

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



सत्कार

Dr. Ambedkar IHM's Quarterly E-Newsletter



JULY 2026

(ISSUE XIII)

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 an honour to acknowledge and appreciate the dedicated efforts of our students and faculty members, whose commitment has made this edition of Satkaar possible. With every edition, this cherished literary tradition continues to grow, reflecting the enduring spirit of dedication, creativity and perseverance. We take immense pride in fostering a culture of excellence and nurturing young minds and it is through such meaningful initiatives that our Institute continues to uphold its core values and vision. This newsletter stands as a testament to the remarkable activities and achievements that inspire learning, innovation and exploration.

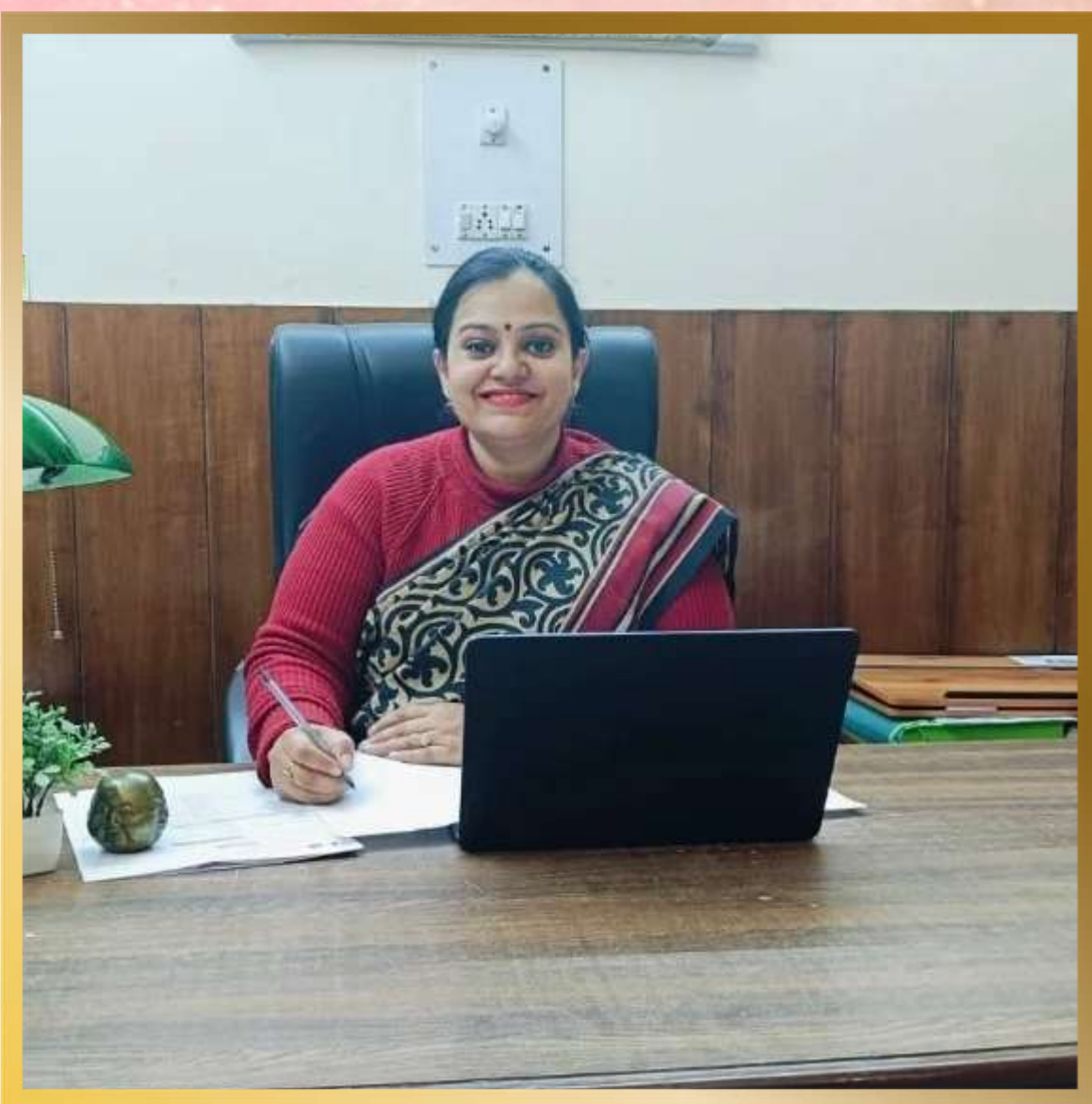
I would like to conclude with the inspiring words of Malala Yousafzai: "One child, one teacher, one book, one pen can change the world."



A handwritten signature in black ink, appearing to read 'Arvind Varma'.

Mr. Arvind Varma

Editor's Desk



Dear Readers,

It gives me immense pleasure to present the 13th edition of Satkaar to all our readers. This edition reflects the journey of our Institute by capturing the many activities, achievements, and milestones that have marked another memorable year of growth and learning. Looking back, we take pride in our accomplishments, learn from our experiences and cherish the moments that have shaped us along the way. I extend my heartfelt gratitude to everyone associated with the Institute, especially the dedicated Editorial Team, whose enthusiasm, creativity and hard work have made this edition possible. I hope this edition of Satkaar not only brings back fond memories but also inspires every reader to discover their potential, pursue their aspirations and continue striving for excellence.

A handwritten signature in black ink, appearing to read 'Suyasha Gupta'.

Dr. Suyasha Gupta



2026

Farewell



"Beyond the Horizon: A Farewell to Our B.Sc. Graduates"

The farewell celebrated the remarkable journey of our B.Sc. students, honoring their hard work, friendships, and achievements. It marked the end of a memorable chapter and the beginning of exciting new opportunities. The event left everyone with cherished memories, heartfelt gratitude and best wishes for a bright and successful future.



International Yoga Day



A Celebration of Health and Wellness

To commemorate International Yoga Day 2026, a special yoga session was organized exclusively for the faculty members. The session focused on promoting physical fitness, mental well-being and stress management through yoga asanas and breathing exercises. It encouraged faculty to embrace a healthier and more balanced lifestyle while reinforcing the importance of self-care and overall wellness.

"A Step Towards Well-being."



ADIEU

A Heartfelt farewell to Rohan Sir

The institute organised a warm and memorable farewell to honor Rohan Sir's dedication, guidance and valuable contributions. Students and faculty expressed their gratitude through heartfelt speeches, cherished memories and best wishes, making the occasion a memorable celebration of his inspiring journey.



Diploma farewell 2026

The farewell marked the end of a remarkable chapter and the beginning of exciting opportunities for our diploma graduates.



ÉVÉNEMENTS



The opening ceremony of DGR Diploma Bakery & Confectionery



HOD Dr. Pratik Ghosh participated at Industrial Exposure at Holiday Inn Zirakpur



AIHM organized a summer workshop "Dining Table Setup & Mocktail Making"



Bakery summer workshop successfully concluded under Chef Bhanu Sharma



HOD Mrs. Shalini Sachdeva completed NFLP programme at IIM Bodh Gaya



3rd year students Geetansh Koocher & Bhuvan Sharma earned medallions at India Skills

ÉVÉNEMENTS



Collaboration which IDFC First Bank organized dedicated session for DGR Diploma (BSc)



Faculty Mr. Nikhil Thakur & Students proudly participated in the California wines capstone level 1 program -JW Marriot, Chandigarh



Cooking summer course successfully accomplished under the mentorship of Chef Dr Munish Ahlawat



A insightful guest interaction session was organized for DGR candidates to empower future knowledge and opportunities



Dr. Shilpi Bhatia completed the prestigious nurturing future leadership programme (NFLP) Batch 17 IIM Bodh Gaya



Lalit Suri School of Hospitality conducted a session about hospitality demands for 1st year Student (2nd Semester)



Ingredients

- Hung Curd: 500g
- Paneer: 100g
- Mascarpone Cheese: 100g
- Whipped Cream: 60g
- Salt: as required
- Black Salt: 1 pinch
- White Pepper: 1tsp
- Powdered Sugar: 1tsp
- Green Cardamom Powder: 1tsp
- Chaat Masala



Budding Chef Smarth Gupta
Student (AIHM Chandigarh)

AIHM'S Budding Chef

DAHI NAZAAKAT

**HOT CRISPY FROM
OUTSIDE COLD CREAMY
FROM INSIDE**

Method

1. The Filling:

- Hang the curd until all excess whey is removed to prepare hung curd.
- Whip the whipping cream until light and fluffy.
- Gently fold in the mascarpone cheese using the cut-and-fold method.
- In a separate bowl, combine the crushed paneer and hung curd.
- Add salt, black salt, white pepper, powdered sugar, green cardamom powder, and chaat masala.
- Mix well, then gently fold this mixture into the mascarpone cream until evenly combined.

2. Shaping:

- Divide the mixture into equal portions.
- Shape each portion into smooth round balls.
- Freeze for 30 minutes or until firm.

3. Coating & Frying:

- Prepare a slurry and breadcrumbs for coating.
- Dip each frozen cheese ball into the slurry.
- Coat evenly with breadcrumbs.
- Deep-fry in hot oil until crisp and golden brown.

4. Assembly:

- Arrange the fried cheese balls on a serving plate.
- Serve hot with the dip of your choice.

COCKTAIL O' HOUR



The Blush Of Ruby Zafran



**Budding Somelier Ekum
Singh Gadiok**

**Student (AIHM
Chandigarh)**

GLASSWARE

**Margarita Glass (chilled
& smoke-infused)**

GARNISH

**Dried Rose Petals &
Saffron Strands**



INGREDIENTS

- Saffron-Infused Gin- 60ml
- Rose syrup- 10ml
- Honey- 15ml
- Fresh Lime Juice- 15ml
- Saffron Strands- 3-4
- Orange Peel- 1-2 strips
- Cinnamon Stick- 1
- Dried Rose Petals- 3-4

METHOD

1. Infuse gin with saffron strands for approximately 2 hours to extract color and aroma.
2. Chill the margarita glass in advance.
3. Add saffron-infused gin, rose syrup, honey, and fresh lime juice into a shaker with ice.
4. Grate fresh orange peel into the shaker for added citrus aroma.
5. Shake vigorously until well chilled and balanced.
6. Ignite a cinnamon stick and trap the smoke inside the chilled glass to create a subtle smoky infusion.
7. Double strain the cocktail into the prepared glass.
8. Garnish elegantly with rose petals and saffron strands.

THE EDITORIAL TEAM



Faculty Sitting(Left to Right):

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

Students Standing(Left to Right):

Mayank Amola, Kumud Banerjee, Vartika Gupta, Ekum Singh Gadiok, Vaibhav Jain

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