

**DR. AMBEDKAR INSTITUTE OF HOTEL MANAGEMENT,
CATERING & NUTRITION**

SECTOR 42-D, CHANDIGARH



सत्कार

Dr. Ambedkar IHM's Quarterly E-Newsletter



JANUARY 2024

(ISSUE IV)

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 delighted to express my appreciation for the dedicated team of students and teachers whose unwavering efforts have culminated in the release of the 4th edition of Satkaar. Witnessing the continuation of this literary tradition fills me with immense satisfaction, highlighting the resilience and creativity ingrained in our collective endeavors.

The Institute remains resolute in its commitment to elevating standards of competence and inspiration for our aspiring minds. The newsletter casts a spotlight on diverse and noteworthy initiatives, fostering a dynamic spirit of learning and exploration. Lastly, I would like to recall the words by Sir Nelson Mandela which has inspired me throughout my journey **“Education is the most powerful weapon which you can use to change the world”**.



(Suresh Srivastav)

Editor's Desk



Dear readers,

I am delighted to address all the readers of Satkaar. This literary journey not only invites reflection on the diverse activities our institute has engaged in but also spotlights the triumphs and advancements of this revered seat of learning. As we stroll down memory lane, drawing inspiration from our achievements and insights from our missteps, we again immerse ourselves in cherished memories woven together. I extend my heartfelt gratitude to every individual within the institute and the dedicated Editorial team for their commendable efforts to bring forward the 4th edition of Satkaar. May this edition serve as an inspiration, propelling each reader toward discovering and unleashing their potential.

(Niraj Kumar)

FRESHERS 2023

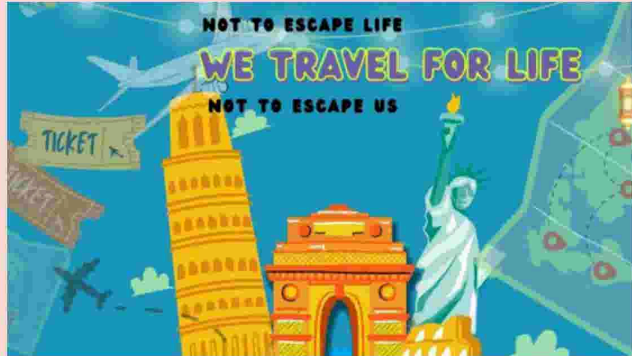


“The welcoming festivities for the batch of 2023-2026 unfolded in all its glory on the enchanting evening of 18th August, 2023, leaving in its wake echoes of sheer delight, shared tales, and timeless memories. Embellished with the mesmerizing theme of '**Arabian Nights**', the event was a kaleidoscope of captivating performances, featuring enchanting Arabian and Bollywood dances, a soul-stirring Raag band, and an exuberant bhangra presentation. A sophisticated Ramp Walk and an engaging quiz on general awareness and tourism was conducted and the titles Mr. and Ms. fresher's were announced. The event ended with the cake cutting ceremony. Followed by this, a hi-tea themed 'Barbenhiemer' was organized for all the freshers.

As we reflect on these cherished moments, they transcend mere amusement, signifying the inception of an exhilarating expedition together. The Freshers' Party stands as the inaugural chapter of numerous enchanting experiences awaiting us, destined to be etched in the tapestry of our hearts. Lastly, recalling the words by Helen Keller “life is either a daring adventure or nothing at all”, and mark the start of a beautiful adventure.



Travel for LiFE program is an initiative taken by Government of India to promote sustainable economic development in tourism sector. The college actively participated by organizing various events.



AIHM conducted a digital poster making competition under mission lifestyle for environment.



First-semester students actively promoted awareness of vernacular languages within their batch.



Educational visit to Chandigarh Capital Complex was conducted to promote tourism.



Eco friendly carry bag making competition on Swachh Bharat Abhiyan was held in the campus.



The seminar was organised for the students to instill a behavioral shift towards Sustainability Tourism.



Faculty and students participated in the Garbage Free India Campaign and Swachh Bharat Mission Cleanliness Drive.

WORLD TOURISM DAY 2023



On the occasion of World Tourism Day, Institute organized various inter college events on 26th and 27th September. Students from various schools and colleges participated in the event.



A sustainable revolution unfolded with the best out of waste competition as students demonstrated creativity and innovation by repurposing discarded materials into aesthetically pleasing creation.

Students created vibrant and colorful posters on the topic 'Travel for LiFE' during the poster making competition.



Neha Kanwar, a second year student showcased her remarkable talent with an intricate 'Fruit carving demonstration'.

WORLD TOURISM DAY 2023



Our students participated in the marathon organized by Chandigarh Tourism in honor of world tourism day. The walk began from the Sukhna Lake and ended at Capital Complex.

On World Tourism Day, our students welcomed tourists with a Rose bud at Sukhna Lake and Rock Garden in Chandigarh.



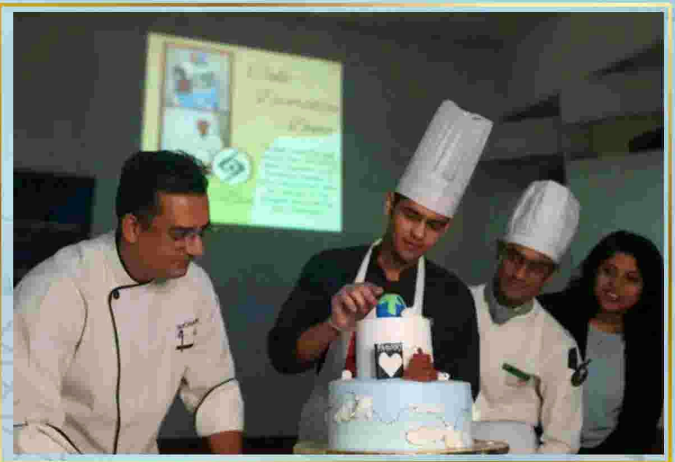
Students prepared elegant and vibrant flower arrangements during the flower arrangement competition.

WORLD TOURISM DAY 2023



The floor became canvas for vibrant 'Rangoli Making Competition' as students drew traditional patterns and contemporary designs, each reflecting diversity.

A very fascinating demonstration on tricks and techniques for cake decoration was presented by Chef Khagesh from Radisson Red, Mohali.



The event ended with a glorious prize distribution ceremony.

Swachhhta Action Plan

Swachhhta Action Plan is a milestone initiative in mainstreaming Swachhhta elements across all sectors of the Government in an elaborate, accountable, and sustained manner to realize the Swachh Bharat of Prime Minister's vision and Gandhiji's dream.



Essay writing competition on the topic 'Swachhhta' was conducted in Aanchal International School.



Painting competition on the topic 'Swachhhta' was conducted in Aanchal International School.



A movie on 'Swachhhta' was shown to the kids of Aanchal International school.



An vibrant puppet show was organized by AIHM under the initiative of 'Tourist Awareness Program' at the New Lake.



A Tourism Stakeholders Program was organized by AIHM at Hotel Gaur.



AIHM conducted essay writing and painting competition on Swachhhta in G.M.S.S.S. Sector-37, Chandigarh

ÉVÉNEMENTS



Hindi Nibandh Pratiyogita and Prashontari Likhit Pariksha was organized for faculty members and staff on the occasion on 'Hindi Pakhwada'.



Intra-college Warli Art Poster Making competition was organized under the aegis of 'Ek Bharat Shreshtha Bharat'.



A workshop on mocktail demonstration by MONIN was held in institute, where students honed their mocktail making skills.



A captivating Q&A session with Mr. Simarjeet Singh was organized in the Institute.



Students of AIHM with a faculty member were invited in the International Tourism Mart 2023 held in IHM Shillong.



AIHM celebrated Constitution Day by showcasing an informative video on The Making of Constitution.

ÉVÉNEMENTS



AIHM organized a 6 day 'Skill Testing and Certification Programme' at Kisaan Bhawan, Sector 35 Chandigarh.



A food stall was setup in the Chandigarh Carnival on the theme 'Candy Land'.



Vigilance pledge taken by the faculty and staff members.



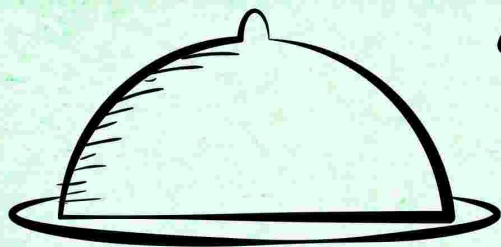
A seminar on 'Consumer Awareness Programme' was delivered by Telecom Regulatory Authority of India and Bramha Kumaris.



Educational tour for the students of GSSSS-10 was organized to provide information on career opportunities in Hospitality industry.



An exclusive table talk on first aid and live CPR demonstration was held in the institute by Motherhood Chaitanya Hospital, Chandigarh.



The Savoury Saga



RAGI CHEESE TOAST

Ingredients:

Ragi bread slice

6 slice

For filling:

Green bell peppers

20 gm

Red bell peppers

20 gm

Yellow bell peppers

20 gm

Chopped garlic

10 gm

Butter

20 gm

Cheddar cheese

50 gm

Chopped coriander leaves

10 gm

Salt

5 gm

Black pepper

3 gm

Chili flakes

3 gm

Dry oregano

3 gm

Method:

- In a bowl add chopped bell pepper, garlic, coriander leaves, softened butter, grated cheese, and rest of the seasonings as mentioned and mix everything properly until the mixture is smooth.
- Toast the ragi bread from both sides in a salamander.
- Apply butter only on one side of the bread along with the prepared cheese mixture.
- Put the bread back in the salamander and let it cook until the cheese has melted.
- Remove and cut in triangles and serve hot.



PORTION: 2

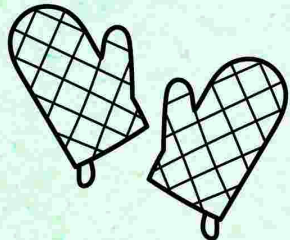
PREP TIME: 10 MINUTES

COOKING TIME: 5 MINUTES

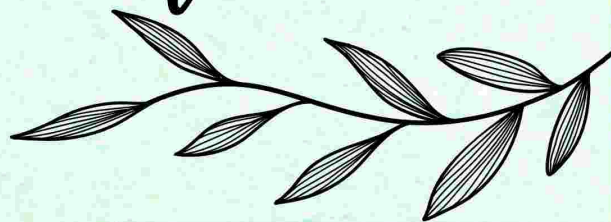
IDEAL TEMPERATURE OF SERVING: 35°C



CHEF MUNISH AHLAWAT
FACULTY, AIHM CHANDIGARH



Fresh from the oven



VANILLA CUSTARD TART

Ingredients:

Tart:

Butter	40 gm
Corn flour	20 gm
Water	23 ml
Refined flour	62 gm

Custard:

Custard powder	20 gm
Milk	250 ml
Sugar	25 gm
Vanilla essence	5 ml

Garnish

Whipping cream	50 gm
White chocolate	50 gm
Cherry	50 gm
Pink gel food color	2-3 drops
Mint sprig	1 no.

Method:

Tart-

- Mix butter and flour by the shortening method.
- Then add corn flour to it.
- Add water and make a dough, do not over knead as gluten can be formed.
- Rest the dough for 10 to 15 minutes.
- Rollout the dough in the required shape and line in a ring mould.
- bake at 200°C for 12- 15 min till it get bright golden color.

Custard-

- Mix 20gm of custard powder and 65 ml of milk and form a slurry.
- In a sauce pan boil the remaining milk, vanilla essence and sugar
- Remove from the flame, add the custard slurry and then bring to a boil.
- let it cool down

Assembling-

- Set the custard in a semi circle mould
- Then place it in a tart ring
- Garnish with some chocolate soil, chocolate leaf, cherry, whipped cream and a mint spring.

PORTION: 2 PIECE

PREP TIME: 30 MINUTES

COOKING TIME: 20 MINUTES

IDEAL TEMPERATURE OF SERVING: 18°C-23°C



CHEF SUCHARU SHARMA
FACULTY, AIHM CHANDIGARH



AIHM's Budding Chefs

BLUEBERRY CHEESE CAKE

Ingredients:

Cream cheese	250 gm
Curd	125 gm
Castor sugar	100 gm
Vanilla essence	5 ml
Corn flour	23 gm
Lemon juice	2 ml

Base

Digestive Cookies	120 gm
Melted Butter	40 gm

Garnish

Blueberry fruit filling	50 gm
Mint sprig	1 no.
Whipping cream	20 gm
Chocolate leaf	1 no.



Method:

Base-

- Crumble the cookies and add melted butter to it
- Spread it in a cheese cake mould, form a thin layer of Base and let it set in fridge for 10 min.

Cake -

- Smoothen the cream cheese
- Whisk the curd and castor sugar well till sugar is mixed
- Add corn flour and mix it ensuring no lumps remain.
- Add vanilla essence and lemon juice.
- Fold smoothened cream cheese to the mixture
- Pour the batter in the mould with cookie Base
- Bake in a water at 140°C for 30 to 35 min
- Once done, let it come to room temperature and refrigerate to set.

Assemble -

- Demould the cake and slice it as required
- Place on plate and Garnish with Blueberry compote and mint sprig.
- Decorate the plate with some whipping cream, chocolate Crumble, Blueberry compote and chocolate leaf.

PORTION: 4

PREP TIME: 2 HRS COOKING TIME: 1 HRS IDEAL

TEMPERATURE OF SERVING: 18°C TO 23°C



HARSHIT GUPTA
STUDENT, AIHM CHANDIGARH



MOCKTAIL 'O' HOUR



NAME OF THE MOCKTAIL: CROWN GRASS



Ingredients:

Kodo Millet Paste	1 tbsp
Coconut Milk	100 ml
Black Pepper Powder .	pinch
Chaat Masala	pinch
Fennel Powder .	pinch
Cinnamon Stick .	01 no.
Salt	to taste
Water	20 ml

Method of Pre-Preparation:

- Soak kodo millet for over 4-5 hours.
- Grind it to fine paste.

Method of Preparation:

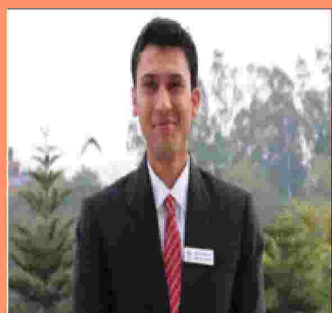
- Take a tablespoon of paste and add it in the shaker.
- Add salt, black pepper powder, chaat masala, coconut milk and water.
- Add few ice cubes and shake the drink
- Pour in the Martini glass using a fine strainer.
- Garnish with fennel powder and cinnamon stick.



Garnish: Fennel powder & cinnamon stick

Glassware: Martini

Serving Size: 120 ml



PANKAJ KANDPAL
FACULTY, AIHM CHANDIGARH



SHUBHANGI AGRAWAL
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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