

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



सत्कार

Dr. Ambedkar IHM's Quarterly E-Newsletter



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(ISSUE XI)

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 immense pride that I extend my heartfelt appreciation to the committed students and faculty members whose hard work and dedication have made the 11th edition of Satkaar a reality. With every new edition, this literary tradition grows stronger, embodying the perseverance and creativity that define our community. Our collective pursuit of excellence and our dedication to nurturing young minds are beautifully reflected in initiatives like this. Satkaar serves as a shining example of the dynamic learning atmosphere we cultivate - one that inspires curiosity, personal growth, and intellectual exploration. As we mark this special milestone, let us draw inspiration from the timeless words of Nelson Mandela: "Education is the most powerful weapon which you can use to change the world."



Arvind

Mr. Arvind Varma

Editor's Desk

Dear Readers,

It is an honor to present this edition of Satkaar to you. Each page reflects the collective effort, creativity, and dedication that define our Institute. Through this publication, we aim to share not only our achievements but also the values and aspirations that guide our journey forward. The experiences captured here—our milestones, challenges, and moments of growth—remind us of the strength and harmony within our community. They stand as a testament to what we can accomplish when we strive together with purpose and conviction. I extend my sincere appreciation to every member of the Institute whose contributions enrich our endeavors. A special note of gratitude goes to the Editorial Team, whose commitment and hard work have shaped the 11th edition of Satkaar into a meaningful and inspiring compilation. May this edition encourage you to dream boldly, explore new paths, and continue reaching toward your fullest potential.



Suyasha

Dr. Suyasha Gupta

CELEBRATING 150 YEARS OF VANDE MATARAM

Celebrating 150 years of Vande Mataram, AIHM Chandigarh proudly honoured the patriotic hymn that holds a special place in India's heritage. The event began with everyone gathering in the auditorium and singing the soulful national melody. The inspiring speech of our Prime Minister Shri. Narendra Modi Ji on India's diversity and unity further uplifted the tribute to this iconic song. The celebration concluded with a remarkable address by our respected Principal, Mr. Arvind Varma, who paid a heartfelt tribute to the timeless creation of Bankim Chandra Chatterjee.



आराधनम्

2025

Aaradhanam 2025 our annual food fest was a vibrant celebration of Ek Bharat Shreshtha Bharat on 13th December 2025, where the rich culinary traditions of Gujarat and Maharashtra came alive amid joy, culture and community spirit. The fest featured exciting live food counters, including a bustling chaat station and a tempting sweet counter.

Guests enjoyed refreshing mocktails, fun interactive games and a live band performance.

The event offered hands-on learning for students, involving them from planning to execution. This practical exposure helped build real-world skills and experience.



INTERNATIONAL CHEFS DAY

We are thrilled to share moments from our International Chefs Day celebration on 20th October. This day was created by Chef Dr. Bill Gallagher in 2004.

Chefs unite cultures, spread joy through flavours, and transform simple ingredients into unforgettable dishes. International Chefs Day also emphasizes guiding children toward healthy eating habits through workshops, cooking activities and interactive sessions that promote fresh produce, nutritious meals and kitchen safety.

At AIHM Chandigarh, we believe in nurturing the next generation of culinary masters. This day served as a powerful reminder of the passion and dedication that drive the art of gastronomy.



LOHRI 2026

On January 13th, AIHM Chandigarh celebrated Lohri with great traditional fervour. The festivities began as Principal Sir ignited the sacred bonfire. Everyone joined in energetic dance celebrations, filling the campus with joy. The event brought the college community together in a spirit of warmth. The celebration concluded on a high note with delicious refreshments for all.



ÉVÉNEMENTS



Bajaj Life Insurance guided DGR candidates on life after retirement



Poster making competition on 'Ek Bharat Shreshth Bharat'

Bridging Campuses, Building Futures: Experiential Learning through Academic, Cultural and Culinary Exchange

By Dr Pratik Ghosh, Head of Department – Food and Beverage Service, Dr Ambedkar Institute of Hotel Management, Chandigarh

The hospitality industry thrives on collaboration, innovation, and the sharing of diverse cultural and culinary traditions. In this spirit, "Bridging Campuses: A 6-Day Academic, Cultural, and Culinary Exchange Program between students of AHIM Chandigarh and IHM Gandhinagar" was conceptualized as a platform to connect young learners, broaden their horizons, and prepare them for the dynamic world of hospitality. The program not only celebrated the rich traditions of Indian gastronomy and culture but also created opportunities for students to engage in meaningful academic interactions, industry exposure, and experiential learning. This initiative was undertaken under the guidance of the Ministry of Tourism, Government of India, and the National Council for Hotel Management and Catering Technology (NCHMCT), Noida, whose vision and support provided the framework for creating such impactful student exchange experiences across hotel management institutes.



Gujarati Khabli, Sev Jaranata, Khichdi, Methi Thepla, and Makhambhal brought alive the flavours of the region and reflected the importance of preserving traditional cuisines while adapting them to contemporary contexts. Similarly, the exposure to Chandigarh's vibrant local food street and regional specialties added depth to the students' understanding of how food is an integral part of tourism and cultural identity.

The success of this six-day exchange program can be attributed to the active involvement of the Principal, faculty members, and students from both institutes. The Principals of AHIM Chandigarh and IHM Gandhinagar provided visionary leadership and guidance, ensuring that the program objectives were met with precision and purpose. Their planning for the key activities, be it roundtable discussions, joint sessions, or certificate distributions, served as a source of inspiration and motivation for students. Faculty members played an equally vital role, facilitating academic interactions, mentoring students, and coordinating logistics to ensure a seamless experience. Their expertise bridged the gap between classroom learning and practical exposure, enriching the students' academic value.

In today's globalized environment, hospitality professionals are expected to be more than just technically skilled and they must also possess cultural sensitivity, adaptability, and a holistic understanding



Vigilance Week was marked by a pledge to foster ethical practices and trust

Dr. Pratik Ghosh's article was featured in Hospitality Biz Magazine



A lecture on sustainable hospitality was delivered by Mr. Aman Singh Rajput



An Art of Living session for faculty was hosted with Sh. Santak Sharma, focusing on mindfulness, stress management, and well-being."

ÉVÉNEMENTS



Young Writers' Competition 2025



Pledge on Constitution Day



Cake Mixing Ceremony 2025



**Unity Chain
Rashtriya Ekta Diwas**



**India Skill North Zone Bakery
Trade Test at AIHM Chandigarh**



**Warli Art Competition under "Unity
In Diversity, Colours of One Nation"**

ÉVÉNEMENTS



Essay Writing Competition on "Role of Artificial Intelligence in Nation Building"



Learning Beyond Classroom Educational Trip for School Students



Guest Lecture by Shri Prem Rawat on Peace and Success



Closing Ceremony of DGR in F&B Service



AIHM joined The Ministry of Tourism's "Fitness ki Dose, Aadha Ghanta Roz" Campaign



Ms. Shalini Sachdeva attended FDP Workshop at NCHMCT

AIHM'S BUDDING CHEFS

MURG KIBTI :

Ingredient	Qty (Metric)	Qty (US)
Chicken (thigh)	1 kg	2¼ lb
Yoghurt	400 ml	1¾ cups
Desi Ghee	75 g	6 tbsp
Onions (sliced)	500 g	1 lb 2 oz
Garlic paste	30 g	5¼ tsp
Ginger paste	20 g	3½ tsp
Coriander powder	12 g	4 tsp
Kashmiri mirch	6 g	2 tsp
Turmeric	3 g	1 tsp
Green cardamom	8 pcs	-
Cloves	4 pcs	-
Mace powder	0.75 g	¼ tsp
Black peppercorns	12 pcs	-
Salt	To taste	-
Saffron	1 g	½ tsp



Serves: 4

Prep. Time: 1:30 hours

Cooking Time: 25 minutes

PREPARATION:

THE MARINATION:

1. Crush saffron threads with a pestle or the back of a spoon, soak in lukewarm water and then make a paste.
2. Mix with the ingredients in a large bowl, evenly marinate the chicken and reserve in the bowl for one hour.

AIHM'S BUDDING CHEFS

COOKING:

1. Put the chicken, along with the marinade, in a handi/pan, and bring to a boil, stirring constantly, over medium heat.
- 2.Reduce to low heat, cover and simmer, stirring at regular intervals, until the chicken is almost cooked.
3. Uncover, increase to medium heat, stir-fry until specks of fat appear on the surface, chicken is cooked and gravy is of coating consistency.
- 4.Remove and adjust the seasoning. Garnish with pumpkin seeds,lime and coriander leaves.



Nehmat Kukreja

6th Sem

OG Corner (Artistry Skills Section)



INGREDIENTS

- Gin : 45 ml
- Cold hibiscus tea (reduced) : 20 ml
- Jaggery syrup : 10 ml
- Lemon syrup : 30 ml
- Orange syrup : 5ml
- Pinch of salt
- Egg white: 1



METHOD

- Lightly smoke a cinnamon stick or star anise and place it under an inverted glass.
- Dry shake gin, hibiscus reduction ,syrup, lemon and egg white.
- Add ice and hard shake.
- Fine strain into a chilled coupe glass.
- Finish with one tiny pinch of black salt on the foam.

GLASSWARE

Coupe Glass

GARNISH

Torched Orange Wheel



Ritik Gangwar
6th Sem

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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, Shambhavi Shankar

BACK ROW: Shourya Gandhi, Nitin Jain, Jagpreet Singh

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