

College Daze

Issue 8 | 2022

Visit by Shri Arvind Singh,
IAS, Secretary Tourism



Journey back to Reality

Delicacy Redefined

December to Remember



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COLLEGE
EVENTS
ATTENTION TO DETAIL
COCKTAILS

GHARAUNDA
REALITY
FACES
DANCE
FACES
BISTROMER

MAGAZINE

VIRTUAL CLUBS

GOURMET MARSHALLS REALITY

IHM BANGALORE

GOURMET MARSHALLS

COLLEGE

REALITY

EVENTS

GHARAUNDA

DANCE

KARNATAKA

GOURMET MARSHALLS



TOURISM



HOSPITALITY



SERVICE



SUITS



Institute of Hotel Management Bangalore

College Daze

*What's
Inside?*

Visit by Secretary Tourism

Clubs of IHM-B

Sustainability in Hospitality

Impact of GST on Food Industry

*Journey back to Reality from
Virtual World*

Mangoes and Coconut

Ingredients

Ingredients	Quantity
<i>Mango Sorbet</i>	
Mangoes	2 nos
Honey	2 tbsp
<i>Rose and Coconut Granola</i>	
Rolled Oats	1 cup
Flax seeds	2 tbsp
Almonds Slivers	2 tbsp
Melon Seeds	2 tbsp
Pistachios	2 tbsp
Coconut Oil	2 tbsp
Honey	4 tbsp
Himalayan Pink Salt	¼ tsp
Dried Rose Petals	2 tbsp
<i>Coconut Crème Caramel</i>	
Coconut Cream	½ cup
Eggs	2 small whole
Coconut Sugar	3tbsp + for caramel
Vanilla Extract	½ tsp
<i>Mango Carpaccio</i>	
Mangoes	3 - 4 nos
Sugar	1/3 cups
<i>Coconut Snow</i>	
Tender Coconut Water	1 cup
Sugar Syrup	3 ¼ tbsp
Edible Food Colour	a drop

Method

- Chop mangoes and freeze overnight.
- Blend the frozen mangoes with honey still smooth and freeze it again.
- Mix oats, seeds, nuts, honey, oil, salt and rose petals and bake it at 160 degree celsius for 8 minutes.
- Bring back to room temperature and store in an air-tight container.
- Mix coconut cream, eggs, coconut sugar, vanilla extract and put in tin lined with caramel and steam for 15-25 minutes.
- Demould when cooled and refrigerate.
- Boil mango purée and sugar till thick and spread on a greased plate and dry it off whole day in sunlight.
- Take it off when dried and store in a dry place.
- Mix tender coconut water, sugar syrup and edible food colour and freeze it in shallow dish for 12 hrs, scrape at every interval of 2 hours.
- Keep it in deep freezer.
- Assemble all the components and serve immediately.





MESSAGE

It is indeed a matter of pleasure that the Institute of Hotel Management, Bengaluru is bringing out a college magazine "COLLEGE DAZE". I am happy that Institute is contributing to the needs of the industry, research and catering world-class education through its faculty.

Without a doubt, we are all going through an unprecedented situation due to covid-19 pandemic. As we move through these challenging times, more and more uncertainty is coming into our lives. Perhaps none of us realized that we will be facing a pandemic, changing our lives to a very different level. I appreciate the faculty and student team for putting up their best efforts in bringing out this edition of the college magazine.

I hope that the Magazine being brought out will make an interesting read and will stimulate and encourage the hidden talents of the students, highlighting the creativity of the students of the Institute. In addition to the various achievements of the Institute, this is yet another milestone in their curricular and co-curricular activities.

As the Chairman of the Institute, I would like to convey my heartiest wishes to the students and faculty members of the Institute on the occasion of the release of the magazine.

With best wishes,



(PANKAJ KUMAR PANDEY, IAS)
CHAIRMAN
IHM-BENGALURU

VISIT BY SHRI ARVIND SINGH, IAS, SECRETARY (TOURISM), GOVT. OF INDIA



Shri Arvind Singh, IAS, Secretary Tourism was welcomed by Team IHM Bangalore traditionally with sandalwood garland and beautiful bouquet. He took a tour of the institute and Executive Development Centre and interacted with the students. A presentation describing the institute's history, awards and accolades and strategies adopted to emerge out of COVID scenario was presented to him. The visit concluded with a Hi-Tea in the presence of **Shri Pankaj Kumar Pandey, IAS, Chairman, IHM Bangalore**, and a group photograph. He commented about IHM Bangalore as “a well maintained institution with a team run and managed by dedicated faculty and consisting of enthusiastic students”.

Coming back from a virtual reality, the staff, faculty and the students got a golden opportunity to welcome the chief guests to The Institute of Hotel Management, Bangalore. With experience from years ago, hosting prestigious guests was a great start to the new normal for the institute.

Looking back at the virtual platforms and events that we have taken forward, it helps us increase our pride as a prestigious institution.



Visit by Shri Gyan Bhushan , IES , Economic Advisor, Ministry of Tourism and CEO NCHMCT



Institute of Hotel Management Bangalore was graced by the visit of **Hon'ble Economic Advisor of Ministry of Tourism and CEO of NCHMCT, Shri. Gyan Bhushan** on the **12th of February, 2022**. The visit was attended by Mr. D. Venkatesan, Principal In-Charge and Regional Director India Tourism (West and South/Central) as well. A meeting presided by him discussed on the various domains and their subtopics regarding the '**Hunar Se Rozgar Tak**' or HSRT Program along with the senior faculties and department lecturers.

Discussions were conducted regarding the formation of strategically important frameworks for a wider **scale implementation of destination based skill programs**, for the tactical use of working and looking after the needs and understandings of the demographic of the tourism and travel sector of that particular region.

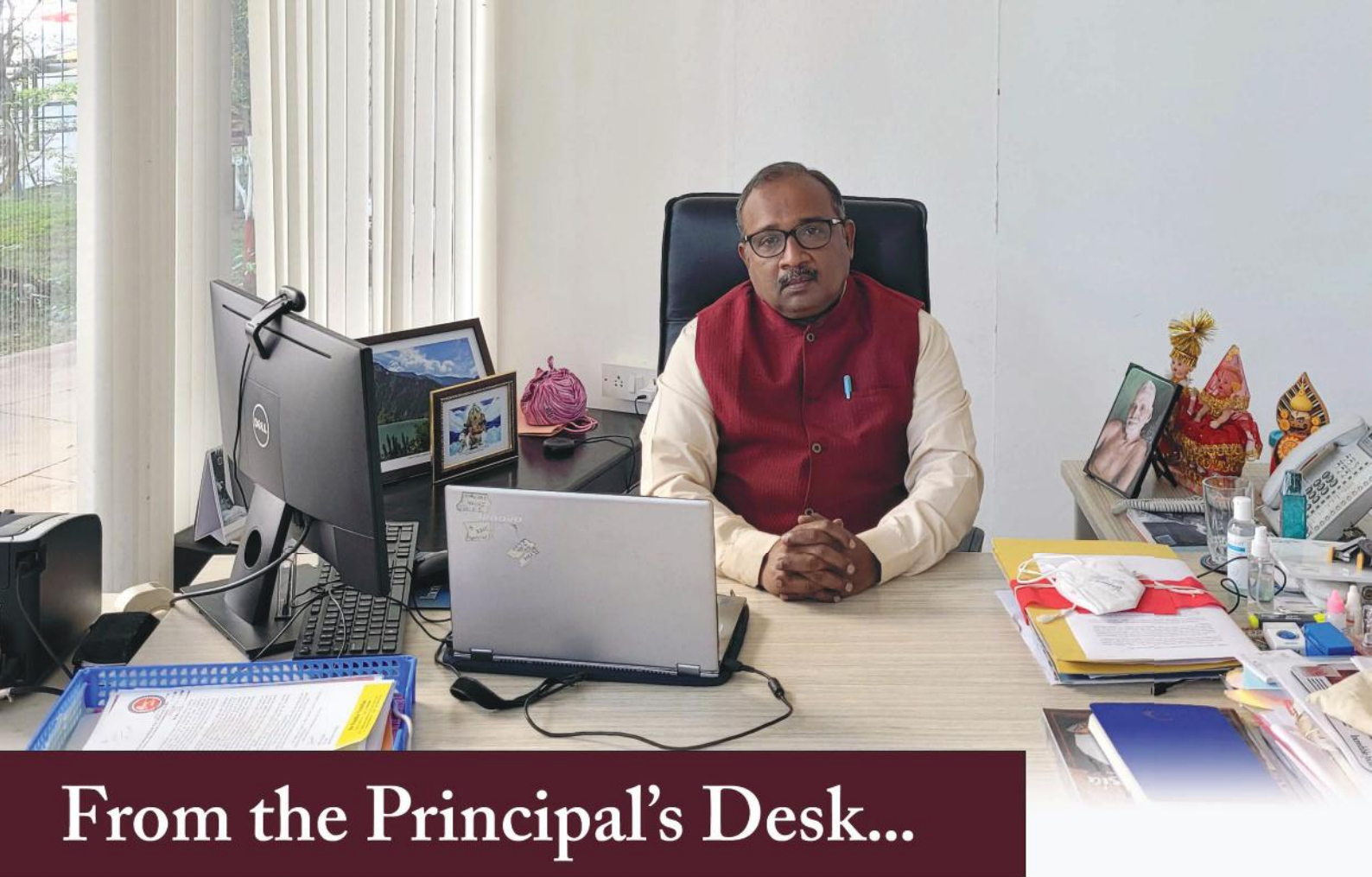
Capacity building programs at various levels was also reviewed and was suggested a multi-pronged structure based on which the levels could work and co-exist efficiently alongside individual growth for that particular level.

The graceful visit bestowed the institute with knowledge for the betterment of the curriculum and getting a new edge over the new normal situation of the tourism industry.

Student Artwork



Original pieces of artwork made by 6th semester student Ms. Akanksha Kale.



From the Principal's Desk...

It gives me abundant pleasure to pen a few words for the college's magazine "College Daze". The magazine solely aims at bringing out the best potential and strives to showcase the immense intellect and talent of its students and faculty members. The all-round progress of our students and the institution is of paramount importance as well as our most cherished motto: "**Educate, Enlighten, Empower**". It is a matter of great pride that our institution has performed exceptionally well in academic, co-curricular, and extra co-curricular activities. I feel proud of being the principal of such a glorious institution that aims for the betterment of its members.

Empowerment and motivation for the development of the students both in the field of education and extra-curricular. At IHM Bangalore, our philosophy is always meeting the needs of the Professional according to the standards of the Ever-growing Industry. Students get valuable knowledge and skill making them not only achieve their dream also make them a passion for them to endeavor in their careers. Learning has no end and curiosity is an ever-growing concept, hence seeking the knowledge to excel in their careers is exactly what IHM Bangalore focusses on.

With immense growth and innovation, the magazine "College Daze" focuses on unfolding imaginative nature, unleashing creativity, and overcoming hardships. Congratulating the entire editorial team and the marvelous students who contributed their time and effort in bringing out the delightful magazine.

I wholeheartedly thank the Chairman and the distinguished Members of the Boards for their continuous support in the progress of the milestones that our college achieves.

- **Shri D. Venkatesan**

*Principal In-charge, IHM Bangalore
Regional Director India Tourism
(West & Central)*

Revisiting the Regalia

Food Festival on rural Karnataka cuisine at Hampi



Hampi in the state of Karnataka is the site of the once-magnificent capital of the Vijayanagar Empire in the early 1300s. The ruins of the once capital city is now a **UNESCO World Heritage site**.

Hampi hosts **Hampi Utsav** every year during the first week of **November**. It is a visual delight as all the monuments/ruins are lit at night and it is a cultural extravaganza of dance and music.

The event to commemorate the ancient empire and the rich past took place at **The Heritage Resort, Hampi**. To bring back the enchanting cuisines of the time, the event showcased a lot of **North Kannada Cuisine** dishes like Ragi Mudde, Bele Saaru and Rava Meen amongst other regional dishes.

The Hampi Heritage Hotels was graced by the esteemed village officials **Bele Saru and Rajgeera Palya** for dinner. The food festival was an amazing opportunity for exploring new cuisines and embracing our cultural heritage. The highlight of the night was to **celebrate culture** as all the guests as well as the families staying at the resort appreciated the food a lot. It was a joyous night with local music and all the service staff and hosts wore the traditional dress of the state to commemorate the incredibly gorgeous Hampi Festival.

Food Festival on rural Karnataka cuisine at Shravanabelagola

Shravanabelagola being one of the epitome of Jain pilgrimage spots in South India, bears the majestic **57 Feet high statue of Lord Bahubali**. The same is also the world's tallest monolithic stone statue carved out of a single granite block. To withhold the power bestowed upon us by him, we celebrate it through our cultures. A humongous part of our diverse culture is showcased in the form of our cuisines.

In order to commemorate the ancestral heritage of Karnataka and as part of **Azadi ka Amrit mahotsav**, Institute of Hotel management, Bangalore in association with India Tourism Bangalore curated a special **food festival** focusing on the authentic dishes of the regions.

The lunch organized at the **Bhaumik Hotels** in Shravanabelagola presented spectacular dishes such as the **Mangalorean Korri** and the world famous **Mysore-Pak**. Graced by Hon'ble District Collector and Village Admin Officials, the event concluded as a spectacular success.



Jan Utsav Week and National Unity Day Celebrations 2021

Azadi Ka Amrit Mahotsav is an initiative of the Government of India to celebrate and commemorate 75 years of progressive India and the glorious history of its people, culture, and achievements. Azadi ka Amrit Mahotsav is an embodiment of all that is progressive about India's socio-cultural, political, and economic identity.

In this journey of a new India- an Aatmanirbhar Bharat by 2022, the Institute of Hotel Management, Bangalore also participated with full enthusiasm and vigor to play a small but impactful role to enable Prime Minister Modi's vision of activating India 2.0.

The Institute conducted a series of events in a virtual mode such as Pencil Sketching, Article Writing, Kavi Sammelan, and a Singing Competition. Various students who enthusiastically participated in these competitions emerged as proud winners.

From 24th to 31st October 2021, two events were conducted which was the Vision of Unity- An Instagram reel making competition, showcasing the variety of people, diverse regions, cultures and traditions of India which accumulated the maximum number of participants.

In addition to this, a drawing and painting competition, showcasing the diversified art forms and tribal folk art of India was also conducted to encourage the various underrated art forms. The whole event was conducted in the right spirit to encourage the idea of an emerging India 2.0- a stronger, bolder, redefined, and self-reliant India.



Ek Bharat Shreshtha Bharat

Envisaging Prime Minister's Vision

Ek Bharat Shreshtha Bharat programme aims to enhance interaction & promote mutual understanding between people of different states/UTs through the concept of state/UT pairing. The states carry out activities to promote a sustained and structured cultural connect in the areas of language learning, culture, traditions & music, tourism & cuisine, sports and sharing of best practices, etc

The Institute of Hotel Management Bangalore celebrated the theme with a series of events conducted throughout the year of 2021. Each month was focused on a specific event aimed to enhance the relationship between people of different states and Union Territories. This year Karnataka and Uttarakhand were paired to envisage the Prime minister's vision. Promotion of the culture and history of the two of these regions were done by conducting competitions such as-A Virtual Culinary Quiz Competition, Essay writing competition and, Poster making competition on National Unity. Other virtual events also included seminars which were focusing on generating awareness of the regional history of the states.

Alumnus of our college, Chef Jeetpal Bisht of batch 2012, also conducted a webinar-demonstration of Uttarakhandi Cuisine, in which he explained on how to prepare local delicacies of Uttarakhand.

Various other events such as Pledge on National Unity as well as a series of webinars focusing on promoting the idea were also conducted. Students who enthusiastically participated in various competition, secured positions of honour.

Despite of all of the activities being conducted in a virtual mode, the massive amount of student interaction and participation was widely acknowledged and appreciated by all.

Extra curricular activities play a very important role in a students' college life and such activities encouraged them to participate and work for a similar cause.

It also helped them build and strengthen their knowledge about why the event is celebrated creating unity and diversity in every aspect of a students life.

Meet the Faculty



Shri.D.Venkatesan

Principal incharge IHM-Bangalore
Regional Director India Tourism
(West & Central)



1st Row (L-R) : Ms. Kanak Vats, Mrs. Nivitha Muthanna, Mr. Krishnendu Mukherjee, Mrs. Vasundara Dharmaraaj, Ms. Karishma Verma, Mrs. Anjali Gopalakrishnan

2nd Row (L-R) : Mr. Samuel Santhosh Kumar, Mr. Tipu Sultan, Mrs. Anubala Ashok Kumar, Mr. Naveen Menon, Mr. M.V. Suresh, Mr. Ranajoy Choudhary

3rd Row (L-R) : Mr. Ankush Singh, Mr. Amitabh Dutta, Mr. Pramod Naick, Mr. Senthil Kumar, Mr. C.M. Isaac Joel Graham

Meet the Staff



Shri.D.Venkatesan

Principal incharge IHM-Bangalore
Regional Director India Tourism
(West & Central)



1st Row (L-R) : Mrs. Kusuma P., Mrs. Rokhiya Khanum, Mrs. Lakshmi N.,
Ms. Kanitha S., Mrs. C. N. Keerthi

2nd Row (L-R) : Mr. Sanjith Kumar R., Mr. R. Chandrashekhar, Mr.
Mohan Kumar B., Mr. Devaraj R., Mr. Nagesha, Mrs. M. Kavitha, Mr. T.
Chennigappa, Mr. N. Nagaraju, Mr. Tata Dileep Kumar,
Mr. Naveenkumar B. R.

Meet the Team



In Frame (Left to Right) -

Dhairya Mehta, Gunjan Khandelwal, Jai Drisha Boovaragan, Mrs. Anjali Gopalakrishnan, Sayandeep Bose, Govind Vashishtha, and Devashish Mishra.



Mrs. Anjali Gopalakrishnan
Senior Lecturer
(Front Office)

Welcome to the eighth edition of College Daze where we are telling the digital transformation and dynamic stories of the events held at IHM Bangalore. This edition features our transition from virtual world to reality and the experiences we had in this journey.

We have strived to reflect our emotions, strengths and the challenges and an honest peek into our life at the institute. This magazine explores the various talents of our students and faculty. We have put in our best efforts to bring out the events we had during these times where abnormality had become normality.

The dynamic team of students who brainstormed continuously to compile and design vibrant pages was the biggest strength I had while being the faculty editor of this edition. We put in our honest efforts to explore various ways to exhibit the best of our institute here.

As a faculty, I grow emotionally and get younger while involving and understanding the youth and their collective emotions. This opportunity gave me many insights into their lives especially the chaotic times of the pandemic. I loved and learnt connecting with them closely.

I would like to express gratitude towards Mr. D Venketasan, our Principal in charge and Regional Director West and Central, and Mr. Pramod Naick, Head of Department who gave me this opportunity and facilitated this edition.

And, although there aren't enough words to express my gratitude towards the students team who put this together, I want to thank you all for all the hard work and dedication which made this magazine possible.

Wishing you all happy reading....

The Designers



“ It has been a year of change and new things, and working with talented colleagues beaming with interesting ideas every day was amazing. The momentum surged while we put the pages together and the team, fuelled, began to get even more excited collating all the content we had designed. This experience gave me an opportunity to put my best work forward. I would like to thank everyone who has been an integral part of this journey and cheers to all the fun and learning!



Govind Vashishtha



Devashish Mishra

“ It has been an exhilarating experience to be a part of the design team for the eighth edition of College Daze. We've reinvented the magazine to a bolder, braver canvas for celebrating the voices of those who want to express themselves. It's always fascinating to work in a team amidst ideas that broaden your perspective about different things. I'm glad to have been a part of this incredible experience. A huge thanks goes out to each and everyone who has been a part of this little but impactful project!

“ Paving our way through this together as a family rather than as a team, is what got us to create this beauty that we call as the eighth edition of the 'College Daze'. Glorifying IHM Bangalore's magazine with mind blowing concepts in a Post-Covid and Hospitality in Covid is what we had aimed for people to get the feeling of hope. Cheers to more future endeavours and more glorious times for all!



Gunjan Khandelwal



Dhairya Mehta

“ Loads of ideas and concepts that arised with the College Daze, we wondered how it would turn out. With the final draft we saw this as a pride that we had curated over the matter of a few months. The best part about the creating something new, is the relationships with people that come along with it and I would like to thank each and everyone that helped the entire team through the way.

The Editors



“

The whole process of curating this magazine was indeed refreshing, not just for me but also for the whole team. Working along brilliantly talented minds made me realize the potential young minds hold and if channelled in the right way- could do wonders. I hope the result is as rewarding as the whole process and would like to thank each and everyone who played a role, big or small in building this magazine into what it is today.



Jai Drisha Boovaragan



Sayandeep Bose

“

With a lot of time and effort, curating this edition was definitely a golden opportunity for all of us that worked on it and I'm sure everyone else will agree to this as well. The fun moments and impeccable ideas that the team came up with is what I had looked forward to and is the learning that I take back from the eighth edition of College Daze. Wishing everyone reading this to grasp this as a 'Light at the end of a Tunnel' concept with the on-going times.

The Magazine Team would like to thank Mr. Naveen Menon and Chef Ranajoy Choudhary for their support in editing the magazine.

From the Facilitator



Mr. Pramod Naick
Head of Department

“

After Delta and beyond Omicron, well that sums up the efforts of this singularly committed team that was assembled from those bruised by the Delta wave, their studies in shambles, training called off and so many traumas around. While I saw a team blossom and we were rejoicing the imminent release of our magazine came the second blow, a third wave. We bore the brunt of that as well and as we emerge from the shadows of yet another wave, we hope this magazine does justice to all the efforts that have gone into it. Happy reading!



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MR. FRESHERS'- MR. DEVANSH BHARGAVA

MS. FRESHERS'- MOUBINI SAHA



CHIEF GUEST OF THE EVENT-

MS. LALITHA KRISHNAMURTHY

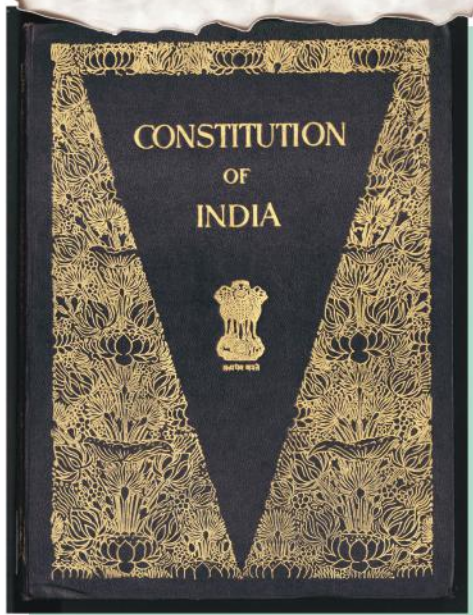
To New Beginnings

A Great start to a new dawn. The nouvelle faces of the new academic year, had their freshers to celebrate their arrival to The IHM Bangalore. Preparations made, stage set on fire by participants, Fresher's showcased their extraordinary talents. A day filled with adrenaline for one and all present there and participating.

Tourism for Inclusive Growth

Jewels, Cultures and Geography of Uttarakhand and Karnataka, and a colloquy on the Floods of Uttarakhand or popularly known as the 'Himalayan Tsunami', followed by a comparison of the precious places of both Karnataka and Uttarakhand took place. A fun filled event which concluded with a fun game of "Guess the place" was played leaving everyone with a rush of adrenaline.

Constitution Day



“Religion and slavery are incompatible, hence Cultivation of mind should be the ultimate aim of human existence.”
- Dr. B.R. Ambedkar

A way to change the entire nation was the formation of the constitution. On the 26th of November, 1949, the Indian Constitution was first drafted and the day is now celebrated as National Constitution Day. IHM Bangalore held a presentation along with a series of questions on the constitution to check the general knowledge of the participants, on whether they know about their own country or not.

Vigilance Awareness Week



Vigilance means the action or state of keeping careful watch for possible danger or difficulties. To connect and share the safety of each other, IHM Bangalore had the Vigilance Awareness Week comprising of a number of events to dwell into various aspects of Vigilance. The week started of with an Integrity Pledge Ceremony followed by a Seminar on Vigilance Awareness. The events to know more about the awareness in the people were done in the forms of an Online Essay Writing Competition and an Online Debate Competition.

Coffee, Chicory & Questions



Every year, the 1st of October is celebrated as International Coffee Day. On this occasion, The Coffee Board of India celebrated with the theme "Coffee's Next Generation"

It was chaired by Dr. KG Jagadeesha, IAS, CEO, and Secretary of the Coffee Board of India.

The students of IHM Bangalore participated in this event very enthusiastically and became a part of this celebration.

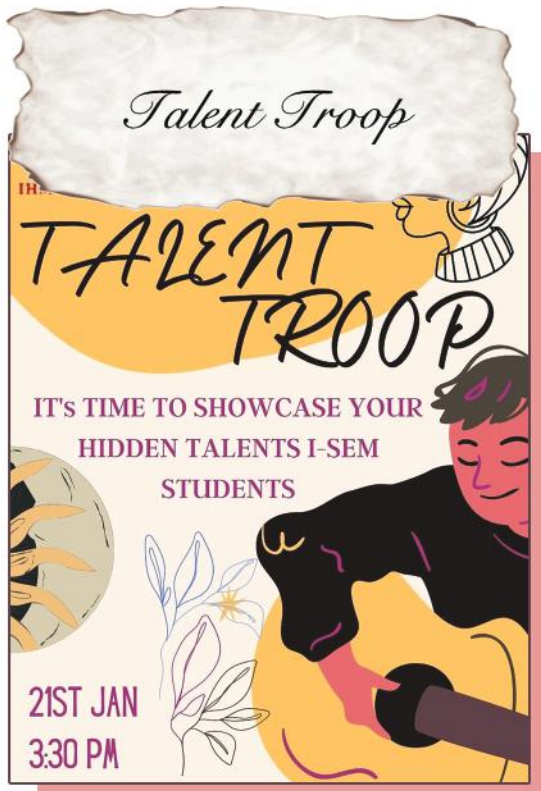
Five students, Ms. Eeti Vyas, Mr. Jayadevan S Menon, Mr. Sanjay S Prabhu, Mr. Sarthak Suji, Mr. Yakshendra Singh Bhati participated in the Quiz and bagged the runners up position.

Patriotism inculcated through Preamble



The empty blue, orange, and red corridor. The 73rd Republic day was celebrated at the Institute of Hotel Management, Bangalore with great elect.

The Indian flag was hoisted with utmost pride in the morning by the Head of Department, Chef Krishnendu Mukherjee, in presence of all faculty and staff members. Unfortunately, the pandemic acted as a hindrance as the students were not present on the campus for the occasion. However, the institute was successful in instilling patriotism among the students by celebrating Republic Day most zealously!



A fresh event for the new faces of IHM Bangalore was conducted virtually. Students from the first semester grabbed the chance to showcase their talents virtually by participating in the Talent Troop Competition.

Different skills of students came to light, such as Food Blogging, some sang with a voice of a nightingale, some showcased their talents through musical instruments like the guitar and new talents such as face-art were also portrayed. The competition was won by Mr. Anirudh Satish who played the piano exceptionally well while Ms. Anisha Dhasmana got the second place for her embroidery skills.



On the 12th of January, the birth anniversary of Swami Vivekanand, a quiz competition was organised by India Tourism, Mumbai. It was attended by key professionals and witnessed the participation of over 600 students from across the country. The participants were not only hospitality aspirants but also students from prestigious institutions across the country. Questions on the life and achievements of Swami Vivekananda were asked by the Quiz Master, Mr Vinay Mudaliar. IHM-B was represented by Mr. K Prajwal, who bagged the first prize making the Institute and its fraternity proud!

National Tourism Day 2022



Sambhav Chopra
(6th Semester)
Winner
(Poetry Competition)



Himaz
(1st Semester)
Runners Up
(Poetry Competition).



Divyanshi
(1st Semester)
Runners Up
(Poster Making)

We congratulate our students for their outstanding performance at the inter-college competitions held by the Institute of Hotel Management, Pusa on the account of National Tourism Day.

On the occasion of National Tourism Day, 2022, The Institute of Hotel Management, Pusa organized a series of events, like Poetry Recitation, Singing Competition, Photography, and E-Poster making competition. Topics like, "The spirit of India" for the Patriotic Poetry recitation Competitions were conducted and students from all over the country of colleges affiliated with NCHMCT participated eagerly. From the Institute of Hotel Management, Bangalore, a lot of students won notable positions.

Learning, Training, Managing



To guide the first-year students an industrial exposure talk was conducted. The sole objective of IETs is to host industry stalwarts and share their vast professional experience in the field of hospitality. Guided by Ms. Sugandha Kaul Batra, industry stalwart She made us ponder over the fact that we all can give up when things get hard but there are people who don't, and the decision to do it lies within us. Students showed their gratitude to Ms. Kaul for enlightening them before they set their first foot in the Industry.

Apprendre Le Français

IHM BANGALORE

IHM Bangalore invites you to a very insightful series of webinar on

Le Français

BY



Mr. Nishant Anand, CRDE
(SME-French, Front Office, Pre-Opening and Revenue)

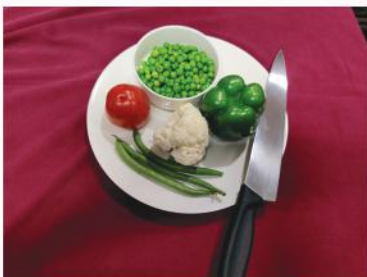
DATE:- 11th & 18th Jan 2022

Time :- 2:30 Pm

Oh My TEAMS

European languages flourished across the world for quite some time throughout the centuries and brought diversity, culture, and culture. French being one of the major components and languages of our beloved industry, is an asset to have. Mr. Nishant Anand gave us an upper hand at learning this asset and how we can utilize the language at ease with speech, voice modulations, and accents. Learning about the foreign world changes our knowledge of the languages and helps us understand the perception of other people's thoughts and makes us feel at home.

Year of the Millets



Humble **millets** setting to go global in this International year of millets 2022-23. Union Finance Minister, Smt. Nirmala Sitharaman announced the **adoption of a resolution** sponsored by India in the **UN General Assembly**.

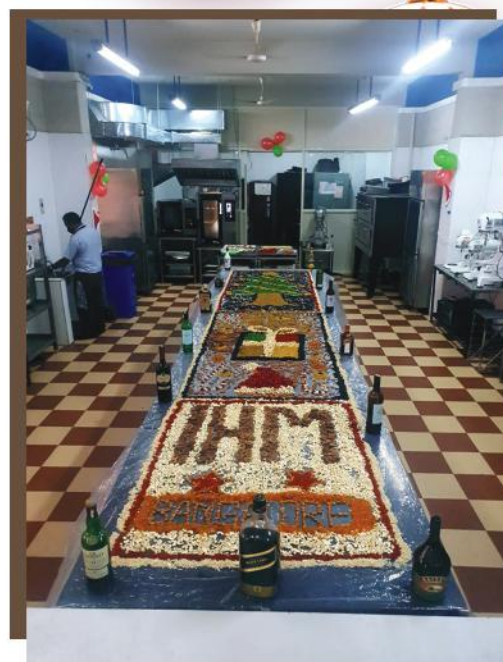
Generally, millets are small-grained, annual, warm-weather cereals belonging to the grass family. Millets are highly tolerant of drought and other extreme weather conditions and have a similar nutrient content to other major cereals.

IHM Bangalore conducted a **workshop** on some of Millet based recipes inspired by the **vision to make millets a popular choice** on restaurants and banquet menus.

The workshop was conducted on **2nd March 2022**, for the diploma students of the institute. The students were mentored by Chef. MV Suresh (Senior Lecturer)



Cake Mixing



On the 1st of December, the club held the Cake Mixing Event in the college bakery. 3rd year B.Sc. students made an edible Christmas display with dried fruits and candied fruits and decorated the entire bakery with balloons and streamers. Diploma students made cookies and bite sized treats for guests and faculty. Later, all the edible items from the display were mixed with alcohol by the faculty and all students present there keeping in mind the Christmas spirit. The mix of alcohol and dried fruits was then transferred into a container to store it for use in the upcoming academic year. All faculty and students wore Santa hats and enjoyed the event to the fullest.



Hospitality Quiz College Championship



A virtual two-day intercollege quiz competition was hosted by X-Events Hospitality, an Indian enterprise that manages programs and events in the Indian Hospitality and Travel Industries from the 22nd October '21 to 23rd October '21.

A sum of 32 colleges across the nation, took part in the competition to win the title of the X-Events Hospitality Quiz College Championship. The quiz was segregated into four different rounds: The preliminary, the quarter-finals, the semi-finals, and the Finale. The questions asked were related to the Travel and Tourism industry, hospitality, trade news, COVID-19, technical questions from the major core departments, and much more.

The Institute of Hotel Management, Bengaluru, was represented by two students, Ms. Jai Drisha Boovaragan and Mr. Sayandeep Bose, who then after a long tussle secured the position as runners' up only by losing a point and half to the winning team.

The quiz was attended by various dignitaries, faculty, and participants across the nation and a few lucky participants also bagged the golden opportunity to interact with various pioneers in the industry.

The organization also hosted a series of daily quizzes over the course of one month, which encouraged the students to actively participate and enhance their knowledge regarding hospitality and its allied industries.

Overall, the whole experience was recognized as engaging and extremely informative where today's budding hoteliers gained an opportunity to advance in their respective fields for the industry's tomorrow.

THE CLUBS OF IHM BANGALORE

CLUB GHARAUNDA

IHM Bangalore's Housekeeping club

Club Gharaunda is known for its "Art of detailing" and works towards sharpening the skills of budding hoteliers.

CLUB FACES

IHM Bangalore's Front office club

Club Faces aspires to be traditionally creative and inspirationally passionate by nurturing the skills of budding hoteliers for a brighter industry, today and tomorrow.

CLUB BISTROMER

IHM Bangalore's Food and Beverage club

The club aims at honing the skills of young rising epicureans by involving them in various activities associated with food and beverage helping them advance in the field.

CLUB GOURMET MARSHALLS

IHM Bangalore's Culinary club

Founded seven years ago, the culinary club aims at setting up a creative and constructive workspace for budding culinarians to enhance their skills



What's Boarding?

LIVE WEBINAR
On Google Meet

MD. Omar Faruque Topu
Founder & CEO
SelDev Academy

5th and 6th June, 2021
5 pm onwards

RESUME WRITING SKILLS ENHANCEMENTS

Contact
Sayandeep Bose +91 96741 33609

IHM Bengaluru

Resume Writing Skills Enhancement

The participants of this webinar were explained the basic requirements of a Curriculum Vitae and what it should consist of. The students were made to understand how a well designed CV is essential for a fresher keeping his or her first step in the industry.

Mr Md. Omar Faruque Topu invested his time and effort and the insights from his experience gave us brilliant knowledge for a better career ahead of ourselves.

Institute of Hotel Management Bangalore

CAPTURING MEMORIES
SHUTTERS BY Faces

TOPIC
Focal on Local

CASH PRICE
1st - ₹1000
2nd - ₹500

Open to All

JUDGED BY
MR. AMIT KHANNA
DADASAHEB PHALKE AWARDEE
FASHION PHOTOGRAPHER,
DIRECTOR, WRITER, ACTOR,
PRODUCER, AND AN ALUMNUS
OF IHM-B

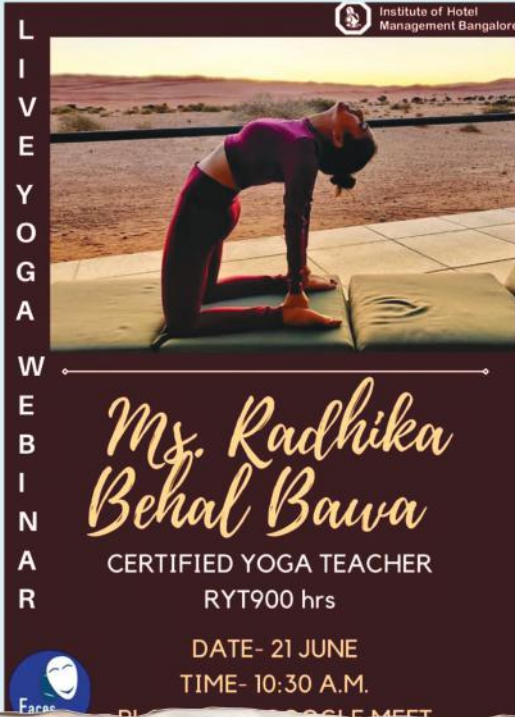
Period for Submission:
14th of June, 2021 (10 AM)
to
16th of June, 2021 (10 PM)

Date of Result:

Shutters

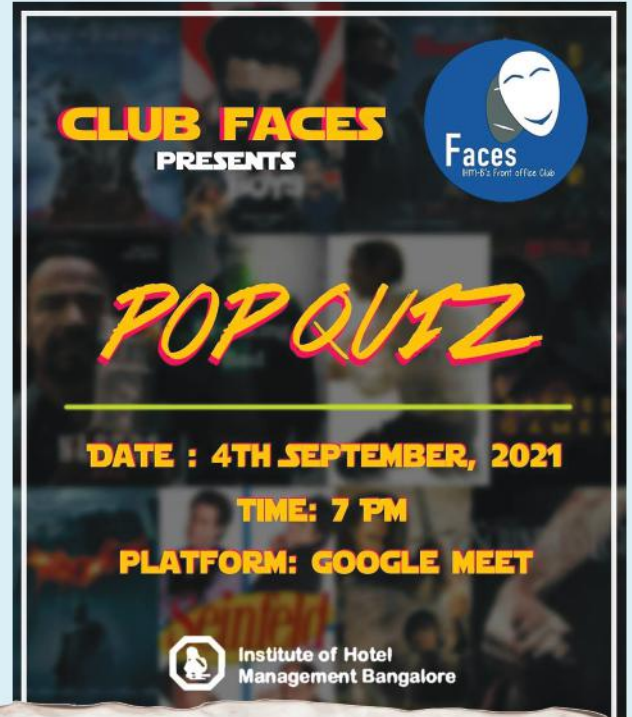
The event 'SHUTTERS' was focused on capturing the homely life of one's city and theme being 'Vocal for Local'. It was judged by renowned photographer and alumni of IHM Bangalore, Mr. Amit Khanna. This event was open for participation for all colleges across the country. This event gave the participants a chance to showcase the underlying beauty of their hometowns.





Yoga Webinar

This event was hosted to commemorate The International Yoga Day by Yoga Specialist and Alumni, Ms. Radhika Behal Bawa. She told us about the importance of one's physical, emotional and mental wellbeing along with pranayams that one could perform on daily basis and gave us a demonstration online for better understanding.



Pop Quiz

An event for the pop enthusiasts, movie buffs and book nerds where a quiz was held to question them about the knowledge they have gained from the movies, series and books they've read or seen in the past. Big bang theory, fan of friends or a potterhead, there was a place for everyone in this pop quiz!





International Chef's Day Special

A live interactive session with Chef Ishmeet Chandio, a renowned 'Dog Chef' spoke about his journey to becoming India's first Dog chef and also spoke about his journey of venturing into the dog food business- Harleys Corner, India's first ready-to-eat wet dog food brand. He made students understand the harmful effects artificial food has on dogs and was an eye opening session for pet parents and pet lovers!

Talent Hunt

This was the first offline event post-pandemic, which took place to give a thriving start to a brand new beginning for Club Faces. Students showcased their talents in various forms like dance, stand up, singing and even mimicry. From venturing talents, we found one of the most gifted batch of IHM Bangalore. A room filled with laughter, joy and happiness was a great beginning to the new normal.





**Jawaharlal
Nehru
Planetarium**

"On account of World Science Day,
a visit to discover the universe!"

19TH NOVEMBER, 2PM

Jawaharlal Nehru Planetarium, Sri T, Sankey Rd,
High Grounds, Bengaluru- 560001.

Visit fee per student : ₹100

For more details contact :
SAVANDEEP (9674128888)

IHM-B

Planetarium Visit

To give a brief about how the universe works, folks were taken for an excursion tour to the Jawaharlal Nehru Planetarium. Students got to learn about the different planets in the solar system, the future of Earth and the Universe as a whole. A team of participants eager to learn more about the cosmos ventured into a new paradigm to understand and spread the knowledge to their fellow colleagues.

Institute of Hotel Management Bangalore

Club FACES presents an insightful Webinar Series on

Revenue Management for Hospitality Industry

by

Mr. Nishant Anand, CRDE
Sr. Associate Revenue Optimization Analyst, IDEAS
Lean Six Sigma Green Belt Holder

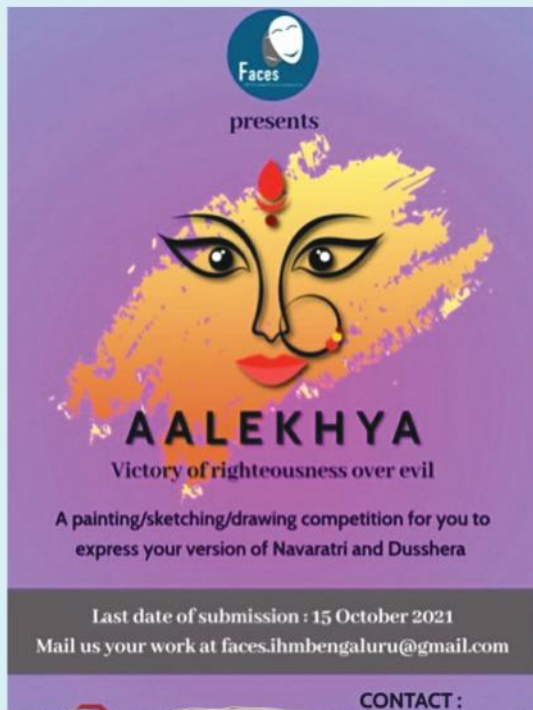
IDEAS™
A SAS COMPANY

Session 1: 4th August, 2021
Time: 3 PM

Revenue Management for Hospitality Industry

Learning about Revenue management is a must for all hospitality specialists. Mr. Nishant Anand helped the students get a proper understanding of the revenue department in the hotels and retails industry in a very elaborate series of sessions with IHM-Bangalore.





Aalekhya

Art forms are one of the most diverse forms of portrayal of culture in our country. On the occasion of Durga Puja, Club Faces organized Aalekhya to showcase the talent of drawing and sketching. With Participation from the students, Club Faces had a hard time choosing the winners. The crown was secured by Ms. Akanksha Kale on the day of Dussehra to make the auspicious day even more joyous.



Battlegrounds Mobile India tournament

This was an event for all the gaming enthusiasts as they could showcase their strategic gameplay along with their squad. The teams were fighting for placement and finish point to end up in the top two bracket of the table, with Team Madhuram and Team Devashish bagging the first and second positions, respectively.





For the fans of the beautiful game, its
MATCH DAY!
AN ALL FOOTBALL QUIZ

*with a Grand Prize of a Football Jersey of choice**
5 ROUNDS. 32 PARTICIPANTS.
WINNER TAKES ALL.

DATE: 12/07/2021 (MONDAY) FOR DETAILS CONTACT:
KICK OFF: 6:00 PM IST VARAD: 8105147578
VENUE: YOUR HOME STADIUM GOVIND: 8887791439
ENTRY FEE: RS. 30

Matchday!

With Euro Cup and Copa América concluding, the football enthusiasts wanted a way out to remind themselves of the adrenaline filled football matches. Like England and Italy, Club Faces paired up teams against each other to answer questions from past and present football matches and the players that represent the teams.

Faces PRESENTS
TOUR ON THE SPOT
AN EXTEMPORE ON WORLD TOURISM DAY 2021
26 SEPTEMBER | 7 PM

**REGISTER NOW!
VISIT THE LINK!**

CONTACT :
NEHA SHARMA
(7898445472)
VARAD AGWAN
(8105147578)

Tour on the Spot

On the occasion of World Tourism day, Club faces organized a fun extempore event.

Tourism enthusiasts and participants who've got the travel bug eagerly participated in the competition. Participants were given topics to speak about for a minute and were judged on the basis of their quick thinking as well as fluency.





Open Mic

To honour the great martyrs and the forefathers of the Republic of India, 26th January is a special day for all the citizens of the nation. To honour the 73rd year of India becoming a Republic, Club Faces organized an 'Open Mic' to let the students of IHM Bangalore show their Patriotic side and their overwhelming respect towards our beloved nation. With Songs, Dances, poetries and speeches from the beloved students we got to see the hidden talents that our nation can portray from various parts of India.



Aikyam

Sankranti, Bihu, Pongal or Uttarayan, India celebrates the occasion of Harvest in various names and in various ways. But most commonly for the children and adolescents of the nation celebrate it by flying kites. Kite/Patang is one of the most popular rituals played all across the country to celebrate love, friendship and bonding.

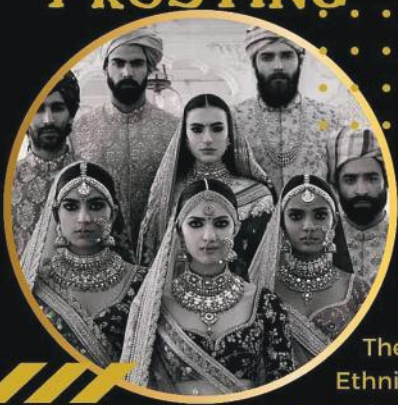
So this Makar Sankranti, Club Faces hosted 'Aikyam' to celebrate the auspicious occasion of Harvest and love. A Kite designing contest where students got to portray their creativity on a Kite and celebrate the freedom of mind.





What's Unfolding?

Club Gharaunda Presents
FASHION FROSTING



Theme- Ethnic Wear

A FABULOUS FASHION SHOW FOR FABULOUS PEOPLE

7TH OCTOBER 2021 2PM ONWARDS

For queries contact- Adarsh Chaudhary(3rd year) (8851330862) Sahil Singhal(2nd year) (987955244)

Venue: FDC

Entry fee: ₹50

GHARAUNDA PRESENTS IIM BANGALORE

Fashion Frosting

GHARAUNDA PRESENTS
RANGREZA

A GRAFFITI ART COMPETITIONS
TOPIC : CHILDHOOD MEMORIES



8TH NOVEMBER, 2021 1:30 PM ONWARDS

VENUE: 1ST YEAR DINING HALL

FOR ENQUIRIES: PRATHAM SUKHARAMWALA (8827305) SAHIL SINGHAL (987955244) SAHIL SINGHAL (987955244)

GHARAUNDA PRESENTS IIM BANGALORE

Rangreza

Club Gharaunda had organized a 'fashion show' to showcase style with ethnicity, on the occasion of Durga Pooja. The participants were in traditional dresses and were asked to give their introduction in a creative way. The event was judged by Ms. Vasundhara Dharamraaj & Chef Krishnendu Mukherjee.

Rangreza was a graffiti competition on the topic 'Childhood Memories'. In total, seven students took part in the contest. The results were announced by Vasundhara ma'am. Vaishnavi Sinha won the first prize, the wall she painted had everything from candies, paper boats, Shichan to video games.





gharaunda THE ART OF DETAILING

CHARAUNDA PRESENTS **GAME OF FLAVOURS**

JOIN THE EXCITING JOURNEY OF FLAVOURS

DATE - 26 OCTOBER 2021
TIME -
VENUE -
FLOOR -

contact: (55244) (5831141)

Game of Flavours

All the participating students received an opportunity to showcase their passion for cooking by setting up food stalls. Stalls ranging from Pani Puri to Bhel Puri were set up. For those with a sweet tooth, some delicious fudgy brownies were sold. From faculty to staff and students, all came to taste the satiating food made by budding culinarians.



Collage Making Competition

Club Gharaunda Organised collage making competition on the topic "Tourist destinations of Uttarakhand and Karnataka". Students were provided with the stationary items. It was organised in both from online and offline modes in which 8 students participated. Results are yet to be announced!





What's Brewing?

The Pint Tour.

Date: 19 Oct 2021.
Time: 10:00am-12:00pm.
Fees: ₹100.

For more details Contact-
Sarthak Suji: +91 88001 76785

uru

Institute of Hotel Management
Bangalore

Address: Maratt Estate, Bannerghatta Main Rd, Dollar Layout, Phase 4,

The Pint Tour

VIRGIN SOIRÉE

Showcase your mocktail making talent in 15 mins

24TH FEBRUARY, 2:30 PM.

VENUE: ATR, IHM BANGALORE .

Win cash prize of ₹200.

For more details Contact :
Harsh - +91 9117302574
Akanksha Kale - +91 7249364414

Virgin Soiree

The Pint Tour, an event organized by Club Bistromer for on 19th October. Beer is the world's most liked and consumed drink, and to give a taste & knowledge of it, to the students of our college, Bistromer organized a visit to Uru Brewpark, Jayanagar, a Microbrewery where they prepare their own brewed beer, a learning experience on how they prepare the beer and what all things it takes to make a good beer.

Virgin Soiree done by Club Bistromer made a wonderful entree for the students to know more about the world of Mocktails. Inspired by the different types of cocktails and innovative mocktails from around the world such as the Willd butterfly, Chapman, Rose and raspberries smash. The trophy for the Soiree was bagged by Mr. Madhumay Sharma from third year.





LIVE WEBINAR

JOEL MANNING
Restaurant Manager
Viking Ocean Cruises

A former student of IHM Bangalore who has gained experience as seafarer and have been privileged to sail on cruise ships of varying capacities since 2007.

27th June 2021, Sunday
3:00 pm IST

Do you want to speak up?

Winning team will be rewarded with a prize of ₹ 400

Take De Bait

The point is to flesh out the different sides of an argument.

**August 25, 2021.
5PM IST.**

PLATFORM -MS TEAMS.

CONTACT- 98956

Live Webinar with Joel Manning

Take De Bait

In the month of June 2021, Bistromer organized a webinar on cruise industry where Mr. Joel Manning, Alumina of our college's 2003 batch, a restaurant manager at Vikings cruise gave us a complete look inside of the cruise industry, its work culture, its experience, its information on all the departments, safety standards, job opportunity, his experience, his jobs, his responsibilities.

The aim of this event was to spread awareness and listen to young thoughts about the changes in F&B service industry. Selected topics were well researched, so that participants can open themselves to these changes and let themselves introduce to the actual side of this industry. The main objective was to learn and listen the spontaneous thoughts and perspective of young minds.





What's Cooking?

IIFCA Institute of Hotel Management Bangalore

International Chefs Day '21
Join us for a webinar on
Sustainable and Healthy Eating for the Future

Chef Jason DeSouza
Culinary Director

Chef Shubham Thakur
Chef De Cuisine, Megu,
The Leela Palace,
New Delhi

Date: 21st October '21
Time: 1800 hours
Platform: MS Teams

Sustainable and Healthy Eating for the Future

Celebrating the occasion of International Chef's Day, a webinar was organized with Chef Jason D'Souza (Culinary Director) and Chef Shubham Thakur (Chef de cuisine, Megu, The Leela palace, New Delhi) highlighting this year's theme - Sustainable and Healthy eating for the future.

APCA & Gourmet Marshalls Organises

Supreme
A LIVE DEMO ON MODERN FRENCH PASTRY
By Chef Raghunandan

27th Aug | 4 PM | Zoom

SHRI D. VENKATESAN
Regional Director India Tourism
(West & Central/South)
Principal In-Charge

CHEF KRISHNENDU MUKHERJEE
Academic In-Charge
IHM Bangalore

Supreme

A very informative live demonstration session was organized along with APCA (Academy of Pastry and Culinary Arts, India). We had Chef Raghunandan (executive pastry chef) teaching us Supreme - A modern French pastry.





LIVE DEMO SESSION

Institute of Hotel Management Bangalore

TOPIC:
Chocolate & Fruit Inclusion Bars


Date: 8th July '21
4:30 PM

Platform: TEAMS

CHEF ARVIND PRASAD
Co-founder, Director of Academics & Head chef at Whitecaps International School of Pastry

Shri D. Venkatesan,
Regional Director, India Tourism (West & Central/ South)
Principal In-charge
IHM Bangalore

Chef Krishnendu Mukherjee,
Academic In-charge,
IHM Bangalore



World Chocolate Day

On the occasion of World Chocolate Day, Gourmet Marshalls organized a live demonstration session with Chef Arvind Prasad (Co-founder, Head Chef at The Whitecaps international school of pastry) who taught us Chocolate and Fruit inclusion bars.

Institute of Hotel Management Bangalore


Let's Talk about

Prevention of Food Wastage

with
Chef Jerson Fernandes
Executive Chef,
Novotel, Mumbai Juhu Beach

29th Oct 5 PM

Google Meet



Prevention of Food Wastage

A webinar about Prevention of Food wastage was organized with Chef Jerson Fernandez (Executive Chef, Novotel, Juhu Beach, Mumbai) educating and bringing to light food wastage and the ways to prevent it.





Mango Fusion

The first event organized by Club Gourmet Marshalls in the 2021-22 academic year was a cooking competition called Mango Fusion, keeping in mind the importance of celebrating fresh seasonal produce. Students had to choose either of the flavor pairing - Mango & Chili or Mango & Coconut and create a dish (savory or sweet).

Food from the Land of the Gods

Gourmet Marshalls in collaboration with Ek Bharat Ek Shreshtha conducted a webinar with notable alumni of IHM Bangalore, Chef Jeetpal Bisht who is the owner of DIY Chef channel on Youtube. A demonstration on how to cook the simple yet comforting dishes from the "Land of the gods" was explained articulately by Chef Bisht.





*Tender Coconut and
Mango Eggless Gateau*



In collaboration with the Academy of Pastry and Culinary Arts (APCA), Bangalore, Gourmet Marshalls, conducted a live demonstration session where the students learned how to make Tender Coconut and Mango Eggless Petit Gateau.

The demo session was conducted by Chef Veena Anerao, Pastry Chef at APCA who exceptionally explained the process of preparing the entremet. Her skill, knowledge, and experience gave the budding Culinarians, a unique experience of learning. The hands-on approach of the workshop ensured that the participants garnered knowledge and skills which no other workshop could've given.



A December to Remember

Carols and Bells <i>from Club Faces</i>	44
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Christmas Lunch <i>from Club Gourmet Marshalls</i>	47



Carols & Bells

Carols of Christmas makes a brave soul turn braver, a human soul more enlightened. Music is one of the most integral ways of making an individual change their mood instantaneously. To give a way out from the daily routine for all individuals, Club Faces help 'Carol of the Bells' to bring a more enlightened manner to the Christmas lunch that was being held at the Institute of Hotel Management. With eminent guests from various parts of the industry, Club Faces found a way out to make the best of the Christmas Lunch for everyone to Rejoice and have a break from reality. Various carols, various languages and various diversities sang songs from the time of the Hebrews' to the modern era to give us the benefit of rejoice and heartiness.





Secret Santa



Secret Santa, a Western Christmas tradition in which members of a group or community are randomly assigned a person to whom they give a gift. The identity of the gift giver is to remain a secret and should not be revealed. So, to adapt to Western Culture and to spread the Christmas cheer, Club Gharaunda organized a similar event. The event was participated by all, students, and staff. A paper slip was given to every staff member of the college, having another staff member's name on it. Noting the person will buy a gift for the respective staff and submit it to the club becoming a secret Santa for that staff member. After receiving all gifts, the Club distributed the gifts to the person it was meant for without revealing the identity of the giver. The staff members thoroughly enjoyed the event and were wondering who the Secret Santa for them must be. Furthermore, a similar event was organized for the students but with a slight change. Interested students bought a gift and submitted it to the club. The club shuffled all the gifts received and delivered a different gift to the participant.

The event was held on 22nd of December 2021 on Christmas celebrations in IHM Bangalore.



Santa Hunt

A slight chill in the air; the sweet smell of cakes, cookies and cinnamon; the all so beautiful laughter the red stockings; and the piles of gift around the corner. With the same holiday spirit and amusement it was a day full of festivities, and to end it on the same note Club Bistromer organized a Santa Hunt. The students were directed to participate in pairs for the different series of games. The event had a great Kick-start with the 'Balance Relay Race' where participants were to Balance 15 trays in a hand and get the correct equipment to their partner, following up to the 'Bucket of War,' just as the name suggests it was indeed a war but not that one could think of, it was yet another race amongst two teams, of which the one who fills the bucket first with minimum spillage won, and ending with the 'Final Hunt' where the final three qualifying teams had to find all the bottled clues hidden somewhere around the campus leading to exactly where it all started. So as the life, the event also took a different turn, giving us a tie between the final two teams. As the call of the situation, a final tiebreaker hunt was planned, finally giving us the two winners. Alongside the race and the run all around the campus one couldn't miss the laughter, friendship and all so necessary rivalry amongst the participants.

Given how the day ended, it is safe to say that "It is nice to have valid competition; it pushes you to do better."



Christmas

Lunch

IHM Bangalore hosted a grand Christmas lunch and club Gourmet marshalls prepared a delicious Continental spread with delicacies like Vegetable Tartlets, Lamb Goulash, Herbed rice and ended on a sweeter note with lip smacking baked goods like gingerbread, ice cream and cupcakes all made by club members and Diploma students!

APPETIZER

Vegetable Tartlets
Mushroom Tartlets

SOUP

Cream of Broccoli Soup

MAIN COURSE

Lamb Goulash
Veg Hot Pot
Herb Rice
Grilled Tofu with Vegetables
Roast Turkey with Cranberry sauce
Grilled Fish with lemon butter sauce
Vegetable Biryani
Chicken Biryani
Shahi Kofta
(Accompanied with Focaccia, Baguette & Lavash)

ENTREMET

Plum cake
Churros
Cupcakes
Ice cream
Gingerbread Cookie



Image Courtesy

Christmas Lunch



Celebrating Christmas for IHM Bangalore, every year is a thing where the entire college partakes to make the best out of the day. For Christmas 2021, IHM Bangalore has a special lunch where students from all clubs and all years tried to make the best out of the day by cooking, singing and even distributing gifts. With eminent guests and alumni from the industry, namely we were enlightened by, Mr. Gaurav Soneja (General Manager, ITC Gardenia), Mr. Prashant Prakash (General Manager at Polar Bear), Subbana Kannur (Entrepreneur kafe-viva, Baky Bakery), Mr. Aditya Kumar (Head: Corporate Operations, Embassy group), Shri Chiranjeevi, KAS (Joint Secretary), Mr. Kapil Dua (Founder, Biergarten), Ms. Bindu Gopal Rao (Social Media: Food Blogger), Mr. Rajesh Kumar Prasad (Category Leader, Amazon Fresh). To sum up the Christmas Lunch in one line, it was a day with our loved ones to make way for a better future.

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Local Produce

Farmers are up against such atrocities from time to time like, droughts and floods, insects and blight, trade wars and political fights. And now, they're facing closed restaurants and hotels, two major industries that they supply.

If you are wondering what you can do to help your community right now, support your local farmers. You'll be boosting your local economy and procuring fresh produce and some amazing food in the process. Transporting food across long distances burns fossil fuels and emits greenhouse gases among other pollutants like nitrous oxides. By buying from local markets, it not only reduces the fossil fuel use and greenhouse emissions, it stimulates the local agriculture sector.

The Prime Minister has already sounded the call for Indians to become 'Vocal for local' with his new scheme. Buying local supplies is not only helpful but 'Swadeshi' as we help to grow Indian businesses rather than supporting foreign businesses.

Our Nation India is built on the foundation of a great agricultural sector. The local farmer keeps the economy and population afloat, so be 'Vocal for local', grow the economy and promote India and discover the freshness of Indian produce. "Jay Jawan, Jay Kisan"



Mr. Amit Wadhawan

Founder and MD
ANYA'S



Mr. Wadhawan is a renowned Chef, Consultant and Coach. He has served for almost 10 years as the Executive Chef of The Oberoi Bengaluru and recently laid the foundations of The Anya Hospitality Solutions as well as Anya's Preserves.



Mr. Amit Khanna

CELEBRITY PHOTOGRAPHER,
WRITER, DIRECTOR,
ACTOR, INFLUENCER,
TEDx SPEAKER

Mr. Amit Khanna received the prestigious Dadasaheb Phalke Award in the year 2016 for his striking contribution to the fashion photography industry.

OTT over Traditional Cinema

One of the most missed “things to do” in 2020 has been going to watch a film in a cinema hall over the weekend enjoying the popcorn and a drink alongside hundred others experiencing pretty much the same ... The shift has been the OTT but not many seem to complain the reason, “CONTENT”.

OTT platforms have something in store for all audiences that tune in from all the corners of India. The millennial and Gen Z generation, in particular, are seeking curated and customized content libraries. OTT players have been prompt in chasing this trend. In the conventional scheme of things, or the traditional cinema, a handful of stories (read ‘safe bets’, ‘mass-appeal’) are churned and re-churned. New, real stories, ones that are controversial often don’t see the light of day on the big screen.

OTT players, investing in content across genres and at scale, have liberated filmmakers and writers, bestowing on them a rare creative freedom. No subject is too sacrosanct – from politics and crime in India’s B-badlands to sexuality and a challenge to social norms to be tackled. Writers are free to construct scenarios, characters and plots. With limited censorship and far more open-minded audiences, they are free to explore subjects that may be unpalatable for the big screen. This also means fewer compromises on content without the pressures of a theatrical release. The films/web-series are available across the globe and it can be targeted using the platforms’ data to specific pockets of audiences. It’s become clear over time that there is an audience keen on watching quality films, often seen mainly on the festival circuit. However, with a steadily rising interest in cinema beyond the traditional fare coupled with constrained access to such content, OTT platforms have become the destination of choice for many.

Going from Hospitality to Healthcare...

In conversation with Mr. Sambit Sahu, Director of Healthcare Segment of Sodexo India Onsite Services, he spoke about hospitality undergraduates who will soon be embarking on their full-time careers with enthusiasm and will finally decide on a career path.

"In the background of the current pandemic, we also see the hospitality industry trying to steer out of the turbulence and positioning itself for a strong comeback. The ecosystem in India will inevitably need to recognize this perspective and respond to its characteristics well to enable the new generation to be able to lead through and rise to the top of a fast-paced and ever-changing industry." says Mr. Sahu.

In addition to this, he mentions how the hotel industry remains first in terms of presenting opportunities for hotel management graduates. However, he adds that this horizon should be tempered with mobility to different sectors for candidates with the right mindset and skillset to make their transition, especially to ones like Healthcare that see sharp bounce-back today and is poised for tremendous growth in India.

"The decision to go from hospitality to healthcare has proved to be the biggest break in the lives of many hotel management graduates in the past."

The IHM Bhubaneswar graduate also brings one such success story along.

"While we are immensely proud of the pulse of hospitality that hotels bring along, there is so much to do in healthcare as an industry, and being part of the patient and community's health transformational journey brings greater satisfaction. There is a paradigm shift in healthcare in India today with the government aiming at increasing the public healthcare expenditure to 2.5% of India's Gross Domestic product by 2025 in comparison to less than 1.5% today. Our country's competitive advantage is having a large pool of well-trained professionals & competitive costs compared to its peers in Asian and Western countries. With the advent of state-of-the-art hospital complexes and cutting-edge technology, what are the opportunities that present themselves to change the way people deliver care to their patients and offer a lifestyle experience?"



Mr. Sambit Sahu

Country Director-
Health Care at



*Sambit Sahu is
Country Segment
Director for Sodexo
India & responsible
for strategy
formulation &
growth of the
healthcare business.*

He explains that Hotel management graduates can be recognized throughout the world as a catalyst of change in this particular field. He adds that many aspects learned in management school like Housekeeping, Front Office Management, Nutrition, Food Production & Service are also applicable to multiple industries like Healthcare, Flight Catering, and Corporates, etc. What's invariably important is to match what they learn at management school with the industry-specific requirement. For example, Patient Nutrition if added to the curriculum can enable the candidate to add dietetics to their job profile. He emphasizes the fact that the schools should also provide their students with practical experience through partners like Sodexo to be able to cope with industry work culture while they provide an intense academic program.

Sodexo India provides a bouquet of 100+ service offerings to various corporates, healthcare organizations, manufacturing locations, and schools and universities.

With a little addition of understanding risk matrixes in hospitals, candidates can explore career opportunities in Housekeeping and Infection Control.

As per Mr. Sahu, nestling into the comfort of stability in hospitality is a thing of the past and future is ushering with initiatives of all sorts which span different sectors. Be it evolutionary or revolutionary, we should be prepared to become the trailblazer in today's dynamic world.



Outdoor Catering and Home Deliveries by Hotels in COVID-19



Mr. Rohit Gambhir

EXECUTIVE CHEF AT


The Oberoi
NEW DELHI

According to a news report by CNBC TV 18 in August 2020 the hospitality sector's revenue loss stands at approximately INR 90,000 crores in 2020, including the organised, semi-organised and unorganised players. The advent of Covid-19 brought with it some changes that seem almost irreversible.

In the wake of this disruptive world event, hotels were pushed to rethink, remodel and create a different set of experiences for their guests. As a result, came the surge in home deliveries which in a span of a couple of months has become an independent revenue centre. Guests now have the chance to savour specialities and signature dishes from the kitchen of luxury premium hotels in the comforts of their home. Creative offerings included Do-It-Yourself kits, pre-mixes to make cocktails at home, premium retail products, ready-to-eat foods and more.

The Oberoi, New Delhi was quick to act and rolled out its home delivery menu in April 2020. The menu included a selection of specialities from its signature restaurants by virtue of which guests could experience their favourite dishes at their homes during the lockdown. Under the aegis of 'Home Delivery', the hotel is also offering customised business lunch boxes for customers located within a 10 kms radius of the hotel. The home deliveries segment continues to grow. The traditional form of outdoor catering may be eliminated but newer concepts are in. Bespoke and private concept experiences have seen a surge. For instance, the recently launched "In-Residence Dining" concept by The Oberoi, New Delhi allows the guest to "bring home" the Oberoi hospitality.

Having graduated from the Oberoi School of Learning & Development in 1995, Chef Rohit Gambhir has been continuously employed for over two decades by The Oberoi Group. During his tenure, he has been instrumental in opening and operating some of the group's most successful restaurants. Most recently, he was involved in setting up Food & Beverage operations at The Oberoi Sukhvilās Resort & Spa, Siswan Forest Range, New Chandigarh.

Be it get-together at home, a private brunch or an intimate sit-down dinner, guests can enjoy the hallmark Oberoi hospitality at their residence and continue to focus on their special day, while the hotel team looks after all culinary requirements including a customized menu, 'finished-at-site' hors d'oeuvres and a set up at the venue. The "In-Suite Dining", on the other hand, offers the beautifully designed hotel suites to guests for their private and intimate get-togethers. Guests can enjoy a customised menu offering, great views and the Oberoi hospitality without having to worry about selecting a venue for a bespoke gathering or service.

People are gradually regaining the confidence in venturing out and meet & greeting near and dear ones. With five star hotels offering enhanced levels of safety and hygiene the food & beverage offerings will certainly play a key role in reviving hotel business.





Ms. Subhra
Banerjee

Founder of



Subhra is a highly experienced hospitality professional and has worked with several large hospitality brands across multiple domains. Her interest in people development led her to create Encovate.

Technology led teaching: A boon or bane?

In the wake of Covid 19, the schools, institutions, colleges, and universities worldwide adopted to teaching online, as that was the only way education could continue to be imparted. However, the adoption took time. For institutions which already had an interface for online education, it was a swift transition from physical classrooms to virtual/live online classrooms. But, for most part of Indian higher/professional education system this was a challenge. Lack of proper infrastructure, lack of technical knowledge amongst educators, lack of clarity on how long the pandemic sustains and low willingness of educators to change, explained the slow adoption rate. For any kind of change to be adopted, convenience associated with the change has been a major factor for adoption.

For teachers, online education brought the convenience to work from their homes, be introduced to flexi work hours, increased the communication pace, assisted in better monitoring of class and access to collaborate beyond the four walls. Above all, the pandemic set a challenging environment & growth opportunity for educators. It made educators realize the need to bring in a change in their teaching style to engage with the gen-Z students on a new platform, a completely revised approach in their mindset and curriculum, contributing to high growth amongst teaching professionals. The focus got shifted from a instructor led teaching to more student centric teaching. Quite contrary to the general opinion, teachers are actually being able to engage and interact with students in a better and constructive way, once they enhance on their technical know-how in using different tools and aids to impart learning.

Whilst the convenience and the growth opportunity is great, it is also true that online education comes with its own limitations. It doesn't facilitate social learning as much as the classroom environment would do. For courses as Hotel Management that are skill based or has core practical subjects and requires handholding for learners, it may be difficult to impart the same in a pure online environment. Yet, we cannot rule out the convenience that online education brings along. And so, creating a blended approach to the teaching/ learning process is advisable bringing the best of both worlds.

Innovation and creativity will continue to be the call of the hour for all educators. Going forward with NEP 2020 and bearing the current scenario in mind , India will witness a sea change in the educational framework, with more digitally savvy educators. And yes as in most sectors, technology will be a boon in the education system too.



SMEYES

The Art of Making Tough Times Easier!

The most potent weapon in a hoteliers' armory, our smiles that win the hearts of our customers has now been replaced by smeyes - the best thing that one can wear!

At the risk of sounding sarcastic – It's probably a 'blessing' (!) that hoteliers today have no option but to look back in retrospect and renew focus on real "hospitality" that was camouflaged to a great extent by 'plastic smiles' under pressures of competition, targets, cost reduction and such for greater financial profits rather than what the industry traditionally stood for. Today, every respectable hospitality professional acknowledges that for a hotel to survive, we must deliver Smeyes – smiling with the eyes and more, since we are compelled to cover our mouths with a piece of cloth that has become a necessary evil! Notwithstanding, for the present purpose, the contemporary traveler is distinguished from earlier ones by three distinct characteristics:

- ✓ They have the knowledge and awareness (of quality service).
- ✓ They want to feel that we care and are willing to go the extra mile for their comfort and safety.
- ✓ They are emotional and want 'genuine' responses.

While travel for leisure, in the form of revenge holidays, has been gradually picking up (and is likely to be on the decline soon), the corporate traveler has no choice – he travels because of compulsions. In spite of the purpose of travel, we have the opportunity - Demonstrate genuine care and concern, you you've won him for a lifetime!

For the pessimistic hotelier, the mask inhibits demonstration of warmth (which is a hallmark of every 'hospitable' person). For the optimist, there's a lot more – the mask covers just about 3 percent of my body mass – how about smiling with our eyes and our gestures and our voices!



*Mr. Zubin
Songadwala*

GENERAL MANAGER
AT



ITC HOTELS
RESPONSIBLE LUXURY

*An alumnus of the
Institute of Hotel
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mantle of overseeing
ITC Hotels' operations
in the Southern region
of the country.*

While a smile from behind the mask of the Front Office associate would do a lot to improve the warmth quotient, its genuineness can be perceived clearly in the sparkle of the eyes. Guests would be delighted with a spark of positivity, delivered with a twinkle in the corner of eyes. When the restaurant staff flashes a genuine smile, it's an open invitation saying you're friendly and willing to interact with others. You're also perceived as more trustworthy and agreeable. The expressive smile of the doorman shows that he is willing to cooperate and is an acknowledgement that you're worthy of another person's time and attention.

Not only in face to face interactions but also in a telephonic conversation, the importance of a smile cannot be undermined. A smile always adds subtle affirmations and improves ease of communication. Further, to live the golden 15/6 rule in right earnest – it just isn't sufficient to offer a robotic smile through the mask when 15ft away from the guest and the non-expressive “Good morning, Sir” when 6ft away! Smeyesing demands a correct posture and an enthusiastic voice at the shop floor, at all times.

While ‘Smeyes’ – that express an honest intent to make one happy - offer lights of happiness and a ray of hope for the industry, remember that when you smile with mouth as well as your eyes, you are perceived as trustworthy and sincere, and therefore this can help you connect more easily with guests as well as colleagues. Also, people who smile appear more likeable, courteous and competent. Those who smile a lot tend to be more productive at work.

A genuine smile helps release stress and if there's one thing that can help the aspiring professional through the long working hours, while interacting with people from different cultures & background, it is a warm genuine ‘Smeyes’ - the most important gesture that hospitality personnel must sport at any time of the day.

Remember – “A mask is a barrier for the virus and not the warmth”.

Researchers say that a ‘*Duchenne smile*’ is among the most influential human expressions. It is an expression that signals true joy. It occurs when the muscle (zygomaticus major muscle) of your mouth lifts at the same time the muscles (orbicularis oculi) of your cheeks raise causing the subsequent lines at the outside corners of your eyes. This kind of smile influences how other people see you, which may also make people respond positively to you in various situations.

Delicacy Redefined

Young, Endearing, Jovial, and Eloquent, Chef Mohit Tak is an archetypal Delhi-based chef having his roots in Royal Rajasthan. Born and raised in the capital city with its cognizant of all the ambiguity on his fingers. He is amongst the foremost young chefs of the nation who brings together his Culinary Journey from the Country's best to the world's best. Having been associated with the Taj for a decade now, he started his astonishing career with his maiden job from Taj Hotels and since then has been an integral part of the culinary hierarchy of various iconic Taj properties in India and now internationally as well. He also got an opportunity to work at the World's No.1 Restaurant (2020 and 2021) NOMA in Copenhagen, Denmark.

Previously, a Chef de Cuisine at the Taj's legendary Restaurant "Machan", Delhi's maiden international eatery and the most celebrated destination of the Taj Hotels, Resorts, and Palaces located at The Taj Mahal Hotel, New Delhi. The legendary restaurant serves some of the finest and rarest delicacies for over four decades now. Inspired by the well-known forests & reserves of the world, Chef Tak & his culinary team there brought innovation in every possible aspect in terms of the cooking techniques, flavors, and many fabled Dishes.

Machan is known for some of its distinctive and prominent cuisines which the city has known for ages, scrutinizing the same in mind he keeps the menus and the simultaneous promotions evolving diversely at every given opportunity. His affection towards ingredients, regional and indigenous farm produces has influenced him towards Western cuisine. His passion lies in traveling to various parts of the globe to learn and bring the best out of them to incorporate in his style of Cooking and create radiant art on the plate.

Currently working as the Head Chef at the Taj London in the most iconic 'TH@51'. The brand new restaurant is set up in the heart of London and is an eloquently stylish restaurant that welcomes communities of cuisine enthusiasts to pique their palates. The modern eatery is perfect for relaxing with friends and relishing with friends and relishing in a great conversation from day to night. The menu draws inspiration from flavors around the world, exploring the unexplored to create a food and drink experience that excites all



Mr. Mohit Tak

HEAD CHEF AT



Chef Mohit Tak known for his legendary restaurant 'Machan', has changed the definition of cooking by putting the most rare and delicate cuisines on the plate. Bringing different parts of the world to a plate of amazement is what Chef has successfully contributed towards the industry.

Mr. Mohit Tak has been associated with the Taj Hotels since 2010. He started as a Vocational Trainee and completed his Industrial Training at the Taj Mahal Hotel, New Delhi.

He cracked the Taj Management Training Programme and got campus placement with the Taj Hotels. He has worked in various Grand Palaces of Taj Hotels in Northern India namely The Rambagh Palace Jaipur, The Lake Palace Udaipur, The Umaid Bhawan Palace Jodhpur and the Taj Jai Mahal Palace Jaipur.

He has cooked for various high dignitaries, celebrities and sportspersons like Prime Minister Narendra Modi, His Highness Dalai Lama, Ratan Tata, Shah Rukh Khan, Virat Kohli and many more.



Mr. Mohit Tak alongside **Mr. René Redzepi**, co-owner of the three-Michelin star restaurant Noma where they both got to work together. Noma was voted the 'best restaurant in the world' by Restaurant magazine's World's Best Restaurants in 2010, 2011, 2012, 2014 and 2021, and was awarded its third Michelin star in 2021.

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Applicability and Impact of GST on Food Industry

by Mr. Naveen Menon
(Senior Lecturer)



In India, GST (Goods and Service Tax) on Food Industry depends on several factors and is not restricted to the location and type of establishment. The tax slabs applicable in this sector are 5%, 12%, and 18%.

However, it shall be noteworthy to state that the alcoholic beverages still fall under the ambit of state-level VAT (Value Added Tax). Further, the GST rates are not only applicable to the items and services offered by the outlets. It is also applicable to the food items and products that an ordinary man purchases. The range of the GST rates pertinent to food items begins from *0% (exempt) to 18% of GST*. The GST Council has also approved a proposal to make food-delivery platforms like Zomato and Swiggy responsible for collecting and depositing the 5 per cent GST applicable on food with the government, effective January 1, 2022. Nothing changes for consumer, since there is no new tax that has been introduced, the consumer will continue to pay the 5 per cent rate on the food they order online.

The following are the key rates applicable to GST on food services

- 5% GST on food services provided by restaurants (both air-conditioned and non a/c).
- 5% GST on restaurant services including room service and takeaway provided by restaurants located within a hotel featuring room tariff less than Rs. 7,500.
- 5% GST on any food/drink (non-alcoholic) served at cafeteria / canteen / mess operating on contract basis in office, industrial unit, school, college, hostel, etc.
- 5% GST on meals/food services provided by Indian Railways / IRCTC or their licensees both onboard trains and on platforms.

- 12% GST on edible parts of the fruits, plants, nuts, and vegetables preserved or prepared with the help of sugar, vinegar or acetic acid
- 18% GST on restaurant services including room service and takeaway provided by restaurants located within a hotel featuring room tariff over Rs. 7,500.
- 18% GST on food services including delivery of food provided by a restaurant/food joint located within premises of a club, guest house, etc.
- 18% GST applicable to all outdoor catering services provided.

The Impact of Goods and Service Tax on Food Services can be summarized as:

1. After the implementation of GST Act, the people who frequently visit the restaurants have noticed an ease in taxation procedure in terms of the bill as GST came as a replacement for several taxes and cesses, such as KKC (Krishi Kalyan Cess), VAT and Service Tax.
2. The GST has not impacted the service charge, which is applied by the restaurants on the bill. Therefore, the customers are still paying Service Charge in addition to GST on food.
3. According to the prevailing GST rules and regulations, only those eateries or restaurants will get to avail of the benefit of ITC (Input Tax Credit) who are charging 18% GST.
4. Further, the Goods and service tax exemption have also been provided in the case of fresh and frozen food products or items.
5. The most significant impact will be on smaller restaurants, particularly those with annual turnover of less than Rs 20 lakh, as they were not included in the GST net before. With the responsibility for collection of tax lying with the aggregator, these smaller restaurants will also need to pay taxes.
6. For most restaurants now, however, there will be an added compliance burden in that they will have to keep two separate books of accounts — one for their normal business and second for the business done through Zomato or Swiggy.

Changing our 'Mentality'

by Ms. Karishma Verma
(Teaching Associate)



*What mental health needs is more sunlight,
more candour, and more unashamed
conversation.*

- Glenn Close

About 2 years ago, I read an article written by a lady about the trauma she has faced during her childhood at the hands of her mother who was suffering from an OCD (Obsessive Compulsive Disorder) of excessive cleanliness and an over-controlling nature. She also wrote about how the events of her childhood led her into suffering from PTSD (Post Traumatic Stress Disorder) and how it took a toll on her life. That article compelled me to ponder about how clueless I was before reading that article about mental health issues and how to help people who are suffering from those. The most disturbing thought that came into my mind was that I am certainly not the only person who has any clue about mental disorders and conditions just because no chapters in any of our school textbooks were dedicated to this cause. I guess this is also the reason why mental issues have always been treated as a taboo in our society and the people suffering from those are subjected to inhuman treatments and hostility. First let us try to answer the question, What are mental disorders? A mental disorder, also called a mental illness or psychiatric disorder is a behavioural or mental pattern that causes significant distress or impairment of personal functioning. The causes of mental disorders are often unclear. Theories may incorporate findings from a range of fields. Mental disorders are usually defined by a combination of how a person behaves, feels, perceives, or thinks.

Common mental disorders include depression, which affects about 300 million; bipolar disorder, which affects about 60 million people; dementia, which affects about 50 million; and schizophrenia and other psychoses, which affects about 23 million people globally.

Now when I study deeply about this problem, I realize that I have always suffered from anxiety issues since the time I was a teenager. The reason behind that is that I have always been quite an emotionally sensitive person and the kind of environment I grew up in, as well the kind of experiences I had with the people around has made a huge impact on the way I perceive the world and the way I deal with situations. Although I have taught myself to tide over unfavourable conditions by always having an optimistic outlook about the world and the people yet, I feel that it would have been easier for me to deal with my mental and emotional issues if I would have received professional help.

Through this article, I would like to urge the people out there to educate themselves about mental health and the various types of mental disorders, so that we can care for ourselves and our loved ones in the most constructive way. It is important for everyone to get involved.

Workshops and programs in educational institutions, corporates and communities can help foster a movement for mental health. We must all learn to identify the red-flag signs of mental health concerns in ourselves and in others. Here's a poem that I wrote at that point of time when I was at my lowest.

Anguish

“ Trapped in this dark tunnel for what feels like an eternity,
I fight with my inner self who wishes to give up on life at the face of adversity.
In this jam-packed world I am a prisoner of solitude,
My miseries seem to engulf me forming a fortitude.
I have failed terribly in keeping myself sane,
I just wish to have my end, than suffer again and again...”

शायरी

प्यार शब्द का मोहताज नहीं होता,
दिल में हर किसी के राज नहीं होता,
क्यों इंतजार करते हैं सब वैलेंटाइन डे का,
क्या साल का हर दिन प्यार का हक़दार नहीं होता ।

मोहब्बत के भी कुछ अंदाज होते हैं
जगती आंखों के भी कुछ ख़्वाब होते हैं
जरूरी नहीं के गम में ही अंश निकले,
मुस्कान आंखों में भी सैलाब होते हैं ।



शेफ टीपू द्वारा प्रस्तुत

टूटा हो दिल तो दुख होता है,
करके मोहब्बत किसी से ये दिल रोता है,
दर्द का एहसास तो तब होता है,
जब किसी से मोहब्बत हो, और उसके दिल में कोई होता है..

मंज़िलें भी उसी किट हाय,
रास्ता नहीं उसी का था,
साथ चलने की सोच भी उसकी थी,
फिर रास्ता बदलने का फैसला भी उसी किट हा,
आज तन्हा है तो दिल ये सॉल करता है, लॉग टू उसे द हाय,
क्या खुदा भी उस्सी किट हा ।

कुछ सैलून बाद ये पल याद आएंगे,
जब हम अपने अपने मुकाम पर होंगे
अकेले जब भी होंगे साथ गुजरे हुए लम्हे याद आएंगे ।

पैसे तो बहुत होंगे शायद पर खर्च करने के लम्हे कम हो जाएंगे,
आज ज्यादा संदेश आने से तांग होते हो, काले के एक संदेश को तारस जाएंगे,
एक कप चाय दोस्तों की याद दिलाएगी, और ये सोचते सोचते आंखें नम हो जाएंगी।

दर्द के हार एक हाद से अब गुजर गया हूं मैं,
फिर कभी ना सिमतुं यूं बिखर गया हूं मैं,
मौत बस नहीं आती रूह के निकलने से, सांस मुझे अभी बाकी है फिर भी मार गया हूं
मैं।

था मैं जरूरत मैं और मुझे इतना सजया जार आहा था,
बड़े ही प्यार से मुझे नेहलाया जार रहा था,
ना जाने वो कौन सा अजेब खेल मेरे घर में,
बच्चों के तरह मुझे कांधे पे उठा जा रहा था,
था पास मेरा हर अपना वक्त, फिर भी मैं हर किसी के मुह से बुलाया जा रहा था,
जो कोई देखता भी नहीं था मोहब्बत की निगाह से,
उनके दिल से भी प्यार मुझे पर लुटाया जा रहा था,
मलूम नहीं हर कोई हेयर था मुझे सूता देख कर,
ज़ूर ज़ूर से रू कर मुझे हया जा रहा था,
कान उठी मेरी रूह मेरा वो मकान देख कर,
पता चला जब मुझे दफ़नाया जा रहा था
रो पड़ा मैं वो मंज़र देख कर,
जहान, मुझे हमशा के लिए सुलाया जा रहा था।

कुछ इस तरह से किया हमने अपने दिल को तेरे हवाला,
की जब जब किसी की नजरें मिली किसी और से, दिल ने कहा मैं नजरों को झुक ले।

एकांत

बैठा हूँ अकेला नितांत
चारों ओर फैला एकांत
फिर भी कोई तो है
जो बातें मुझसे करता है
इस खालीपन को भरता है
भीड़ का समुद्र भी
मन में संतुष्टि न भर सका
कोई भी सदा साथ निभाने की
पुष्टि न कर सका
पर कोई तो है जो
हर स्थिति में साथ चलता है
इस खाली पन को भरता है
प्रश्नों का अंबार लगा है
इस अबोध बुद्धि में
और यह जग लगा हुआ है
विचारों की शुद्धि में
पर है कोई जो हर सवाल का
खुल के उत्तर करता है
इस खालीपन को भरता है
जब कभी सही गलत
चुनने की बात आती है
या कभी अग्निपरीक्षा की
रात आती है
तब सब उत्सुक हो जाते हैं
तमाशा मेरा देखने को
पर फिर भी कोई मेरा
हाथ थाम कर चलता है
इस खालीपन को भरता है
जब साथ उसे ही रहना है
तो और साथी क्यूँ ढूँढे?
इस बाहरी जगत के कोलाहल से
कान अपने क्यूँ न मूँदे?
मुझ में जो रहता है जब
वह ही जगत सारा है
तो इस भारी भीड़ से
मुझे एकांत ही प्यारा है।



कनक वत्स
व्याख्याता



Ankush Singh
Lecturer

The Power of Prayers

When the situations look almost difficult it may be become relaxed through the power of prayers. Prayers are nothing but just a solemn request for help or expression of thanks addressed to God or another deity. Simply by offering prayers many miracles can be experienced which is nearly impossible to see in our day to day life. The power of prayer is multitudinous, and its worth has been stated in magnificent terms by many saints even by many poets. We all know that the human mind is doubting in nature, there is always inveterate nature of the human mind to obtain instant results. It is not that instant results cannot follow, they are also quite possible depending upon the belief held upon the almighty. Instant consequences can result, doubtlessly, but of intense effort. The dedication and quality of the effort that is at the back of the doer of the prayer decide the time that it takes to manifest itself in action, we may term it as fructification thereof, of the appearance of a wonder.

Why prayers are so special? Everyone prays. Many times we hear prayers in almost all temples, in divine spaces, in churches and mosques, in sacred places of pilgrimage, prayers are offered continuously and throughout the day and night. Divine mantras are chanted, holy shlokas are recited, gospels are read, and the devotees often bow their heads before the holy of the holies, the prayers may be in form of sacred text or in the premises of a place of worship. Prayers are not simple words. It has a sense of some intentional actions. Prayers may have movement of a living, vitalizing, seeing eyes. Prayers are not blind, they have automaton energy. Prayers have eyes to see.

All human beings have established various levels of reality, varieties of expression of truth. The best part of mankind is its personality is inseparable. Many scientists working on the human personality discovered that all humans have different facets of energy or force which impose on a definite point in space and time, experience with an intense form of self-consciousness. As per an old saying " all humans are connected to each other ". human cant be separated from each other since we all have a microcosmic affirmative centre of energies that fly to that definite point in space and time in a given pattern due to the intentions of that particular centre of consciousness, which intentions are generally called the desires of consciousness, the patters of the summoning by consciousness. These selective patterns are the determining factors behind the kind of body that a human puts on, the type of person that human is, and the manner in which that human lives in this holy world.

Subconscious communications are part and part of this prayer sort of mechanism operating to all of humankind. Deep and conscious thinking full of positiveness can change a person's whole circumstances. Enemies can become friends, and friends can become one with you. In fact, the entire world is full of friends.

Inspired by Swami Krishnananda

Tourism in a Post-Pandemic Scenario

R Anubala Ashok Kumar
Lecturer



The tourism and hospitality industry is an important contributor to a country's economy in terms of foreign currency exchange earnings and employment. Among all the industries trying to live the Covid-19 crisis, the tourism industry was hit the most in the past two years. The tourism and hospitality industry is an important contributor to India's economy. During pandemic commercial travels, get-togethers and meets are cut down to Zoom meets, especially after the second wave of Covid-19. It has also affected other related industry like hospitality, travel agents etc.,. Lockdown in various states in India have got travel to stop abruptly. The country is trying to bring back the international and domestic travelers. For the comeback of the travel industry , it is important to understand some aspects from the pandemic situation.

Confidence level of the travelers is reduced because of the uncertainty. According to a report by World Tourism Organization(UNWTO), travelers have become more aware in their outlook as the pandemic has stopped their confidence levels to zero. Restoring traveler confidence for using the public transport is an important challenge. The fall in the number of travelers has eventually led to a fall in demand and has affected tourism across a considerable period.

Technology and applications for more travel could bridge the gap. We have already adapted to cashless payments and ensured social distancing while making transactions on a day to day basis. Bringing in more ideas to action may restore travelers considerably.

Behavior of the traveler has been changing and this leads to unique consumer trends. This would include emergence of new trends of market segments focusing on safety protocols and contactless tourism experiences.

There is a very high need to provide the travelers with clear information on leisure and business has become a necessity. This clear information will reduce the way of dilemma with the travelers.

Travelers within the country can bring increase in the economy of the country.

The new government campaign “ Dekho Apna Desh” initiative encourages travelers to travel 15 destinations by the end of 2022. This opportunity is said to be available for international travelers too once international travel starts. One important aspect is that domestic tourists tend to be elastic and spend less.

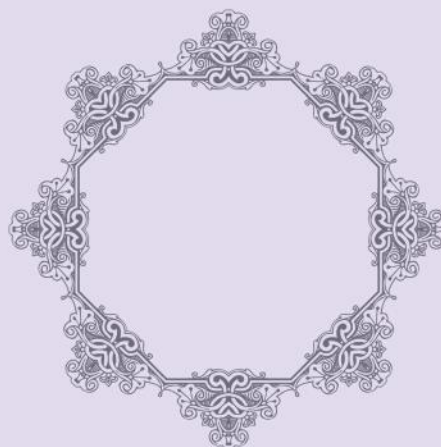
Safety and hygiene would be the crucial factors for travelers to select destinations and plan their itineraries. People would be likely to prefer ‘customized solutions’. They could prioritize private vehicles for transport which may pollute the environment.

Many countries have been enforcing Artificial Intelligence technology in tourism for all good reasons. It offers customers to purchase intangible services and market tourism in a better way. Guests usually look for a lot of information on the websites and hotel apps that helps them to get to know the destinations greatly. Virtual travel to hotels, booking interfaces, intangible experiences and more can be provided to render great experiences and enable travelers to make better decisions.

We also can utilize such options for selling our tourism and people will be aware of the unknown destinations in our country.

Implementing such measures to overcome the aspects will help reduce the pandemic’s adverse effects on the tourism industry. Creating an scenario that will make it easier for travelers to arrive and highlighting the visa approval process may get the international travelers back. It is necessary to display a country’s ability to provide safety for tourists to earn traveler’s confidence. This can be achieved by establishing credible protocols in place.

Let us build a better way forward by establishing adverse, sustainable and resilient tourism models in our country. Let’s build a wholesome path for the recovery of tourism.



My Journey to Virtual World and Back

Mr. Pramod Naick, HOD



That “change is the one permanent thing” is a management jargon. Nor can be refute the fact that change is resisted. Covid-19 was surely a change, it wreaked havoc in the way we live, dress (mask up), eat and of course, how suspiciously we look at someone who sneezes or sniffles!

It changed my life upside down for sure. As someone who always propagated facilitating in small groups and believed vehemently that nonverbal communication actually is the crux of facilitation, I was made to sit hours in front of a black screen with no clue of who, what or if anyone existed on the other side.

Like most of us Gen X people, I had to transform from the mundane teaching methods to the tech-savvy online teaching. To my horror I quickly realised that more than me Google mama was assisting my admirable students to scale unprecedented levels of finesse and academic brilliance.

Quickly, CBSE and most schools of prominence said, exams would be only offline and with the Deltas and the Omicrons threatening unending waves, the only way forward was to get vaccinated, take care, mask up and be on campus.

Well, that was a change again, and sure enough, resistance was to follow. Why now? There are tsunamis of waves coming, you know what? We have forgotten to dress, get up on time, to stand for a while- and you expect us to queue up at college! No way!!

That was the music that we endured for a while, but slowly and steadily did we limp back, wiser, using the online media, adapted to hybrid teaching modes and enjoying students on campus again. For, believe me, Covid did teach us one thing for sure: students make a campus. We are only the peripheral players. It is them, who make a place a centre of excellence and the learning continues, both ways- always.



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How online classes affected our curriculum

Dakshita Mohta
Semester IV



The pandemic hit. The world came to a halt. Everything stopped. Everything including the schooling and teaching system. No one knew how long the pandemic would last. It would've hampered many student's dream, if not for the advancement in technology that the world had experienced.

Everything got online. From food to banking, to work and it also reached the schools and colleges and universities. **Physical classes were switched with online. Live became virtual, face to face became cam to cam. Teacher's and professor's would now impart knowledge to their students via webcam-** be it Microsoft teams, or WebEx application, or Zoom. It was the beginning of a new era- an era of digital classes.

All of us met our teachers online, made friends online and had to study for a course in which practicals are important online. All that people could learn in online classes was the theory knowledge which most of the people tried to absorb as much as possible as the pandemic had struck. All the first year students were anxious as the summer batch students had to go for their Industrial Exposure training just after the final exams and having no practical knowledge for the subject was a hard task. But still all the people were determined to learn all the things during their training period.

The basic things that the hotel management students knew before their training was all new to us and we had to learn the basics such as chopping too. It affected our curriculum as teachers could not impart the practical knowledge but with sheer determination, we students overcame this barrier and now we're back to attending offline classes!

Esports - Time for India to Step Up

Devashish Mishra

Semester VI



Every Indian kid born in the 2000s era remembers pressing buttons on the old-school off-brand Nintendos. As we grew older, so did technology, and so did gaming. Gone are the days when every videogame session meant people coming over to your home. Everything has gone online and has opened up a world of opportunities to those enthralled by it.

While the first Esports event dates back to 1972, it was only the dawn of the Internet that took gaming from a casual hobby to an actually viable career. The 2000s decade saw the rise of games like Counter-Strike that took the market by storm and became the very definition of competitive gaming. As the first tournaments took shape, almost overnight, people went from just 'being good at the game' to earning a respectable paycheck out of them.

When the European and American countries reveled in the spotlight of this new age of PC and Console gaming, the Indian counterpart lagged behind. Even today, now that Esports is edging on 'mainstream status', India is yet to leave a major mark in the international landscape. Various promising prospects like OpTic India, Global Esports, and Team Velocity across different games have arisen but none have made a lasting impact globally. Even though some teams of locally beloved games like CS:GO and Valorant have landed massive spots in big-deal tournaments, they've never even been close to being a team expected to reach playoffs, let alone being championship contenders.

And yet, despite these lackluster results, we were able to take the then niche genre of Mobile Gaming to nearly everyone's phones. Just from sheer passion alone, India created a massive scene for games like PUBG Mobile and Free Fire. **Everyone became a fan, while a few stepped up to make their own fans. Giants like MortaL, Sc0utOP, and TSGJash rose from humble beginnings and become phenoms for the youth of India.**

Suffice to say, India has the largest case of 'unrealized potential' when it comes to Esports. Mobile Gaming has given us a platform, but just a couple of games cannot define the entire gaming scene of a nation. However, one question has been answered for sure - It's no longer a conversation of "Can we step up?". Yes, we can. It's just a matter of "When will we step up?".

Sustainability in Hospitality and Tourism Sector

Jai Drisha Boovaragan
– Semester VI



“We can sit back and do nothing, and watch our planet be destroyed. Or we can take action and be advocates and start making lifestyle choices which are kinder to the people and the environment.”

– Kira Simpson

Climate change and loss of biodiversity is a major threat to the Hospitality Industry in terms of energy and water conservation or consumable goods and is putting a massive pressure on natural resources.

The hospitality Industry massively is dependent on their natural environment which is provided to guests; the clean and fresh air they breathe, and the fresh sustainable food provided to them. Moreover, rising sea levels, higher temperatures, and inadequate water supply are causing the ecosystem to collapse.

In the recent past, the industry has had a major impact on the environment, giving us more reason to be conscious of our actions. It's often believed that a green approach to tourism is not economical but research shows that with the increase in awareness of sustainability in general- more economic methods have come up which results in an equal true revenue for both. Hotels can provide an experience of luxury intertwined with natural ways which can also act as the niche for hotels. **Small but impactful steps such as switching to recyclable paper used in hotels, or the use of glass bottles instead of plastic bottles, reducing the use of single-use plastic can create a huge impact in controlling the amount of waste generated as a community.**

Hotels and standalone restaurants should also actively contribute towards reducing the amount of food wastage by adopting better methods of food control and planning during preparation, distribution, and consumption. The concept of community refrigerators and partnering with Non-profit organizations that strive to serve the needy also proves to be a great solution for the proper handling of food waste.

While the hotel industry is doing its part, a tourist also plays a vital role in encouraging greener tourism, such as maintaining the heritage sites they visit, adopting greener, eco-friendly practices, reducing the amount of waste generated, using recyclable bags, and not littering around.

T-Minus 24 days for Internship

Jayadevan Menon
Semester VI



Dedicated to: The Team Training Cell, and everyone who conspired to help us.

It was 10th November 2020. We started extremely late. The pandemic rates were at a towering high and naturally, all of us were skeptical about getting the task done. In this situation, placing all the students in hotels across India in the next three weeks seemed like a mammoth task.

Regardless, we got to work from day one. The ‘We’ I am referring to are a group of highly talented individuals, whose expertise lies in ‘jugaad’.

We started by calling hotels that have already selected candidates to verify the validity of the existing offer. Then we clustered the batch into micro-groups. Each of us was in charge of one micro group, with a region to make the process easy but little did we know that the chaos was yet to begin!

The first week was uneventful. Hardly anyone placed. Every morning we would look at the stats for the day. In the following weeks, I would wake up every morning making a list of hotels to call. Unresponsive, the reception never connected to L&D, presumably because we were students.

Now we started talking like a faculty over the phone. We neither confirmed nor denied our identities. Thankfully this opened many doors. Some were reluctant but we broke them skilfully over time! References played in our favor most. We rang up people we knew. This had everyone from a supervisor to a vice-president to faculties of other colleges. Every day we sent a dozen emails. Many emails required follow-ups through the phone for getting a reply. Several hotels replied to emails through texts and phone calls. Still, they found us unprofessional!

Even when hotels were on-board several of our ‘clients’ were not. All of us were brand obsessed and delusional of reality. No one told us that the plates that we wiped were the same in all hotels. This often ended up in us strong-arming our batchmates into accepting some offers they had received.

Regardless of this bumpy ride, we placed all the students in 24 days. People still refuse to believe this. But as Paulo Coelho said, “When you want to achieve something, the whole universe conspires in helping you to achieve it.” Many call it luck. I wish to call it teamwork.

Virtual Reality - to be or not to be?

Mahek Verma
Semester VI



Virtual Reality (VR) is an immersive experience, which is based upon real-time, computer-generated 3-D graphics. This new age technology has the potential of altering human society significantly through alteration of perceptions and interactions. All hail to headphones and you're in a world which isn't sad or scary anymore. Although, the success of the VR technology would highly depend on the extent at which it will trigger all our senses, it has shown multitudes of growth in the past few years.

VR has been a game changer for many industries where it has left a significant impact and impressive developments. Healthcare professionals now use virtual models to prepare themselves for working on real bodies and VR has even been used as pain relief for burn injuries along with the treatment of mental disorders like PTSD and Anxiety. The tourism industry may also be able to gain from it like Thomas Cook launched their 'Try Before You Fly' VR experience in 2015, where potential holidaymakers visit stores in various countries to experience the holiday in VR before booking it. There was a 190% uplift in business for them.

VR can revolutionise learning by enabling students to learn through an experimental and immersive way.

While virtual reality can be a great asset for most of the existent fields of activity, it can also be a huge disadvantage. It can lead to detachment from the real world being an individual experience people might lose their ability to confidently communicate and it even causes health issues like weakened eyesight, nausea, seizures due to prolonged use. Everything has its pros and cons however VR technology is the future and we should embrace it and look for whatever is about to come.

Switch Off

Prakrati Mathur

Semester VI



I woke up later than usual, because my phone had disappeared. As I dressed up, realized that my car was gone too. That was so random! It was just then my friends came to pick me for school. We walked down the road and I really missed my phone all along. I failed to understand the pleasure of 'No Technology' day in my neighbourhood. I just hate it when the grown-ups declare that and say that in their days, they were carefree and happy without the necessity to use a phone or a television. Apparently, they used to interact face to face, you know just like Skype, but in flesh. Interacting face to face? What noobs!

Anyway, all my friends were chit-chatting and seemed to be doing fine, while I could barely function. Despite that, I tried to cheer up and just get on with this one day. The thing that annoyed me the most was the electricity. We were practically boiling inside the classrooms without fans.

We had no computer, no videos, no technology of any kind whatsoever. That's when I realized we were so dependent on technology! I couldn't even imagine a world without Google. I guess we could Google that too.

When I got home, I couldn't even watch television. The day had been difficult enough at school, forget surviving at home. I decided to go to sleep but with no AC, I had the same excuse again. I went out for a walk 'without music in my ears', that's when I saw a bunch of kids playing and yelling. I recognized one of my classmates.

It was absolutely amazing! We all played until my legs finally gave up. I never knew I could have so much fun without my phone. All the kids were enjoying their life to its fullest. They had no worries about losing their phone. They were very cheerful and happy without having their faces two inches from a screen every time.

Darkness settled in outside, the streetlights came on, as if by magic. It was as though nothing unusual had happened. I was asleep on my desk and I thought of typing this up, but it was all a dream!

Broken Espionage

Sayandeep Bose

Semester VI



With thousands of tourists crowding Himachal Pradesh and Uttarakhand in order to escape from the monotonous life that the second wave of the coronavirus lockdown brought forth, the Union Health Ministry has warned against a particular phenomenon called “revenge travel”.

Revenge tourism refers to the phenomenon witnessed in the year 2021, where people, to make up for the lost time in 2020-21 due to the pandemic and travel restrictions, go to places in a haste to get a sense of freedom from their home-prison covid-life. In simpler terms, people are tired of following the same routine day after day, working from home, unable to step out in the fear of contracting coronavirus. This has led to a sort of fatigue that makes them want to escape to the hills or other tourist destinations, a concept, also known as revenge travel.

The Revenge tourism might be causing a sudden boom for the economic boom of the Tourism industry, but it is also causing a sudden rise in the covid cases and an array of new variants and strains. This poses a threat to the most non-anticipated period by all humans: The Third Wave. With the first and the second wave causing nearly \$364.7 Billion in loss for the Travel and Tourism industry. Small Businesses were affected the most due to lack of people, causing lack of customer acquisition and finally causing thousands of businesses to shut down due to lack of fundings.

The ICMR has said that in the wake of the overwhelming second wave throughout India, ‘revenge travel’ — or an urge to travel after being under restrictions for an extended period of time — is a term increasingly being used by the media to describe what has been observed in Manali, Darjeeling and other popular tourist destinations. Not just these locations, places of faith and religion like Haridwar, Kashi, Benaras have also faced a considerable amount of hike in the Covid cases.

The constant travel of people across the decades for the purpose of leisure, business and change of environments has made it a basic human necessity to travel from time to time. For the past 2 years, blaming humans is a liable thing that we have been doing but it makes sense when we think about it as a necessitate point of view.

Recipes by Chefs

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Gowarpatha Panchiporan

Ingredients

Aloe Vera Pulp	250 gms
Spinach	1 BU
Methi Leaves	1/2 BU
Dil Leaves	1/4 BU
Curd	1/2 cup
Turmeric	1/2 tsp
Shahjeera	1/8 tsp
Mustard	1/8 tsp
Kalaunji	1/8 tsp
Methi Seeds	1/8 tsp
Fennel	1/8 tsp
Ghee	2 tsp
Salt	to taste

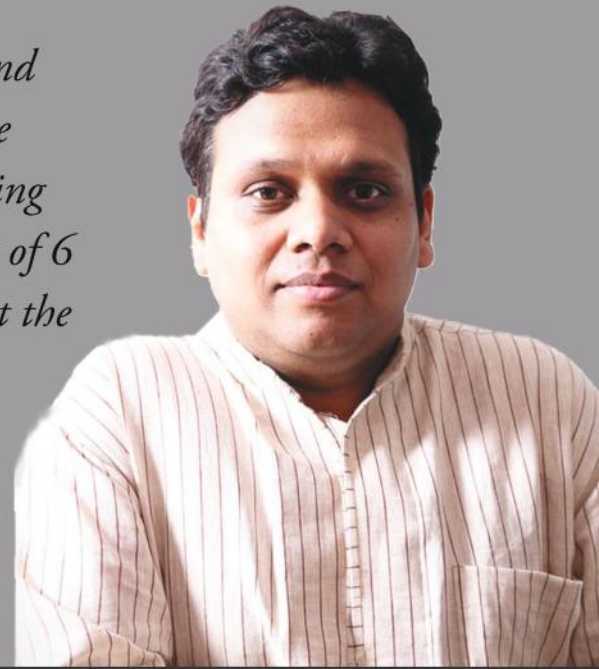
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‘Gowarpatha’ or Aloe Vera is also called ‘Ghrit Kumari’ in Hindi.



Chef Aditya Fatehpuria

Hailing as a promising student from IHM Bangalore, Chef Aditya Fatehpuria graduated in the year 2005 and now is the Director/ Chef at Sattvam. A highly creative and motivated individual, he has the distinction of being the only Sattvic Chef in the country which is the result of 6 years of hardwork and research put into learning about the intricacies of Sattvic Cuisine and it's cooking methods.



Gowarpatha Panchiporan

Method

- 1. Wash and peel aloe vera to take the pulp and cut into cubes, discard skin.*
- 2. Marinate the pulp with turmeric, salt and curd, optionally you can add little red chili powder for taste.*
- 3. In a pan on low heat add ghee, panchphoran masala and all the greens finely chopped.*
- 4. Saute for a while and add the marinated mixture, cook for ten minutes, serve hot with hot phulka's.*



Chef Ranajoy Choudhury

(Senior Lecturer)

Cuisine of East Bengal and Bangladesh

The Recipes that are featured here are from my mother's kitchen. These are Traditional and Classical Recipes that were practiced widely in cuisine of East Bengal or what is now known as Bangladesh.

The geographical landscape of the region is dotted with lush green fields and numerous rivers, streams and ponds. The cuisine has lot of uses of the local produce such as fishes and vegetables.

The vegetarian cuisine is as varied as the non vegetarian one and most of the vegetarian food is made without onion and garlic.

The two recipes that I have featured here are a tribute to my mother, whose culinary skills are par excellence.



Tel Koi

Koi is a variety of perch fish found in the rivers of Bengal, alternatively this can be made with Tilapia or Karimeen also.



INGREDIENTS

INGREDIENTS	QUANTITY
Koi Fish(Medium Size)	8 to 10 nos.
Onion (Medium Size)Paste	2 nos.
Garlic Paste	1 tsp
Red Chilli Powder	1 tsp
Ginger Paste	2 tsp
Green Chilli	4 to 5 nos
Salt	to taste
Turmeric Powder	1 tsp
Sugar(optional)	½ tsp
Mustard Oil	½ cup
Cumin Seed	1 tsp

Method:

1. Clean the fish. If using Tilapia or Karimeen, make gashes on the sides.
2. Squeeze the juice out of the pastes of onion, garlic and ginger. Marinate the fish with these pastes along with turmeric powder, red chilli powder, salt and 1 tbsp of mustard oil.
3. Heat 2 tbsp of oil in a frying pan till it smokes. Temper with cumin seeds and the pastes of onion, garlic and ginger from which the juices had been removed.
4. Fry till they are cooked and then add the marinated fish along with the marinating juices.
5. Arrange the fishes side by side on the frying pan and cook on high flame for about 1 min.
6. Cover the frying pan and cook on low heat. Add very little oil (about 2 tbsp).
7. Turn the fishes at regular intervals so that they do not burn and continue cooking till the spices are cooked and they start leaving oil.
8. Sprinkle little water if required to cook the fish.
9. Once the fish is cooked add partially slit green chillies.
10. Cover and allow to rest for 5-10 mins.
11. Serve hot with steamed rice.



Image Courtesy

Mochan Ghonto

Stir fried banana flower.

INGREDIENTS

Banana Flower	1 no.
Potato(medium size)	1 no.
Matar dal paste	½ cup
Turmeric Powder	1 tsp
Cumin Powder	1 tsp
Red Chilli Powder	½ tsp
Garam Masala Powder	½ tsp
Ginger Paste	1 tsp
Green Chillies	4 to 5 nos
Ghee	1 tsp
Salt & Sugar to taste	
Mustard Oil	20 ml
Bayleaf	2 nos.
Whole Red chilli	2 nos.
Whole Cumin Seeds	1 tsp

QUANTITY



Method:

1. Clean and chop the banana flowers. Pressure cook the banana flowers with ½ tsp turmeric powder and a little salt. Remove from fire after one whistle and keep aside. Drain the water.
2. Mix salt to the matar dal paste, and mix well. Make small roundals (pakodas) with the paste and deep fry them. Keep aside for the oil to drain.
3. Cut the potato into small cubes and deep fry them. Keep aside for the oil to drain.
4. Mix turmeric powder, cumin powder, red chilli powder and ginger paste in a bowl with little water to make a paste. Mash the boiled banana flower coarsely and keep it in a separate bowl.
5. Heat 1 ½ tsp of mustard oil till it smokes. Add tempering of bayleaf, whole red chilli and cumin seeds. Pour the previously mixed masala paste and cook. Once the masala is cooked add the coarse paste of banana flower.
6. Add required quantity of salt and sugar and continue cooking in low flame with little water.
7. Add the fried potatoes, green chillies and the pakodas.
8. Cover the kadhai and cook till the potatoes are done.
9. Add ghee and garam masala powder, remove from fire.
10. Cover it allow to rest for 5 mins.
11. Serve hot with steamed rice.



Image Courtesy

Pan Fried Tiger Prawns Salad With Kimchi Mayo

Ingredients:

Tiger Prawns	500 gm
Garlic Powder	01 tsp
Paprika Powder	01 tsp
Iceberg Lettuce	02 nos
Watermelon (compressed)	250 gm
Pickled Cucumber	½ no
Croutons	50 gm
Capers	10 gm
Kimchi Paste	02 tbs
Japanese Mayo	50gm

A pinch of salt and some fresh micro greens for garnish



Method:

- 1) Wash and clean prawns. Pan fry prawns.
- 2) Season with paprika powder and garlic powder, refrigerate for 1 hr.
- 3) Wash, cut and pat dry the iceberg lettuce.
- 4) Cut water melon to 1cm thickness size and add pinch of salt, keep it in a vacuum pack refrigerate for 3 hours.
- 5) Roughly cut a bread add melted butter cook until golden brown.
- 6) Deep fry capers to golden colour.
- 7) Mix kimchi paste and Japanese mayo together folding it gently.
- 8) Mix and arrange all the ingredients in a plate, garnish with fresh micro greens and serve.



C M ISAAC JOEL GRAHAM
(Lecturer)

Mangalore Buns



Ingredients

Ripe Banana	6 no
Maida	350 gm
Sugar	10 gm
Cumin	10 gm
Cooking Oil	250 ml
Salt	To taste
Cooking soda	2 gm

Method

1. Mash banana and mix with sugar, salt and soda till smooth paste.
2. Add jeera and maida to the above and mix to smooth dough
3. If soda added then it should be fried immediately, if not used ferment overnight.
4. To fry flatten with palm to 3 to 4 inch diameter and 1cm thickness and fry on moderate flame till cooked and brown in



Chef M. V. Suresh
(Senior Lecturer)



Image Courtesy

The Designers



Govind Vashishtha and Devashish Mishra



Dhairya Mehta and Gunjan Khandelwal

The Design Team would like to thank you from the bottom of our hearts for allowing us to showcase our skills in this magazine. Over the course of almost one and a half months, we worked religiously to perfect every palette, every gradient and, every minute detail to make the 8th edition of 'College Daze' the best one yet.

This was an experience we'll cherish forever. Working with such creative individuals while also having the guidance of a true veteran like Anjali ma'am truly brought out the best in every single one of us. Not only did everyone contribute to the magazine, but we also influenced each other and ended up as better graphic designers by the end of the project. We had an amazing time portraying the story of 2021 in our college and we hope you enjoyed reading the magazine as much as we did making it!

The editors



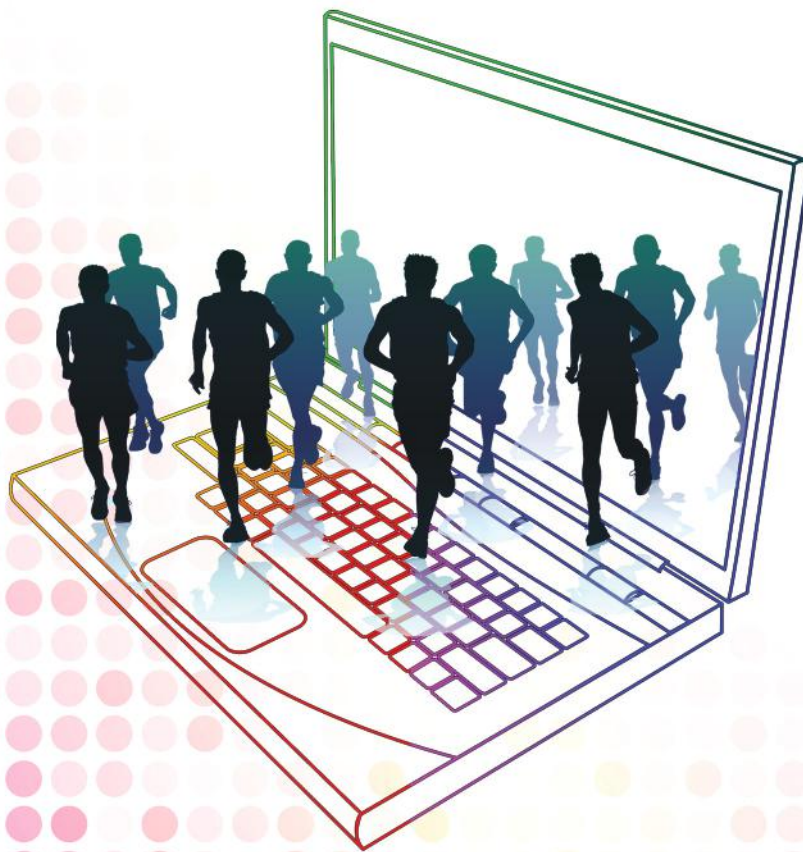
Sayandeep Bose and Jai Drisha Boovaran

When we read the previous editions of College Daze and E-magazines, little did we know that someday we could also edit and curate an edition like that. Making it from scratch and being proud of it is what the entire team is at the completion of this edition. With this edition we try to put our stories and glimpses of what we as students and professionals did throughout 2021 and how it's been a year of ups and downs, uncertainty and a lot of change but also about how we overcame and adapted to these changes. One thing we have understood over the course of time and with the uncertainty of the pandemic is that, Change is the only constant in life and the best way to face it is to accept and adapt to it.

From the beginning of 2021 and also through editing this magazine, we've come across a lot of changes and uncertainty and new concepts that made our mind boggle and also overcame the issues as we adapted to it and in the end it's been a truly new and aspiring experience for the both of us. Working under Mrs. Anjali Gopalakrishnan's guidance and along with the design team, working as a team we surely learnt a lot and understood different perspectives that we have. We loved being part of the editorial team of this issue, making it what it is now. Wishing that the readers have a delightful time as much as we enjoyed doing this.



College Daze



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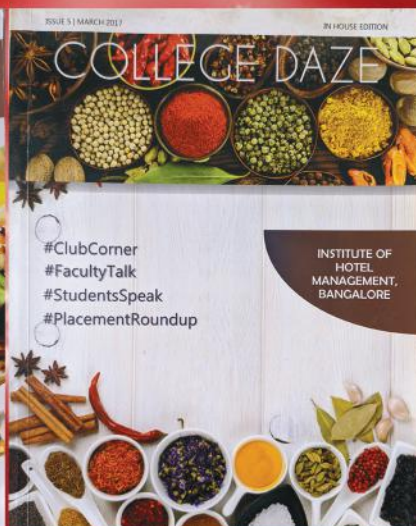
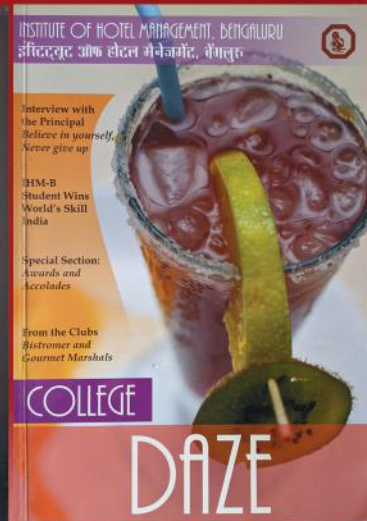
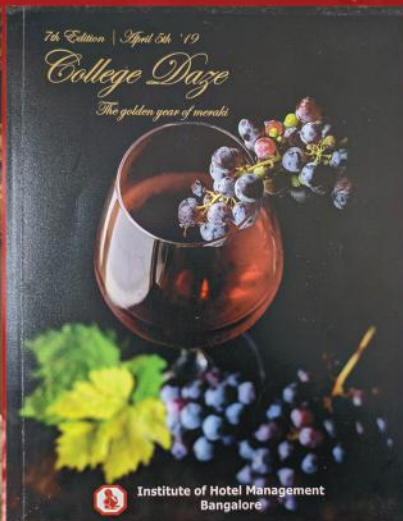
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College Daze



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