

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



सत्कार

Dr. Ambedkar IHM's Quarterly E-Newsletter



AUGUST 2025

(ISSUE IX)

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



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MESSAGES

Principal's Desk

Dear Readers,

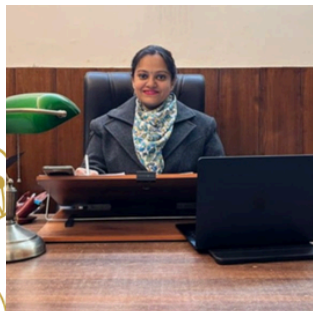
It is with great pride that I take this opportunity to acknowledge the dedicated students and teaching team whose relentless efforts have brought forth the 9th edition of Satkaar. With each edition, this literary tradition continues to flourish, reflecting the spirit of perseverance and creativity that defines our community. Our shared commitment to excellence and the nurturing of young minds is evident in initiatives like this. Satkaar stands as a testament to the vibrant learning environment we foster—one that encourages curiosity, growth, and exploration.

As we celebrate this milestone, let us be reminded of the powerful words of Nelson Mandela: "Education is the most powerful weapon which you can use to change the world."




(Mr. Arvind Varma)

Editor's Desk



Dear Readers,

It gives me immense pleasure to dedicate this literary journey to all the readers of Satkaar. This reflective endeavor offers a window into the diverse range of activities undertaken by our Institute, while also highlighting the achievements and steady progress of this esteemed institution.

As we revisit cherished memories, drawing inspiration from our accomplishments and learning from our setbacks, we are once again reminded of the resilience and spirit that define our community.

I extend my heartfelt gratitude to everyone at the Institute and especially to the committed 'Editorial Team', for their outstanding efforts in bringing forth the 9th edition of Satkaar. May this edition inspire every reader to explore new possibilities and realize their fullest potential.


(Dr. Suyasha Gupta)

Farewell 2025

(Batch: 2022-2025)

The AIHM farewell transported everyone to a magical realm reminiscent of Hogwarts, where the evening unfolded with enchanting dances and unforgettable moments. Shivom's charm earned him the title of Mr. AIHM, while Karmanya's grace led her to be crowned as Ms. AIHM. Reet's Radiant Smile illuminated the celebration, and Hrilekha and Guntez captured the Ms. & Mr. Personality titles, showcasing their captivating charisma. Chirag's impeccable style made him the Best-Dressed of the evening. Overall, it was a truly enchanting event, filled with memories that will be cherished forever.



Diploma Farewell

*From Chef Coats to Career Goals , we bid a flavourful farewell to the
Diploma class of 2024-25!*

*As we embark on new beginnings, we take with us more than just recipes
and techniques – we carry cherished memories, shared laughter, and
the meaningful connections, we've created along the way. Here's to
pursuing dreams, crafting success, and approaching life with passion
and purpose!*



Adieu

We bid a respectful farewell to Shri R.K. Rana on the occasion of his superannuation from the post of Administrative cum Accounts Officer. With 34 years of unwavering dedication, integrity, and commitment, Mr. Rana has served the organisation with distinction. As he enters this new chapter of life, we extend our heartfelt gratitude and best wishes for a happy, healthy and fulfilling retirement.





International Day of Yoga

The Institute embraced the celebration of International Day of Yoga 2025 along with the Ministry of Tourism GOI, & Chandigarh Tourism, where

Sh. Ravneet Singh Bittu, Hon'ble Minister of State for Railways & Food Processing Industries, at Sukhna Lake on the morning of June 21st. Emphasising wellness in nature, the event followed the Common Yoga Protocol, filling the lakeside with synchronized asanas, and smiles, as a true promotion of holistic health and well-being.



Let these moments remind us: Yoga is not just a practice, it's a way of life.

ÉVÉNEMENTS



Chef Kunal Kapur visited the Institute



The release of 8th edition of SATKAAR



To mark Ambedkar Jayanti, a pledge was taken by Principal, Faculty , Staff and students .



DAV Public school, Amritsar visited AIHM Chandigarh for educational tour



Inauguration of DGR Diploma in Bakery and Confectionery



Mr Arvind Varma represented AIHM Chandigarh at community event by The Lalit, Chandigarh

ÉVÉNEMENTS



The Institute observed World Environment day with a pledge and plantation drive at the campus

Research Paper Titled : Tree Ambulance as Responsible Tourism Practice in Star-Rated Hotels: a Stakeholder Approach



Dr Pratik Ghosh

Dr Pratik Ghosh published a research paper on 'Tree Ambulance as a Responsible Tourism Practice'



AIHM Chandigarh organised Summer Mixology Camp providing hands on learning



Dr. Sucharu Sharma attended the Valediction at Jawahar Navodaya Vidyalaya, Chandigarh



AIHM Chandigarh Faculty completed a 10 day training at The Lalit, Chandigarh



A 5 Day Summer Bakery workshop was held in the Institute

ÉVÉNEMENTS



DGR Bakery candidates visited Classic 44 bakery, Chandigarh for an insightful industry experience



AIHM Chandigarh hosted a Saatvik Buffet showcasing wholesome vegetarian delights



Institute celebrated International Day of Yoga at Sukhna Lake in collaboration with Chandigarh Tourism and Ministry of Tourism

AIHM'S BUDDING CHEFS

KAKORI CANNOLI WITH GREEN APPLE GEL

INGREDIENTS

KAKORI KEBAB FILLING

| | |
|--------------------------------------|--------------|
| Mutton mince | 500 g |
| Fat (minced) | 200 g |
| Raw papaya paste. | 50 g |
| Desiccated coconut. | 30 g |
| Turmeric, nutmeg | a pinch each |
| Ginger garlic paste | 1 tbsp |
| Brown onion paste | 2 tbsp |
| Crushed black pepper & yellow pepper | ½ tsp each |
| Salt | to taste |

CANNOLI SHELL

| | |
|----------|-------|
| Flour | 120 g |
| Sugar | 20 g |
| Salt | 10 g |
| Butter | 20 g |
| Red wine | 45 ml |

GREEN APPLE GEL

| | |
|----------------------------|----------------|
| Whole green apples + peels | 2 nos |
| Lemon juice | 1 tbsp |
| Water | Approx. 100 ml |
| Agar agar | 2 g |



AKARSH GARG
STUDENT, AIHM CHANDIGARH



METHOD OF PREPARATION

KEBAB

Mix mutton and fat. Marinate with papaya paste (30 mins). Add other ingredients. Blend smooth. Rest (1 hr). Mold on skewers. Grill, bake (200°C, 8–10 mins).

CANNOLI SHELL

Rub butter into dry ingredients. Add wine to form dough. Rest 30 mins. Roll thin, shape on molds, seal, and fry (170°C). Cool and remove molds.

APPLE GEL

Simmer chopped apples, peels, lemon juice, and water till soft. Blend, strain, reheat with agar. Set in tray, reblend into smooth gel.

AIHM'S BUDDING CHEFS

SAMAK PAYASAM (BARNYARD MILLET PUDDING)

INGREDIENTS

| | |
|----------------------------|---------|
| Samak rice/barnyard millet | 60 gm |
| Milk | 1.5 ltr |
| Sugar | 150 gm |
| Ghee | 30 gm |
| Cardamom powder | 5 gm |
| Nuts | 20 gm |



NIKHILESH SINGH
STUDENT, AIHM CHANDIGARH

METHOD OF PREPARATION

- Cook samak rice/barnyard millet in milk until tender.
- Add sugar, ghee, and cardamom powder. Mix well.
- Cook until the mixture thickens.
- Garnish with nuts





Cocktail Hour

HONEY GINGER FIZZ



INGREDIENTS

| | |
|--------------|-------------|
| Whiskey | 45ml |
| Lemon juice | 1 oz |
| Honey syrup | 0.5 oz |
| Fresh ginger | 2-3 slices |
| Soda water | for top up |
| Ice | As required |



SHAMBHAVI SHANKAR
STUDENT, AIHM CHANDIGARH

METHOD OF PRE PREPARATION

- Peel a small piece of fresh ginger using a spoon or knife.
- If your honey is thick or crystallized, warm it slightly by placing the jar in warm water for a few minutes.

METHOD OF PREPARATION

- Muddle the fresh ginger (and chili if using) in a shaker.
- Add whiskey, lemon juice, and honey syrup.
- Shake well with ice.
- Strain into a glass filled with ice.
- Top with water and stir gently.
- Garnish with a lemon wheel .



THE EDITORIAL TEAM



Faculty Sitting(Left to Right):

Mr. Shashank Ujwal, Mrs. Baljeet Sandhu, Mr. Arvind Varma (Principal), Dr. Suyasha Gupta (Editor-in-Chief), Dr Munish Ahlawat, Mr Gitanshu Kumar

Students Standing (Left to Right):

FRONT ROW: Shivanshi Sharma, Kiranpreet Kaur, Falak, Smriti Pasricha and Shambhavi Shankar

BACK ROW: Shourya Gandhi, Nitin Jain and Jagpreet Singh

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