

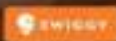


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# Cackle

38<sup>th</sup> Annual Issue

2024

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## प्राचार्य का संदेश

प्रिय सम्मानित पाठकों,

यह बहुत खुशी और उत्साह के साथ है कि मैं हमारी वार्षिक पत्रिका 'कैकले' के पन्नों के माध्यम से आप में से प्रत्येक को हार्दिक शुभकामनाएं देता हूँ। होटल प्रबंधन संस्थान, हैदराबाद के प्रिंसिपल के रूप में, आतिथ्य शिक्षा में उत्कृष्टता की दिशा में हमने मिलकर जो प्रगति की है उस पर मुझे बेहद गर्व है।

आतिथ्य की जीवंत छवि में, हमारा संस्थान नवाचार, ज्ञान और व्यावसायिकता के प्रतीक के रूप में खड़ा है। साल-दर-साल, हमने युवा प्रतिभाओं को पोषित और विकसित करने का प्रयास किया है, उन्हें आतिथ्य की गतिशील दुनिया में आगे बढ़ने के लिए आवश्यक कौशल और विशेषज्ञता के साथ सशक्त बनाया है।

'कैकल' के पत्र हमारे छात्रों, शिक्षक और कर्मचारियों के समर्पण और स्मार्ट काम के प्रमाण के रूप में काम करते हैं। इन पृष्ठों के भीतर, आपको अनुभवों, अंतर्दृष्टि और उपलब्धियों की एक पच्चीकारी मिलेगी जो अकादमिक कठोरता और समग्र विकास के प्रति हमारी प्रतिबद्धता को दर्शाती है।

जैसा कि हम एक और सफल वर्ष का जश्न मना रहे हैं, आई एच एम अपनी उपलब्धियों और आगे की यात्रा पर विचार करने के लिए कुछ समय निकालें। आई एच एम नई चुनौतियों को स्वीकार करना जारी रखें, अज्ञात क्षेत्रों का पता लगाएं और उत्कृष्टता की सीमाओं को आगे बढ़ाएं।

मैं उन सभी के प्रति हार्दिक आभार व्यक्त करता हूँ जिन्होंने हमारे संस्थान की सफलता में योगदान दिया है, चाहे उनके अटूट समर्थन, अथक प्रयासों या असीमित रचनात्मकता के माध्यम से। साथ मिलकर, हमने एक जीवंत समुदाय बनाया है जहां आकांक्षाओं को पोषित किया जाता है, सपनों को साकार किया जाता है और भविष्य को आकार दिया जाता है।

जैसे ही हम 'कैकल' के पत्र पलटते हैं, हमें प्रेरणा और उद्देश्य की एक नई भावना मिल सकती है। आई एच एम अपने संस्थान की सफलता की कहानी, एक समय में एक अध्याय लिखना जारी रखें।

आपकी अटूट प्रतिबद्धता और समर्पण के लिए धन्यवाद। यह विकास, उपलब्धि और अनंत संभावनाओं का एक और वर्ष है।



*24/10/24*

संजय कु टाकुर

प्रधानाचार्य सचिव



## FROM THE PRINCIPAL'S DESK

Dear Esteemed Readers,

It is with great pleasure and enthusiasm that I extend my warmest greetings to each one of you through the pages of our annual magazine, "Cackle." As the Principal of the Institute of Hotel Management, Hyderabad, I am immensely proud of the strides we have made together in the pursuit of excellence in hospitality education.



In the vibrant tapestry of hospitality, our institute stands as a beacon of innovation, knowledge, and professionalism. Year after year, we have endeavoured to nurture and develop young talents, empowering them with the skills and expertise needed to thrive in the dynamic world of hospitality.

The pages of "Cackle" serve as a testament to the dedication and smart work of our students, faculty, and staff. Within these pages, you will find a mosaic of experiences, insights, and achievements that reflect our commitment to academic rigour and holistic development.

As we celebrate another successful year, let us take a moment to reflect on our accomplishments and the journey that lies ahead. Let us continue to embrace new challenges, explore uncharted territories, and push the boundaries of excellence.

I extend my heartfelt gratitude to everyone who has contributed to the success of our institute, whether through their unwavering support, tireless efforts, or boundless creativity. Together, we have created a vibrant community where aspirations are nurtured, dreams are realised, and futures are shaped.

As we turn the pages of "Cackle," may we find inspiration, motivation, and a renewed sense of purpose. Let us continue to write the story of our institute's success, one chapter at a time.

Thank you for your unwavering commitment and dedication. Here's to another year of growth, achievement, and endless possibilities.

**Sanjay K. Thakur**  
Principal / Secretary

## सम्पादकीय

**मुख्य संपादक**  
संजय के. ठाकुर

**संपादक**  
रचना आगाशे  
पुनीत राजदान

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शांतनु जैन  
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करिश्मा वर्मा

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भोला कुमार

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अखिला राजेश  
दृष्टि अद्रवाल

**पत्रिका आवरण**  
सौजन्य

“आतिथ्य सत्कार में कृत्रिम बुद्धिमत्ता केवल दक्षता के बारे में नहीं है, यह अनुभवों को बढ़ाने, सेवाओं को निजीकृत करने और तकनीकी कुशलता के स्पर्श के साथ अतिथि की जरूरतों का अनुमान लगाने के बारे में है।”

ऐसी दुनिया में जहां तकनीकी प्रगति तेजी से उद्योगों को आकार दे रही है, आतिथ्य क्षेत्र नवाचार में सबसे आगे है। आर्टिफिशियल इंटेलिजेंस (एआई) के एकीकरण के साथ, होटल, रिसोर्ट और रेस्तरां अतिथि अनुभवों में क्रांति ला रहे हैं। संचालन को अनुकूलित कर रहे हैं और सेवा मानकों को फिर से परिभाषित कर रहे हैं। जैसे-जैसे हम आतिथ्य में एआई के दायरे में गहराई से उतरते हैं, हम एक ऐसे परिदृश्य को उजागर करते हैं जहां मानवीय गर्मजोशी तकनीकी दक्षता से मिलती हैं, जिससे एक तालमेल बनता है जो अद्वितीय अतिथि संतुष्टि का वादा करता है।

जैसे-जैसे हम आतिथ्य के निरंतर विकसित होते परिदृश्य को देखते हैं, एआई परिवर्तन के लिए एक उत्प्रेरक के रूप में उभरता है, जो उद्योग को पहले से अकल्पनीय तरीकों से आकार देता है। एआई की शक्ति का उपयोग करके, प्रतिष्ठान अतिथि अनुभवों को बेहतर बना सकते हैं। संचालन को सुव्यवस्थित कर सकते हैं, सुरक्षा उपायों को बढ़ा सकते हैं, स्थिरता को बढ़ावा दे सकते हैं और आतिथ्य के कालांतरित मूल्यों को बनाए रख सकते हैं। चूंकि हम भविष्य को खुली बांहों से स्वीकार करते हैं, आइए हम नवाचार, सहानुभूति और उत्कृष्टता के लिए साझा प्रतिबद्धता के साथ इस यात्रा पर आगे बढ़ें, यह सुनिश्चित करते हुए कि प्रत्येक अतिथि से मुलाकात आतिथ्य की अमिट छाप छोड़े।

इस पत्रिका के पन्नों में, आतिथ्य उद्योग के दिग्गजों की अंतर्दृष्टि के अलावा, पाठक को हमारी सामूहिक यात्रा पर विज की कहानियां और प्रतिबिंब मिलेंगे। आइए, हम साथ मिलकर बदलाव की बयार को अपनाएं, अनिश्चितता की धाराओं से पार पाएं और एक उज्ज्वल कल की दिशा में आगे बढ़ें।





## **EDITORIAL**

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**Cover page courtesy**

Karishma Verma

**"Artificial intelligence in hospitality isn't just about efficiency; it's about enhancing experiences, personalizing services, and anticipating guest needs with a touch of technological finesse."**

In a world where technological advancements are rapidly shaping industries, the hospitality sector stands at the forefront of innovation. With the integration of Artificial Intelligence (AI), hotels, resorts, and restaurants are revolutionizing guest experiences, optimizing operations, and redefining service standards. As we delve deeper into the realm of AI in hospitality, we uncover a landscape where human warmth meets technological efficiency, creating a synergy that promises unparalleled guest satisfaction.

As we navigate the ever-evolving landscape of hospitality, AI emerges as a catalyst for transformation, shaping the industry in ways previously unimaginable. By harnessing the power of AI, establishments can elevate guest experiences, streamline operations, enhance safety measures, foster sustainability, and uphold the timeless values of hospitality. As we embrace the future with open arms, let us embark on this journey with a shared commitment to innovation, empathy, and excellence, ensuring that every guest encounter leaves an indelible mark of hospitality.

In the pages of this magazine, in addition to insights from the stalwarts of the hospitality industry, the reader will find stories of triumph and resilience and reflections on our collective journey. Together, let us embrace the winds of change, navigate the currents of uncertainty, and chart a course towards a brighter tomorrow.



## Tête-à-Tête

# “Create a positive workplace environment without any politics or toxicity”

Q. What motivated you to pursue a career in hotel management?

A. This seemed like a stream at that time which would best suit my nature and personality. Plus there was no Physics and Mathematics (laughs) which were my weak points back then.

In reality, if you think now, there is no other stream/course like HMCT that teaches us about a vast spectrum of things right from:

Food & Cuisines to Grooming and personality development to

Passports & Visas to

Decor & Lighting to

Nutrition & Microbiology to

Cleaning Agents to

Table manners, Meetings & Parties' setup,

Beverages, Lighting, Accountancy & Financial Management, a foreign language (French), PMS, Linen and Fabrics, etc etc. indeed a huge array of things to boost our discussion and conversation skills socially.

Q. How do you motivate and inspire your team to provide excellent guest service?

A.- Highlighting the importance of Guest / Customer based on the 'अतिथि देव भव' concept

- Educating them on how to go about guest interaction and service.

-Empowerment to make decisions which also builds up the teams' confidence in themselves, the leadership and the system at large

- Time to time training and counselling to keep morale high. Mostly on dignity of labour 'No work/task is menial or small for us in this industry' and irrespective of our position we should be ready to do anything to serve and make our guests happy.

- A fair and just 'Reward and Reprimand' process with a Win-Win approach

Q. How do you handle unexpected challenges or crises within the hotel?

A. For any leader, having the team on his / her side is significantly important. Once that is achieved/ established one can deal with any challenge or crisis in a synergised manner with the help and support of all the team members- but yes, the direction, motivation and inspiration should come from self. Keeping a cool head to think rationally and objectively in such circumstances is the only mantra followed by drawing out a solution plan after participative discussions with key team members and analysis.

Q. What measures do you take to ensure a high level of employee satisfaction?

A. Though remuneration, position titles and facilities have a significant role in boosting morale, especially at senior levels, the following are more effective for employees' retention and output at large:

- Employee Engagement Activities which can help in bonding and camaraderie increasing loyalty and productivity.

-Celebrating small successes and being liberal on recognitions and rewards. Not targeting an individual only when things don't go right.

-Training and coaching to develop them to the next level.

-Having a growth plan and path for all

Q. How do you stay updated on industry trends, and how does that influence your decision-making?

A.- Reading

- Surfing

- Talking to people from the fraternity

-Attending seminars and workshops

- being part of WhatsApp groups with like-minded people in the Industry who share information and updates of the trade and we reciprocate too.

Q. What is your take on work-life balance for your workforce?

A. This is very very important as it stimulates and boosts performance.

One has to make time for family, friends, pets, and social and relative functions to a level that keeps one motivated on the work front too. An annual vacation that involves travel or even having a hobby to which giving time is very important are great stress busters too.

Q. What would be your piece of advice to budding hoteliers?

A. -There is no shortcut to success but learn to enjoy the journey.

-Keep a positive and happy mindset.

-Give your best and don't hesitate to ask questions to resolve any doubts.

-Respect and be kind to all around you and most importantly be kind to yourself too.

Please remember, all of us are different and special in our way so don't feel bad about things easily.

-Stay away from jealousy, gossip, slander and workplace politics. Be Honest, Truthful, Loyal and Kind.



Mr. Atul Mulgaonkar  
General Manager (Corporate)  
Alcon Victor Group



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## Tête-à-Tête

## “AI solutions have the potential to enhance guest services”

### Introduction:

AI is poised to automate processes, boost efficiency, and elevate decision-making in the hospitality industry by emulating human intelligence. AI's remarkable capacity to analyze vast datasets, forecast trends, and make intelligent decisions is fundamentally reshaping how hospitality businesses operate. By harnessing the power of AI, organizations can now deliver highly personalized experiences, streamline operations for maximum efficiency, elevate customer service through intelligent chatbots and virtual assistants, and fortify security measures to an unprecedented degree.

Q: In your opinion, what are the primary benefits of integrating AI into hospitality operations?

A: AI solutions have the potential to enhance guest services, optimize operations, and improve security and safety within the hospitality sector. By leveraging AI technologies, hotels and other hospitality establishments can provide personalized recommendations to guests based on their preferences, automate routine tasks like operators/order takers through virtual assistants and chatbots, and implement voice recognition systems for seamless control of room amenities. Additionally, AI can contribute to revenue management through dynamic pricing strategies, facilitate predictive maintenance to minimize downtime and provide valuable insights through data analytics for better decision-making. Top benefits of AI in the hospitality industry in a nutshell:

- Improved guest experience
- Enhanced productivity
- Cost savings and intelligent revenue maximization
- Data driven decision-making.
- Real time personalization
- Enhanced safety and security
- Competitive advantage

Q: Can you describe any specific AI technologies or applications that have been implemented in your hotel?

A: We are exploring the use of AI in a big way, and a lot of R&D is being done. For example, a chatbot feature will be out soon. We also have part-automated all reports in our systems, but that is just scratching the surface of the true potential of AI. Other areas we are exploring:

- Chat Bots & Assistants
- Intelligent Reservation Systems
- CRM Customization
- Robotics and Automation
- In-Room Smart Assistants

Q: Have you encountered any challenges or limitations in implementing AI technologies in your hotel?

Since the field is technical, hotel leadership teams and our tech teams must upskill and learn about this evolving space. Implementing ideas will be sustainable with a trained workforce, and

that, to me, is the biggest

challenge in using AI in the industry.

Q: How do you see AI evolving in the hospitality industry in the next 5-10 years?

Looking ahead, the future of AI in hospitality holds even more exciting possibilities. Advancements in AI algorithms and predictive analytics will enable hyper-personalized guest experiences, while voice-activated smart rooms will become more prevalent. AI-powered innovations like virtual reality and augmented reality will continue enhancing guest engagement for hospitality businesses.

Q: How can AI be leveraged to enhance sustainability and environmental practices in the hospitality sector?

AI empowers hotels to efficiently monitor, measure, and manage their environmental responsibility with the help of data-driven insights and analysis. Hotels can clearly understand their sustainability efforts, allowing us to make informed decisions and continually improve our environmental performance. Several building management systems we use at ITC hotels are on these lines.

To give you some quick examples of how AI can help ESG at Hotels: Lighting controls optimized by AI, Waste Segregation Robotics, Image Analytics for HK, Smart Meters in Plant Rooms, Multilingual Chat Bots & various governance dashboards.

In Conclusion:

It is critical for us to never forget that while AI will play a major role in hospitality going forward it should be used as an enabler to provide more customized experiences and efficient service. It can and should never be looked at as a replacement to the quintessential human touch which is the foundation on which our industry has been built.



**Zubin Songadwala**  
Vice President Operations-ITC Hotels  
(South, East and Sri Lanka)

## Tête-à-Tête

### “Focus on excellence in every aspect”

**Q:** What motivated you to pursue a career in hotel management?

**A:** My passion for hospitality has driven me to pursue a career in hotel management. From a young age, I've been fascinated by the blend of service, attention to detail, and personalized care. I want to contribute to making every guest's stay memorable and enjoyable. The dynamic nature of hotel management, working with diverse teams, and opportunities for continuous learning motivate me on this rewarding career path.

**Q:** How do you motivate and inspire your team to provide excellent guest service?

**A:** Creating a culture of excellence in guest service involves fostering a positive work environment and leading by example. I emphasize the importance of guest satisfaction and provide ongoing training and development opportunities to empower my team. Recognizing and rewarding outstanding performance reinforces our commitment to excellence. I also prioritize open communication and collaboration, valuing their input and involvement in decision-making processes.

**Q:** How do you handle unexpected challenges or crises within the airport?

**A:** In handling airport crises, I prioritize safety and communication, drawing on my experience in hotel management. I swiftly assess situations, activate protocols, and ensure clear communication with my team and authorities. Transparency with guests is crucial, providing updates and reassurance. Efficient resource mobilization and delegation help address the crisis effectively. Post-crisis, I conduct thorough debriefings to identify improvements and enhance our emergency response protocols, building resilience for future challenges.

**Q:** What measures do you take to ensure a high level of employee satisfaction?

**A:** You prioritize employee satisfaction by maintaining open communication, recognizing achievements, offering professional development opportunities, promoting work-life balance, ensuring fair compensation, empowering autonomy, and organizing team-building activities. This creates a positive work environment where employees feel valued, engaged, and motivated, leading to higher satisfaction and retention.

**Q:** How do you stay updated on industry trends, and how does that influence your decision-making?

**A:** To stay ahead in the hospitality industry, I employ a comprehensive strategy:

1. Attending conferences and workshops to grasp emerging trends and technologies.

2. Engaging with industry peers for diverse perspectives and insights.

3. Regularly analyzing consumer preferences, competitor strategies, and market dynamics.

4. Keeping informed through reputable publications and reports.

5. Embracing tech solutions for improved guest experiences and operational efficiency.

6. Using industry insights to shape strategic decisions and adapt to market changes.

By observing trends like sustainable travel or experiential tourism, I adjust our strategies accordingly, ensuring long-term success in a competitive market.

**Q:** What is your take on work-life balance for your workforce?

**A:** The organization prioritizes work-life balance through flexible scheduling, clear boundaries, ample paid time off, wellness programs, remote work options, and regular recognition of employees' contributions. These initiatives aim to enhance employee well-being, satisfaction, and overall performance while fostering a positive work environment and organizational success.

**Q:** What would be your piece of advice to budding hoteliers?

**A:** Advice for budding hoteliers:

1. Be genuinely passionate about hospitality and committed to exceptional service.

2. Stay curious, adaptable, and open to evolving trends and technologies.

3. Prioritize exceeding guest expectations and personalizing service at every touchpoint.

4. Focus on excellence in every aspect.

5. Utilize technology to enhance efficiency and improve guest experiences.

6. Foster strong connections with your team, guests, suppliers, and industry peers.



## Tête-à-Tête

## “We triumphed in the face of adversity”

Q: What inspired you to pursue a career in the travel and tourism industry

A: Growing up in Belgium, Europe during my formative years instilled in me a deep passion for travel. Observing my father's adept organizational skills as he managed a traditional travel business in Chennai, focusing on visa and ticket arrangements, inspired me to join the industry. However, I wanted to carve my own path within tourism, so I embarked on a journey to create unique and unforgettable travel experiences. Through my efforts, I successfully attracted hundreds of passengers, which not only fueled the growth of my business but also enabled me to generate employment opportunities and positively impact many lives. Thus, I established my own travel brand, Across the Monde, in Hyderabad, specializing in crafting exceptional tourism experiences.

Q: What do you believe are the most significant trends shaping the travel and tourism industry today?

A: People want many short breaks with all-inclusive pricing.

Q: Can you describe a challenging situation you faced in your current role as the Director of Across The Monde (ATM) and how you handled it?

A: Covid presented our greatest challenge, but we triumphed in the face of adversity. We prioritized the safety of our team and extended support to those who had lost their

jobs. Despite Indian passports being banned globally, leaving many stranded, we devised innovative solutions and alternative routes to ensure they reached their destinations safely.

This initiative not only garnered support from many but also generated revenue, enabling us to provide our team with essential necessities and security.

Q: What do you think sets apart a memorable travel experience from an ordinary one?

A: A well-planned and well-designed itinerary with a mix of experiences makes travel a memorable one.

Q: How do you prioritize safety and security for travellers in your line of work?

A: We have a strong eye for safety and an emergency plan always in place. This is the top priority.

Q: How do you see the travel and tourism industry evolving in the next 5-10 years?

A: With Pay package and stress rising parallelly we have no doubt that travel and tourism will see a 50% increase



**SUJATHA CECILIA**  
Director  
Across The Monde Travels,  
Hyderabad.



## Tête-à-Tête

## “We prioritize open communication”

Q: What motivated you to pursue a career in hotel management?

I am passionate about hospitality and providing exceptional customer service, which motivated me to pursue a career in hotel management.

Q: How do you motivate and inspire your team to provide excellent guest service?

Lead by example and recognize and reward exceptional guest service to motivate and inspire the team.

Q: How do you handle unexpected challenges or crises within the airport?

In handling unexpected challenges or crises within the airport, it is essential to remain calm, communicate effectively, and follow established protocols to ensure the safety and well-being of passengers and staff.

Q: What measures do you take to ensure a high level of employee satisfaction?

To ensure a high level of employee satisfaction, we prioritize open communication, provide opportunities for professional development, and recognize and reward outstanding performance feedback.

Q: How do you stay updated on industry trends, and how does that influence your decision-making?

I stay updated on industry trends through continuous research and networking, which influences my decision-making by ensuring I make informed and strategic choices.

Q: What is your take on work-life balance for your workforce?

Ensuring a healthy work-life balance is essential for the well-being and productivity of our workforce.

Q: What would be your piece of advice to budding hoteliers?

My advice to budding hoteliers is to prioritize exceptional customer service and continuously strive for excellence in all aspects of hospitality.



**“The people who are  
crazy enough to think  
they can change  
the world, are the ones  
who do.”**

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## Style Spectrum

## EMBRACING ELEGANCE: FASHION AND LIFESTYLE IN THE HOSPITALITY INDUSTRY

- Jithin P. Philip

III Year, B.Sc. in H & HA

In the dynamic world of hospitality, where first impressions are lasting, the intersection of fashion and lifestyle becomes a crucial aspect of hotel management education. As the hospitality industry evolves to meet the ever-changing preferences of guests, a focus on fashion and lifestyle is imperative for students aspiring to excel in this field.



### The Power of First Impressions

The hospitality industry thrives on creating memorable experiences, and often, the first interaction occurs through appearance. Hotel staff are not just service providers but ambassadors of the brand. Integrating elements of fashion into the curriculum teaches students the art of presenting themselves professionally, enhancing their ability to make positive first impressions.

### Uniforms as Brand Ambassadors

Uniforms are more than just a dress code; they embody the identity of a hotel. A well-designed uniform reflects the brand's image and contributes to the overall guest experience. By incorporating fashion principles into uniform design, students learn the significance of aesthetics and brand representation.

### Personal Grooming and Professionalism

Understanding the importance of personal grooming is integral to maintaining a high standard of professionalism in the hospitality industry. Hotel management programs can

incorporate modules on personal grooming, etiquette, and dress codes to equip students with the skills needed to uphold the industry's image.

### Trendspotting in Hospitality

Staying abreast of fashion trends is essential for hoteliers aiming to create modern and appealing environments. Integrating discussions on current trends within the curriculum allows students to understand the correlation between design, fashion, and the overall guest experience. This knowledge empowers them to make informed decisions about hotel renovations or new projects.

### Lifestyle Management in Hospitality

Beyond fashion, lifestyle management is a crucial component of hotel management education. Understanding the diverse preferences and lifestyles of guests enables hoteliers to provide personalised services. Updating one's knowledge on lifestyle can help understand the guest's requirements, such as dietary preferences, wellness offerings, and cultural sensitivities, ensuring graduates are equipped to cater to the needs of a global clientele.

### Cultural Sensitivity and Global Trends

As the hospitality industry embraces a global clientele, cultural sensitivity becomes paramount. Integrating lessons on diverse cultural practices, etiquettes, and traditional attire fosters an inclusive environment. Graduates with this knowledge can navigate cross-cultural interactions with finesse, enhancing guest satisfaction. In conclusion, fashion and lifestyle are integral components of hotel management education that go beyond superficial aesthetics. They form the foundation for creating a lasting impression, maintaining professionalism, and adapting to the ever-evolving preferences of guests. By embracing elegance in both appearance and service, hotel management graduates are better prepared to excel in the competitive world of hospitality.



## Style Spectrum

## Cultivating Health and Beauty: A Comprehensive Guide to Wellness

- Shambhawi Singh Dev

III Year, B.Sc. in H & HA

**Harion Shukla**

II Year, B.Sc. in H & HA

In the pursuit of a fulfilling life, prioritising health and beauty is paramount. This comprehensive guide delves into various facets, including fitness, skincare, hygiene, healthy diet, lifestyle choices, mental well-being, beauty, and self-improvement, to help individuals achieve holistic wellness.

Fitness forms the cornerstone of overall health. Engaging in regular exercise routines, encompassing cardiovascular activities, strength training, and flexibility exercises, not only enhances physical fitness but also boosts mental resilience. Exercise stimulates endorphin release, reducing stress and promoting a positive outlook on life.



Skincare is essential for maintaining youthful and radiant skin. Establishing a skincare regimen tailored to one's skin type and concerns is crucial. Daily cleansing, moisturizing, and sunscreen application protect against environmental damage and premature ageing. Incorporating treatments like exfoliation and face masks revitalizes the skin, promoting a luminous complexion.

Hygiene practices are integral to preserving health and beauty. Regular bathing, dental care, and grooming routines prevent the onset of infections and bolster self-confidence.

Choosing natural and eco-friendly hygiene products contributes to personal well-being and environmental sustainability.

A healthy diet is the foundation of wellness. Embracing a balanced diet rich in fruits, vegetables, whole grains, lean proteins, and healthy fats provides essential nutrients for optimal functioning. Avoiding processed foods, excessive sugar, and unhealthy fats mitigates the risk of chronic diseases and supports weight management.

Lifestyle choices significantly impact overall health. Prioritizing adequate sleep, managing stress through relaxation techniques like meditation and deep breathing, and fostering meaningful connections with others cultivate emotional resilience and enhance well-being.

Mental health is paramount in the pursuit of beauty and self-improvement. Practising mindfulness, seeking therapy or counselling when needed, and nurturing hobbies and interests foster emotional balance and self-acceptance. Embracing positive affirmations and gratitude cultivates a mindset of abundance and fulfilment.



## Travelogue

**The Backpackers - The Yuva Tourism Club of IHMH****- Atul Mani Jha**

II year, M Sc. in HA

Presenting the "Yuva Tourism Club" from IHM Hyderabad, a gathering of backpackers coming together to venture into tourist spots both within and outside Hyderabad. Backed by the Ministry of Tourism, our club was formally established on August 18, 2023, with a twofold objective: discovering and endorsing distinctive destinations while advocating for their cleanliness and preservation. With a dynamic core management team of 22 individuals and supported by the enthusiasm of 166 associated members, we've already explored 22 remarkable destinations and there are many more to go. Come join us, as we embark on thrilling adventures and strive to make a positive impact on the realm of tourism.



The Management team on Badge taking Ceremony

**ACTIVITIES UNDERTAKEN BY THE CLUB**

Kendriya Vidyalaya



Osmania University



Cry Walk



Yognidra Kendra

**TOURIST SPOTS VISITED BY THE CLUB**

Shilpkala Vedika (27th Sept 2023)



Jogulamba Temple (29th Sept 2023)



Rastrapati Nillayam (25th Aug, 2023)



Himayat Sagar dam (2nd Sept, 2023)



Golconda Fort (1st Oct, 2023)



Taj Falaknuma (19th Oct, 2023)



Purani Haweli (21st October 2023)





Mint Museum (4th Nov, 2023)



Lake Front Park, (4th Nov, 2023)



HM-Shillong (21st Nov, 2023)



Medak Church (22nd Dec, 2023)



Qutub Shahi Tomb (20th Jan 2024)



Eco park, Gandipet (20th Jan 2024)



Statue of Equality (2nd Sept 2023)



Salarjung Museum (21st Oct 2023)



Bhongir Fort (25th Sept 2023)



Keesaragutta temple (4th Nov 2023)



Medak Fort (22nd Dec, 2023)



Nekkampur lake (2nd Feb, 2024)



## Travel &amp; Adventure

## SHILLONG- AN OPPORTUNITY THAT WAS WORTH ALL THE EFFORTS

- Drishti Agarwal

I Year B Sc. in H &amp; HA

"Our journey commenced with an urgent summons: 'Drishti Agarwal and Aarnav Primta, report to Chef's Court right now!' Thus began our venture to the heart of the northeastern states, Shillong, Meghalaya.

Greetings to all! I am Drishti Agarwal, a first-year student pursuing my Bachelor's in Hospitality and Hotel Administration at IHM Hyderabad, a hub where individuals convene to learn, explore, and innovate within the hotel industry. Let me introduce you to ITM, The International TourismMart, an annual event organized by the Ministry of Tourism in rotation across the North Eastern States. The aim is to provide a platform for stakeholders from the North East to engage with counterparts from around the country and abroad. The 11th International Tourism Mart in 2023 kicked off grandly at the LARITI Performing Center in Shillong, Meghalaya, celebrating the diverse cultures of the eight sister states and highlighting the region's unique tourism offerings.

Our journey began on November 19, 2023, as we embarked on a flight to Shillong via Hyderabad airport. A layover at Kolkata airport served as a rendezvous point for representatives from various IHM campuses across India. It was an opportunity for us to connect and exchange pleasantries, breaking the ice before our main destination. Accompanied by experienced mentors and senior students from IHM Bangalore, our journey continued to Shillong.

Disembarking from the flight, we were greeted by breathtaking scenery—a sight to behold with low-hanging clouds, lush greenery, and crisp, invigorating air. This natural splendour set the tone for our experience. Day one of the event

commenced with welcoming speeches and captivating cultural performances, leaving us enchanted. The following day, we participated in panel discussions addressing the challenges faced by the eight states, engaging with officials such as Ms. V. Vidyavathi, Secretary of Tourism. The day was dedicated to seminars, interviews, and filming sessions promoting sustainable practices and environmental awareness.

On our final day, we embarked on a delightful excursion to Sohra, marvelling at waterfalls, embarking on cave explorations, and enjoying panoramic views of Shillong. We also attended 'Fashion Extravaganza,' an event hosted by IHM Shillong, showcasing the region's cultural richness. The journey concluded with a formal dinner alongside ministry officials, leaving us filled with gratitude and renewed determination to contribute positively to our world.

I extend my sincere gratitude to IHM Hyderabad for this invaluable opportunity, enriching our understanding of the North East and igniting our passion for creating a better future."



## Epicurean Essays

## Delightful Millet Laddoo: A Culinary Masterpiece by Chefs of IHM Hyderabad

Institute of Hotel Management, Hyderabad, renowned for its culinary excellence and innovative recipes, has once again dazzled food enthusiasts with its latest creation – Millet Laddoo. Embracing the ancient grains and catering to the modern palate, this delectable treat is a testament to IHM Hyderabad's commitment to culinary innovation and nutritional awareness.

Millet, often hailed as a superfood for its numerous health benefits, has been gaining popularity worldwide. IHM Hyderabad's chefs recognised the potential of this humble grain and decided to incorporate it into a traditional Indian sweet – the laddoo. What emerged from their kitchen was not just a dessert but a celebration of flavours, textures, and nutritional goodness.

The process of crafting the Millet Laddoo began with the selection of the finest quality millet grains, sourced locally to support sustainable farming practices. These grains were then meticulously cleaned and roasted to enhance their nutty aroma and flavour. The chefs at IHM Hyderabad believe in preserving the natural goodness of ingredients, and hence, no artificial additives or preservatives were used in the making of these laddoos.

Next came the crucial step of grinding the roasted millet into a coarse powder, ensuring the perfect balance of texture in the final product. To sweeten the laddoos, the chefs opted for natural sweeteners like jaggery or honey, adding a hint of caramelized richness without overwhelming the palate with excessive sweetness. Additionally, a



touch of ghee (clarified butter) was added to bind the ingredients together and impart a rich, buttery flavour.

But what truly sets IHM Hyderabad's Millet Laddoo apart is the creative twist given to this traditional delicacy. Drawing inspiration from regional flavours, the chefs experimented with various ingredients such as nuts, dried fruits, and aromatic spices to elevate the laddoos to gourmet status. Whether it's the crunch of toasted almonds, the sweetness of dried figs, or the warmth of cardamom and saffron, each bite offered a symphony of flavours that danced on the taste buds.

Beyond just being a delicious dessert, IHM Hyderabad's Millet Laddoo represented a broader culinary philosophy – one that embraced innovation while staying rooted in tradition, prioritized health and nutrition, and celebrated the rich diversity of Indian cuisine. By showcasing the versatility of millets in a beloved traditional sweet, the chefs at IHM Hyderabad have not only delighted taste buds but also sparked a newfound appreciation for ancient grains in the culinary world.

## Epicurean Essays

## Delhi and Rampur: A Gastronomic Journey

- Vyshnavi Busireddy  
Vedant Taunk

III Year B Sc. in H & HA

Delhi: The *Dehliz* of Flavours

Delhi, often referred to as *Dehliz*, is a city that wears its history and culture on its sleeve. As the capital of several kingdoms throughout the ages, it has become a melting pot of diverse cuisines. Let's explore the tantalizing food scene that defines this vibrant city.



## 1. The City that was conquered Seven times

Delhi, with its seven historical settlements, has witnessed the rise and fall of empires. Each conquest has left behind a culinary legacy, resulting in an amalgamation of flavours. From Mughlai kebabs to British-inspired stews, Delhi's food reflects its rich past.

## 2. Chaat: The Jewels of Delhi

The bustling streets of Delhi are adorned with chaat stalls, where locals and visitors alike indulge in these savoury snacks. The jeweller's market, known as "Chaat," offers delightful bites to waiting clients. Don't miss the golgappe (also called batashe) and phulkis (similar to papdi) – a burst of tangy, spicy goodness.



## 3. Bedmi Aloo: A Hearty Breakfast

Start your day with bedmi aloo – a dish made from thick urad dal-stuffed puris. Pair it with sitafal ki sabzi (custard apple curry) and kachaloo (spiced potatoes). The combination is both comforting and flavourful.

## 4. Daulat ki Chaat: A Cloud of Sweetness

Before India gained independence, Daulat ki Chaat was a delicacy sold by street vendors. This ethereal dessert is made from whipped milk, khoya (reduced milk), and malai (cream). Left to set overnight on rooftops, it's a sweet treat fit for royalty.

## 5. Parathe Wale Galli: A Ghee-Infused Delight

In the narrow lanes of Chandni Chowk, Parathe Wale Galli beckons food enthusiasts. Here, parathas are fried in desi ghee until golden and crispy. The aroma alone is enough to make your mouth water.



## 6. Matiya Mahal: The Nihari Connection

Matiya Mahal, known for its Nihari, offers a unique twist. Instead of using ghee, Nihari is slow-cooked in its own fat, resulting in tender meat that melts in your mouth. Pair it with tandoori roti for an unforgettable experience.

## 7. Khari Baoli: The Spice Haven

Khari Baoli, the spice market, is believed to be the ancient Indraprastha of Mahabharata. Here, spices from across India and beyond are traded. The air is thick with the heady aroma of cumin, cardamom, and saffron.

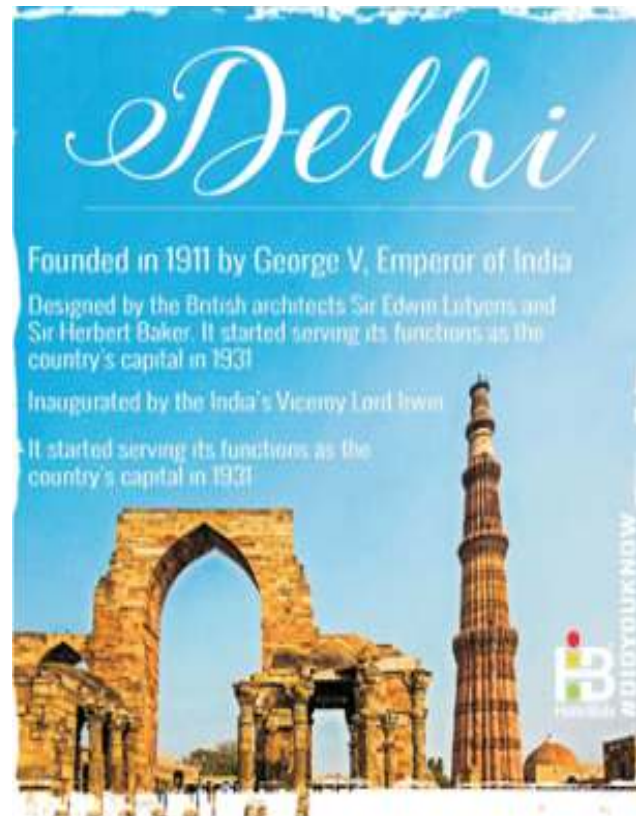
## 1. Rampuri Cuisine: A Blend of Awadhi and Sultanate Traditions

Rampur's cuisine is a delightful fusion of Awadhi and Sultanate influences. From kebabs to biryanis, the food here is fit for royalty.

## 2. Nizami Delights

Nizami cuisine, with its aromatic spices and rich gravies, tantalizes the taste buds. Don't miss the kebabs, kormas, and fragrant pulao dishes.

In summary, Delhi and Rampur offer a gastronomic journey through time. Whether you're savouring a plate of Bedmi Aloo in Delhi or relishing a Rampuri kebab, these cities celebrate the art of good food. So, next time you visit, let your taste buds explore the flavours that have stood the test of time.



## Epicurean Essays

## Unlocking Culinary Memories: Rediscovering Recipes Lost to Time

- Vyshnavi Busireddy

Vedant Taunk

III Year, B Sc. in H &amp; HA

## 1. Supari ka Madra: A Lost Recipe from the Kullu Community

The Kullu Valley, nestled in the lap of the Himalayas, is not only known for its breathtaking landscapes but also for its rich culinary heritage. Among the lesser-known gems of Kullu cuisine lies Supari ka Madra – a dish that has faded into anonymity but deserves a revival. Let's celebrate this lost gem, revive its flavours, and honour the culinary traditions that bind us across generations within the Kullu community. Its name reflects the use of supari (betel nut), a unique ingredient that adds both flavour and texture to the dish. Traditionally, this recipe was prepared during festive occasions, family gatherings, and celebrations, making it an integral part of Kullu's culinary heritage.



## Ingredients

## A. Supari (Betel Nut)

- The Star of the Show, supari, is soaked for ten days before use. This soaking process softens the nut and allows it to absorb flavours during cooking.

## B. Madri (Base)

- Dahi (Yogurt): Creamy yoghurt forms the base of the gravy, lending richness and tanginess.
- Khoya: This reduced milk product adds depth and creaminess.
- Ghee: A generous amount of aromatic clarified butter enhances the overall flavour.

## Cooking Process

- ❖ Soaking the Betel Nuts:
  - Begin by soaking the betel nuts in water for ten days. This ancient technique ensures that the nuts are tender and infused with moisture.
- ❖ Boiling the Soaked Betel Nuts in Milk:
  - Transfer the soaked betel nuts to a pot of milk
  - Boil them gently for 5 to 20 minutes until they become plump and slightly softened.
- ❖ Creating the Flavourful Base:
  - In a separate pan, heat desi ghee.
  - Add a fragrant blend of spices, including coriander, cumin, green cardamom, black cardamom, bay leaf, cinnamon, and fennel seeds.
  - Roast the spices until their aroma fills the kitchen.
  - Introduce tomato puree to the spiced ghee, creating a rich and flavourful base.
- ❖ Layering the Flavours:
  - Once the tomato puree is cooked down, add freshly grated ginger paste.
  - Enhance the colour and warmth with turmeric and degimich (red chilli powder).
- ❖ Creamy Curd and Khoya:
  - Introduce curd (yoghurt) to the mixture, allowing it to meld with the spices.
  - Gradually add khoya, stirring until it dissolves and thickens the gravy.
- ❖ The Supari Transformation:
  - Finally, add the soaked betel nuts (supari) to the simmering gravy.
  - Adjust the consistency by adding milk if needed.
- ❖ Cashews for Crunch and Richness:
  - Boil the dish gently, allowing the flavours to meld.
  - Toss in whole cashews for a delightful crunch and added richness.
- ❖ Finishing Touches:
  - Just before serving, sprinkle a fragrant powder made from coriander, cumin, black cardamom, and kasoori methi (dried fenugreek leaves).

## 2. Manasollasa Ka Meetha: A Lost Recipe from Hampi

### Introduction

In the heart of the ancient city of Hampi, where the echoes of dynasties and legends still resonate, lies a forgotten treasure - a dessert that once graced the royal tables of the Kalyani Chalukya Dynasty. Manasollasa Ka Meetha, also known as Manasolasas, emerges from the mists of time. Let us embark on a culinary journey to recreate this lost recipe, guided by whispers from centuries past.



### Ingredients:

- Milk
- Sugar
- Ghee
- Cardamom
- Rice Flour
- Buttermilk

### Cooking Process:

- ❖ Boil and infuse:  
Heat the milk to a simmer and add a small amount of buttermilk to curdle and clarify. Strain the mixture to separate the solids.
- ❖ Rice flour preparation:  
Mix rice flour into the strained milk until a doughy consistency is achieved.
- ❖ Ghee's golden embrace:  
Heat ghee in a vessel and fry the shaped dough until golden brown.
- ❖ Sugar syrup:  
Prepare a sugar syrup by boiling sugar and water till thickened. Dip the fried dough into the syrup.
- ❖ Cardamom infusion:  
Crush cardamom pods and infuse them into the syrup. Present it onto silver trays.

### Conclusion

In the kitchens of Hampi, where time bends and legends intertwine, Manasollasa Ka Meetha awaits rediscovery. As we recreate this lost recipe, we honour the cooks who once stirred magic into their cauldrons. May the flavours of antiquity dance upon our tongues, bridging the gap between then and now—a dessert resurrected from the sands of memory.

## 3. Khushk Mahi Kebab: A Flavourful Delight

Khushk Mahi Kebab, a culinary treasure from the royal kitchens, combines the richness of ghee, aromatic spices, and succulent fish. Let's look at the steps behind creating these delectable kebabs:





**Ingredients**

- Minced Fish (Rohu): The star ingredient, ready to infuse its delicate flavours.
- Ghee: Liquid gold that imparts richness.
- Onion: Adds depth and sweetness.
- Dry Spices:
  - Caraway seeds
  - Cinnamon
  - Black pepper
  - Bay leaf
  - Dried coriander
  - Black cardamom
  - Green cardamom
  - Dry red chilli
- Chana Dal (Soaked or Unsoaked): For binding.
- Milk: The secret ingredient that transforms the kebabs.
- Salt: To enhance the flavours.

**The Culinary Process:**

- ❖ Ghee in Lagan:
  - Begin by adding ghee to a lagan (a traditional cooking vessel).
  - Let the ghee melt and coat the surface.
- ❖ Onion and Dry Spices:
  - Add finely chopped onion to the ghee.
  - Introduce the aromatic dry spices - caraway seeds, cinnamon, black pepper, bay leaf, dried coriander, black cardamom, green cardamom, and dry red chilli.
  - Sauté until the spices release their fragrance.
- ❖ Fish Infusion:
  - Mix the minced fish into the spice mixture.
  - Allow the fish to absorb the flavours as it cooks.
- ❖ Chana Dal Binding:
  - Add soaked or unsoaked chana dal to the fish mixture.
  - This helps bind the kebabs and adds texture.

## ❖ Milk Magic:

- Pour in milk, creating a creamy base.
- Let the flavours meld as the mixture simmers.

## ❖ Dum Cooking:

- Cover the vessel with aluminum foil.
- Cook on dum (slow heat) for 1 to 1½ hours.
- The kebabs absorb the essence of the spices and milk.

## ❖ Shaping and Seasoning:

- Shape the mixture into oval kebabs.
- Sprinkle with salt to taste.

## ❖ Tawa Cooking:

- Heat a tawa (griddle) and add ghee.
- Place the kebabs on the tawa, allowing them to crisp up.

**Serving:**

Serve these Khushk Mahi Kebabs with mint chutney or lemon wedges, and relish the royal flavours that transcend time.

Cooking  
WITH  
Love  
PROVIDES  
Food  
FOR THE  
Soul

## Epicurean Essays

## Culinary Delights and Career Insights: A Workshop with Chef Pierre Schultz at IHM Hyderabad

The culinary enthusiasts at IHM Hyderabad were treated to a memorable workshop led by the esteemed Executive Chef Pierre Schultz from The Mark, New York. Chef Schultz brought a wealth of knowledge and expertise to the event, captivating the audience with his culinary prowess and insightful commentary.

The workshop kicked off with Chef Schultz sharing his invaluable wisdom, interspersed with live demonstrations of two delectable dishes: a refreshing prawn salad and an indulgent Choco lava cake. With finesse and flair, Chef Schultz guided the eager participants through the intricate techniques and flavour profiles, igniting their passion for the culinary arts.

Amidst the culinary creations, Chef Schultz also delved into the fascinating world of truffle mushrooms, offering intriguing insights into their cultivation, flavour profiles, and culinary applications. Students were enthralled as they learned about the nuances of this prized ingredient, gaining a deeper appreciation for its culinary significance.

The first half of the workshop concluded with a delightful tasting session, allowing students to savour the exquisite dishes prepared by Chef Schultz. With each bite, they experienced a symphony of flavours and



textures, showcasing Chef Schultz's culinary expertise and attention to detail.

Following the tasting session, the workshop transitioned into an interactive questionnaire session. Second-year and third-year students eagerly engaged with the placement manager of the company, seizing the opportunity to glean insights into career opportunities and industry trends. From inquiries about internships to discussions on industry best practices, the session provided invaluable guidance for students navigating their culinary careers.

As the workshop came to a close, students departed with a newfound appreciation for the culinary arts and valuable insights into the industry landscape. Chef Schultz's words of wisdom and hands-on demonstrations left a lasting impression, inspiring the next generation of culinary talent at IHM Hyderabad.

## Paperbound Perspectives

## Interviewer versus Interviewee: A POV that was never discussed

- Komal Dash

II year, B Sc. in H & HA

In the world of job interviews, we often focus solely on the interviewee, but what about the interviewer's perspective? Let's explore the dynamics of a hotel management interview from both sides. Imagine the interview room: it's a professional yet welcoming space as the nervous interviewee steps in. But what about the interviewer? They're often seen as the authority figures, but they too harbour uncertainties and concerns.

For the interviewee, it's like being under the spotlight. Every word and gesture is scrutinized in an attempt to present the best version of oneself. However, behind the facade of composure, the interviewer grapples with deciphering not only the qualifications but also the character, potential, and cultural fit of the candidate.

As the interview progresses, it's akin to a silent dance. The interviewer leads with questions, probing and analyzing responses, while the interviewee navigates through a maze of expectations, attempting to strike a balance between confidence and humility. It's a delicate exchange of power dynamics, where both parties aim to assert influence while upholding professionalism. Yet amidst this intricate dance, there's an unspoken vulnerability.

The interviewer frets over making the right judgment, fearing the consequences of a wrong hire, while the interviewee battles self-doubt, questioning their worthiness in the face of scrutiny. Beyond the rehearsed answers and polished resumes lies a longing for authentic connection. The interviewer seeks a glimpse into



the candidate's true essence, beyond scripted responses, while the interviewee craves validation for their unique qualities and experiences.

Amidst this exchange, biases may lurk in the shadows, influencing perceptions and decisions. Unconscious biases based on race, gender, or background may inadvertently shape the course of the interview, perpetuating systemic inequalities. Recognizing and challenging these biases is crucial for fostering a fair and inclusive interview process.

In the end, the interview is a profound interaction between two individuals on a journey of self-discovery and connection. It's a reminder that behind the titles and roles lie stories waiting to be heard, aspirations waiting to be fulfilled, and dreams waiting to be realized. So, next time you find yourself on either side of the interview table, pause for a moment and recognize the humanity in each other. For in that fleeting moment of connection lies the potential to transform not only careers but lives.



## Paperbound Perspectives

## Journeying Through the Travel and Tourism Fair: Exploring Destinations, Cultures, and Memories

- Drishti Agarwal

I Year B.Sc. in H & HA

The Travel & Tourism Fair (TTF), established in 1989, has become one of the premier expos in the Indian travel and tourism sector. Held at the centrally located Novotel Convention Centre in Hyderabad, this annual event attracts a diverse audience, including industry professionals and travel enthusiasts from around the world. Organized by Fairfest Media Ltd., a renowned Indian event organizer with extensive experience in the field, the fair took place on Saturday, September 9, and Sunday, September 10, 2023.



My two days spent as a hostess at The Travel & Tourism Fair were among the most memorable experiences I've had. The opportunity came unexpectedly, and I eagerly embraced it. Upon arriving at the Novotel Hyderabad Convention Centre with my fellow batchmates, I was immediately struck by the impressive ambience and the diverse array of people.

Throughout the event, my primary goal was to absorb as much as possible and gain valuable experience in professionalism and crowd management.

I had the privilege of meeting a mentor, a dedicated woman with a pleasing personality, who served as our guide for the duration of the

event. Assigned to the JHARKHAND TOURISM booth, I was tasked with promoting and informing visitors about "Jharkhand - The Land of The Forest." This role allowed me to utilize my passion for hospitality, as I greeted visitors, provided information, and ensured they had a memorable experience.

Lunchtime provided a much-needed break, allowing us to enjoy delicious food and recharge for the afternoon's activities. As the day progressed, the volume of visitors increased, and our workload doubled. Despite the challenges, I found fulfillment in interacting with visitors, assisting officials, and providing information about Jharkhand.

The following day brought new challenges as the fair opened to the general public. Interacting with a diverse range of personalities required careful attention to language, tone, and body language. Despite the challenges, my passion for the job drove me forward, and I gained valuable insights into dealing with people from different backgrounds.

As the event concluded, I felt grateful for the opportunity provided by IHM Hyderabad and the invaluable experiences gained. The challenges faced and lessons learned have given me a newfound perspective and motivation to excel in the industry. Overall, my experience at The Travel & Tourism Fair was characterized by learning, enjoyment, and personal growth.

## Paperbound Perspectives

## My Cricketing Odyssey

- Sajid Javed

I Year, B.Sc. in H &amp; HA

Hailing from the charming village of Khundoora in Achabal, Anantnag, Jammu and Kashmir, my tryst with cricket began as a childhood affair, fueled by the passion instilled by my cricket-loving family. Educated at the esteemed Army Proud Scholars School, my journey unfolded on the dusty streets of Khundoora, where I first wielded a cricket bat, unknowingly setting the stage for a remarkable adventure.



From those humble beginnings, cricket became more than a game; it became my identity. A proud representative of my school in numerous tournaments, I navigated the challenges and embraced invaluable lessons that shaped my character. Inspired by modern greats like Virat Kohli and Parvaiz Rasool, I honed my skills on the

neighbourhood streets, with my elder brother, Ikhtlaq Javaid Sheikh, serving as my first coach.

Parvaiz Rasool, a cricketing icon, emerged as a guiding light, propelling me to pursue this beautiful game beyond the borders of my village. The journey continued through prestigious cricket clubs like Young Gymkhana Cricket Club and Hayat Sports Club in Kashmir, adding layers of prestige to my cricketing tale. Upon entering IHM-HYD, I found a supportive environment that nurtured my cricketing prowess. Wearing the IHM-HYD jersey, I proudly participated in tournaments like RPL, ABVP, Air IQ Tournament, and more. Recently crowned as

the player of the tournament at the Secunderabad Club event, with a cash prize of 51 thousand, I stand as a testament to dedication and skill.

As I continue my cricketing journey with IHM-HYD, I embrace the challenges and victories that lie ahead with unwavering enthusiasm and determination. The streets of Khundoora may have witnessed my first steps, but the pages of my cricketing story are still unfolding, promising a tale of resilience, triumphs, and a deep-seated love for the game.



## Paperbound Perspectives

## FAILURE: THE MASTERPIECE

- Macha Bhanu Prasad

I year, B Sc. in H &amp; HA

*Inspired By Failing Forward by:***John C. Maxwell**

Failure is the highway to success. Tom Watson Sr. said, "If you want to succeed, double your failure rate."

In the realm of history, it becomes evident that every tale of triumph is intertwined with significant setbacks. However, observers often overlook these failures, focusing solely on the favourable.



outcomes. Instead of acknowledging the challenges overcome, they attribute success to luck, claiming that individuals were merely fortunate to be in advantageous circumstances.

Here's the life story of a man who encountered numerous setbacks: he faced business failure at 21, experienced defeat in a legislative race at 22, encountered another business failure at 24, coped with the loss of his sweetheart at 26, suffered a nervous breakdown at 27, faced defeat in a congressional race at 34, lost a senatorial race at 45, failed in a bid for vice presidency at 47, lost another senatorial race at 49, and finally, at the age of 52, he was elected as the President of the United States.

This man was Abraham Lincoln.

Would you call him a failure? He could have quit. But to Lincoln, defeat was a detour and not a dead end.

A New York Times editorial on December 10, 1903, questioned the wisdom of the Wright Brothers who were trying to invent the machine, heavier than air, that would fly. One week later, at Kitty Hawk, the Wright Brothers took their famous flight.

Colonel Sanders, the founder of KFC, found himself at age 65 with a beat-up car and a \$100 Social Security check, realizing he needed to take action. Recalling his mother's recipe, he embarked on a journey of selling. It's believed he knocked on over a thousand doors before receiving his first order. How often do we give up after just a few

attempts—three tries, ten tries, or even a hundred tries—believing we've exhausted all efforts?

Walt Disney encountered numerous rejections from newspaper editors early in his career as a budding cartoonist, who dismissed his talent. However, an opportunity arose when a minister at a local church commissioned him to create cartoons. Working out of a cramped shed infested with mice near the church, Disney found inspiration after encountering one of these mice. This encounter marked the inception of Mickey Mouse.

Successful people don't do great things, they only do small things in a great way.

A young child, Tommy, who was partially deaf, once returned home from school with a note in his pocket from his teacher, stating, "Your Tommy is too stupid to learn, get him out of the school." Upon reading the note, his mother responded, "My Tommy is not incapable of learning; I will educate him myself." That Tommy, later known as Thomas Edison, went on to become a renowned inventor despite only receiving three months of formal schooling.

Henry Ford forgot to install the reverse gear in the first car he made.

Do you consider these people failures? They succeeded despite problems, not in the absence of them. But to the outside world, it appears as though they just got lucky.

All success stories are stories of great failures. The only difference is that every time they failed, they bounced back. This is called failing forward, rather than backward. You learn and move forward. Learn from your failure and keep moving.

In 1914, Thomas Edison, at age 67, lost his factory, which was worth a few million dollars, to fire. It had very little insurance. No longer a young man, Edison watched his lifetime effort go up in smoke and said, "There is great value in disaster. All our mistakes are burnt up. Thank God we can start anew." Despite the disaster, three weeks later, he invented the phonograph. What an attitude!



## Placement Drives



The Park Hotels



ITC Hotels



Apparel Group



Marriott Hotels



Taj Hotels



Green Park, Hotels



Diversey



Hyatt Hotels



Oberoi Hotels & Resorts



Pyramid Consulting, Inc.



NuTaste



The Lalit Hotels



Starbucks India



Compass Group



Reliance Brands (The White Crow)





Lemon Tree Hotels



House of Rare Rabbit



Cinépolis



Aditya Birla Fashion Retail Limited



GRT Hotels & Resorts



My Awfis Space Solutions Private Limited



Tommy Hilfiger



McDonald's India



Puma



Accor Group



HMS Host



MP Tourism



Barbecue Nation



Golconda Resorts



Paradise Food Court



Pantaloons



Bikanervala



Trance Hotels



Bata



Reliance Retail



Jio World Convention Centre

## IHM HYDERABAD CONGRATULATES ITS TEAM MEMBERS



**Ms. Rachna Agashe**  
Promoted as HoD



**Mr. Puneet Razdan**  
Promoted as HoD



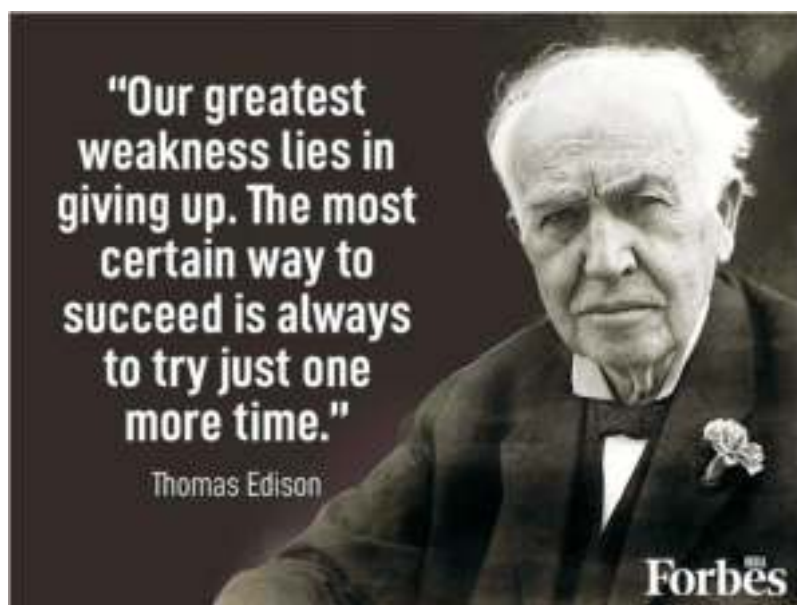
**Ms. K. C. Meenakshi**  
Promoted as Senior Lecturer



**Mr. P. Suresh**  
Promoted as Senior Lecturer



**Mr. Bhola Kumar**  
Promoted as Lecturer





Blast From the Past

## FINALLY...THE END!

-A.S. Pallavi  
III Year B.Sc. in H & HA

Thinking of the past years in college, images stray into my mind... images of laughter, images seen in yellow tinge, golden and merry. These will be cherished, stowed away in the back of my memory, an ever-ready escape into pleasant and carefree times. Hopes of a time ever preserved with me till the end of my earthly existence.

We had escapades, most memorable, although it was not in our best interest. Times we sneaked out of class and goofed up on our way out. We were crawling out of the classrooms on our knees after marking our attendance under the cover of the tall backbenchers. Then all of a sudden we decided we'd make a run for it. We reached the doors, turned into the corridors, got up and ran. The only problem was we made a mistake. My friend and I ran in opposite directions. Both of us noticed it and in the naughty excitement, we ran back; and ran into each other in the middle of the lecture room's door. Oops!!

We grappled and finally made a beeline for the corridor's end. The lecturer caught sight and called out "Blue suit! Blue suit!" That was me! We still managed to cut the class.

Then there were other times which were not so action-packed but full of heart. We unanimously agreed we were too bored to go to class. Those warm slow summer afternoons right after filling our stomachs. We would seat ourselves down on the cool locker floor just to unwind... to do a little heart-to-heart talk. We talked about stuff that is imprinted in our hearts. Found times of bonding, knowing no matter we will remain friends, oceans apart.

Everything wasn't all fun and games. There was a reality check once in a while. The occasional heartache or pain of losing a friend. Friends who are always surrounding us. Then there were hard times when we realised that not all friends are, as they seem. Some leave you scared by their actions. Realising that people change, loyalties change, but who wants to scratch the surface of an ugly truth? Just letting it be sometimes was the best route out. Time and patience are the best medicines. What would life be without a betrayal? - Incomplete.

Now everything I see is all misty because of the tears in my eyes. Seen with a dash of fondness. Every corner, every room has a memory attached to it. Every event, every moment is now spent with a sigh. Knowing that the college days are finally coming to an END.

(From the Issue of Cackle, Year 2004)

## Gastronomic Gazette

## Nouvelle Cuisine: An Exploratory Culinary Journey

- Chef Irfan Khan

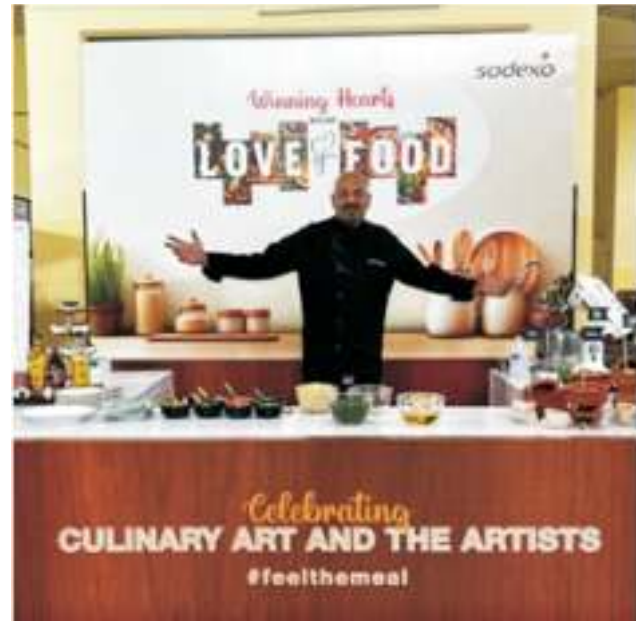
Regional Chef, Sodexo

As an experienced chef with years of passion for creating culinary delights, I have had the privilege of studying the evolution of various cuisines right from Mughlai to modern, each with its unique flavours, techniques, and cultural significance. Among these, the style that continues to intrigue and inspire me is Nouvelle cuisine which emphasizes the natural flavours, textures, and colours of food.

Nouvelle cuisine, often referred to as "new wave" or "modernist" cuisine, represents a culinary movement that pushes the boundaries of traditional cooking methods and ingredients. It is a creative exploration aimed at stimulating the senses and challenging conventional notions of gastronomy inspired also by the Japanese style of food presentation. Despite many hurdles, the Nouvelle movement took hold of the culinary landscape in France and spurred new trends in world cuisine.

From my perspective, Nouvelle cuisine is more than just a trend; it reflects the constant innovation and experimentation within the culinary world. It embraces scientific principles, innovative technologies, and avant-garde techniques to transform ordinary ingredients into extraordinary culinary creations.

One of its defining characteristics is its emphasis on precision and attention to detail. Chefs meticulously measure ingredients, control temperatures, and manipulate textures to achieve desired results. Whether it's aiming for perfect doneness or creating playful and visually stunning dishes, precision is paramount in Nouvelle cuisine. It encourages the use of unconventional ingredients and flavour combinations. Chefs draw inspiration from global culinary traditions, as well as nature's bounty, to create dishes that are both surprising and delightful. From foams and gels to edible flowers and exotic spices, this style encourages chefs to think outside the box and embrace culinary diversity.



It allows chefs to unleash their creativity and explore new possibilities in the kitchen. It challenges one to think critically about flavour profiles, texture contrasts, and plating aesthetics, pushing them to constantly refine and elevate their culinary skills. Moreover, it offers a platform for chefs to engage with diners on a deeper level, sparking curiosity and igniting conversation as dishes served to the diner are plated by the chefs themselves. This interactive element adds an extra layer of excitement and intrigue to the dining experience, transforming a meal into a memorable culinary journey.

For aspiring chefs and culinary enthusiasts, embracing Nouvelle cuisine opens up a world of endless possibilities and creative expression. It encourages experimentation, innovation, and a willingness to explore.

As chefs, we have the privilege and responsibility to embrace this movement and redefine the culinary landscape for generations to come.

Here's to endless possibilities and culinary adventures!

## Poetic Prism

### From Bustle to Peaks

- Jyotishman Paria

I year, B Sc. in H & HA

In the city's rush, a yearning heart,  
 Dreams of mountains, a world apart.  
 Among the peaks, where eagles soar,  
 And sandy shores, where waves explore.  
 Escape the hustle, and find reprieve,  
 Where nature's whispers gently weave.  
 From concrete walls to open skies,  
 A soul seeks solace, yearns to rise.  
 Through city streets, a weary stride,  
 Yet in your dreams, the mountains guide.  
 Feel the sand beneath your feet,  
 Let stress dissolve in nature's sweet.  
 Embrace the call of distant lands,  
 Where work's demands release their hands.  
 Breathe in the air, crisp and free,



### SENILE FANTASY

- Subhranil Dhar

I Year, B.Sc. in H & HA

In the vastness of space  
 That encompasses me  
 My mind is turned to this  
 Ocean of human phenomena  
 I lie - here  
 As my mind dots  
 In the sensuous passion  
 Of abstruse dreams.  
 I see a bitter-sweet form  
 Swaying in the youth of time  
 Dressed with pride  
 And radiating beauty

Mental spasm in the mind of old,  
 Ah! Everything blurs.  
 My mind awakes  
 To view that ephemeral form  
 But all I can hear now  
 Is her pale voice  
 Speak of the people spectre  
 The altar on which Her body is to be butchered.



But a cry of happiness  
 Echoes in the wind  
 I can perceive the birth of new cells  
 A general biological phenomenon  
 But it's just another piece of flesh.  
 Another body,  
 Subject to decay and death.  
 The world today is poor in death,  
 Naked of all its wealth  
 As my body drowns.  
 And in the vastness of time  
 My mental faculties too decay  
 Each and every nerve turns numb  
 And my blood grows cold.  
 - Another death  
 of an idea



## Book Review

## The Palace of Illusions

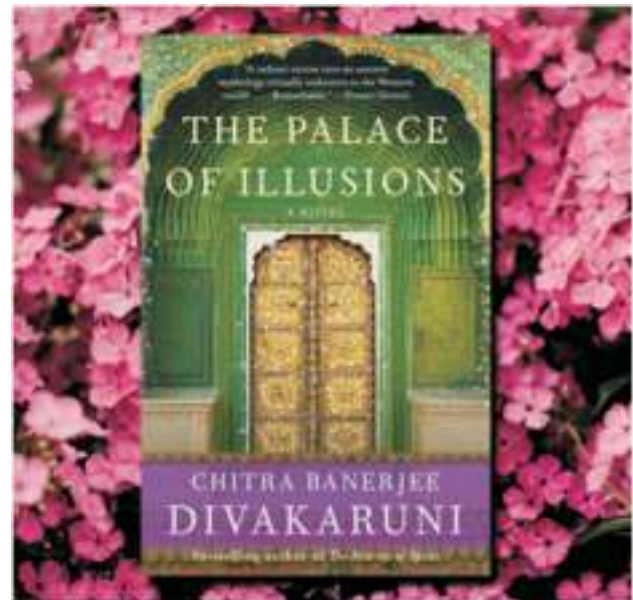
- Karishma Verma  
Assistant Lecturer

"The Palace of Illusions" by Chitra Banerjee Divakaruni is a captivating retelling of the ancient Indian epic, the Mahabharata, from the perspective of Draupadi, one of its central characters. Divakaruni weaves a spellbinding narrative that delves deep into Draupadi's thoughts, emotions, and experiences, offering readers a fresh and unputdownable interpretation of this timeless tale.

The novel breathes new life into the familiar story, providing an understanding of Panchali's complex personality and her struggles as a woman in a patriarchal society. Divakaruni's writing transports one to the grand palaces and battlegrounds of ancient India while exploring themes of love, honour, ambition, and destiny.

One of the most remarkable aspects of "The Palace of Illusions" is Divakaruni's skillful portrayal of Draupadi as a multidimensional character. Through her eyes, readers witness the events of the Mahabharata unfold in a way that challenges conventional interpretations and encourages empathy and understanding of Draupadi's choices and dilemmas.

Furthermore, Divakaruni's prose is lyrical and powerful, capturing the beauty and brutality of the Mahabharata with equal subtlety. Her storytelling prowess keeps readers engaged from start to finish, as they are swept up in the drama, intrigue, and tragedy of this epic tale.



Overall, "The Palace of Illusions" is a powerful narration of the Mahabharata that offers a fresh perspective on a beloved epic. Divakaruni's novel is a must-read for anyone interested in mythology, Indian literature, or powerful stories of love and sacrifice.



## Illustrious Alumni

### Welcome to the Illustrious Alumni section of Cackle!

Commencing with this issue, we delve into the fascinating journeys of some of our alumni who have ventured into the dynamic world of hospitality and beyond. From luxury hotel management to sustainable tourism initiatives, our alumni exemplify the versatility and innovation inherent in the hospitality industry. Join us, as we explore their diverse career paths, and gather insights from their experiences!



**M.V. Ganesh**  
Batch:1989

As the Chief Operating Officer at Manjeera Hospitality, Ganesh is responsible for the efficient management of numerous properties affiliated with renowned international brands. His primary focus is on generating shareholder value through astute asset management and ensuring operations prioritize the well-being of employees and guests alike. Boasting over 15 years of leadership experience in the hospitality sector, Ganesh has spearheaded the successful establishment and operation of numerous hotels. Ganesh's zeal lies in orchestrating turnkey projects, refining operational systems and procedures, identifying and capitalizing on business prospects, nurturing talent through comprehensive training programs, and fostering fruitful relationships with

governmental bodies and stakeholders. He approaches every challenge with an unwavering determination to excel, firmly believing in the mantra that nothing is beyond reach.

With a keen understanding of both Eastern and Western cultures, Ganesh possesses a unique ability to navigate diverse business landscapes, facilitating the expansion of corporate interests across Asia and beyond. His areas of expertise encompass online travel platforms, CRM solutions, global business practices, and adept consensus-building techniques. Ganesh stands as a dynamic and profit-driven executive, dedicated to driving growth and success for Manjeera Hospitality and its affiliated ventures.



**Surinder Singh**  
Batch:1990

Surinder is a seasoned hospitality professional with over two decades of experience in the esteemed Taj Group of Hotels, showcasing a remarkable journey of leadership and excellence. Beginning his tenure in 2005 at Vivanta by Taj, Fisherman's Cove, his expertise in food and beverage management laid a strong foundation for his subsequent roles.

Progressing swiftly, Surinder assumed the role of General Manager at various prestigious Taj properties, including Vivanta by Taj in Kovalam, Lucknow, and Blue Diamond Pune. His tenure at each location was marked by strategic vision, operational finesse, and a commitment to delivering unparalleled guest experiences.

### Illustrious Alumni

With his remarkable leadership, Surinder successfully navigated the dynamic hospitality landscape, consistently driving revenue growth, enhancing service standards, and fostering a culture of innovation and excellence.

His longest stint at Taj Chandigarh from April 2013 to December 2019 exemplifies his ability to lead and manage a flagship property with distinction, earning accolades for his adept management and guest-centric approach.

Returning to the vibrant hospitality scene, Surinder currently serves as the Area Director-Dwarka & Haryana and General Manager – of Taj City Centre Gurugram,

where he continues to uphold the legacy of Taj hospitality while embracing contemporary trends and customer preferences.

Throughout his career, Surinder Singh has demonstrated unwavering dedication, keen business acumen, and a passion for delivering unparalleled guest experiences, making him a revered figure in the hospitality industry.



**Ravi Satyavolu**  
Batch:1991

Mr. Ravi's illustrious career in the hotel industry commenced with his humble beginnings as a management trainee at Holiday Inn Krishna in India, marking the genesis of a remarkable journey spanning over three decades.

Throughout this journey, he has honed his skills and expertise across diverse geographies, including India, the Middle East, and his current base in Australia for the past 18 years.

His professional trajectory has been characterized by a relentless pursuit of excellence and a commitment to mastering every facet of the hospitality sector. From his early days in operations management to his later roles in

strategic planning and business development, Mr. Ravi has accumulated a wealth of experience that encompasses the entire spectrum of the industry's intricacies and challenges.

With an unwavering dedication to his craft, Mr. Ravi has not only navigated the complexities of the hospitality landscape but has also emerged as a visionary leader in the field. His tenure in various capacities has endowed him with a nuanced understanding of customer preferences, market dynamics, and operational efficiency, laying the foundation for his success as a hospitality entrepreneur.

As the proud owner of Quest Apartments in Penrith, Mr. Ravi leverages his vast reservoir of knowledge and experience to drive business growth and deliver unparalleled hospitality services. Under his stewardship, Quest Apartments has cemented its reputation as a premier accommodation choice in the region, setting the benchmark for excellence in service delivery and guest satisfaction.

Mr. Ravi's leadership ethos is underpinned by a steadfast commitment to fostering a culture of continuous improvement and innovation. By staying attuned to evolving industry trends and harnessing cutting-edge technologies, he ensures that Quest Apartments remains at the forefront of the hospitality landscape, poised to meet the evolving needs and preferences of discerning travellers.

In essence, Mr. Ravi's journey epitomizes the transformative power of passion, perseverance, and relentless pursuit of excellence. Through his visionary leadership and unwavering dedication, he continues to redefine the standards of hospitality excellence, leaving an indelible mark on the industry for generations to come.



## Illustrious Alumni



**Gowtham K Karingi**  
BATCH:1991

Mr. Gowtham's illustrious career in the culinary world spans over three decades, marked by a series of impressive accomplishments and contributions to the industry. His journey began humbly as a Kitchen Executive Trainee (KET) at ITC Hotels, a prestigious hospitality brand known for its commitment to excellence. Through dedication, hard work, and a passion for the culinary arts, he swiftly rose through the ranks to assume the role of sous chef at ITC Maurya in New Delhi, where he honed his skills and expertise.

Driven by a desire to expand his horizons and explore new culinary landscapes, Mr. Gowtham embarked on an exciting venture to London, UK. There, he became an integral part of an acclaimed and award-winning restaurant, where his culinary prowess and innovative approach to cooking contributed to the establishment's success. His time in London exposed him to diverse culinary traditions, techniques, and flavours, further enriching his culinary repertoire.

However, it was his pivotal role at Zaika Restaurant that truly solidified Mr. Gowtham's reputation as a trailblazer in the culinary world. Zaika Restaurant, under his guidance, became the first Indian establishment to clinch prestigious Michelin stars, earning widespread acclaim for its innovative and authentic Indian cuisine. His visionary leadership and dedication to culinary excellence helped elevate Zaika to international

acclaim, setting new standards for Indian fine dining globally.

In 2005, Mr. Gowtham embarked on his entrepreneurial journey by launching his own restaurant, a testament to his ambition, creativity, and entrepreneurial spirit. His restaurant quickly garnered recognition, earning a coveted Michelin Bib Gourmand, a testament to its exceptional quality, value, and culinary innovation. Through his restaurant, Mr. Gowtham continued to push boundaries, delighting diners with his inventive dishes and commitment to culinary excellence.

Currently, Mr. Gowtham serves as the esteemed Principal of the International Institute of Hotel Management and Culinary Arts (IIHMCA) in Hyderabad, where he shares his wealth of knowledge, experience, and expertise with the next generation of aspiring chefs and hospitality professionals. As a mentor and educator, he continues to inspire and empower future generations of culinary talent, ensuring that his legacy in the culinary world endures for years to come.



**D. Kishore Reddy**  
BATCH:1991

Kishore's professional journey is a testament to his dedication and expertise in the hospitality industry. Starting as a Kitchen Executive Trainee at Oberoi's, he embarked on a career that took him through various roles and locations, shaping his skills and knowledge along the way.

His tenure in Mumbai, a bustling hub of diverse culinary experiences, likely exposed him to a myriad of cuisines and operational challenges, further honing his abilities. Transitioning to

## Illustrious Alumni

Colombo, Sri Lanka, not only broadened his horizons but also provided him with a rich cultural backdrop to integrate into his professional endeavours.

His current role as the Managing Director of Platinum 1 Condo Apartments in Colombo speaks volumes about his leadership and management capabilities. Overseeing such a venture demands a keen eye for detail, exceptional organizational skills, and a deep understanding of the hospitality landscape.

Additionally, holding the prestigious position of President at the Sri Lanka India Society underscores his commitment to fostering bilateral relations and cultural exchange between the two nations. This role likely involves diplomatic finesse, strategic planning, and effective communication to promote mutual understanding and cooperation.

With 33 years of experience in the hospitality industry, including a stint as an Executive Chef with the renowned Oberoi Group of Hotels, Kishore brings a wealth of knowledge and expertise to the table. His journey from the kitchen to executive leadership positions reflects his versatility and adaptability in navigating the dynamic landscape of hospitality.

Moreover, his involvement in owning and managing restaurants, coupled with ownership of a platinum-service apartment in Colombo, showcases his entrepreneurial spirit and investment acumen. Such ventures require not only culinary prowess but also business acumen and a customer-centric approach to ensure success in a competitive market.

Overall, Kishore's professional trajectory exemplifies a remarkable blend of culinary artistry, managerial prowess, and entrepreneurial vision, making him a formidable presence in the hospitality industry.



**Prakash Nag Ivaturi**  
Batch:1991

Prakash Nag Ivaturi is a seasoned professional with a rich background in business growth consulting, technology, product development, and human capital enhancement. With over two decades of experience, Prakash has held key leadership positions in various reputable organizations across multiple sectors.

Prakash Nag Ivaturi is a seasoned professional with a rich background in business growth consulting, technology, product development, and human capital enhancement. With over two decades of experience, Prakash has held key leadership positions in various reputable organizations across multiple sectors.

Beginning his journey as a Principal Consultant & Director at TechVentures in Dubai, United Arab

Emirates, Prakash spearheaded initiatives aimed at fostering business growth, leveraging technology, and optimizing human capital. During his tenure from June 2007 to July 2014, he demonstrated a keen strategic acumen and a deep understanding of market dynamics.

Prakash's career trajectory saw him take on the role of Chief Operating Officer at OCR Services (World Compliance Technologies), a prominent player in governance, risk, and compliance (GRC), trade compliance, and identity security solutions. Over a span of seven years and four months from February 2013 to May 2020, he played a pivotal role in driving operational excellence and steering the company towards sustainable growth in the dynamic landscape of Dubai, UAE.

## Illustrious Alumni

His expertise and reputation led to an appointment as a Strategic Advisor for the Middle East region at Wipro, a global leader in technology, consulting, and business process services. In this capacity, from August 2020 to July 2022, Prakash provided valuable insights and guidance to enhance Wipro's presence and strategic initiatives in the Middle East market.

Continuing his trajectory of leadership and advisory roles, Prakash currently serves as an Executive Director, CXO, and Advisor at Ventures in India, UAE, and Africa, focusing on growth partnerships. Since August 2022, he has been instrumental in forging strategic alliances and driving business expansion across diverse geographies. In his latest role as CEO of FLY6, Prakash has led the helm of a burgeoning enterprise based in Dubai, UAE, since January 2024. With his extensive experience and visionary leadership, he is poised to steer FLY6 towards new heights of success in the competitive aviation industry.

Prakash Nag Ivaturi's career journey is a testament to his versatility, expertise, and commitment to driving innovation, growth, and excellence across multiple domains and geographies. His leadership and strategic insights continue to make a significant impact on organizations and industries alike.



**Akula Vikram Simha**  
Batch:1992

Vikram's journey in the culinary world showcases

a remarkable trajectory marked by his dedication, talent, and continuous pursuit of excellence. Graduating from IHM Hyderabad in 1992 with top honours and the prestigious All-India Student Chef's Competition victory, he laid the foundation for what would be a stellar career.

His tenure at ITC Hotels, where he swiftly rose to the role of Junior Sous Chef, exemplified his culinary prowess and leadership skills. Vikram's exceptional performance garnered him commendations and set the stage for further achievements.

Heading Peshawari Restaurants, Vikram embarked on a journey of expansion and global recognition for Indian cuisine. Under his guidance, the brand flourished across ITC Hotels and gained acclaim on international platforms. His dedication and innovation were recognized when he was honoured as the Young Chef of the Year by FHRAI in 2003.

Transitioning to BJN Hotels in Bangalore, Vikram demonstrated his ability to drive success by successfully launching 12 premium restaurants. His strategic vision and culinary expertise continued to shine, further solidifying his reputation in the industry.

Joining Ohri's in 2008, Vikram played a pivotal role in the establishment of several successful restaurants, contributing significantly to the brand's growth and reputation. His culinary skills earned him prestigious accolades such as the IFCA SMART CHEF award in 2012 and the title of Best Chef of Andhra Pradesh in 2013.

In response to the challenges posed by the COVID-19 pandemic, Vikram demonstrated resilience and adaptability by contributing his expertise to Orris Group and Foodlink Restaurants. His role as Brand Chef for Art of Dum showcased his ability to innovate and navigate through challenging times.



## Illustrious Alumni

Presently, as the Director of Culinary at Kitchenomiks, Vikram leads operations and spearheads expansions in the Middle East. His leadership continues to drive success, cementing his position as a prominent figure in the culinary world. Vikram's journey serves as an inspiration, highlighting the importance of passion, perseverance, and innovation in achieving professional excellence.



Sanjay Thumma, widely known as Vah Chef, is a culinary luminary whose expertise and charm have captivated millions of food enthusiasts worldwide. His illustrious career began as a Management Trainee at ITC Hotels, where he showcased his culinary talent and dedication, quickly ascending to the role of Junior Sous Chef. This early experience honed his skills and instilled in him a deep passion for cooking.

After establishing himself in the hospitality industry, Sanjay Thumma embarked on a new chapter by relocating to the United States. There, he ventured into the restaurant business, where his culinary creations gained widespread acclaim and loyal patrons. His innovative approach to traditional Indian cuisine and his flair for combining flavours garnered him a reputation as a culinary trailblazer.

In 2008, Sanjay Thumma transitioned to the digital realm, embracing the burgeoning platform of YouTube to share his culinary creations and expertise with a global audience. Under the moniker Vah Chef, he launched his channel, which quickly became a sensation, attracting millions of subscribers eager to learn from his recipes, techniques, and infectious enthusiasm for cooking.

Sanjay Thumma's YouTube channel, Vah Chef, has become a culinary destination, offering a diverse array of recipes ranging from authentic Indian dishes to international cuisines. His charismatic persona and engaging presentation style have endeared him to viewers, establishing him as one of the most influential figures in the online culinary community.

In addition to his online presence, Sanjay Thumma has also made significant contributions to the television industry, serving as a judge on Master Chef Telugu, where his expertise and discerning palate have helped shape the careers of aspiring chefs.

Through his unwavering commitment to culinary excellence and his dedication to sharing his knowledge and passion with others, Sanjay Thumma has solidified his status as a beloved figure in the world of food and cooking, inspiring countless individuals to explore the joys of the culinary arts.

*"My alma mater  
was books,  
a good library....  
I could spend  
the rest of  
my life reading,  
just satisfying  
my curiosity."*

## Revolutionizing Campus Laundry: Embracing Haier Smart Solutions

Laundry day is an exciting day but only in the life of clothes but for those living on campus, the inevitable chore of laundry is a big painful chore. Student life entails a blend of academic pursuits and social interactions, wherein laundry often ranks as one of the most dreaded tasks, especially for those experiencing it for the first time in hostel settings. Handwashing or using inadequate laundry facilities can result in not only wasted time but also a damaged wardrobe with loss of some of the most loved & favorite pieces of clothing.

Institutions face challenges in providing efficient laundry facilities due to the capital-intensive nature of installing washing machines and then the even more expensive proposition of maintenance of the laundry facility dealing with the aftersales service teams. Despite their best efforts and intention, due to lack of student-oriented solutions, they've to resort to buy domestic grade washing machine or hire external vendors for the laundry facility to the students. Low-cost domestic machines & small number of machines can't handle the heavy rush, leading to competition and stress among students and the external laundry vendors are too heavy on pocket. Additionally, maintenance and upkeep issues result in unhygienic laundry rooms further demotivating the student from this already dreaded chore. Outsourcing laundry to external vendors poses not only security risks and but also multiple inconveniences for students like strict timings to pack & keep for pickup, loss of clothes, shrinking and colour loss due to mishandling and cheap detergents.

Haier Smart Laundry presents a transformative solution to these challenges. In this age of smart technology, Haier offers state-of-the-art Smart Laundry solution. Recognizing the needs of students and institutions, Haier has developed an IOT based Heavy duty commercial washing machines & dryers that are offered at zero-cost to the Institutions along with lifetime free maintenance and comes with the ease to operate with just a click on the app for the students.

Haier Smart Laundry revolutionizes the laundry experience for both institutions and students. Its benefits include:

### Benefits to Institutions:

- Zero Cost of Investment on Laundry Machines
- Free Lifetime maintenance of Machines
- Eco-friendly and sustainable laundry setup
- Instant Grievance redressal with Dedicated Call Centre
- No Dependence on external third parties
- No Hidden Costs for Institution

### Benefits to Students:

- App based Smart Solution for Self-Laundry
- Hassle Free and Economical Laundry
- 24/7 Laundry Solution with freedom to wash anytime
- Safe and High-Quality Laundry Wash
- Anti-Bacterial hygienic Laundry
- 24/7 Call Centre for Instant Grievance Redressal
- Real Time Laundry Monitoring & Scheduling with the 'Mr Hi' Wash App

These features make laundry less of a chore and more of a seamless task integrated into students' digital lifestyles. By incorporating Haier Smart Laundry, campuses enhance efficiency, reduce stress, and promote healthier living environments. Embracing such smart solutions becomes essential for institutions aiming to improve campus life quality for their students. Haier Smart Laundry isn't just a convenience; it's a necessity reshaping the campus experience. Feel free to reach Haier Smart Laundry at [WashingMall@HaierIndia.com](mailto:WashingMall@HaierIndia.com). Haier is already a trusted Smart Laundry Partner at more than 300 Institutions across India including the Top-ranking Institutions like IIT, sNIT's, IIM's and many top private and government universities with more than 1lakh Students trusting their laundry every month with Haier's heavy-duty commercial Washing machines for a hygienic wash at their choice of time.



### ECOLAB COMPANY

A trusted partner at nearly three millions of customers, Ecolab (NYSE:ECL) is a global sustainability leader offering water, hygiene and infection prevention solutions and services that protect people and the resources vital to life.

Building on a century of innovation, Ecolab has annual sales of \$15 billion, employs more than 48,000 associates and operates in more than 170 countries around the world. The company's global headquarters (HQ) is based in St. Paul MN, USA while India's HQ is based in Pune, Maharashtra.

The company delivers comprehensive science-based solutions, data-driven insights & world-class service to advance food safety, maintain clean & safe environments, and optimize water & energy use.

### DELIVERING IMPACT IN EVERY INDUSTRY

At Ecolab, we deliver innovative solutions to leading brands in the food, healthcare, hospitality and industrial markets to help make the world cleaner, safer and healthier, protecting people and vital resources.

In institutional segment, we serve to many renowned hotels brands, facility management companies, commercial buildings, malls, commercial laundry, restaurants & hospitals who leverage our best-in-class sustainable product & programs for -

- Housekeeping
- Warewashing
- Kitchen sanitization
- Hand Hygiene
- Cleaning & Sanitization
- Floor Care
- On-premise Laundry
- Water management

### SUSTAINABILITY GOALS

Sustainability is core to our business strategy. We deliver sustainable solutions that help companies around the world achieve their business goals while reducing environmental impacts. We aim to help our customers conserve more than 300 billion gallons of water annually by 2030. In 2022, we helped our customers conserve more than 219 billion gallons of water and avoid more than 3.6 million metric tons of greenhouse gas emissions.

### WORK CULTURE

We work with purpose, reaching our goals, doing what's right and honest, challenging ourselves, working as a team and valuing diverse perspectives to make a difference.

We also operate under strong beliefs about who we hire and how we help them grow their careers at Ecolab.

With our worldwide reach and ambitious growth plans, Ecolab offers an unmatched opportunity to learn and grow, shape your career, make an impact and quickly see the importance of your work.

Ecolab India has recently been Certified as Top Employers for 2024 along with other four countries within IMEA region, reaffirming our commitment to excellence.



### DIVERSITY, EQUITY AND INCLUSION

Diversity, equity and inclusion are integral to our future growth and our ability to protect people and the resources vital to life. At Ecolab, we fundamentally believe in working together to integrate diverse perspectives, challenging ourselves and doing what is right, fair and honest." - Ecolab President and CEO Christophe Beck.

### BENEFITS

Ecolab strives to provide comprehensive and market-competitive benefits to meet the needs of our associates and their families. We offer benefits to support our associates' health and wellness, such as healthcare and time-away policies.

My impact helps protect resources for future generations.



Anup Behera, Territory Manager  
Telangana & Andhra Pradesh, India



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Hospitality or Hotel Management.



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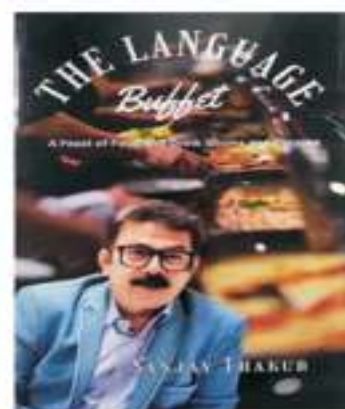
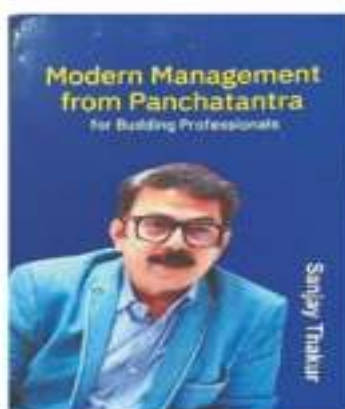
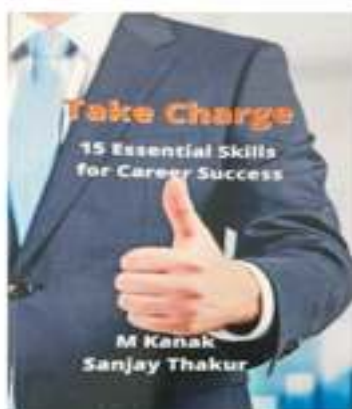
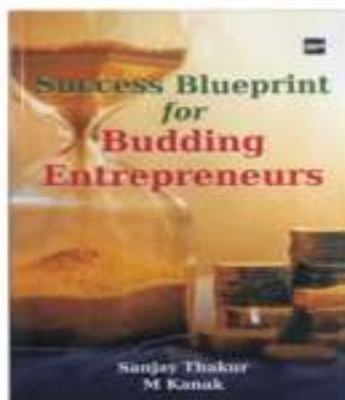
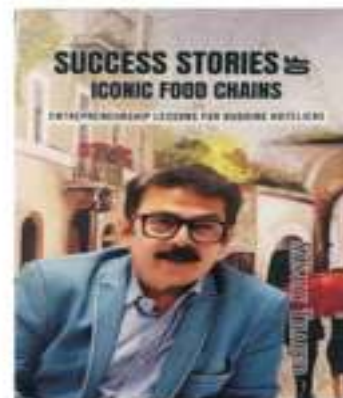
Send your application to [enquiry@skivaga.com](mailto:enquiry@skivaga.com) and get in touch.

visit [www.skivaga.com](http://www.skivaga.com) for more information

## AUTHORS' HUB

### **BOOKS AUTHORED BY OUR PRINCIPAL MR. SANJAY THAKUR (Gurucool Publishing)**

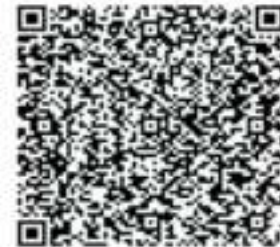
1. **Hospitality Jobs**
2. **Success Blueprint for Budding Entrepreneurs**
3. **Hi-Impact Communication**
4. **Take Charge**
5. **The Language Buffet**
6. **Success Stories of Iconic Food Chains**
7. **Modern Management from Panchatantra for Budding Professionals**





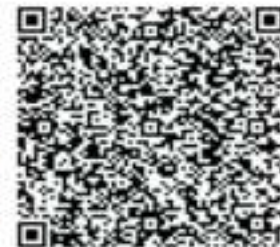
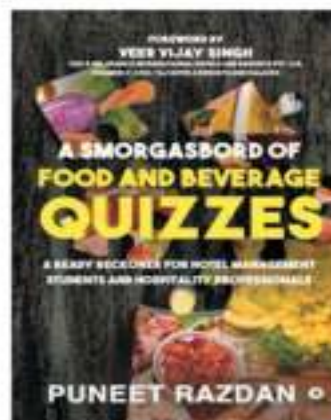
## Insane Hotelier

Dinesh Kumar,  
Rachna Agashe  
Penman Books



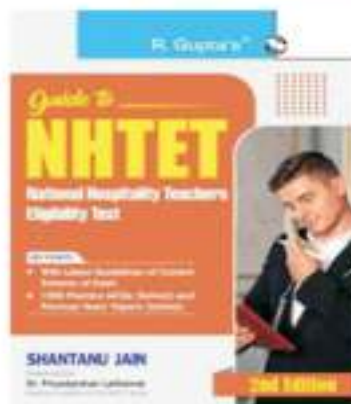
## A Smorgasbord of F&B Quizzes

Puneet Razdan  
Notion press



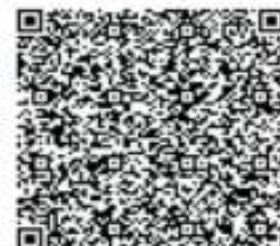
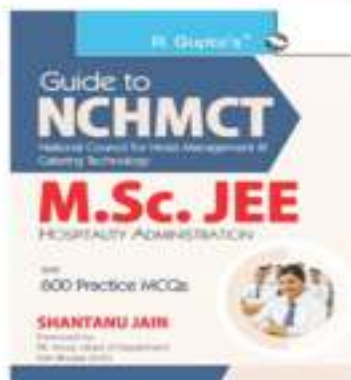
## Guide to NHTET

Shantanu J.  
Ramesh Publishing  
House



## Guide to NCHM M.Sc. JEE

Shantanu J.  
Ramesh Publishing  
House







## IHM Hyderabad CHRONICLE

### Indus Food 2023



Our Principal, Mr. Sanjay Thakur, was a special invitee to discuss, promote & benchmark Indian cuisine internationally at the Indus Food 2023 exhibition at HITEX Exhibition Centre, Hyderabad.

### G20 Sensitization Training



Ms. Rachna, our HoD, and Mr. Rajesh, Lecturer, provided 'G20 Sensitization Training' to Airport Executives; customs, immigration officials and guides, security and housekeeping staff at Golkonda fort; and participants from the State Police, CISF, revenue, and travel & tourism sectors in preparation for the G20 Summit in Vizag.



### Republic Day Celebrations



The National Flag was unfurled at the institute and the 74th Republic Day was celebrated with a cultural showcase.





Institute Workforce in Action! Inhouse-curated Republic Day snacks and sweets being prepared by the students

### **Principal as speaker @ 7th National Conference organised by IHM-Ahmedabad**



Our Principal, Mr Sanjay Kumar Thakur shared his insights on "Strategies for creating awareness towards Hospitality Education, admissions and employment under NEP" at the 7th National Conference organised by IHM-Ahmedabad.

### **Glory in Garnet: IHM Hyderabad Alumnus Honoured**



Mr. Kishore D. Reddy, an alumnus of the Institute, received the 'High Award of Appreciation from the Sri Lanka - UN Friendship Organization' in recognition of his contributions to the people of Sri Lanka and his efforts in promoting global cooperation.

### **150th birthday celebration of Adiguru Lalaji Maharaj**



The students of the institute volunteered for the Sufi sit-down dinner as a part of the "150th birthday celebration of Adiguru Lalaji Maharaj" at Kanha Shanti Vanam, Hyderabad. The menu was curated by Chef Vijay Sadhu.



## Guest lecture by our Alumnus



Mr. Rahul Shrivastava, a graduate from the class of 2012, delivered a guest lecture at the institute, discussing opportunities within the Culinary Sector.

## Hindi Workshops



Ms. Bela, Deputy Director, Hindi Teaching Scheme, conducted a workshop in Hindi on "Drafting & Noting" for the administrative department of the Institute.



The institute organized another Hindi workshop focussing on "वर्तनी की त्रुटियाँ और समाधान" aimed at addressing spelling errors and providing solutions for its administrative staff.



The institute organized Hindi workshop focussing on "सर्वनाम और विभक्तियाँ" aimed at addressing grammatical errors and providing solutions for its administrative staff.

## 38th Inter-collegiate Flower Arrangement Competition





The Institute conducted its Annual "38th Inter-collegiate Flower Arrangement Competition" where over 150 students showcased their talents in the Ikebana, Bouquet or Freestyle categories.

### **Memorandum of Understanding between NCHMCT & JNU**



The National Council for Hotel Management and Catering Technology (NCHMCT) and Jawaharlal Nehru University (JNU), New Delhi have signed a Memorandum of Understanding to recognise its UG and PG degree programs in the presence of Mr. G. Kishan Reddy, Union Minister for Tourism, Mr. Arvind Singh IAS, Secretary MoT and Mr. Gyan Bhushan IES, CEO, NCHMCT.

### **Longest-serving Principal of IHM Bhubaneswar visits IHM-H**



Mr. B.P. Tripathy, the longest-serving principal of IHM Bhubaneswar visited the IHM Hyderabad campus to bless the Principal Mr. Sanjay Thakur, his student at IHM Bhubaneswar long back.

### **Inauguration of Quantity Training Kitchen**



The Institute inaugurated the newly-renovated Quantity Training Kitchen, with a state-of-the-art exhaust system. The chief guests for the event were Chef Vishwanath, Compass Group and Chef Gowtham (who also happens to be our alumnus), Michelin Star Chef & Partner, IIHM, Hyderabad

### **Annual Culinary Festival @ IHM-H**







The Institute organized its annual "Little India-IHM Utsav" Food Fest intending to nurture entrepreneurial skills among its students. The event provided a platform for students to showcase their culinary talents and entrepreneurial spirit.



### Post-budget address by PM Narendra Modi



The faculty and administrative staff attended the post-budget address by the Honorable Prime Minister Narendra Modi on India's tourism potential.

### Hotel Avasa- IHM Hyderabad Connect



Mr. V. Manikanta, Training Manager at Avasa, shared insights and his expertise with 1st-year students of the Institute.

### Annual Function @ IHMH



The IHM Hyderabad's Annual Function celebrated academic excellence and student achievements, as both academic and non-academic awards were presented to deserving students.

### Eye Check-up Camp @ IHM-H



The Institute organized a free eye checkup camp, generously sponsored by the Telangana State government, offering accessible vision-care to the community.



## Food & Wine Pairing Workshop @ IHMH



IHM Hyderabad hosted Mr. Suryaveer Singh, Executive Director of Trance Hotels, for an engaging guest session on 'Wine & Food Pairing.' This insightful event provided attendees with valuable expertise in the art of complementing wine with culinary delights.

## IHM-H signs an MoA with Osamia Technology Business Incubator, Hyderabad



A Memorandum of Association was signed between the Institute and Osamia Technology Business Incubator, Hyderabad, fostering collaboration and synergy in nurturing innovation and entrepreneurship amongst the students

## IHM-H signs an MoU with Dr. B.R. Ambedkar College, Hyderabad



A Memorandum of Understanding (MoU) was recently inked between IHM Hyderabad and Dr. B.R. Ambedkar College, Hyderabad, for a mutually beneficial association.

## Mixology Workshop @ IHMH



Mr. Anirban Kundu, the then Beverage Manager at Park Hyatt Hyderabad, conducted a workshop on Mixology. Known for his expertise in crafting innovative and exquisite drinks, Mr. Kundu brings creativity and passion to every cocktail he creates, making him a sought-after authority in the beverage sector.

### Our students @ the Nita Mukesh Ambani Cultural Centre in Mumbai



Students from the Institute were given the opportunity to manage hospitality and other services at the prestigious Nita Mukesh Ambani Cultural Centre in Mumbai.

### IHM-H signs MoU with Suketa Social Ventures



A Memorandum of Understanding (MoU) between the Institute and Suketa Social Ventures was signed for providing training services to women from distressed communities.

### Tree Plantation by Marriott Hotels at the institute



Marriott Hotels marked World Earth Day with a green initiative, planting a tree for each room at their properties worldwide, symbolizing their commitment to environmental sustainability and conservation efforts. The team from the hotel planted quite a few saplings in the institute premises.

### Regional Director (South), MoT visits IHM-H



Mr. D. Venkatesan, Regional Director (South), MoT visited IHM Hyderabad for an insightful campus tour.

### Training for the staff of Telangana State Transport Development Corporation



Our faculty -Mr Rajesh was invited for a training session for TSTD staff on "Situation Handling and Front Office Operations".



### Screening of the 100th episode of Mann ki Baat



The milestone 100th episode of "Mann ki Baat" was celebrated with a live telecast at the institute, marking a significant moment in the programme's journey of connecting with the nation through heartfelt conversations and shared aspirations.

### Online Guest Lecture by the Principal



Mr. Sanjay Thakur, our Principal, was invited as a Guest Speaker by Ms. Anita Rai, Founder and Director, Ek Padav to speak on "Love is no more blind, it's calculated". With his insightful perspective and extensive experience, he brought a unique blend of wisdom and understanding to the show.



Our Principal, Mr. Sanjay K. Thakur was invited for a webinar on Coping with stress and pressure in Shabdon ki Baat - Ek Padav by Ms. Anita Rai

### Promotion of Millets @ IHMH



IHM Hyderabad hosted a promotional event highlighting the nutritional benefits and culinary versatility of millets, encouraging healthier dietary choices and sustainable agriculture.





### A session on Dining Etiquette



A 3-day session on Dining Etiquette for Inspectors of Customs, Indirect Taxes, and Narcotics, held at the RBVRR Telangana State Police Academy in Hyderabad, was skillfully conducted by Mr. Puneet Razdan, senior faculty. Participants learned essential dining etiquette to enhance their professional demeanour, ensuring graceful and confident interactions in various social settings.

### IHM Hyderabad participates in Yoga Mahotsav



Mr. G Kishan Reddy, Minister of Tourism and Mr. Sarbananda Sonowal, Minister of AYUSH, launched the session as part of the 25-day countdown to the World Yoga Celebrations. The 'Yoga Mahotsav' witnessed the participation of a large number of enthusiasts. The event was organised by the Morarji Desai National Institute of Yoga (MDNIY), under the Ministry of Ayush. Students, faculty and the administrative staff of the institute participated in the event.

### Executive Development Program at IHMH



IHM Hyderabad introduced an exclusive Executive Development Program in collaboration with Master Koach, aimed at enhancing leadership skills and professional growth of industry professionals.

### IHM-H hosts IIT Kharagpur-Hyderabad Chapter



IHM Hyderabad proudly hosted the IIT Kharagpur-Hyderabad Chapter, fostering collaboration and camaraderie among esteemed alumni and professionals of IIT Kharagpur.

### A visit to Signature Grills, Necklace Road, Hyderabad



Mr. Babla Kamble, Ms. K. C. Meenakshi, Mr. Swamynath Gotte, and Mr. Shubham Srivastava, esteemed faculty members from our culinary department, led a team of enthusiastic students to Signature Grills, an upscale barbecue buffet restaurant in Thrill City, Necklace Road, Hyderabad. Invited by the owner, they indulged in a delightful dining experience while also providing invaluable insights and recommendations for enhancing the menu and optimizing restaurant management.

## Swachhata Action Plan



A comprehensive Tourism Awareness Program was organized by IHM Hyderabad at Bhongir Fort, Hyderabad, and Bhagyanagar Nandanavanam - National Forest Park. The event featured an impactful street play focusing on cleanliness and engaging tourism quiz activities for the visitors.



Students of the institute staged a vibrant 'Nukkad Natak' at Chowmahalla Palace, Hyderabad, captivating the audience with their energetic performance aimed at promoting cleanliness awareness.



An exciting event combining debate and extempore challenges was held for our first-year students, focusing on the theme of cleanliness. Participants showcased their communication skills and critical thinking in lively discussions.



Students at our institute diligently implemented effective waste segregation and composting practices, contributing to a sustainable environment. Through conscientious sorting of recyclables, organics, and non-recyclables, coupled with efficient composting techniques, we reduced landfill waste and nurtured nutrient-rich soil for a greener future.





The institute organized a trip to Sri Vidya Saraswati Shani Temple in Warangal, which included a Nukkad Natak performance conveying a message on Swachhta (cleanliness). A spontaneous quiz for the participants was organized, and prizes were awarded to the winners.



As part of the Swachhata Action Plan (SAP) initiative, masks and sanitizers were provided to the street vendors of D.D. Colony.



As part of the Swachhata Action - Special Campaign 3.0, initiatives were implemented on campus to foster sustainable practices, including the plantation of greenery. This effort aimed to enhance environmental consciousness and contribute to the promotion of a cleaner and greener environment within the campus premises.



As part of the Ministry of Tourism's 'Swachhata Action Plan,' our Yuva Tourism Club embarked on a visit to the historically significant Medak Church and Fort. During the excursion, the team explored the architectural wonders and rich cultural heritage, while actively participating in cleanliness and preservation efforts.

### **IHM-H students attend Mentorship Session on Entrepreneurship at OTBI**



M.Sc. I year students of the Institute participated in the Mentorship Session on Entrepreneurship at Osmania Technology Business Incubator, Hyderabad.



## Collaboration for Ek Bharat Shrestha Bharat



As part of the Ek Bharat Shrestha Bharat initiative, the Institute collaborated with IITTM Nellore to conduct an awareness program focused on Swacchata (cleanliness). The event featured engaging activities such as Nukkad Natak (street play), a cleanliness pledge, and a video presentation. The session concluded with expressions of gratitude, distribution of gifts, and refreshments offered to the participating students.



On the second day of the programme, a presentation on effective waste segregation was shown to the city's sanitation workers who work under the banner of GHMC Hyderabad. The session concluded with the distribution of bags and caps to the workers.

## World Tourism Day Celebrations



IHM Hyderabad received the 'Best Educational Institute' award, instituted by Telangana Tourism and unveiled two remarkable books, namely, 'Pragatinchu Telangana', which explores the charm of Telangana's tourist spots, and 'Hi-Impact Communication' by our Principal, which aims to enhance the communication skills of its readers.



In commemoration of World Tourism Day 2023, our Principal also received an invitation to partake in a panel discussion hosted at Shilpa Kala Vedika, Hyderabad. The event aimed to delve into various aspects of tourism and its significance, providing a platform for insightful discourse and collaboration amongst industry experts.

### Guest Lecture by Chef Christian of Swiss Education Group



Chef Christian and Mr. Suryapratap of the Swiss Education Group delivered a comprehensive presentation at IHM Hyderabad, focusing on the intricate art of chocolate-making, captivating the audience with their expertise and insights into the craft. Their session provided invaluable knowledge and inspiration, highlighting the rich heritage and innovation within the realm of chocolate confectionery.

### Training Program for the staff of Navodaya Leadership Institute @ IHM-H



IHM-H in collaboration with the Navodaya Leadership Institute, conducted a training programme, focusing on honing leadership skills amongst their staff. This program aimed to provide participants with comprehensive training to enhance their abilities in leading effectively.

### International Kite Festival 2024, Hyderabad



IHM, Hyderabad received recognition at the International Kite Festival 2024 held from January 13 to 15, 2024, for actively participating in the event. Additionally, the institute's band 'Flute' made its presence felt by showcasing its talent in front of an enthusiastic crowd.

### Christmas Fruit-mixing ritual at IHM-H



IHM Hyderabad hosted a delightful Christmas fruit-mixing ceremony, blending joy and tradition, as invitees from hotels, our faculty and students came together to usher in the festive season with colourful ingredients and shared laughter, creating a sweet anticipation for the upcoming celebrations



### Christmas Gala Dinner



The Christmas Gala Dinner hosted by IHM Hyderabad was a dazzling and joyous celebration that brought together the spirit of the season with exquisite culinary delights and festive ambience. Hoteliers from the star hotels of the city graced the occasion with their presence.

### ITC Kakatiya and IHM-H Connect



Mr. Rohit Joshi, the L & D Manager at ITC Kakatiya, conducted an informative session to introduce the first-year students of the Institute to the operations of ITC Hotels and its coveted Management Training Program. During the session, students gained insights into the various facets of ITC Hotels' management philosophy and the opportunities available for professional development within the organization.

### Faculty Development Program hosted by the Swiss Education Group



Ms. Rachna Agashe, HoD-Rooms Division, participated in a two-day Faculty Development Program hosted by the Swiss Education Group in Montreux, Switzerland. This program offered a valuable opportunity for learning and networking in the picturesque setting of Montreux.

### Rotary Youth Leadership Awards 2024



The inaugural session of the Rotary Youth Leadership Awards 2024 saw both faculty and students of IHM Hyderabad gathering to delve into the realm of entrepreneurship, with particular emphasis on the pivotal role of youth and technology within this domain. Discussions centred on exploring the expansive opportunities entrepreneurship offers, coupled with the ways in which young people and technological advancements are shaping and redefining its landscape.



### **Secretary, MoT, GoI visits IHM-H**



Ms. Vidyavathi (IAS) Secretary, Ministry of Tourism, Government of India and Mr. Gyan Bhushan (IES) CEO, National Council for Hotel Management and Catering Technology visited the Institute for a campus show-round which was followed by a sumptuous lunch.

### **Blood Donation Camp**



The Rotaract Club of IHM-Hyderabad organised a Blood Donation Camp under the banner: "A few drops of your blood can cultivate life." Contributing blood is a profound act of compassion, as it has the potential to rescue and enrich the lives of others.

### **An Extravaganza of Culinary Mastery! (National Budding Chef Competition)**



Culinary dreams took centre stage at IHM Hyderabad as talented chefs-in-the-making showcased their skills in the National Budding Chefs' Competition. It was a feast of innovation, passion, and gastronomic excellence!

### **Khelo India!**



Students at IHM Hyderabad enjoyed the live streaming of the IND vs NZ cricket match, embracing the institution's culture that promotes sports and sportsmanship.

### **A Splendid Evening at ITC Kohenur!**



IHM Hyderabad wishes to express its heartfelt appreciation to ITC Hotels for the delightful evening organized at ITC Kohenur, Hyderabad. The initiative of inviting Principals from diverse culinary and hotel management institutes for cocktails and delectable cuisine was truly praiseworthy.

### **Rotaract District Organization - Samavayam Group II Meet at IHMH**



The Rotaract Club of IHM Hyderabad hosted the Rotaract District Organization - Samavayam Group II Meet at the institute, which saw participation from several colleges including Keshav Memorial Law College, Keshav Memorial Institute of Technology, Indian Institute of Management and Commerce, and St. Peter's Engineering College. This event served as a platform for collaboration and interaction among students from diverse educational backgrounds, fostering meaningful exchanges and connections within the Rotaract community.

### **6th PHA and 5th PHA YUVA Formation Day**



The 6th PHA and 5th PHA YUVA Formation Day were celebrated at IHM Hyderabad, featuring engaging activities such as an Ikebana Workshop. The keynote address by Ho-Kiku A. Vineetha was an impressive one. During the event, Ms. Anshika Verma, a third-year student, was appointed the President of the PHA YUVA - Telangana Chapter, marking a significant milestone in her leadership journey.

### **WEAT workshop at IHM-H**



The WEAT (Wine Education, Appreciation & Tasting)-Scholar Course, sponsored by the Karnataka Wine Board and meticulously organised at IHM Hyderabad, promised an immersive and enlightening experience for the students and faculty members alike. The workshop was conducted by Master Trainer Gaurav Thapar.

### **Alumni Visit to IHM-H**



The Alumni Batch of 1991 was warmly welcomed and hosted at their alma mater. The gathering featured a blend of heartfelt conversations and shared experiences, creating a memorable day that highlighted the enduring connections within the IHM Hyderabad alumni community.



Our alumni (class of 2013), Ms. Tanushree Pal, Media Director, Virinchi Hospitals, and Mr. Shivam Chouksey, Restaurant Manager, Lifestyle Group, Malta, interacted with the students.





The Class of 2012 visited the institute and experienced a nostalgic trip down the memory lane. They also interacted with the students and shared their experiences.

### **Master Class by Chef Himanshu Sahoo**



IHM Hyderabad hosted a Masterclass led by Chef Himanshu Sahoo, formerly the Oberoi Group of Hotels & Resorts Executive Chef. During the event, participants had the exclusive opportunity to learn from Chef Sahoo's expertise and experience in culinary arts.

### **Water-tasting session at IHM-H**



The Institute conveys heartfelt gratitude to Mr. Ganesh Iyer for conducting a water-tasting session for the faculty and the F&B Committee members of the Institute.

### **POSH Workshop**



A workshop on sensitisation on sexual harassment & creating awareness on the Prevention of Sexual Harassment Act (POSH) was organised for the girl students of the institute. The speaker was Ms. Girija Devi, Director, Centre for People's Forestry, Secunderabad.

### **Onam Celebrations**



Onam celebrations at IHM Hyderabad were a feast for the senses, blending captivating performances with the sumptuous flavours of a traditional Sadya.



### **Professional Housekeepers' Association YUVA Program**



An orientation program was conducted for the 2023-26 batch of the Institute and IHM Shri Shakti Students under the Professional Housekeeper's Association YUVA Program. The speaker was Ms. Suchitra Naidu, Founder and member of India's first Syndicate of Housekeeping Consultants.

### **Workshop on Public Speaking by IHM-H & Master Koach**



A workshop on 'Mastering the Art of Public Speaking for Hospitality Professionals' was organized under the IHM-Hyderabad Executive Education Program. The students were felicitated for their active participation.

### **Independence Day Celebrations**



The Institute celebrated the 77th Independence Day by hoisting the national flag. Cultural performances of nukkad natak, deshbhakti geet, regional dance medley & selection of College Manager (CM) & Asst. CMs were the highlights of the day. The event was followed by a Faculty Development Program on 'Integrating Technology Tools & Platforms into Teaching' by Mr. M. Kanak Madhavpeddi, Master Koach.

### **Workshop on 'Effective Résumé-writing'**



The Westin Hyderabad Mindspace conducted a session on 'Effective Résumé-writing' for the 3rd year students of the institute.

### **9th International Yoga Day Celebrations at IHM-Hyderabad**



IHM Hyderabad marked International Yoga Day with a serene celebration, fostering mindfulness and wellness among its community. Participants immersed themselves in rejuvenating yoga sessions, embracing harmony of body and mind.

### Online Talk by the Principal on Ek-Padav platform



Mr. Sanjay Thakur, our Principal, was a guest speaker on the Ek-Padav platform. He spoke at length on "Love is no more blind, it's calculated".

### Traffic Awareness Program at IHM-H



Sri G Shankar Raju, Assistant Commissioner of Police conducted a traffic awareness program at our institute.

### Culinary Workshop at IHM-H



Pierre Schutz, the Executive Chef of The Mark Restaurant By Jean-Georges and a Michelin Star Chef, conducted a workshop at IHM Hyderabad.

### JEE Promotions



Ms. Rachna, HoD-Rooms Division conducted a 'JEE counselling' session for the students at Navodaya Vidyalaya, Gachibowli, Hyderabad.



Faculty members of the institute have been actively encouraging participation in the JEE and the All-India Quiz and Essay Writing Competition across multiple schools in Hyderabad. They have been promoting these events to foster academic engagement and competitive spirit among students in the region.





Students from Delhi Public School, Nacharam visited our institute for a comprehensive session on JEE Awareness. They were given a show-around of the institute to explore our facilities and resources.

### Workshop on 'Exploring Innovative Restro-Tech Education' at IHM-H



Restroworks Academy hosted an interactive workshop at IHM Hyderabad titled 'Exploring Innovative Restro-Tech Education'. Mr. Lalit Pandey, General Manager of Key Accounts Management, and Ms. Shambhavi Pandey, User Researcher at POSIST, led the engaging session.

### Telangana Skill Competition @ IHM-H



The Institute hosted the "Telangana Skill Competition" organized by the Tourism and Hospitality Skill Council - THSC India, under the Skill India, IndiaSkills and NSDC National Skill Development Corporation initiative.

### Fruit & Vegetable Carving Workshop



Students discovered the artistry of fruit and vegetable carving in a workshop led by Chef Raju, an esteemed alumnus of the institute. Hosted at IHM Hyderabad, this hands-on session delved into the intricate techniques and creative possibilities of transforming fresh produce into edible masterpieces.

### Trip to Gokarna and Dandeli





Yuva Tourism Club of IHM Hyderabad embarked on an exhilarating journey to the serene beaches of Gokarna and the lush forests of Dandeli. From the tranquil shores to thrilling adventures, the trip was a perfect blend of relaxation and excitement, creating unforgettable memories.

### **Hotel Management Inter-College Sports Tournament by Decathlon**



Decathlon hosted an exhilarating sports tournament at IHM Hyderabad, bringing together aspiring hospitality professionals for a spirited display of athleticism and camaraderie.

### **Empowering Hyderabad's Transport Ambassadors**



The Institute in collaboration with the Federation of Telangana Chambers of Commerce and Industry (FTCCI) & Tourism Hospitality Media MICE Entertainment & Events Committee, and GMR, conducted a training program for bike, auto & cab drivers to improve tourist experience in Hyderabad. Our faculty members, Ms. K.C. Meenakshi, Messrs J Dileep and B Naveen conducted the program.

### **Session on Sustainability in Tourism**



Mr. Rohit Joshi, L&D Manager at ITC Kakatiya, Hyderabad conducted a session on "Sustainability in Tourism" for the 3rd year students of the Institute.



## Tourism Awareness Programme



An interactive Tourism Awareness Programme was conducted by our faculty, Mr. Swamynath Gotte, for tourist guides amidst the scenic splendour of Ananthagiri Hills. The initiative aimed to enrich guides with insightful knowledge about the region's history, ecology, and sustainable tourism practices, fostering responsible stewardship and enhancing visitor experiences.

## Peek-A-Book



Literati organized an event titled 'Peek-A-Book', during which students reviewed a few bestsellers.

## Book Swap



'Book Swap' was organized to promote a culture of literary sharing and exploration. Participants were encouraged to bring a book to exchange with another, adding to the communal library and enabling attendees to discover new reads to enjoy.

## Infusion Mystery



The F&B Committee of IHM Hyderabad orchestrated the captivating "Infusion Mystery" event, showcasing a blend of mixology prowess and enigmatic experiences. This event seamlessly captivated the audience with its unique fusion of flavours and suspense.

## Green initiative by IHM-H



A solar panel array was recently installed at IHM Hyderabad, harnessing renewable energy to power the institute's operations. This sustainable initiative underscores the institute's commitment to environmental stewardship and reducing carbon footprint.

### **Back to Basics Session**



The F&B Committee presented an exclusive session tailored for first-year students, designed to delve into the fundamental principles of food and beverage service. From culinary essentials to dining etiquette, this session promised to equip the participants with the foundational knowledge needed to thrive in the hospitality industry.

### **F&B Triathlon**



The F&B Triathlon, organized by the F&B committee, offered our students a thrilling challenge, blending F&B skills, mixology, and barista expertise. Competitors showcased their talents across three dynamic disciplines, embodying teamwork, creativity, and precision in the realm of food and beverage.

### **IHM-H participates in the International Kite Festival, 2024**



Our in-house band "Flute" mesmerized the audience at the International Kite Festival-2024 with their enchanting melodies, blending traditional tunes with contemporary flair. Their performance soared alongside the vibrant kites, adding an ethereal soundtrack to the colourful skies.

### **Inauguration of Yuva Tourism Club, Telangana Chapter**



The Yuva Tourism Club, Telangana Chapter, was inaugurated at Salar Jung Museum through a partnership between the Institute and India Tourism, Hyderabad.

### **Educational Tour**



As part of the Yuva Tourism Club's activities, an educational excursion was organized for the M.Sc. students of the Institute to Karkahana Zinda Talismath and the Parle Hide and Seek Factory.



## Faculty Development Programmes



Ms. Karishma Verma, our faculty participated in an FDP centred on enhancing employability skills. This program was thoughtfully organized by the National Council for Hotel Management and Catering Technology (NCHMCT), Noida. Through engaging workshops and interactive sessions, participants gained valuable insights and strategies to empower students with the necessary skills for success in the hospitality industry.



Ms. Kajal Verma, our faculty participated in FDPs focused on hotel security and sustainable tourism, organized by the NCHMCT, Noida. These programs were aimed to equip the participants with valuable insights and skills in ensuring the safety of hotel premises and guests, while also promoting sustainable practices within the tourism industry.

She also underwent the Certified Learning Facilitator programme sponsored by NCHMCT. The programme aimed at enhancing skills in effective instruction and fostering dynamic learning environments.

## Celebrating IHMH's Finest



Mr. Shantanu Jain, was invited to NCHMCT, Noida as a special attendee and was felicitated with a golden plaque for holding the 3rd rank in M Sc. 2017-19 batch as part of NCHMCT's Founder's Day celebrations.

## IHM-H shines at the Prime Minister's Dinner



Students of the institute showcased their expertise in food and beverage service at the prestigious Prime Minister's Dinner hosted at the Governor's House in Hyderabad. With precision and grace, they ensured a seamless dining experience for esteemed guests, reflecting the excellence and professionalism instilled by their training.

## Unveiling Literary Excellence



The institute is excited to announce the release of a book authored by our Principal by the Hon'ble Principal Secretary, YATnC, Govt. of Telangana, alongside esteemed personalities from the Govt. of Telangana and the Travel & Tourism industry. The book is titled "Modern Management from Panchatantra-for Budding Professionals".

Sports, found across cultures and history, offer challenges and goals, vital for health by preventing conditions like heart attacks and depression. Categories of sports organised by IHM Hyderabad included team (football, basketball, badminton), and individual (tennis, golf, carrom, chess) events.

## FOOTBALL TOURNAMENT

The IHM Hyderabad Football Tournament featured three teams representing different years, engaging in intense matches to determine the ultimate champion. The event epitomized the passion and dedication of the institute footballers, culminating in a thrilling final match for the title.

## WINNERS



## RUNNERS-UP



## CRICKET TOURNAMENT

On a pleasant November day at the ground, six enthusiastic college cricket teams clashed in a thrilling encounter, creating an unforgettable cricketing spectacle.

## WINNERS



## RUNNERS-UP





## **TUG OF WAR**

The objective of organizing the tug-of-war competition in the college was to foster a sense of camaraderie among students, promote physical fitness, and provide an engaging platform for healthy competition, thereby enhancing the overall sports culture within the college community.



**IHM-H faculty on-air**



Ms. K.C. Meenakshi, Senior Lecturer, appeared on DD Yadagiri promoting NCHM-JEE with fervour and expertise.

## **HoD @ POSH Workshop**



Ms. Rachna, HoD-Rooms Division of the institute, is a dedicated professional committed to fostering a safe and inclusive workplace environment. She recently participated in a POSH (Prevention of Sexual Harassment) committee meeting held at Lemon Tree Hotel, Hyderabad.



## Retirements



**Ms. Saraswati Sankaramani**  
HoD



**Ms. C. R. Prameela**  
Office Superintendent

*We wish them a happy retired life!*



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## In Memoriam



IHM-H family is deeply saddened to inform that

**Mr. D. Laxmaiah**

who was working as a Lab. Attendant with us, left for his heavenly abode.

We also convey with a heavy heart that we lost three of our alumni.



**Srinath Sambandan**

Class of 1988



**Keshav Chawla**

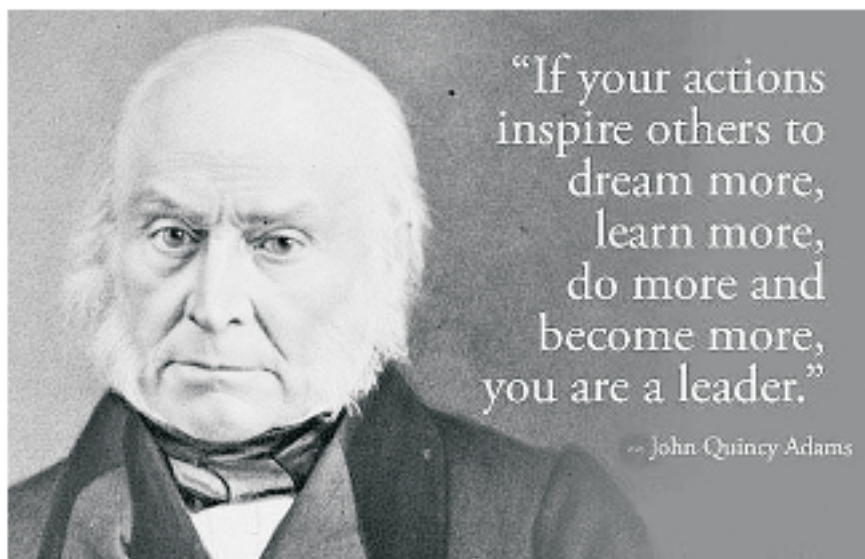
Class of 2010



**Adrita Haldar**

Class of 2020

*We convey our heartfelt condolences to the bereaved families.  
May the departed souls rest in peace!*



## Personal Branding for Budding Professionals:

### Building Your Path to Success

In the competitive world of hospitality, establishing a strong personal brand is crucial for budding professionals aiming to stand out and succeed in their careers. Personal branding goes beyond merely promoting yourself—it's about shaping a distinct identity that communicates your expertise, values, and unique qualities to the industry and your audience. Here's a detailed guide on how to develop and leverage your personal brand effectively as a hotelier:

### Understanding Personal Branding

Personal branding is the process of developing a unique professional identity and reputation that sets you apart from others in your field. For hoteliers, this involves crafting a compelling narrative around your skills, experiences, and values in hospitality.

### Key Elements of Personal Branding:

**Define Your Unique Value Proposition:** Start by identifying what makes you special as a hotelier. This could be a combination of your skills (e.g., culinary expertise, guest relations), unique experiences (e.g., working in diverse cultural settings), or specific industry knowledge (e.g., sustainable hospitality practices).

**Clarify Your Goals:** Determine your career objectives and how you want to be perceived within the industry. Are you aiming for executive roles in luxury hotels, or do you prefer to specialize in boutique hospitality?

**Identify Your Target Audience:** Understand who you want to reach with your personal brand. This could include potential employers, industry peers, or aspiring hoteliers seeking mentorship.

### Building Your Personal Brand

#### 1. Craft Your Story:

- ◆ Develop a compelling narrative that showcases your journey in hospitality. Highlight key milestones, challenges you've overcome, and the skills you've acquired.
- ◆ Emphasize your passion for hospitality and what drives you in this industry.

#### 2. Leverage Online Platforms:

- ◆ Establish a strong presence on professional networking sites like LinkedIn. Optimize your profile with relevant keywords and showcase your expertise through articles, posts, and endorsements.
- ◆ Create a personal website or blog to share insights, industry trends, and your professional journey. This can serve as a centralized hub for your personal brand.

#### 3. Showcase Expertise and Thought Leadership:

- ◆ Regularly contribute to industry discussions through webinars, podcasts, or guest articles in hospitality publications.
- ◆ Demonstrate your expertise by sharing success stories, innovative ideas, and solutions to common challenges in the hotel industry.

#### 4. Network Strategically:

- ◆ Attend industry events, conferences, and workshops to expand your network. Actively engage with peers, mentors, and potential employers.

- ◆ Build relationships with influencers and thought leaders in hospitality to enhance your credibility and visibility.

### Enhancing Your Brand

#### 1. Consistency is Key:

- ◆ Maintain a consistent brand voice and image across all platforms. Use the same professional photo, bio, and messaging to reinforce your personal brand.

- ◆ Stay authentic to your values to build trust and credibility.

#### 2. Seek Feedback and Iterate:

- ◆ Regularly seek feedback from peers, mentors, and industry professionals to refine and strengthen your brand.
- ◆ Be open to adapting and evolving your personal brand as your career progresses.

#### 3. Invest in Continuous Learning:

- ◆ Stay updated with industry trends, technologies, and best practices. Pursue certifications or specialized training to enhance your skills and credibility.

### Leveraging Your Personal Brand for Success

Once you've established a compelling personal brand, leverage it to advance your career in hospitality:

- ◆ **Career Advancement:** Use your personal brand to attract job opportunities, promotions, or partnerships aligned with your goals.
- ◆ **Building Relationships:** Strengthen professional relationships and collaborations within the industry.
- ◆ **Influence and Impact:** Position yourself as a thought leader, influencing conversations and driving positive change in the hospitality sector.

In conclusion, personal branding is a powerful tool for budding hoteliers to differentiate themselves in a competitive industry, attract opportunities, and establish a lasting impact. By strategically crafting and leveraging your personal brand, you can pave the way for a successful and fulfilling career in hospitality. Start building your brand today to unlock new opportunities and make your mark in the world of hotel management.

### About the Author

Kanak Madhavpeddi is a seasoned professional with over 20 years of diverse industry experience, specializing in Entrepreneur Development, Sales Leadership, and Strategic Management within multinational corporations. Passionate about personal branding and storytelling, Kanak is a thought leader who shares insights on industry trends and career development through writing and speaking engagements. He is dedicated to empowering aspiring hoteliers through mentorship and continuous learning initiatives in the hospitality sector. Connect with Kanak on LinkedIn for more about his enriching journey in business and professional development.



Kanak Madhavpeddi



# growth of Veganism in Ahimsa Land

Compiled & Narrated by Madhujay Dey,  
Founder-Vegan World & Vegan Daily

## Ahimsa Land

India is often referred to as the "Land of Ahimsa" due to its rich cultural heritage and philosophical traditions that promote non-violence and compassion towards all living beings. Ahimsa living is based on fundamental principle of Indian religions, particularly Jainism, Buddhism, and Hinduism.

## Veganism~Ahimsa

Though the word 'vegan' was born in the western land, however its principles are deep rooted into the principles of our land's ancient old culture of Ahimsa Living. The moral of Vegansim is to live a life of outmost consciousness of not harming or being involved in killing of any being or co-being on this planet. One can practise this at their best conscious level within their control.

To live a Happy Healthy and Peaceful life this planet has provided us with abundance of option that comes without raring, herding or killing. We can get our best nutrition, fragrance, taste, wearables from plant-based produces. This whole lifestyle surrounds around the well being of self, co-beings (animals) and planet.

"Cooking is not just about flavors; it's about understanding the impact of our choices on the world around us. Veganism is a powerful way to express our commitment to a better future."

**Chef Daniel Humm**

- Swiss Plantbased Chef & Owner of michelin star restaurant Eleven Madison Park

## What is Veganism?

A lifestyle and dietary choice that abstains from the use of animal products for ethical, environmental, and health reasons.



Vegans do not consume meat, dairy, eggs, or any other products derived from animals. Consciously they avoid using products made from animal by-products or tested on animals. Vegans choose to opt for plant-based foods and cruelty-free alternatives for clothing, cosmetics, and other items. This lifestyle is not just about diet. It is a philosophy that seeks to minimize harm to animals and the environment.

## Rise of Veganism

2019 is often referred to as the year of Veganism in India

The growth of veganism in India has been noticeable in recent years, reflecting a global trend towards plant-based diets driven by concerns about health, animal welfare, and environmental sustainability. Increasing awareness about the environmental impact of animal agriculture, as well as concerns about animal welfare, are driving people towards veganism. India, with its rich tradition of vegetarianism, is uniquely positioned to embrace veganism as an extension of these values.

## What's makes Vegan Food So Interesting ?

Just as the name suggests – vegan/plant based cooking is all about exploration with soil's produce – vegetables, fruits, legumes, leaves, seed, grain and more. The flavors (spices), the colors, the vast explode of individual taste of each ingredients makes these preparations so different and unique when served.

With growing technology – now alternative milk, meat, egg, fish, cheese alike products are being made from nuts, starch, soy, legumes and more which adds more variants to this food array.

## Vegan as category in food Industry

Following the rising wave of veganism in India, there has been a remarkable transformation in the culinary landscape, with establishments eagerly embracing vegan options to cater to the growing demand. This shift reflects not only changing consumer preferences but also a deeper understanding of the ethical, environmental, and health considerations associated with plant-based diets.


Today, menus boast an array of mouthwatering plant-based creations, showcasing the diverse culinary traditions of India and beyond. From creamy coconut-based curries to hearty lentil stews and decadent dairy-free desserts, there's something to tantalize every palate.

Moreover, the inclusion of vegan options isn't merely a token gesture; it's a strategic business decision. As more people gravitate towards plant-based eating, restaurants and cafes are recognizing the economic opportunities associated with catering to this growing demographic. Serving vegan isn't about catering to only one kind of customers, it is about meeting dietary preferences for vegetarians, lactose intolerants and for customers with more dietary restrictions it gives vast options to choose from.

In addition to standalone vegan eateries, many mainstream restaurants and hotel chains have also embraced the trend, integrating vegan options seamlessly into their menus.

Whether you're a seasoned vegan or simply curious to explore the world of plant-based dining, there's never been a better time to indulge your taste buds and embrace the abundance of vegan culinary delights available today.

















*Madhujay Dey happens to be our alumna of the class of 2008.*






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## Teaching Staff



**Sitting (left to right):** Ms. Kajal, Ms. Meenakshi, Mr. Puneet (HoD), Ms. Rachna (HoD), Mr. Sanjay Thakur (Principal), Mr. Vivekanand (HoD), Ms. Karishma, Ms. Margaret

**Row 1 (L-R):** Messrs P. Suresh, Suman Kumar, B. Naveen, M. Venkateshwaralu, A. Suresh, Sam Nirmal, Arpan Roy, L. Rajesh  
**Row 2 (L-R):** Messrs J. Dileep, Shantanu Jain, Shubham S., B. Kamble, Bhola Kumar, Swaminath G., Padma Rao P.



## Administrative Staff



**Sitting (left to right):** Ms. Rachna (HoD), Mr. Sanjay Thakur (Principal), Mr. Vivekanand (HoD), Mr. Puneet (HoD),  
**Row 1(L-R):** Ms. D. Madhavi, Ms. D. Sridevi, Ms. U. Jyoti, Ms. G. Soumya, Ms. L. Aruna

**Row 2(L-R):** Messrs Shiva Reddy, Srinivasa Sastry, R. Naresh, Sarat K., D. Premasagar, M. Praveen

## Support Staff



**Sitting (Left to Right):** Mr. Puneet (HoD), Ms. Rachna (HoD), Mr. Vivekanand (HoD)  
**Row 1(L-R):** Mr.Solomon , Mr. Balaraj, Ms. Uma, Mr. Pavan, Mr. Anjiah, Mr. Hari Singh, Mr. Manoj, Ms. Sumalatha, Mr.Prashanth  
**Row 2(L-R):** Mr. Sai, Mr. Rafi, Mr. Nagaraju, Mr. Chandu, Mr. Shankar, Mr. Dileep  
**Row 3(L-R):** Mr. Gesudaraz, Mr. Murthy, Mr. Sagar



## Our Cleaning Brigade



**Sitting (Left to Right):** Mr. Puneet (HoD), Ms. Rachna (HoD), Mr. Vivekanand (HoD)  
**Row 1(L-R):** Ms. Alivelu, Ms. Anitha, Ms. Swapna, Ms. Rani, Ms. Lakshmi, Ms. Aruna, Ms. Yellamma, Ms. Lova Kumari, Ms. Ammaji,  
**Row 2(L-R):** Mr. Ashok, Mr. Saibaba, Mr. Venkatesh, Mr. Nageshwar Rao, Mr. Kamlakar, Mr. Narsimha, Mr. Ramulu, Mr. Sham, Mr. Anand Rao,  
 Mr. Srinu, Mr. Ravi, Mr. Rama Rao, Mr. John, Mr. Ramchander Rao, Mr. Mohan

## B.Sc. 1st Year Group - I



**Sitting (Left to Right) :** Vinamrata, Drishti, Mr. Suman, Ms. Rachna, Mr. Vivekananda, Mr. Puneet, Akshita, Anushkaa  
**Row 1 (L-R) :** Anmol, Aarya, Alayna, Charvi, Arunima, Dev, Avinash, Aman M, Aman S, Manthan  
**Row 2 (L-R) :** Arnab, Bhupinder, Aryan G, Ashish, AryanK, AyushR, Bashu, Ankit K, Parth, Albin, Navadeep, Matsyagiri  
**Row 3 (L-R) :** Om, Aarnav, Aayush, Divyam, Abhinav, Amritesh, Ayaan, Bhavesh, Divyansh, Sujesh



## B.Sc. 1st Year Group - II



**Sitting (Left to Right):** Ritika, Vinita, Mr. Suresh, Ms. Rachna, Mr. Vivekananda, Mr. Puneet, Gargi, Ishwari

**Row 1 (L-R):** Yadhnee, Saipriya, Malavika, Koustav, Vasanth, Kautik Piyush, Kanika, Diksha, Kaushiki, Durgaswetha, Ipsita

**Row 2 (L-R):** Kushal, Yuvaraj, Virendhar, Bhanu, Omkar Omkar, Ramcharan, Aditya, Kartik, Kamal, Chandini, Sneha, Khushi, Latisha, Abhinav

**Row 3 (L-R):** Karan, Sairaj, Nithin Nithin, Puneeth, Ram Akshat Ram Akshat, Elon, Ashish, Hari Shankar, Jyotishman, Kabir

## B.Sc. 1st Year Group - III



**Sitting (Left to Right):** Manasa, Rashmi, Ms. Kajal, Ms. Rachna, Mr. Vivekananda, Mr. Puneet, Ritambari, Rimjhim  
**Row 1(L-R):** Bipin, Vishnuvardan, Mrinal, Vaidehi, Midhuna, Medanshi, Meghna, Riya, Robin, Hemanth, Manjodh, Ritesh, Rahul  
**Row 2(L-R):** Naman, Raiyyan, Lokesh, Ravi, Adarsh, Mahendra, Mukul, Rahil, Naresh, Harsha, Rudra Shankar, Prashant, Parth  
**Row 3 (L-R):** Christopher, Dinesh, Nand, Rehan, Prince



## B.Sc. 1st Year Group - IV



**Sitting (Left to Right):** Sakshi, Gargi, Mr. Shubham, Ms. Rachna, Mr. Vivekananda, Mr. Puneet, Nishita, Sandaya

**Row 1 (L-R):** Shubra, Tamanna, Zubaida, Yati, Varnish, Maithili, Suchismita, Tanisha, Pravalika, Bhuvana, Vaishnavi, Shriya, Sonali

**Row 2 (L-R):** Sayandeep, Prince, Siddhant, Narasimha, Yashwanth, Yogesh, Tanishk, Harsh, Tanmay, Suryansh K, Dhanaji, Ganesh, Atharv, Sajid, Sourav, Sai Srinivas, Vishnu, Suhrit, Praveen

**Row 3 (L-R):** Samarth, Shubhangi, Ojasva, Suryansh, Tarun, Sammi Kumar, Subhranil, ShaikIrfan, Vidish, Sujal

## B.Sc. 2nd Year Group - I



**Sitting (Left to Right):** Nirikshna, Shalini, Mr. Bholu, Ms. Rachna, Mr. Vivekananda, Mr. Puneet, Jameema, Akhila  
**Row 1 (L-R):** Animan, Ayush, Arif Ali, Atharva, Amit, Amit G., Anjali, Atifa, Adya, Adiva, Anshida, Ratika, Neha, Anvi, Ashita, Ashish  
**Row 2 (L-R):** Aman, Aditya P, Allan, Naresh, Aditya, Arya, Daniel, Anshul, Amandeep, Akula, Aniket, Akshat  
**Row 3 (L-R):** Abdullah, Akshat, Abhishek, Satyajeet, Abhinav, Arjun, Anuj, Aditya, Ashutosh, Abhay, Dilip, Ali



## B.Sc. 2nd Year Group - II



**Sitting (Left to Right):** Khyati, Kavya, Mr. Rajesh, Ms. Rachna, Mr. Vivekananda, Mr. Puneet Anshika, Kalyani

**Row 1 (L-R):** Jaspreet, Sai Sukhith, Balaji, Gaurav, Faiz, Sai Shiva Ram, Bhakti, Kashish, Laxmi Prasanna, Ashwitha, Kavindraa, Deepak

**Row 2 (L-R):** Joel Joju, Suhas, Kaustub, Venkatesh, Jehovah Jireh, Joel Ranjit, Rahul, Harsh, Jeet, Hariom, Lavi, Hemanth, Krishna, Vishal, Rushil

**Row 3 (L-R):** G. Bannu, G. Ajay, Eeshitwa, Anjan, Karan, Anirudh, Jayanthi

## B.Sc. 3rd Year Batch - A



**Sitting (L-R):** Ashlesha, Anshika, Ms. Meenakshi, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Bliss, Niharika  
**Row 1 (L-R):** Aryan, Abhishek, Amir, Ashish, Archit, Dev, Jyotsna, Deepika, Abhishek, Aditya B., Aditya, Ballavira  
**Row 2 (L-R):** Alok, Aditya K, Atharv, Asfiya, Beauty Rani, Akash, Aditya Vijay, Aviral  
**Row 3 (L-R):** Aman, Akshay, Akarsh, Ankit Y., Arsh, Abhishek G, Arjan, Dheeraj, Ayush P, Ayush, B. Ayush, Ashwini,  
**Row 4 (L-R):** Ankit T., Ketan, Shubham, Aditya S., Adarsh, Ajay, Ayush K.



## B.Sc. 3rd Year Batch - B



**Sitting (L - R):** Kajol, Palak, Ms. Meenakshi, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Mitali, Vigna

**Row 1 (L - R):** Akash, Shweta, Yash, Emmanuel, Naimish, Gaurav, Kareena, Khadiza, Komal, Khushi, Anil, Gaurav

**Row 2 (L - R):** Tanmay, Akash, Omkar, Ekansh, Ronak, Hanumant, Harsh Patel, Jatin, Harsh Rangwani, Harsh Verma, Harsh Punia, Amish, Rohit, Uday, Jithin

**Row 3 (L- R):** Yash G, Akshay, Shreyas D., Ekansh, Jagreet, Khushi, Gladwin

## B.Sc. 3rd Year Batch - C



**Sitting (L - R):** Kartika, Niharika, Mr. Sam, Ms. Rachna, Mr Vivekananda, Mr. Puneet, Manvi, Laavanya  
**Row 1(L-R):** Nakka Dinesh, Pritish,Ashutosh, Krishna, Vedant M., Rohan, Nikhil, Mitali, Shradha, Meenakshi, Nidhi, Prachi, Krishna, Aditya, Jineshwar  
**Row 2 (L - R):** Oam, Pranav, Lay, Pratham, Pratham, Prashank, Naman, Avleen, Adil, Aarya, Nikhil, Pranav



## B.Sc. 3rd Year Batch - D



**Sitting (L-R):** Pritika, Shambhawi, Mr. Sam, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Mr. A. Suresh, Sakshi, Ritika  
**Row 1 (L-R):** Rohan, Aryan, Pritam, Shah Nawaz, Prince, Ritik, Priyanshu, Srishti, Priyanka, Rasleen, Shagun, Pravalika, Shreya, Pratyusha, Nithin  
**Row 2 (L-R):** Rakesh, Pratik, Sarthak, Sahil, Ritik, Saahil, Sidhant, Shreyash, Aniket, Salman, Shivansh, Pravy, Rohan  
**Row 3 (L-R):** Rishav, Saatwik, Puneet, Sarthak, Shivanshu, Shreay

## B.Sc. 3rd Year Batch - E



**Sitting (L - R):** Sampada, Suchna, Mr. A Suresh, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Tanishka, Unnati  
**Row 1 (L - R):** Sarthak, Nitin, Vedant, Soumyajeet, Tanisque, Vaishnavi, Sushrita, Tejas, Vishnu, Vishakha, Vikas, Siddharth  
**Row 2 (L - R):** Tushar, Siddharth, Uday, Vikram, Souvik, Sourav, Tabreez, Sudhanshi, Wasim  
**Row 3 (L - R):** Satvik, Souravdeep, Ninad, Anas, Tanveer, Varun



## CCFPP Group - I



**Sitting (Left to Right):** Rudhrani, Mr. Swaminath, Ms. Rachna, Mr. Vivekananda, Mr. Puneet, Manisha  
**Row 1 (L-R):** Mustafa, Rakesh, Raghuram, Sumati, Praveen, Chatheshwar, Pranav, Nishant, Varun  
**Row 2 (L-R):** M. Sahil, Yashwanth, Bittu, Saikiran, Raghavendra, Janeshwar, Avinash Bharath

## CCFPP Group - II



Sitting (Left to Right): Rohini, Mr. Padma Rao, Ms. Rachna, Mr. Vivekananda, Mr. Puneet, Pavani  
Row 1 (L-R): Naveen, Chandrakala, Aniket, Sangit, Saikiran, Shubham, Vishnu  
Row 2 (L-R): Vivek, Deepak, Sai Kiran, Mohan, Sathwik, Omkar, Avkaash



## M.Sc. 1st Year



**Sitting (L-R):** Mr. Shantanu, Ms. Rachna, Mr. Vivekanand, Mr. Puneet  
**Row 1(L-R):** Tharun, Biswa, Aritra, Simran

## M.Sc. 2nd Year



**Sitting (L-R):** Mr. Shantanu, Ms. Rachna, Mr. Vivekanand, Mr. Puneet  
**Row 1 (L-R):** Muskan, Atul, Sai Nithin, Aarti, Atreyi



## Meraki - Cultural Committee



**Sitting (L-R):** Anshika, Mr. Naveen, Ms. Meenakshi, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Ms. Kajal, Ms. Manasa, Suchana.

**Row 1 (L-R):** Ashlesha, Sarthak, Khushi, Ada, Omisha, Palak, Parkhi, Shreyshee, Muskan, Rimjhim, Pallavi

**Row 2 (L-R):** Sufiyan, Souravdeep, Aditiya, Dhanaji, Abhishek, Athrav, Aashita, Anvi, Aditi

**Row 3(L-R):** Parag, Harsh, Ritik, Ritesh

## Food & Beverage Committee



**SITTING (L-R):** Mr. Bhole, Mr. Venkateshwar, Ms. Karishma, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Mr. Suman

**Row 1(L-R):** Shambhavi, Shagun, Ashish, Tanishka, Aman, Aarya, Aniket, Meha, Ashish, Medhanshi, Alayna, Akshita, robin, Sakshi, Hari, bliss, Sarthak

**Row 2 (L-R):** Aarush, Ayush, Elon, Raiyyan, Karan, Ashish, Manasa.

**Row 3(L-R):** Aarnav, Shreay, Shivanshu, Piyush, Salman, Ankit.



## Literati - The Literary Committee



**Sitting (L-R):** Mr. Shantanu, Ms. Karishma, Ms. Kajal, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Mr. Suman, Mr. Bhola  
**Row 1 (L-R):** Mrinal, Drishti, Shambhavi, Vyshnavi, Kareena, Bliss  
**Row 2 (L-R):** Lay, Vedant, Ankit, Rohit, Jithin

## Rajbhasha Samiti



**SITTING (L-R):** Ms. Madhavi, Ms. Jyothi, Mr. Suman, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Mr. Bhola, Ms. Karishma, Mr. Sarat  
**Row 1 (L-R):** Shambhavi, Ashish, Ritik K., Ritik M., Lay, Khushi, Vishnu, Vishakha, Aman



## Placement Committee



**Sitting (L-R):** Mr. Shantanu, Ms. Karishma, Ms. Rachna, Mr. Vivekanand, Mr. Puneet  
**Row 1 (L-R):** Souravdeep, Sarthak, Dev, Tanishka, Ritika, Unnati, Pritam, Souvik, Pratik

## IET Committee



**SITTING (L-R):** Mr. Suman, Mr. Kamle, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Mr. Rajesh

**Row 1(L-R):** Drishti, Pratik, Shriya, Ritika, Mrinal, Abhishek.

**Row 2 (L-R):** Subhranil, Ashish, Jehovah



## Rotaract Committee



**SITTING (L-R):** Mr. Padmarao, Mr. A. Suresh, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Mr. Sam

**Row 1 (L-R):** Shambhavi, Anshika, Bhavika, Bliss, Mitali, Tanishka, Vigna, Palak, Sakshi, Sufiyan, Salman

**Row 2(L-R):** Shreay, Abhishek, Harsh, Aarya, Zoha, Harshita, Khushi, Ada, Medhanshi, Ashita, Aniket, Komal, Meha, Ashish

**Row 3(L-R):** Aarnav, Aditya, Ankit, Karan

## Sports Committee



**Sitting (L-R):** Mr. Bhola, Mr. Shubham, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Mr. Kamble  
**Row 1(L-R):** Ashwini, Abhishek, Faiz, Varun, Sufiyan, Bhakti, Aadya, Aniket, Jameema, Amandeep, Ayush  
**Row 2(L-R):** Harsh K., Harsh P., Prateek, Atharva, Aman, Gaurav, Ayush, G. Bannu, Prem  
**Row 3(L-R):** Rehan, Sajid, Suryansh, Ashutosh, Deepak, Ashish



## Aesthetics Committee



**SITTING (L-R):** Mr. Naveen, Ms. Margaret, Ms. Meenakshi, Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Ms. Kajal, Mr. Dilip

**Row 1(L-R):** Mukul, Piyush, Zoha, Pallavi, Aditi, Ananya, Ritika

**Row 2 (L-R):** Adarsh, Sairaj, Aditya, Dhanaji, Rahil, Ritesh, Abhishek, Bipin,

## Backpackers - Yuva Tourism Club



**SITTING (L-R):** Kajol, Mr. Atul (President), Ms. Rachna, Mr. Vivekanand, Mr. Puneet, Sai Nithin  
**Row 1 (L-R):** Harsh, Ankit, Tanishka, Aman, Drishti, Charu, Medhanshi, Ashita, Ada, Ritambari, Shrishti, Archit, Salman.  
**Row 2 (L-R):** Aarnav, Faiz, Gaurav, Aniket, Manthan



## Culinary Committee



**SITTING (L-R):** Mr. Padmarao, Mr. Sudheer, Mr. Kamble, Mr. Sam, Ms. Rachana, Mr. Sanjay, Mr. Vivekanand, Mr. Puneet, Mr. Suresh, Mr. Arpan, Mr. Swamynath, Mr. Suresh, Mr. Shubham, Mr. Vamshi

**Row 1 (L-R):** Jithin, Soumyajeet, Amir, Krishna, Manvi, Shraddha, Unnati, Shreya, Palak, Mitali, Vigna, Ankit, Abhishek

**Row 2 (L-R):** Hanumant, Jineshwar, Tushar, Avleen, Vedant, Sourav, Pratham, Saahil, Tanisique, Ankit

## Flute - Our Music Studio



**Sitting (Left to Right):** Meenakshi, Ms. Meenakshi, Mr. Vivekanand (HoD), Ms. Rachna(HoD), Mr. Puneet (HoD), Ms.Kajal, Nikhil  
**Row 1(L-R):** Aditya, Mrinal, Vishaka, Niharika, Sakshi, Ipshta  
**Row 2(L-R):** Christopher, Om, Naman, Ravi, Ojaswa, Jithin



## मुंबई

मुंबई का हाल अब ऐसा है कि  
सूर्यदेव अंतरिक्ष से ही पूछ लेते हैं  
लगा कर कॉल कि बच्चे तू कैसा है

बारिश का हाल अब ऐसा है  
कि बादलों के पेट खराब हो और  
इलाज को न कौड़ी है न पैसा है

सड़कासुर का हाल अब ऐसा है  
कि उसपर न मोटर चलेगी न कार  
सेहलमेट आदमी उसके नाशते जैसा है

**पार्थ चव्हाण**

प्रथम वर्ष बी.एससी.

## हास्य कविता

इब्नबतूता पहन के जूता  
निकल पड़े तुफान में  
थोड़ी हवा नाक में घुस गई  
घुस गई थोड़ी कान में ।

कभी नाक को, कभी कान को  
मलते रहते इब्नबतूता,  
इसी बीच में निकल पड़ा  
उनके पैरों का जूता,

उड़ते-उड़ते जूता उनका  
जा पहुँचा जापान में,  
इब्नबतूता खड़े रह गए  
मोची की दुकान में ।

**आरुण सिंह**

प्रथम वर्ष

## कविता

पुराना समय जा रहा है, नया समय आ रहा है ।  
हर कोई अपनी तरह से गम और खुशियाँ मना रहा है ।

हमारे लिए न तो दशा बदली है और न बदले हैं हालात ।  
जहां कल खड़े थे आज भी वही से रास्ता जा रहा है ।

पलट कर देख रहे हैं जो पीछे छूट गया ।  
क्या पता वही समय फिर सामने से आ रहा है ।

कहते हैं कि किस्मत के सहारे नहीं रहना चाहिए ।  
पर हाथों की लकीरें भी तो भाग्य ही बना रहा है ।

ईश्वर कहता है कि बुरा समय कभी कभी तो चला ही  
जाएगा ।

पर हर बुरे समय से भी तो वही मिलवा रहा है ।

हम भी खुश रहें, तुम भी खुश रहो ।  
ये समय बस इतना सा सबक सीखा रहा है ।

आखिर कब तक अच्छे बुरे के लिए रोते रहेंगे ।  
जाने कितना समय तो बस ये सोचने में ही जा रहा ।

**आर्या बागड़े**

प्रथम वर्ष - बी.एससी.



**“मनुष्य”**

जो सुखी है वह हंस रहा है,  
 जो दुखी है वह रो रहा है,  
 जो बहुत सुखी वह रो रहा है  
 जो बहुत दुःखी वह हंस रहा है ।  
 कितने अजीब होते हैं मनुष्य भी ।।  
 जो दिखता नहीं उसे मानते हैं,  
 और जो दिखता है उसे मानते नहीं,  
 सच और झूठ सब जानते हैं,  
 लेकिन जताते हैं कि जानते नहीं ।  
 कितने अजीब है मनुष्य भी ।।  
 जो सब करते हैं वहीं करेंगे  
 और उस ही का तिरस्कार करेंगे  
 सबको बता कर हम नदी के साथ तैरेंगे ।  
 नदी के प्रवाह से उल्टा तैरेंगे ।  
 कितने अजीब है मनुष्य भी ।।  
 जो बोलते हैं वह करते नहीं  
 और जो नहीं बोलते वह भी नहीं करते  
 जो चाहते हैं वही करते हैं  
 लेकिन जो चाहते हैं वह कर नहीं पाते ।  
 कितना अजीब है मानव चरित्र भी,  
 दो संभावनाओं का भी चक्रव्यूह बना देते हैं ।  
 जैसे दिखने में आम चित्र को भी  
 आध्यात्मिक रूह जता देते हैं ।

**दिव्यांश जमवाल**  
 प्रथम वर्ष बी.एससी.

**“जीवन की वास्तविकता”**

कहते हैं कोई नई शुरुआत करने के लिए जिंदगी के पुराने दिनों को कुछ पल के लिए भुलाना पड़ता है । और इसी को ध्यान में रखते हुए मैं हैदराबाद आई एवं अपनी जिंदगी की नई शुरुआत कर दी । यहाँ आना मेरे सपनों का पहला कदम है । यहाँ महाविश्वविद्यालय में दाखिला लेना, घर वालों से दूर रहकर, नए लोगों के साथ रहना, नई आदतें अपनाना, मन पसंदीदा पढ़ाई करना, यह सब जिंदगी में आगे बढ़ने का बस एक छोटा सा कदम है अकेलेज रहने पर एक व्यक्ति बहुत कुछ सीख जाता है । जैसे कि उसकी पैसों की अहमियत पता चल जाती है, समय पर सारे काम करना सीख जाता है, उन लोगों के साथ रहना सीख जाते हैं जिनका व्यवहार हमसे विपरित हो ।

परंतु यहाँ आने का यह मतलब नहीं हुआ कि अपने पुराने दिल ही भूल जाओ । कभी कभी रात को बैठकर मैं सोचती हूँ कि अगर मेरे साथ जो कुछ भी पहले जिंदगी में नहीं होता, तो आज मैं सीख लेकर यहाँ तक पहुँच पाई हूँ । तथा हमे कभी हमारे दुःख को लेकर बैठे नहीं रहना चाहिए, वरना हम कभी काबिल नहीं हो सकते ।

बस अपने बीते हुए दिनों को पीछे छोड़ कर, नई बातें सीख कर आगे बढ़ते रहना ही जिंदगी का सफर है ।

**चार्वी माथुर**  
 प्रथम वर्ष बी.एससी.



## शिक्षक

जीवन में जो राह दिखाए,  
सही तरह चलना सिखाए ।  
माता-पिता से पहले आता,  
जीवन में सदा आदर पाता ।

सबको मान प्रतिष्ठा जिससे,  
सीखी कर्तव्यनिष्ठा जिससे ।  
कभी रहा न दूर में जिससे,  
वह मेरा पथदर्शन है जो  
मेरे मन को भाता,  
वह मेरा शिक्षक कहलाता ।

कभी है शांत कभी है धीर,  
स्वभाव में सदा गंभीर,  
मन में दबी रहे ये इच्छा,  
काश मैं उस जैसा बन पाता,  
जो मेरा शिक्षक कहलाता ।

अभिषेक मुकेश यूतिया

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## होटल उद्योग

आशा का दीप जलाया है  
होटल उद्यमियों ने जी भर कर ।  
मुसीबतों के बावजूद विश्वास बनाए रखा है ।  
मेहमानों को खुशियों से भर दिया है गदन ।  
मेहमानों को दिल खोल कर पूजा है ।  
इस होटल इन्टरस्टरी ने सबको अपनाया है ।  
रात की अंधियारी चादर के पीछे  
आशा की रोशनी हमने जलाई है ।  
आपके स्वागत में बस एक मंच है  
जहाँ तक आपकी मुस्कान हमारे  
दिल को भावुक कर देती है ।  
यहाँ मेहमानों को देवता माना जाता है,  
ऐसा होटल उद्योग हमारा है ।

चारु शर्मा

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## शिक्षा

शिक्षा ही जीवन का आधार, शिक्षा अच्छे विचारों का  
वृक्ष बीज है ।

शिक्षा-यह शब्द दिल में आते ही व्यक्ति शिक्षा के बारे  
में सोचता है । क्योंकि हमें बचपन से ही बड़ों से  
संस्कार मूल्य ज्ञान और योग्यता प्राप्त करते हैं ।  
शिक्षा से आत्मविश्वास बढ़ता है । शिक्षा समाज का  
दर्पण है । उच्च शिक्षा प्राप्त मानव और भी विशाल  
दृष्टि से प्रत्येक सुक्ष्म से सुक्ष्म बात पर विचार करने  
में समर्थ हो जाता है ।

आज विद्यालयों में और विश्वविद्यालयों में ही जाने  
वाली शिक्षा विद्यार्थियों के व्यक्तित्व का सर्वांगीण  
विकास करने के बजाय उन्हें जिविकोपार्जन के लिए  
उपाधियों और सर्टिफिकेट देने के कार्य में जुटी हैं ।  
इन डिग्रियों से सबको अपेक्षित नोकरी नहीं मिल पा  
रही है । इससे युवा वर्ग में असंतोष और तनाव व्याप्त  
हो गया है । इसलिए समाज में अच्छी शिक्षा  
आवश्यक है । शिक्षा केवल पुस्तकीय ज्ञान प्राप्त  
करने का या परिक्षा उत्तीर्ण होने को साधन नहीं है ।

शिक्षा का उद्देश्य विद्यार्थी की चेतना को श्रेष्ठ बनाना ।  
सात्विक और सुसंस्कृत बनाना । जिससे देश का  
विकास होगा । तो देश आगे बढ़ेगा । इसलिए शिक्षा  
ज्यों ज्ञानपूँजी है । कोई चुरा नहीं सकता है । इसलिए  
पढ़ो और पढ़ाओ ।

कबीर दास का दोहा ।

पोथी पढ़ी-पढ़ी जग मुआ, पंडीन भया न कोय ।

ढाई अक्षर प्रेम का, पढ़े सो पंडीन होय ॥

मेघना भूतडा

प्रथम वर्ष बी.एससी.

**“चलो, व्यायाम का मजा ले”**

उठो, ओ धरती के निवासियों,  
चलो, साथ चलें, व्यायाम के रसियों।  
सूर्योदय के साथ, हम नवीन दिन की शुरुआत करें,  
शरीर को सजीव और मन को उत्साहित करें।

धरती पर धीरे-धीरे चलने लगे  
खेलने का समय हमारे आया है।  
प्राकृतिक गति ने हम खो जाएं  
व्यायाम का आनंद हमें मिले और  
व्यायाम का आनंद हमें मिले।

हर बार हम साथ में जाते हैं,  
मुश्किलों का सामना करते हैं और हारते नहीं हैं।  
अपनी ऊर्जा को बढ़ाने के लिए हम प्रयासरत  
रहते हैं।

और शक्ति से भरपूर होकर आगे बढ़ते हैं।  
धीरे-धीरे, व्यायाम का मजा ले  
स्वस्थ शरीर और मन बनाएँ, नई उड़ान भरें।  
व्यायाम का यह खेल हमें स्वस्थ और समृद्ध बनाए,  
और हमें जीवन के हर दिन को अधिक मायने में  
जीने की सीख देता है।

**अभय राठोर**

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**यात्रा**

एक लम्बा सा सफर है,  
कभी है ये खुशियों भरा

कभी परेशानियों का भार है,  
बहुत कुछ है भी इसमें

और बहुत कुछ का अभाव है,  
कोई नहीं जानता जवाब जिसका  
ये एक ऐसा सवाल है,

लेकिन इतना समझ आता है कि  
“ज़िंदगी” गुलझार है।

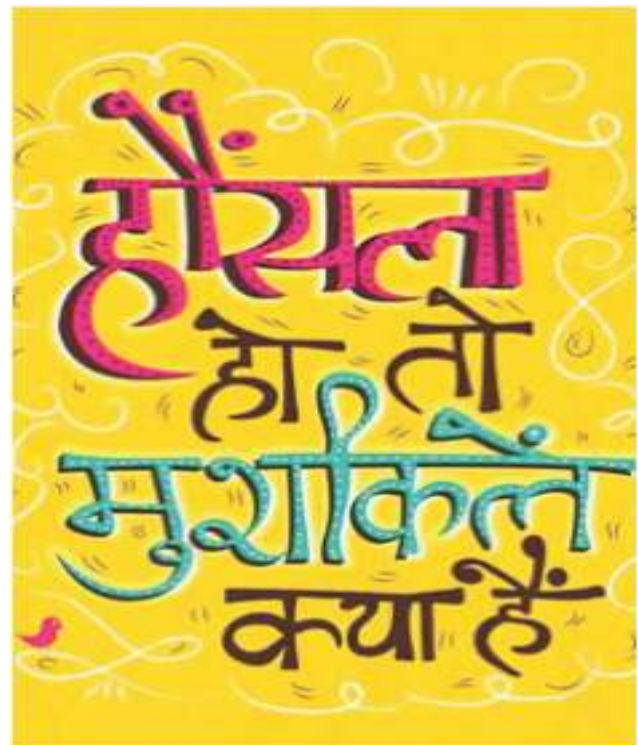
**आर्य गुप्ता****जीवन**

कल एक झलक ज़िंदगी को देखा,  
वो राहों पे मेरी गुनगुना रही थी,  
फिर ढूँढा उसे इधर-उधर  
वो आंखें मिचौली कर मुस्कुरा रही थी

एक अरसे के बाद आया मुझे करार  
वो सहला के मुझे सुला रही थी

बहुत से लोग मिले सफर में  
कुछ दिल के करीब आए  
कुछ उड़ गए गगन में

मैंने पूछ लिया क्यों इतना दर्द दिया कम्बख्त तूने,  
वो हँसी और खोली में ज़िंदगी हूँ पगले  
तुझे जीना सीखा रही थी।

**हर्ष मोंगा**  
द्वितीय वर्ष



## काव्य संग्रह

## एक भारत अखंड भारत

एक भारत श्रेष्ठ भारत ।  
 एक भारत विजयी भारत ।  
 बनाने हम चले भारतीयों ।  
 स्वदेशी का महासंग्राम,  
 लड़ने हम चले भारतीयों ।  
 राह है मुश्किल, पर नामुमकिन नहीं ।  
 देश मांगे साथ, विदेशियों का व्यापार-नहीं ।  
 स्वतंत्र वीरों की तरह गर्जन अब हमें है करनी ॥  
 ना सीने को छलनी करना है,  
 ना हथियारों को उठाना है ।  
 बस ललकारों स्वबल से, अंतरात्मा को जगाना है ।  
 तभी बढ़ेगा देश हमारा, आत्मनिर्भरता की ओर ।  
 एक भाषा, एक संस्कृति, हिंद देश अब एक हमारा ।  
 संविधान के पन्नों से राष्ट्रीय अखंडता को है बचाना ।  
 ना बलिदान मांगे यह धरती, ना अभिमान मांगे यह धरती ।  
 बस स्वाभिमान से ही रक्षा, इस धरती की करनी है ।  
 जिस देश में पले बढ़े, उस देश का कर्ज हमें चुकाना है ।  
 देशभक्ति, राष्ट्रभक्ति बोलने से हमें नहीं मिलती ।  
 बस स्वपरिवर्तन से ही, देश को हमें हैं बदलना ।  
 आओ इस धरा को समृद्ध बनाएं ।  
 स्वदेशी का नारा जन तक पहुंचाएं ।  
 आत्मनिर्भर भारत विश्व में, स्वर्णक्रांति लाये ।  
 स्वर्णक्रांति लाये ।  
 जय हिंद जय भारत ।

अनमोल गावंडे

प्रथम वर्ष

## काव्य संग्रह

## कहानी कर्ण की

पांडवों को तुम रखो, मैं कौरवों की भीड़ से  
 तिलक शिकस्त के बीच में जो दूटे ना वो रीड़ म  
 सूरज का अंश हो के फिर भी हूँ अछुत मैं  
 आर्यव्रत को जीत ले ऐसा हूँ सूत पूत मैं  
 कुंती पुत्र हूँ मगर न हूँ उसी को प्रिय मैं  
 इंद्र मांगे भीख जिससे ऐसा हूँ क्षत्रिय मैं  
 आओ मैं बताऊँ महाभारत के सारे पात्र ये  
 भोले की सारी लीला थी किशन के हाथ सूत्र ये  
 बलशाली बताया जिसे सारे राजपुत्र ये  
 काबिल दिखाया बस लोगों को ऊँची गोत्र के ।  
 कि सोने को पिघला कर डाला सोन तेरे कंठ में  
 नीची जाती हो के किया वेद का पठन तुने  
 यही था गुनाह तेरा, तु सारथी का अंश था  
 तो क्यों छिपे मेरे पीछे, मैं भी उसी का वंश था  
 ऊँच नीच की ये जड़ वो अहंकारी द्रोण था  
 वीरों की उसकी सूची में, अर्जुन के सिवा कौन था  
 माना था माधव को वीर, तो क्यों डरा एकलव्य से  
 माँग के अंगूठा क्यों जताया पार्थ भव्य है  
 रथ पे सजाया जिसने कृष्ण हनुमान को  
 योद्धाओं के युद्ध में लड़ाया भगवान को  
 नन्दलाल तेरी ढाल पीछे अंजनेय थे  
 नीयती कठोर थी जो दोनो वंदनीय थे  
 ऊँचे ऊँचे लोगों में मैं ठहरा छोटी जात का  
 खुद से ही अंजान मैं ना घर का ना घाट का  
 सोने सा था तन मेरा, अभेद्य मेरा अंग था  
 कर्ण का कुंडल चमका लाल नीले रंग का  
 इतिहास साक्ष्य है योद्धा मैं निपूण था  
 बस एक मजबूरी थी, मैं वचनों का शौकीन था  
 अगर ना दिया होता वचन, वो मैंने कुंती माता को  
 पांडवों के खून से, मैं धोता अपने हाथ को  
 साम दंड भेद सूत्र मेरे नाम का  
 गंगा माँ का लाडला मैं खामखां बदनाम था  
 कौरवों से हो के भी कोई कर्ण को ना भूलेगा  
 जान जिसने मेरा दुःख वो कर्ण कर्ण बोलेगा  
 भास्कर पिता मेरे, हर किरण मेरा स्वर्ण है  
 वर्ण में अशोक मैं, तु तो खाली पर्ण है  
 कुरुक्षेत्र की उस मिट्टी में, मेरा भी लहू जीर्ण है  
 देख छानके उस मिट्टी को कण कण में कर्ण है ।

रिया कर

प्रथम वर्ष

## సాహిత్య సంవాదం

## యాత్ర - ప్రయాణం

అర్థం: తెలుగులో “యాత్ర” అంటే “జర్నీ” అని అనువదిస్తుంది. ఈ కథ కళాశాల జీవితంలోని పరిస్థితులకు ప్రయాణాన్ని అన్వేషిస్తుంది. దానితో వచ్చే సవాళ్లు, స్నేహాలు మరియు స్వీయ-ఆవిష్కరణను వర్ణిస్తుంది.

ఒకప్పుడు ఆంధ్రప్రదేశ్ నడిబొడ్డున ఉన్న ఒక సందడిగా ఉన్న కలేజీ క్యాంపస్‌లో, నాలుగు విభిన్న పాత్రలు, రాజు (రాజు), లక్ష్మి (లక్ష్మి), కిరణ్ (కిరణ్), మరియు సుమ (సుమ), తమను తాము పంచుకున్న విద్యా మార్గాన్ని కనుగొన్నారు. సాధన మరియు వ్యక్తిగత వృద్ధి.

రాజు, చురుకైన మరియు ప్రతిష్టాత్మకమైన ఇంజనీరింగ్ విద్యార్థి, సమీకరణాలు మరియు కోడ్ యొక్క సంక్లిష్టతలను నావిగేట్ చేసాడు. అతను లక్ష్మితో ఊహించని స్నేహం ద్వారా సమతుల్యత యొక్క ప్రాముఖ్యతను కనుగొన్నాడు. స్వేచ్ఛాయుత కళల జ్ఞానాన్ని మరల కిరణ్, కీడా ప్రియుడు.

వారి పంచుకున్న అనుభవాలు, అది అర్థరాత్రి అధ్యయన సెషన్లు కావచ్చు లేదా కళాశాల ఈవెంట్‌ల సమయంలో ఒకరినొకరు ఉత్సాహపరుచుకోవడం, వారి కళాశాల ప్రయాణాన్ని సేయడానికి థ్రెడ్లుగా మారాయి. విద్యాపరమైన కఠినత మరియు పాఠ్యేతర గందరగోళాల మధ్య, సుమ, అంతర్ముఖుడు కాని అంతర్వ్యప్తి గల కవి, వారి సామూహిక అనుభవాలతో ప్రతిధ్వనించే పద్యాల ద్వారా వారి భాగస్వామ్య యాత్ర యొక్క సారాంశాన్ని గమనించారు మరియు సంగ్రహించారు.



చివరికి, వారు గ్రాడ్యుయేషన్‌కు చేరుకున్నప్పుడు, పాత్రలు తమ కళాశాల ప్రయాణం యొక్క నిజమైన సారాంశం కేవలం పాఠ్యపుస్తాలు లేదా పరీక్షా హాళ్లలో మాత్రమే కాదని, వారు ఏర్పరచుకున్న బంధాలు వారు నేర్చుకున్న పాఠాలు మరియు వ్యక్తిగత ఉన్నాయని గ్రహించారు. క్యాంపస్ గేట్లను దాటి కొత్త ప్రయాణాలను ప్రారంభించేందుకు సిద్ధంగా ఉన్న వ్యక్తులు.

“యాత్ర - జర్నీ” కళాశాల జీవితంలోని గతిశీలతను సంగ్రహించడమే కాకుండా ప్రతిచోటా విద్యార్థుల సాంస్కృతిక అనుభవాలను ప్రతిబింబిస్తుంది, కళాశాల యొక్క నిజమైన నిధి ప్రయాణంలోనే ఉందని పాఠకులకు గుర్తుచేస్తుంది.

## సాహిత్య సంవాదం

## నావిగేటింగ్ ది హూచర్: హోటల్ మేనేజ్మెంట్

## స్టూడెంట్స్ కోసం కేరీర్ గైడ్స్

నేటి డైనమిక్ జాబ్ మార్కెట్‌లో, హోటల్ మేనేజ్మెంట్ విద్యార్థులు లెక్కలేనన్ని అవకాశాల కూడలిలో ఉన్నారు. మీరు శక్తివంతమైన హాస్టిటాలిటీ పరిశ్రమలో కెరీర్‌వైపు మీ ప్రయాణాన్ని ప్రారంభించినప్పుడు, తెలివిగా నావిగేట్ చేయడం చాలా అవసరం. విజయవంతమైన మరియు సంతృప్తికరమైన కెరీర్ మార్గం కోసం పరిగణించవలసిన ముఖ్య అంశాలను అన్వేషిద్దాం.

## 1. పరిశ్రమ పోకడలు మరియు అభివృద్ధి చెందుతున్న పాత్రలు:

హోటల్ మరియు హాస్టిటాలిటీ సెక్టార్‌లో తాజా ట్రెండ్‌ల గురించి తెలుసుకోండి. పర్యావరణ అనుకూల అభ్యాసాల నుండి సాంకేతికత యొక్క ఏకీకరణ వరకు, ఈ పోకడలను అర్థం చేసుకోవడం మీ నైపుణ్యాలను ఆకృతి చేస్తుంది. మరియు పరిశ్రమలో మిమ్మల్ని విలువైన ఆస్తిగా మార్చగలదు. అనుభవ రూపకర్తలు, సుస్థిరత నిర్వాహకులు లేదా ఆదాయ వేగ్లేషకుల వంటి ఉద్భవిస్తున్న పాత్రలను అన్వేషించండి.





### 1. పరిశ్రమ పోకడలు మరియు అభివృద్ధి చెందుతున్న పాత్రలు:

హోటల్ మరియు హాస్టిటాలిటీ సెక్టార్‌లో తాజా ట్రెండ్‌ల గురించి తెలుసుకోండి. పర్యావరణ అనుకూల అభ్యాసాల నుండి సాంకేతికత యొక్క ఏకీకరణ వరకు, ఈ పోకడలను అర్థం చేసుకోవడం మీ నైపుణ్యాలను ఆకృతి చేస్తుంది. మరియు పరిశ్రమలో మిమ్మల్ని విలువైన ఆస్తిగా మార్చగలదు. అనుభవ రూపకర్తలు, సుస్థిరత నిర్వాహకులు లేదా ఆదాయ వేగ్లేషకుల వంటి ఉద్భవిస్తున్న పాత్రలను అన్వేషించండి.

### 2. ఇంటర్నెట్ మరియు ప్రాక్టికల్ అనుభవం:

హోటల్ పరిశ్రమ ప్రయోగాత్మక అనుభవానికి విలువనిస్తుంది. హోటల్ రోజువారీ కార్యకలాపాలపై ఆచరణాత్మక అంతర్దృష్టులను పొందడానికి ఇంటర్నెట్ పివ్‌లను కోరండి. ఇది మీ రెజ్యూమీని మెరుగు పరచడమే కాకుండా పరిశ్రమలో నెట్‌వర్కిని నిర్మించడంలో మీకు సహాయపడుతుంది.

### 3. నెట్‌వర్కింగ్ మరియు వృత్తిపరమైన అభివృద్ధి:

ఏ వృత్తిలోనైనా నెట్‌వర్కింగ్ ఒక శక్తివంతమైన సాధనం. పరిశ్రమ ఈవెంట్‌లకు హాజరవ్వండి, ప్రొఫెషనల్ అసోసియేషన్‌లలో చేరండి మరియు పూర్వ విద్యార్థులతో కనెక్ట్ అవ్వండి. ఈ కనెక్షన్లు మార్గదర్శకత్వం, ఉద్యోగ అవకాశాలు మరియు పరిశ్రమ యొక్క సూక్ష్మ నైపుణ్యాలపై విలువైన అంతర్దృష్టులను అందించగలవు.

### 1. పరిశ్రమ పోకడలు మరియు అభివృద్ధి చెందుతున్న పాత్రలు:

హోటల్ మరియు హాస్టిటాలిటీ సెక్టార్‌లో తాజా ట్రెండ్‌ల గురించి తెలుసుకోండి. పర్యావరణ అనుకూల అభ్యాసాల నుండి సాంకేతికత యొక్క ఏకీకరణ వరకు, ఈ పోకడలను అర్థం చేసుకోవడం మీ నైపుణ్యాలను ఆకృతి చేస్తుంది. మరియు పరిశ్రమలో మిమ్మల్ని విలువైన ఆస్తిగా మార్చగలదు. అనుభవ రూపకర్తలు, సుస్థిరత నిర్వాహకులు లేదా ఆదాయ వేగ్లేషకుల వంటి ఉద్భవిస్తున్న పాత్రలను అన్వేషించండి.

### 2. ఇంటర్నెట్ మరియు ప్రాక్టికల్ అనుభవం:

హోటల్ పరిశ్రమ ప్రయోగాత్మక అనుభవానికి విలువనిస్తుంది. హోటల్ రోజువారీ కార్యకలాపాలపై ఆచరణాత్మక అంతర్దృష్టులను పొందడానికి ఇంటర్నెట్ పివ్‌లను కోరండి. ఇది మీ రెజ్యూమీని మెరుగుపరచడమే కాకుండా పరిశ్రమలో నెట్‌వర్కిని నిర్మించడంలో మీకు సహాయపడుతుంది.

### 3. నెట్‌వర్కింగ్ మరియు వృత్తిపరమైన అభివృద్ధి:

ఏ వృత్తిలోనైనా నెట్‌వర్కింగ్ ఒక శక్తివంతమైన సాధనం. పరిశ్రమ ఈవెంట్‌లకు హాజరవ్వండి, ప్రొఫెషనల్ అసోసియేషన్‌లలో చేరండి మరియు పూర్వ విద్యార్థులతో కనెక్ట్ అవ్వండి. ఈ కనెక్షన్లు మార్గదర్శకత్వం, ఉద్యోగ అవకాశాలు మరియు పరిశ్రమ యొక్క సూక్ష్మ నైపుణ్యాలపై విలువైన అంతర్దృష్టులను అందించగలవు.

### 10. వ్యక్తిగత బ్రాండ్‌లింగ్:

మీ విలువలు, నైపుణ్యాలు మరియు ప్రత్యేక బలాలను ప్రతిబింబించే బలమైన వ్యక్తిగత బ్రాండ్‌ను రూపొందించండి. వృత్తిపరమైన పోర్ట్‌ఫోలియో తేదా అకర్షణీయమైన అన్‌టైన్ ఉనికి ద్వారా అయినా, మీ బ్రాండ్‌లను ప్రదర్శించడం ద్వారా సంభాష్య యజమానులపై శాశ్వత ముద్ర వేయవచ్చు.

మీరు హోటల్ మేనేజ్మెంట్‌లో మీ కెరీర్ భవిష్యత్తును నావిగేట్ చేస్తున్నప్పుడు, అనుకూలత, నిరంతర అభ్యాసం మరియు చురుకైన విధానం మీ దిక్కుచిగా పనిచేస్తాలని గుర్తుంచుకోండి. హాస్టిటాలిటీ పరిశ్రమ యొక్క డైనమిక్ స్వభావం, ముందున్న సవాళ్లు మరియు అవకాశాలను స్వీకరించడంలో బాగా సిద్ధపడడమే కాకుండా ఉత్సాహంగా ఉన్నవారికి కూడా రివార్డ్‌లను అందిస్తుంది.

### సాహిత్య సందానం

### ది ఎటర్నల్ డ్యాన్స్ : భగవద్గీత నుండి పాఠాలు

పవిత్రమైన కురుక్షేత్రంలో, ప్రతిధ్వనించే శంఖం ధ్వనులు మరియు ప్రతిధ్వనించే యుద్ధ కేకలు మధ్య, ఒక లోతైన సంభాషణ విప్పింది - భగవద్గీత, అర్జునుడు కర్తవ్యం మరియు నైతిక యొక్క కూడలిలో నిలబడినందున, శ్రీకృష్ణుడు యుద్ధభూమిని అధిగమించి జీవిత సారాంశంతో ప్రతిధ్వనించే కాలాతీత జ్ఞానాని అందించాడు.



గీత, విశ్వ ప్రసంగం, ఉనికి యొక్క చిక్కులను మరియు స్వీయ - సాక్షాత్కారానికి మార్గాన్ని ఆవిష్కరిస్తుంది. సందేహం మరియు నైతిక గందరగోళంతో ఉన్న అర్జునుడు, ఒకరి విధులు మరియు విలువలతో పునరుద్ధరించడానికి సాధారణ మానవ పోరాటాన్ని నూచిస్తాడు. విశ్వానికి సూచిస్తాడు. విశ్వానికి ఆధారమైన లోతైన సత్యాలను వెల్లడిస్తూ సారథి అయిన కృష్ణుడు మార్గదర్శకుడు అవుతాడు. శ్లోకాల మధ్య, ధర్మం (కర్తవ్యం) మరియు యోగా (సంఘం) సారాంశం వివరించబడింది. కర్తవ్యం లనేది కేవలం క్రియల సముదాయం కాదని, ఒకరి నిజమైన స్వభావానికి అణుగుణంగా ఉంటుందని అర్జునుడు తెలుసుకుంటాడు. గీత స్వీయ - ఆవిష్కరణ యొక్క ప్రయాణం అవుతుంది. వ్యక్తులు తమ బాధ్యతలను అచంచలమైన నిబద్ధతతో స్వీకరించమని ప్రోత్సహిస్తుంది. 'నిష్కామ కర్త' అనే భావన - ఫలాలతో సంబంధం లేకుండా చర్యలు చేయడం - మూలస్తంభంగా మారుతుంది. నిజమైన నెరవేర్పు అనేది చర్యల ఫలితాలలో కాదు, అవి చేసే చిత్తశుద్ధి మరియు అంకితభావంలో ఉందని గీత బోధిస్తుంది. శ్వాసితమైన ఆత్మ (ఆత్మన్) మరియు భౌతిక శరీరం యొక్క అశాశ్వతత గురించి కృష్ణుడి వెల్లడి జీవితం యొక్క అస్థిరమైన స్వభావం నేపథ్యంలో ఓదార్పునిస్తుంది. అశాశ్వతానికి అతీతంగా చూడాలని మరియు శాశ్వతమైన వాటితో అనుసంధానం కావాలని, మనలోని మరియు ఇతరులలోని దైవత్వాన్ని గుర్తించమని గీత మనల్ని పిలుస్తుంది. కృష్ణుడిచే నడిపించబడిన అర్జునుడి రథం యొక్క ప్రతికవాదం, జీవిత సవాళ్లను నావిగేట్ చేయడం.

- Akhila Rajesh

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