

**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 teams 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 Ms. AIHM. Reet's Radiant Smile illuminated the celebration, and Hrilekha and Guntez captured the Miss & 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 flavorful 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.*



# 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."*





# 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 Yoga Day at Sukhna Lake in collaboration with Chandigarh Tourism and Ministry of Tourism



Dr Pratik Ghosh at DOPT's workshop on Training Needs and Impact Assessment at Haryana Institute of Public Administration, Gurgaon.



Rachit, Hardik Bali, Harsween Kaur and Kavya Manga attended summer courses at University College, Birmingham



Geetansh Kochhar attended a three week french and gastronomy course in Rouen, France.



# ÉVÉNEMENTS



Mr. Arvind Varma and Dr. Pratik Ghosh at the Master Trainers' Programme at IHM Pusa ,under the Rashtriya Karmayogi Mission - Phase 2.



Inauguration of DGR Batch for the Diploma in Food & Beverage Service



Dr. Suyasha Gupta, in a transformative 5-day Faculty Development Programme on Revenue Management and Dynamic Pricing, at IHM Shillong.



A special guest lecture was organized at AIHM Chandigarh for the DGR candidates in collaboration with DGR & IDFC FIRST Bank.



Counselling was conducted for the students of B.Sc. and Diploma



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

# ÉVÉNEMENTS



Orientation Programme for B.Sc Batch (2025-2028)



Tree Planation 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.



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

# 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, Shambhavi Shankar**

**BACK ROW: Shourya Gandhi, Nitin Jain, Jagpreet Singh**



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