmosphere of intellectual exchange.

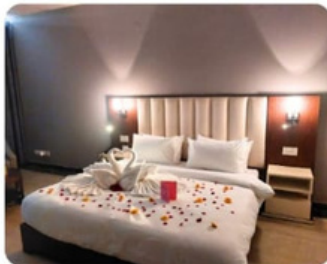
ÉVÉNEMENTS



AIHM Chandigarh celebrated Women's Day with enthusiasm, honoring women's achievements and contributions.



AIHM Chandigarh's 2024 Holi celebration united students and staff in a riot of colors, music, and sweets, fostering a bond of joy and camaraderie amidst cultural revelry.



SAMARTH
AIHM CHANDIGARH

Executive
Development
Centre



For Bookings/Queries Kindly Contact:

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📍 Dr. Ambedkar Institute of Hotel Management, Opposite New Lake,
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A Training Unit of Dr. Ambedkar Institute of Hotel Management, Chandigarh

AIHM's Budding Chef's



TIRAMISU MOUSSE SLICE

Ingredients:

TIRAMISU MOUSSE	
Whipping Cream	250 ml
Confectionary Sugar	120 gm
Mascarpone Cheese	250 gm
Agar Agar	8 gm
COFFEE SYRUP	
Coffee	20 gm
Water	20 ml
Sugar	40 gm
SPONGE	
Refined flour	350 gm
Milk	87.5ml
Oil	150 ml
Water	200 ml
Castor Sugar	250 gm
Baking Powder	5 gm
Baking Soda	5 gm
GARNISH	
White chocolate compound	20 gm
Cocoa powder	5 gm
Chocolate Ganache	10 ml
Coffee Gel	10 gm
Passion Fruit Gel	5 gm
Strawberry Gel	5 gm



PORTION: 2
PREP TIME: 50 MIN
COOKING TIME: 35 MIN

Method:

TIRAMISU MOUSSE

- Bring mascarpone cheese, agar agar and sugar to a simmer in a small pot.
- Stir it nicely, no lumps left and set aside to cool.
- Fold in whipped cream (whipped till soft peaks).

COFFEE SYRUP

- Bring Coffee Powder, water and sugar to a simmer in a small pot. Stir it nicely to dissolve and set aside to cool.

SPONGE

- Mix all the liquid ingredients together along with the sugar.
- Stir till sugar dissolves.
- Then pour all the dry ingredients into it. and mix well.
- Then bake in a pre heated oven at 180 degree celsius.

ASSEMBLE

- Place half sheet of Sponge Cake into half sheet pan frame. Top evenly with coffee syrup and freeze until set. Spread Tiramisu Mousse over and freeze until set. Dust cocoa powder before cutting in slices. Garnish with chocolate garnish, coffee gel, chocolate ganache, passion fruit gel and strawberry gel.



ARNAV KUMAR
STUDENT, AIHM CHANDIGARH

Cocktail 'O' Hour!

GINGERBREAD MARTINI

Ingredients

- **45 ml Vanilla infused Vodka**
- **15 ml Kahula**
- **30 ml Sweet Cream**
- **60ml Ginger bread Syrup**

Method of Pre-Preparation:

Preparing gingerbread syrup decoction-

1. Take a pan and add water in it.
2. when starts boiling add brown sugar in it
3. next add whole spices like cinnamon powder, nutmeg powder and star anise.
4. let the water take the flavours of all the spices
5. take it off the gas and let it cool.

Method of Preparation:

1. Take few coffee beans and lit it up.
2. put the martini glass on top the coffee beans to let the coffee Smokey taste and fragrance inside the glass
3. Now take a jigger and start adding the ingredients one by one and give them a dry shake for 10 seconds.
4. now add ice in the Boston shaker and shake again for few seconds till shaker gets chilled.
5. now take the martini glass and rim it with whipped cream and add gingerbread cookie crumbs on it
6. Double strain the cocktail and enjoy your drink.

Garnish : Rimming of whipped cream Gingerbread cookie crumbs

Glassware : Martini /Cocktail glass

Serving size : 150ml.



Akhil Guleria

Student, AIHM Chandigarh

THE EDITORIAL TEAM



Sitting (Left to Right): Mr. Shashank Ujwal, Mrs. Baljeet Sandhu, Mr. Sitesh Srivastav (Principal), Mr. Niraj Kumar (Editor-in-Chief), Dr. Suyasha Gupta, Dr. Shilpi Bhatia.

Standing (Left to Right): Gaurika Rana, Vipul Gopalak, Pranjal Srivastava, Harsh Namdeo, Shubhangi Aggarwal, Mantra Mittal, Raavi Laddhad.

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