

**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 X)

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 has made the 10th edition of Satkaar a reality. With every new edition, this literary tradition grows stronger, embodying the perseverance and creativity that defines 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.”



(Mr. Arvind Varma)

Editor's Desk



Dear Readers,

It is with heartfelt joy that I present this literary edition to all the readers of Satkaar. This thoughtful collection beautifully captures the wide array of initiatives and achievements of our Institute, reflecting its continuous growth and enduring commitment to excellence. As we look back on memorable experiences—celebrating our triumphs and learning from our challenges—we are reminded of the perseverance and unity that form the foundation of our community.

My sincere appreciation goes to each member of the Institute, and especially to the dedicated Editorial Team, whose hard work and creativity have made the 10th edition of Satkaar possible. May this edition encourage every reader to dream bigger, think deeper, and unlock their true potential.

(Dr. Suyasha Gupta)

French + Gastronomy Program, France



From Chandigarh to France! Geetansh Kochhar, a Semester 5 student, got the great opportunity to attend a three-week French + Gastronomy Program in Rouen, France, which was co-organized by French in Normandy, Campus France, and l'Ecole Fauchon. From learning classic French pastries, chocolate desserts, and drinks from skilled chefs to touring renowned monuments like Mont Saint-Michel and witnessing the enchanting Fête de la Musique in Paris, it was certainly "une expérience inoubliable."



Freshers' 2025



AIHM, Chandigarh welcomed the new batch with vibrant festivities under the theme “Indian Kaleidoscope – From Tradition to Trend.” The evening unfolded with mesmerizing performances that beautifully showcased India’s rich heritage blending seamlessly with modern flair. Rishikesh Chhetri was crowned Mr. Fresher, while Priyanshi Pathak gracefully earned the title of Ms. Fresher. Adding to the excitement, Pratyush and Jahnvi Sharma were declared the runners-up, winning hearts with their charm and confidence. Overall, it was an unforgettable evening filled with colors, culture, and camaraderie – marking the perfect beginning of the journey for our B.Sc. 1st-year students.



Student Exchange Program

Students of AIHM visited IHMA (8 September to 12 September)

The students of Dr. Ambedkar Institute of Hotel Management, Chandigarh, had the privilege of participating in a Student Exchange Program with the Institute of Hotel Management, Ahmedabad. The initiative served as a remarkable platform for our students to immerse themselves in the vibrant culture of Gujarat, explore its rich culinary heritage, and witness diverse hospitality practices firsthand. Beyond academics, the program offered them the joy of learning in a new environment, building bonds with peers and faculty, and gaining fresh perspectives on the industry. This enriching experience not only enhanced their professional skills but also broadened their cultural horizons, instilling adaptability, collaboration, and the true spirit of hospitality.



Students of IHMA visited AIHM

(8 September to 12 September)

The students of the Institute of Hotel Management, Ahmedabad, had the privilege of participating in a Student Exchange Program with Dr. Ambedkar Institute of Hotel Management, Chandigarh. The initiative provided a wonderful opportunity for the visiting students to experience the vibrant culture of Chandigarh, explore North India's rich culinary traditions, and observe diverse hospitality practices at our institute. Beyond classroom learning, the program allowed them to engage in interactive sessions, enjoy cultural exchanges, and build lasting friendships with our students and faculty.



WORLD TOURISM WEEK

Our Institute celebrated World Tourism Day 2025 with great enthusiasm and creativity on the theme “Tourism and Sustainable Transformation.” The event beautifully aligned with the global vision of promoting sustainability in tourism and hospitality. The celebration featured several inter-college competitions, including Poster Making, Fresh Flower Arrangement and Rangoli Making. Students showcased their artistic flair and innovative ideas through these events. Adding to the excitement, a cake demonstration was conducted by the esteemed faculty member, Chef Jawahar Singh Rathodiya, who captivated the audience with his culinary expertise and creativity.



ÉVÈNEMENTS



A special guest lecture for the DGR candidates in collaboration with IDFC FIRST bank was organised



Counselling was conducted for the students of B.Sc. (H&HA) and Diploma in Bakery and Food Production



An impactful guest lecture on Career guidance & Industry Insights was led by Mr. Vikram Kukreja (TBH Circle) for final year students.



Orientation Programme for B.Sc Batch (2025-2028), Diploma in Food Production and Diploma in Bakery and Confectionery



Tree Plantation was done by the students of first year along with their parents under the program 'EK PED MAA KE NAAM'.



Chef Bhanu Sharma inspired the students of AKSIPS-41 Smart School, Chandigarh with insights on hotel industry careers, turning passion into profession.

ÉVÈNEMENTS



The students and faculty of Millennium School, Mohali, explored hospitality careers with an engaging session and property tour.



One day workshop was held by Rashtriya Karmayogi Mission at our institute.



Students of our institute participated in a Rangoli Competition held at the Pierre Jeanneret Museum.



Our institute has proudly hosted PHDCCI - Young chef Culinary competition.



Three day workshop was held for third year students by IHG at our institute.



Independence day was celebrated in the institute

ÉVÈNEMENTS



Plantation drive was organised on the occasion of 5th anniversary of Nasha Mukt Bharat Abhiyan.



Eye Donation Awareness Program was organised, led by Dr. Shivam Garg and Mr. Mukesh Verma.



Tourism Quiz was held on 'Ek Bharat Shreshtha Bharat'.



Inauguration of Hindi Pakhwada and Swachhata Pakhwada.



Cleanliness drive was held as a part of ongoing Swachhata Pakhwada Initiative.



Our esteemed faculty, Dr. Suyasha Gupta, participated in a 5-day FDP on Revenue Management and Dynamic Pricing by IIM Calcutta at IIM Shillong.

ÉVÈNEMENTS



Chef Swapnil attended a 5-day workshop on Pan-Asian cuisine at NCHMCT



Demonstration on Japanese Cuisine was held by Chef Swapnil.



Hindi essay writing competition was organised for AIHM's faculty members.



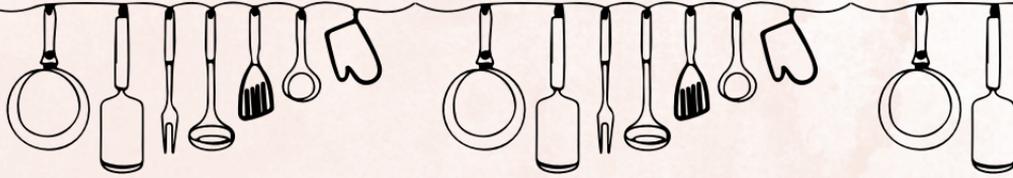
Sem 5 students Kiran & Bhuvan won first prize in Mixology Competition held at Panjab University.



Sem 5 students Pragati & Piyush won Second prize in Inter college Global Cuisine Contest held at Panjab University.



Students of our institute participated in a Rangoli Competition held at the Le Corbusier Centre, Sector 19, Chandigarh.



Aihm's Budding Chefs

LENTIL TATAR TOTS

INGREDIENTS :

- | | |
|-------------------------|----------|
| 1. Urad Dal | 500 gm |
| 2. Jeera (Cumin) Powder | 30 gm |
| 3. Chilli Powder | 30 gm |
| 4. Turmeric Powder | 10 gm |
| 5. Salt | To taste |
| 6. Black Sesame Seeds | 10 gm |



Nikhilesh Singh
Sem 5 Student, AIHM Chd.

METHOD :

1. Soak urad dal in water overnight.
2. Make a thick paste of urad dal and add cumin powder, chilli powder, and turmeric powder.
3. Whisk it properly to incorporate air in it and do a floating test.
4. Make a flat round shape of the batter and top it with sesame seeds.
5. Deep fry and serve hot with mint chutney.





COCKTAIL O' HOUR

Tequila Watermelon Burst

Ingredients:

- 
- 45 ml Tequila
 - 60 ml Watermelon juice
 - 15 ml Lime juice
 - Pinch of salt
 - Chili powder (Optional)

Method of Preparation :

- Add Ice to the Glass.
- Shake Tequila, Watermelon Juice, Lime Juice and Salt in Boston shaker.
- Strain the drink in chilled glass.

Garnish :

- Salt and Chilli powder
- Watermelon Triangle

Glassware :

- Rock Glass



Bhuwan Kaushal
Sem 5 Student, AIHM Chd.



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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