

Aatithyam

Issue XXI, December 2024

Newsletter
National Council for Hotel Management
& Catering Technology

आतिथ्यम्



On 4th November, 2024, Annual General Body Meeting (GBM) of NCHMCT was held in New Delhi which was chaired by the Honorable Minister of Tourism, Shri Gajendra Singh Shekhawat

Shri Gyan Bhushan (CEO, NCHMCT) along with senior representatives of the Council was present on this occasion



National Council for Hotel Management & Catering Technology
(An Autonomous body under Ministry of Tourism, Govt of India)

A-34, Sector 62, Noida 201 309
www.nchm.nic.in



Message by...

Shri Gyan Bhushan, IES

Senior Economic Advisor & CEO, NCHMCT
Ministry Of Tourism
Government Of India

Dear Readers,
Greetings from my side!

Congratulations on the release of the XXI issue of Aatithyam!

The Council has been rapidly taking positive footsteps towards the progress of all stakeholders and it's exciting to hear about their continuous efforts to make positive strides and aiming towards excellence.

This issue holds important information regarding the governmental schemes such as "Special campaign 4.0" which was held at NCHMCT and at affiliated institutes along with various tourist spots and it highlights the effort towards reduction of pendency, improvising cleanliness, creating awareness, better engagement practices and thereby enhancing overall hygiene and strengthening our commitment for building collective efforts to preserve our surroundings.

Absolutely, data is becoming an essential pillar for success, and its proper analysis, management, and storage are key to staying ahead in both the present and future. It's great to hear that there are so many data-driven workshops along with technology upgradations which are happening at various institutes-that's definitely a step in the right direction for equipping individuals with the skills they need.

The Academia-Industry connect is indeed crucial. It allows for the exchange of ideas, real-world applications, and a clearer understanding of challenges both sectors face. This bridge helps make sure that what is taught in academic institutions aligns with what the industry truly needs. How do we see and align with this collaboration evolving over the next few years, especially in the context of data and technology advancements will shape the future of skill sets required for our budding hospitality professionals.

The AWARDS section of this newsletter sounds like a great celebration of the remarkable achievements from the NCHMCT-affiliated institutes. Highlighting alumni who have won prestigious awards, as well as the accolades earned by the institutes themselves, is a wonderful way to showcase the continuing excellence within the hospitality sector. It's also inspiring to see the entrepreneurial success stories of IHM'ites - it proves that the foundation laid by NCHMCT continues to propel individuals and institutes to new heights, year after year. This repeated success emphasizes the ongoing legacy and promise of growth for these prestigious institutions.

Wishing you very engaging reading experience with the latest issue of Aatithyam. May it inspire and inform everyone who picks it up!

(Gyan Bhushan)

KEY ACTIVITIES AT A GLANCE (Oct. - Dec. 2024) @ NCHMCT

- NCHMT officially announced dt. 1st October, 2024 for the conduct of National Hospitality Teachers Eligibility Test (NHTET) examination (November 2024)
- On the eve of Gandhi Jayanti, October 2nd, 2024, Council under the direction of Ministry of Tourism, proudly launched Special Campaign 4.0 to be held at NCHMCT from October 2 to 31, 2024. This initiative was focused on promoting cleanliness and environmental awareness
- Fresher's Day was celebrated at NCHMCT which was organised by NCHM-IH, Noida on October 4, 2024 for welcoming M.Sc. students of the institute
- On 10th October 2024, a Global Plantation Drive campaign was launched at NCHMCT under the campaign (#एक पेड़ माँ के नाम Plant4Mother)
- 6-days Certified Learning Facilitator (CLF) Training program were conducted at NCHMCT premises in two different batches from 14 to 18 October 2024 and 21 to 26 October 2024, respectively
- A workshop on "Data Analysis Practical-1" was conducted in the NCHCMT premises on October 25-26, 2024 for the students of NCHM-IH, NOIDA
- On the eve of Rashtriya Ekta Diwas (31st October) an oath-taking ceremony was organized in the board room of Council to celebrate 'National Unity Day', birth anniversary of Late Sardar Vallabhbhai Patel
- On November 4, 2024, the annual General Body Meeting (GBM) of the NCHMCT, chaired by the Honorable Minister of Tourism, was held in New Delhi. In this regard, discussions were held with IHM principals and other representatives from the field to enhance skills and expertise
- The Council conducted an Odd Semester Term End Examinations (TEE) 2024-25 respectively for students of 3rd Semester of M.Sc.HA program from 11-18 November 2024 and that of the 1st Semester of M.Sc.HA program from 09 - 13 December, 2024
- An HR Summit - Education and Career in Hospitality was jointly organized by FHRAI and NCHMCT at Hotel Le-Meridien, New Delhi on 14th November 2024
- NCHMCT, Noida celebrated Constitution Day on November 26, 2024, to raise awareness about the Indian Constitution. The event began with a pledge and prayers for the nation, emphasizing the significance of the preamble and key principles of the constitution
- A public notice was officially announced by the National Testing Agency (NTA) on 16th December, 2024 for applying in NCHM JEE 2025
- On December 19, 2024, all officers and staff members of NCHMCT participated in a one-day workshop focused on the "Mandatory Usage of Hindi in Official Work"
- NCHMCT celebrated "Good Governance Day" on December 25, 2024, honouring Atal Bihari Vajpayee's vision. The event featured discussions on transparency, accountability, and ethical leadership, with faculties from industry sharing insights on improving governance

Activities @ NCHMCT : The Image Gallery

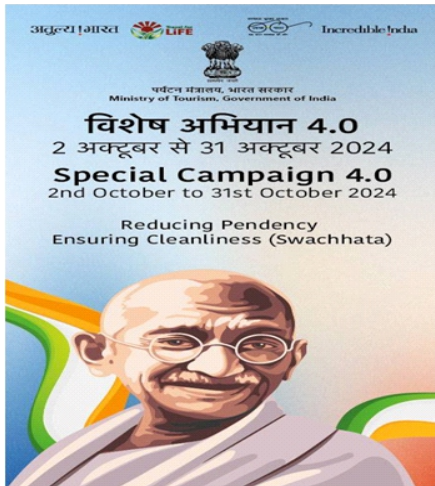


NCHMT officially announced dt. 1st October, 2024 the conduct of National Hospitality Teachers Eligibility Test (NHTET) examination for November 2024. Passing this examination is essential for aspiring hospitality professionals who wish to join as Assistant Lecturer or as a Teaching Associate in any of the IHMs across India.



A Fresher's Day program for newly enrolled students of M.Sc. HA program was organized at NCHMCT by the senior batch students of NCHM-IH, NOIDA on 04th October, 2024. The event featured various fun filled activities, performances, and interactions to help students' bond and feel like-at home and make feel comfortable in the new environment.

Activities @ NCHMCT : The Image Gallery



Special Campaign 4.0 at NCHMCT, Noida (dated 09.10.2024)

Activities @ NCHMCT : The Image Gallery

Before



After



Special Campaign 4.0 at NCHMCT, Noida (dated 10.10.2024)

Before



After



Special Campaign 4.0 at NCHMCT, Noida (dated 19.10.2024)

Before



After



Special Campaign 4.0 at NCHMCT, Noida (dated 25.10.2024)

Activities @ NCHMCT : The Image Gallery

Before



After



Led by MoT, a Special Campaign 4.0 was held at NCHMCT from October 2 to 31, 2024 which was focused on reducing pendency and improving cleanliness. It was aimed to streamline administrative processes and enhance hygiene at all NCHMCT affiliated institutions and tourist spots for promoting sustainability and efficiency. This campaign aimed to engage students, staff and the community in activities that would foster sustainable practices and a cleaner environment that indeed inspires a collective commitment to preserve our surroundings.

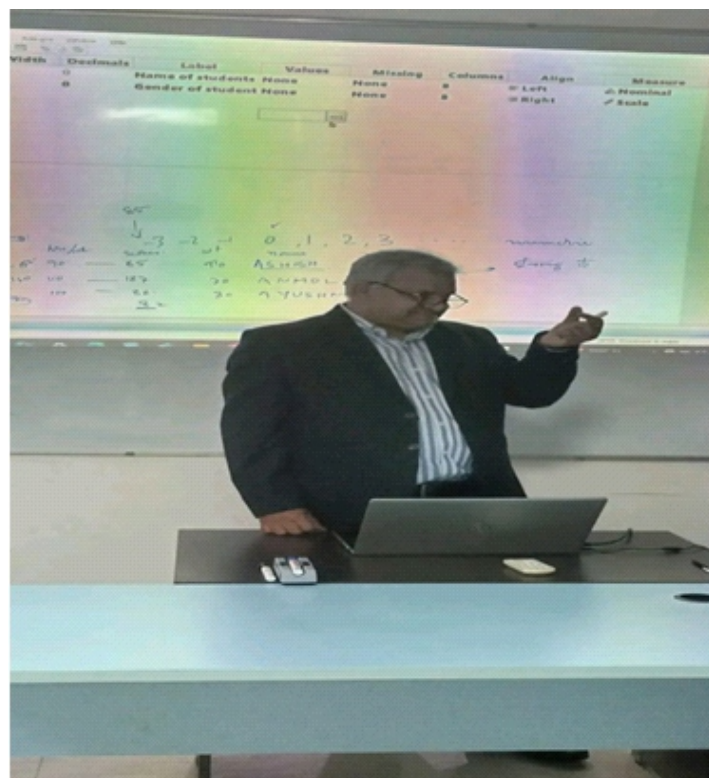


On 10th October 2024, a Global Plantation Drive campaign was launched at NCHMCT under the campaign #एक पेड़ माँ के नाम# (#Plant4Mother). Officers and staff members participated by planting trees and plants, symbolizing gratitude and environmental care. The event aimed to promote sustainability and honor mothers for their nurturing role. It was a meaningful step toward a greener, more sustainable future.

Activities @ NCHMCT : The Image Gallery



6-days Certified Learning Facilitator (CLF) Training program were conducted at NCHMCT premises in two different batches from 14 to 18 October 2024 and 21 to 26 October 2024, respectively. Total 14 & 12 faculty members from across the different affiliated institutes were imparted training by the Master Trainers - Dr. Priyadarshan Lakhawat, Director (Academic), NCHMCT, Mr. Pramod Naik, HOD, IHM Bengaluru & Mr. Bonophool Banerjee, HoD (Retd.) IHM Kolkata in the first & second Batches of Training Programs, respectively.



राष्ट्रीय होटल प्रबंध एवं कैंटरिंग टेक्नोलॉजी परिषद्

**डाटा विश्लेषण
कार्यशाला
प्रायोगिक**

हमारे एस.पी.एस.एस. डाटा विश्लेषण प्रायोगिक सत्र में भाग लें!

तारीख: 25 - 26 अक्टूबर, 2024
दिन: शुक्रवार, शनिवार
कुल अवधि: 08 घंटे (2 दिन)
स्थान: अकादमिक ब्लॉक

प्रशिक्षक

डॉ. आसिफ अली
एसोसिएट प्रोफेसर
ए.एम.यू., अलीगढ़

A workshop on "Data Analysis Practical-1" was conducted in the NCHMCT premises on October 25-26, 2024. Dr. Asif Ali Syed, Associate Professor from Aligarh Muslim University was the facilitator during this 2-days workshop. During the workshop, training related to SPSS software was given to M.Sc. HA students and at the end, VIVA exam was also conducted for formal assessment of students.

Activities @ NCHMCT : The Image Gallery

राष्ट्रीय एकता दिवस शपथ

मैं सत्यनिष्ठा से शपथ लेता हूँ कि मैं राष्ट्र की एकता, अखंडता और सुरक्षा को बनाए रखने के लिए स्वयं को समर्पित करूँगा और अपने देशवासियों के बीच यह संदेश फैलाने का भी भरसक प्रयत्न करूँगा। मैं यह शपथ अपने देश की एकता की भावना से ले रहा हूँ जिसे सरदार वल्लभभाई पटेल की दूरदर्शिता एवं कार्यों द्वारा संभव बनाया जा सका। मैं अपने देश की आंतरिक सुरक्षा सुनिश्चित करने के लिए अपना योगदान करने का भी सत्यनिष्ठा से संकल्प करता हूँ।

RASHTRIYA EKTA DIWAS PLEDGE

I solemnly pledge that I dedicate myself to preserve the unity, integrity and security of the nation and also strive hard to spread this message among my fellow countrymen. I take this pledge in the spirit of unification of my country which was made possible by the vision and actions of Sardar Vallabhbhai Patel. I also solemnly resolve to make my own contribution to ensure internal security of my country.



On the eve of Rashtriya Ekta Diwas 'National Unity Day' (31st October) a swearing-in ceremony on the occasion of the birth anniversary of Late Sardar Vallabhbhai Patel, an oath-taking ceremony was organized in the board room of Council to celebrate National Unity Day (31-10-2024). This ceremony was attended by officers and staffs of NCHMCT. On this occasion, students of NCHM-IH, NOIDA also pledged to uphold the values of unity and integrity for a stronger nation, reinforcing the spirit of togetherness

Activities @ NCHMCT : The Image Gallery



On 4th November 2024, the Annual General body Meeting of the National Council for Hotel Management and Catering Technology (NCHMCT) was held in New Delhi, chaired by Honorable Minister of Tourism. The meeting focused on enhancing tourism development and transforming the sector into a world-class industry. A key discussion was held with IHM principals and other stakeholders to boost skill development and strengthen the hospitality sector.



HR Summit - Education and Career in Hospitality was jointly organised by FHRAI and NCHMCT at Hotel Le-Meridien, New Delhi on 14th November 2024. The Summit was a crucial forum for industry leaders, academia and government representatives to discuss the pressing issues impacting hospitality education in our country and its future. M.Sc. HA Students along with the faculty members of NCHMCT, actively participated in the event.

Activities @ NCHMCT : The Image Gallery



The Council conducted the Odd Semester Term End Examinations (TEE) 2024-25 for the students of 3rd Semester of M.Sc. HA program from 11-18 November 2024 and that of the 1st Semester of the program from 09 - 13 December 2024. The examinations for NCHM-IH, NOIDA were conducted successfully in the examination hall (Academic Block) of NCHMCT.



Global campaign plantation drive was held in the NCHMCT'S premises on 07/11/2024. All officers and staffs were present on this occasion #एक पेड़ माँ के नाम# Plant4Mother

Activities @ NCHMCT : The Image Gallery



National Council for Hotel Management and Catering Technology (NCHMCT), Noida, under the Ministry of Tourism, Government of India, celebrated Constitution Day on November 26, 2024, with the aim of creating awareness about the Indian Constitution. The event began with a solemn pledge, invoking prayers for the nation and its citizens. The event highlighted the significance of the day, emphasizing the Preamble, key principles of the Constitution, and the importance of preserving national integrity. In honor of Dr. B. R. Ambedkar, the architect of the Indian Constitution, a heartfelt tribute was offered and all staff of NCHMCT pledged to uphold constitutional values. The celebrations concluded with a heightened sense of patriotism and a commitment to abide by the Constitution. Additionally, a special class was conducted for NCHM-IH students, focusing on the important aspects of the Indian Constitution.



राष्ट्रीय परीक्षा एजेंसी
National Testing Agency
Excellence in Assessment

(आनंद विद्या भवन, विश्व विद्यापीठ, नई दिल्ली के तहत एक स्वायत्त संस्था)
(An Autonomous Organization under the Department of Higher Education, Ministry of Education, Government of India)

PUBLIC NOTICE
16-12-2024

**NATIONAL COUNCIL FOR HOTEL MANAGEMENT JOINT ENTRANCE EXAMINATION
(NCHM JEE) – 2025**

The National Testing Agency (NTA) will conduct the National Council for Hotel Management Joint Entrance Examination (NCHM JEE-2025) for admission to the B.Sc. (Hospitality & Hotel Administration) Course at the Institutes of Hotel Management (IHM) affiliated to the National Council for Hotel Management and Catering Technology (NCHM&CT) for the Academic Year 2025-26 in Computer Based Test (CBT) Mode.

The schedule of NCHM-JEE 2025 are as follows:

Date of Exam	27.04.2025 (Sunday)
Timings	11:00 AM to 02:00 PM
Date of submission of Online Applications	16.12.2024 to 15.02.2025 (Upto 05:00 PM)
Last Date of successful fee transaction	15.02.2025 (Upto 11:50 PM)
Correction in the Particulars of Application Form Online Only	17.02.2025 to 20.02.2025

Eligibility, Scheme / duration / timings / medium / fee of examination, intake, reservation of seats, exam cities, important dates, admission procedure etc., relating to the exam are contained in the Information Bulletin hosted on <https://exams.nta.ac.in/NCHM/>

Candidates who desire to appear in the exam may read the detailed Information Bulletin hosted on NTA website and the Prospectus hosted on the Institute's website and apply online only at <https://exams.nta.ac.in/NCHM/> during the period specified above. The exam fee is also required to be paid online through payment gateway, using debit/credit cards or internet banking.

In case any candidate faces difficulty in applying for NCHM JEE-2025, she/he may contact on 011 - 40759000 / 011 - 69227700 or e-mail at nta@nta.ac.in for further clarification related to the NCHM JEE-2025, the Candidates are advised to visit the official website(s) of NTA www.nta.ac.in and <https://exams.nta.ac.in/NCHM/> for the latest updates.

Sd/-
Director (Exams), NTA

हेल्पलाइन नंबर / Helpline Number: +91-11-40759000
वेबसाइट / Website www.nta.ac.in



A public notice was officially announced by the National Testing Agency (NTA) on 16th December, 2024 for applying in NCHM JEE 2025

Activities @ NCHMCT : The Image Gallery

IHMS
under NCHMCT, Ministry of Tourism, Govt. of India

Join the Nation's Most Prestigious Hotel Management Institutes such as IHM Pusa, Mumbai, Chennai, Kolkata... & more than 90 such IHMs

NCHM JEE 2025

For Admission to:
3-Year B.Sc. Hospitality & Hotel Administration

DATE OF EXAMINATION tentative 27.04.2025

For more details visit: <https://nchm.gov.in>
Contact Helpline No: 1800 1803 151, 0120-2590608, 7394091765

NCHMCT
IHMS UNDER NCHMCT, MINISTRY OF TOURISM, GOVT. OF INDIA

NCHMCT JEE 2025

NTA PORTAL FOR REGISTRATION OF CANDIDATES IN NCHMCT JEE IS LIVE NOW

For Admission to:
3-Year B.Sc. Hospitality & Hotel Administration

DATE OF EXAMINATION 27.04.2025

For more details visit: <https://nchm.gov.in>
Contact Us to Know More 1800 1803 151, 0120-2590608

IHMS
under NCHMCT, Ministry of Tourism, Govt. of India

APPLY NOW
NCHMCT JEE 2025

NTA Portal for Registration of Candidates is LIVE NOW

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Want to pursue a career in **Hospitality & Hotel management?**

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Enroll in **IHMs** under **NCHMCT** and unlock endless opportunities.

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Visit: www.nchm.gov.in NTA No. 011-69227700

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27TH APRIL, 2025
NCHMCT JEE 2025

OPEN FOR REGISTRATION

B.SC HOSPITALITY & HOTEL ADMINISTRATION
DEGREE BY JAWAHARLAL NEHRU UNIVERSITY

LARGE NETWORK OF INSTITUTES
DOMESTIC & INTERNATIONAL PLACEMENT

REGISTER NOW

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VISIT OUR WEBSITE <https://nchm.gov.in>
SCAN TO APPLY

NCHMCT
Ministry of Tourism Government of India

Hospitality- As Thriving career

Many IHMs in India, especially IHM, are ranked among the top hospitality schools in the world. Graduates from these institutes often get recruited by leading global hotel chains like Marriott, Hyatt, and Hilton.

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NCHMCT
Ministry of Tourism Government of India

Hospitality As Thriving career

IHMs offer specializations not just in hotel management but in event management

Graduates often go on to plan major international and national events like weddings, corporate meetings, festivals, and fashion shows.

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Visit: www.nchm.gov.in NTA NO. 001-69227700

NCHMCT
Ministry of Tourism Government of India

Hospitality As Thriving career

Apart from hotels, a large number of IHM graduates work on luxury cruise liners, which offer not just great salaries but the opportunity to travel the world.

Cruise jobs are highly sought after due to the international exposure they offer.

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Visit: www.nchm.gov.in NTA NO. 001-69227700

Step Into the World of Hospitality:
A Career of Endless Opportunities!

NCHMCT
Ministry of Tourism Government of India

WHY TO CHOOSE HOSPITALITY INDUSTRY AS CAREER?

India's hospitality industry is one of the fastest growing sectors. The industry is expected to grow at a rate of 10% annually, with increased investments in luxury hotels, boutique hotels, and homestays.

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NCHMCT
Ministry of Tourism Government of India

WHY TO CHOOSE HOSPITALITY INDUSTRY AS CAREER?

The hospitality and tourism industry is one of the largest employers in India, directly employing more than 8% of the workforce. It creates millions of jobs each year across hotels, restaurants, travel agencies, airlines, and more.

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Visit: www.nchm.gov.in NTA NO. 001-69227700

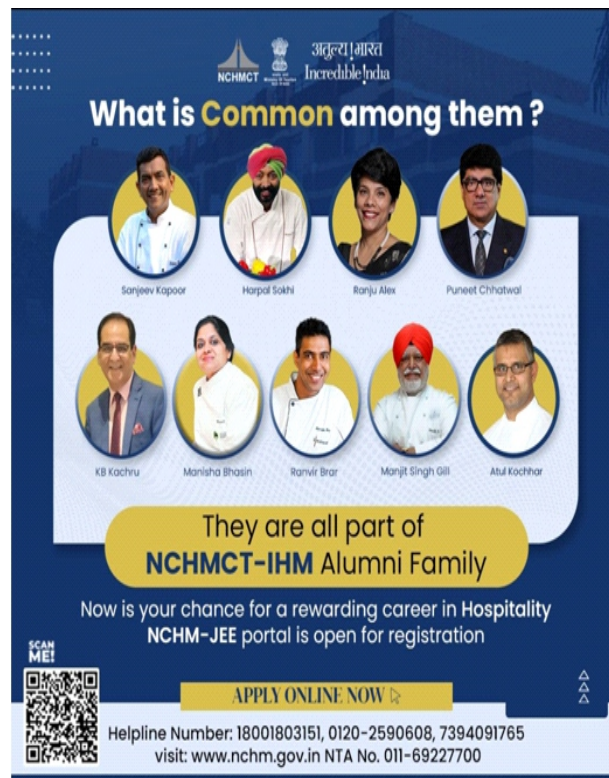
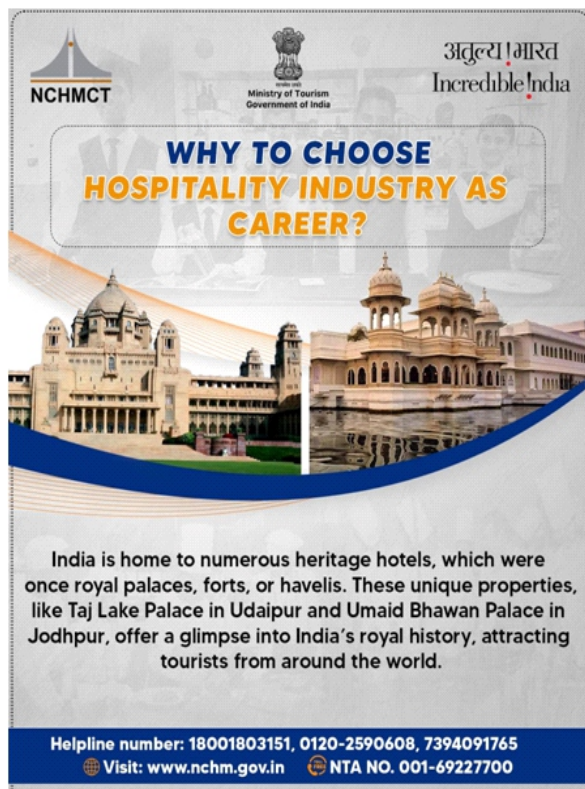
NCHMCT
Ministry of Tourism Government of India

WHY TO CHOOSE HOSPITALITY INDUSTRY AS CAREER?

Major international hotel brands like Marriott, Hilton, Hyatt, and Accor are heavily investing in India, opening luxury hotels in metropolitan cities and Tier 2 and Tier 3 towns, driven by the country's tourism boom.

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Activities @ NCHMCT : The Image Gallery



NCHM JEE 2025 Application form and brochures for admission to the 3-year B.Sc. in Hospitality and Hotel Administration course were officially released in leading website, newspapers, magazine and social media platforms in December 2024. Aspiring candidates were presented with a golden opportunity to apply for this prestigious program, which offers comprehensive training in hospitality management. The examination is a key step for students seeking a rewarding career in the hospitality and hotel industry. This course truly provides the essential skills needed to excel in one of the world's fastest-growing sectors. Applicants were encouraged to complete their registration and submit the voucher for a chance to be part of this renowned institution.



"On December 19, 2024, all officers and staff of NCHMCT participated in a one-day workshop focused on the "Mandatory Use of Hindi in Official Work." The workshop aimed to enhance the understanding and implementation of Hindi in day-to-day administrative tasks, promoting its use in official communications and documentation. The session encouraged participants to integrate Hindi more effectively into their professional activities.

Activities @ NCHMCT : The Image Gallery



"Good Governance Day" was celebrated at NCHMCT on 25.12.2024. Faculties of IHMs, officers and staff members of the Council participated in this event



The Lalit Suri Hospitality Group visited NCHMCT Noida and conducted a campus placement drive on 4th December 2024. They also shared valuable insights and opportunities which truly inspired our students to attain new heights in the hospitality industry.

NCHMCT Institutes

Awards, Achievements & Other Important News

AIHM, CHANDIGARH



Prashant Sangwan, an AIHM Chandigarh alumni, won Supernova competition organized by Pernod Ricard at UAE on 27th November where he created a cocktail named "Namaste," inspired by Panchamrit. He would now represent UAE in the Finale during April 2025.

CIHM, CHANDIGARH



Global Youth Peace Fest 2024 (3 days event) was recently organized by CIHM, Chandigarh & Yuvsatta foundation to promote peace, harmony and gender equality through interactive sessions with chief guest Sh. Kultar Singh Sandhawan and Mrs. Jaishri Sharma.

IHM, JAIPUR



Divyanshu Katariya, a 5th semester student, secured 1st position in both 19+ Men's Doubles and Mixed Doubles categories at the Rajasthan State Pickleball Championship 2024. The event was held on November 16, organized by the Rajasthan Pickleball Association.

IHM, BODHGAYA



On 20-12-2024 Nukkad Natak & Cleanliness Drive was carried out in Metta Buddha Temple, Bodhgaya for spreading the message of Hygiene & Cleanliness.

IHM, CHENNAI



IHM Chennai won the Tamil Nadu TOURISM Awards-2024 under the category 'Educational institution for Tourism & Hospitality-Gold'

IHM, PUSA



IHM Pusa welcomed Honorable Tourism Minister Shri Gajendra Singh Shekhawat, V.Vidyaavathi (IAS) and other delegates to the institute on 01st October 2024 who led a cleanliness drive and felicitated 'SafaiMitra'.

IHM, HAMIRPUR



Manoj Kumar (alumnus of 2012-2015 batch) once again proved his successful entrepreneur abilities by achieving another milestone of opening his 4th outlet of Pizza Story in Kharar, Mohali, Punjab.

JIHM, JODHPUR



Jodhpur IHM in collaboration with the Department of Management Studies, JIET, celebrated the 'World Food Day' on October 19, 2024 for raising awareness about the importance of food security and to encourage sustainable solutions against hunger and malnutrition.

IHM, RANCHI



On the occasion of the foundation day, IHM Ranchi celebrated International Chef Day, organized National Culinary Competition, in collaboration with the NGO 'Let's Give Back'. The participants were 30 talented chefs and home cooks from various cities across Jharkhand.

FCI, ALIGARH



Mr. Neelendra Prasad Srivastava, Acting Principal, FCI, Aligarh was honored with "Hospitality Educator of the Year" Award at Indian Hospitality Excellence awards 2024 for his visionary leadership and unwavering dedication to excellence in hospitality education.

FCI, JAMMU



The students of various schools of Jammu Division visited Food Production, Front Office and Food and Beverage Service labs. They were also briefed about courses and held a discussions about related placements.

IHM, AMBALA



Diwali festival was celebrated at Ambala IHM spreading the message of togetherness

IHM, MEERUT



The Wine Tasting session was conducted at IHM Meerut by Fratelli Wines Pvt. Ltd. on 21st Oct 2024 to give enthusiastic students the opportunity to witness range of wines.

IHM SRISHAKTI , TELANGANA



B. Sc. HA Students along with Faculty Members of the Institute went for an educational tour where they visited Rashtrapathi Nilayam, Secunderabad as part of 'Know your City Hyderabad'

IHM St. FRANCIS, MUMBAI



St. Francis IHM, Mumbai celebrated Christmas with grandeur and festive cheer. On this occasion, the students showcased an exquisite spread of delectable dishes, reflecting their culinary expertise.

INNOVATIVE PRACTICES

IHM, BODHGAYA



On 20-11-2024, IHM Bodhgaya Inaugurated their Newly Installed Solar Panel

FCI, JAMMU



Food Craft Institute Jammu organized 'Kitchen ke Hunar Baaz' Cooking Competition for Homemakers in order to highlight their culinary talents and promote hospitality programme amongst masses.

IHM, MEERUT



The Institute has recently started a new practice 'GREEN CAMPUS', where they are segregating waste into two parts to get compost out of it and use it for our organic farming at the same time.

FLAVORS TO REMEMBER / RARE GEMS

AIHM, CHANDIGARH

Authentic name of the dish: Kakori Seekh Kabab

Local name: Kakori Seekh Kabab

Picture of the Dish



History:

Kakori Seekh Kebab, a delicacy from the Awadhi cuisine of Uttar Pradesh, India, has a rich and fascinating history intertwined with the culinary traditions of Mughal and Nawabi culture. The seekh has long been thought to be the piece de resistance in Awadhi cuisine. The beautifully executed kebab is what every Lucknowi is truly proud of. The dish is named after Kakori, a small town near Lucknow, which was the center of Nawabi splendor during the 19th century. Kakori Seekh Kebab is believed to have been created in the royal kitchens of the Nawabs of Awadh. Legend has it that the kebab was invented as a response to a Nawab's complaint. Nawab Syed Mohammad Haider Kazmi, once hosted a lavish banquet for a British officer and his associates. The officer allegedly criticized the texture of traditional seekh kebabs, finding them coarse. To address this, the Nawab challenged his royal chefs to create a softer and more luxurious kebab. The chefs innovated the kakori kebab by combining finely minced lamb meat with a rich blend of spices, raw papaya (as a tenderizer), and other secret ingredients. The result of the same, 'the melt-in-your-mouth Kakori Seekh Kebab' soon gained fame all over the Country.

Recipe:

S.No.	INGREDIENTS	QUANTITY
1	Mince Mutton Meat	300gm
2	Green papaya paste	30gm
3	Fried Onion paste	50gm
4	Fried Garlic paste	20gm
5	Kaju-Chironji-Khuskhus paste	20gm
6	Khoya	15gm
7	Black pepper powder	10gm
8	Nutmeg Powder	5gm
9	Coriander Powder	5gm
10	Mace Powder	5gm
11	Clove Powder	5gm
12	Yellow Chili Powder	2gm
13	Black Cardamom Powder	5gm
14	Green Cardamom Powder	5gm
15	Kashmiri Chili Powder	10gm
16	Rose Petal Powder	5gm
17	Shahi Jeera Powder	5gm
18	Saffron	3-5 strands
19	Kewra Water	5ml
20	Gram Flour	20gm
21	Salt	To Taste
22	Ghee	20gm
23	Coal	For Roasting

Method of Preparation:

- In a thali, add mutton mince, green papaya paste, fried onion paste, fried garlic paste, kaju-chironji-khuskhus paste and Khoya then add black pepper powder, nutmeg powder, coriander powder, mace powder, clove powder, yellow chili powder, black cardamom powder, and green cardamom powder. Rub the mixture with your palm until its smooth in texture.
- Now add Kashmiri chili powder, rose petal powder, Shahi Jeera powder, saffron, kewra water and roasted gram flour. Mix well and keep the mixture aside to rest for at least 30 minutes.
- Add salt and ghee to the mixture. Keep aside to marinate for 2-3 hours at room temperature so that the flavors get incorporated into the mixture.
- Heat enough coal in a sigri. Wet the palm of your hand with water and take a portion of the mutton mixture and skewer the kebab and place on the hot sigri.
- Turning frequently apply clarified butter so that the kebabs remain moist.
- Once cooked garnish with mint sprig and serve hot along with roomali roti, lemon wedge, mint chutney and laccha onion.

Nutritional Value:

KAKORI SEEKH KEBAB	470 Calories
Serving Calories	470 kcal
Total Fat	34 gm
Total Carbohydrates	12 gm
Dietary Fiber	10 gm
Sugars	1 gm
Protein	27 gm

Name : Dr. Munish Ahlawat

Designation : Lecturer



IHM, BODHGAYA

Authentic name of the dish: Berry Dome Mousse Cake

Local name: Berry Dome Mousse Cake

Picture of the Dish



History:

A Berry Dome Mousse Cake is an elegant and delightful dessert that features a light and creamy mousse, a variety of fresh berries, and a mirror glaze or velvety finish. Here's a general breakdown of how such a cake might be made:

Recipe:

For the Cake:

All-Purpose Flour	1 1/2 Cups
Granulated Sugar	1 Cup
Granulated Sugar	1 Cup
Baking Powder	2 Teaspoons
Salt	1/2 Teaspoon
Unsalted Butter, Softened	1/2 Cup
Eggs	2 Large
Vanilla Extract	2 Tea Spoons

For the Berry Mousse:

Heavy Cream	1 Cup
Granulated Sugar	1/2 Cup
Berry Puree (Such as Raspberry Or Strawberry)	1/4 Cup
Vanilla Extract	1 Teaspoon
Kosher Salt	1/4 Teaspoon
White Chocolate Chips	8 Ounces

For the Berry Compote:

Mixed Berries (Such as Blueberries, Raspberries, And Blackberries)	1 Cup
Granulated Sugar	2 Tablespoons
Water	2 Tablespoons

For the Berry Assembly:

Fresh Berries for Garnish
Confectioners' Sugar for Dusting

FLAVORS TO REMEMBER / RARE GEMS

Method of Preparation:

Instructions:

1. **Prepare the cake base:** Preheat your oven to 350°F (180°C). Grease and flour a 9-inch (23cm) round cake pan. In a medium bowl, whisk together flour, sugar, baking powder and salt. In a large bowl, whisk together butter, eggs and vanilla extract. Gradually add the dry ingredients to the wet ingredients and mix until smooth. Pour the batter into the prepared pan and bake for 25-30 minutes or until a toothpick inserted in the center comes out clean. Let the cake cool completely.
2. **Make the berry mousse:** In a double boiler or a heatproof bowl set over a pot of simmering water, melt the white chocolate chips, stirring occasionally. Remove from the heat and let cool slightly. In a separate bowl, whip the heavy cream until stiff peaks form. In another bowl, whisk together the granulated sugar, berry puree, vanilla extract and kosher salt. Fold the sugar mixture into the whipped cream until well combined. Fold the melted white chocolate into the cream mixture until smooth.
3. **Prepare the berry compote:** In a small saucepan, combine the mixed berries, granulated sugar and water. Heat over low heat, stirring occasionally, until the sugar dissolves and the berries release their juice. Let the compote cool.
4. **Assemble the dome:** Cut the cooled cake into thin slices. Place a slice of cake at the bottom of a 9-inch (23cm) round mold or a dome-shaped mold. Spoon some of the berry mousse over the cake. Repeat this process, creating layers of cake and mousse, ending with a layer of mousse on top. Spoon the berry compote over the top layer of mousse.
5. **Chill and serve:** Refrigerate the cake for at least 3 hours or overnight. To unmold, dip the mold in hot water for a few seconds and invert onto a serving plate. Garnish with fresh berries and dust with confectioners' sugar.



Name: Mr. Dhiman Banerjee
Designation: Principal

FCI, ALIGARH

Authentic name of the dish: Bhindi Ka Saalan

Local name: Bhindi Ka Saalan

Picture of the Dish



History:

Bhindi ka Saalan (Tangy Okra Curry) is a tangy and spicy dish. This rich gravy is made without using much oil unlike the traditional recipes where okra is fried and then added to the gravy. This recipe is native to the Mughlai cuisine. The recipe tweaks the authentic 'Mirch ka Saalan' and uses lady fingers instead. Crispy fried bhindi dipped in a zingy yogurt-based gravy with a mélange of spices.

Recipe:

S. No.	INGREDIENTS	QUANTITY
1	Onions	100 gms
2	Oil	25-30ml
3	Okra	250gms
4	Ginger Garlic Paste	30 GMS
5	Yogurt	200gms
6	Yellow Chilli Powder	1 tsp
7	Coriander seed Powder	1/2 tsp
8	Turmeric	Pinch
9	Cumin Powder	1 tsp
10	Cardamom Powder	1/2 tsp
11	Mace Powder	Pinch
12	Black Cardamom Powder	1/2 tsp
13	Saunf Powder	1/4 tsp
14	Water	100-125ml

Method of Pre-Preparation:

1. *Slit Okra from between*
2. *Prepare Ginger Garlic Paste*
3. *Whisk Yogurt well*

Method of Preparation:

1. Slice the onions into big pieces and boil in salted water. Upon boiling, onions get a slightly darker color.
2. Strain the water to blend it into a fine paste by adding a little bit of water.
3. Keep the glossy onion paste aside.
4. Heat the oil in a pan. (enough to fry the bhindis)
5. While the oil heats up, slice the bhindi across the centre. Make sure the cut is not deep.
6. Add the bhindi pieces in the heated oil.
7. After the pieces are fried and crispy, separate them from the oil.
8. In another pan, add some ginger-garlic paste. When the paste turns brown, add the boiled onion paste.
9. While the paste is simmering on the stove, prepare a yogurt paste by adding condiments.
10. For the yogurt paste, add a teaspoon of yellow chilli powder, a teaspoon and half of coriander seed powder, a little bit of turmeric and a full teaspoon of cumin powder.
11. Whisk the yogurt with all the spices and add it to the paste.
12. Be cautious with adding salt as the onions were earlier boiled in salt water.
13. Mix the paste thoroughly.
14. After the paste is roasted, add one cup of water.
15. Also add half a tsp of cardamom powder, a small pinch of mace powder, a half tsp of black cardamom powder and 1/4th tsp of saunf powder.
16. Add the fried bhindi to the mixture.
17. Cover the pan and leave it to simmer on low heat.
18. Serve hot with most rice dishes.

Nutritional Value:

Bhindi ka Saalan	221Calories
Serving Calories	221 Cal
Total Fat	0.4 g
Total Carbohydrates	50.0 g
Dietary Fiber	0.7 g
Sugars	18.8 g
Protein	2.6 g

Fusion Dish:

Eggplant and Green Chilli Saalan
Fish Saalan



Name : Ashish Spencer
Designation : Senior Lecturer

FLAVORS TO REMEMBER / RARE GEMS

GNIHM, KOLKATA

Authentic name of the dish: Chui Jhal Mutton
Local name: Chui Jhal Mutton

Picture of the Dish



History:

Chui jhal (also known as choijhal or piper chaba or piper chilli) is used in the suburbs of Nadia and North 24 parganas district of West Bengal and in Bangladesh. It is a perennial vine with leaves like betel. It is commonly used in meat and fish dishes and in ghugni for its strong, spicy taste and aroma. Once cooked, the softened roots can be chewed. The plant that grows on mango tree is highly prized for its flavour.

Recipe:

S. No.	INGREDIENTS	QUANTITY
1	Mutton curry cut	800 gms
2	Chui jhal (peel and cut into little finger size)	75 gms
3	Mustard oil	250 ml
4	Sliced onion	200 gms
5	Garlic paste	30 gms
6	Ginger paste	15 gms
7	Turmeric powder	As req
8	Cumin seed paste	20 gms
9	Coriander seed paste	20 gms
10	Dry red chilli paste	10 gms
11	Red chilli powder	As req
12	Slit green chilli	2-3 nos
13	Salt	To taste
14	Sugar	1 pinch
15	Whole garam masala	3-4 gms
16	Garam masala paste	4-5 gms
17	Whole garlic	2 nos
18	Potatoes cut in half	2 nos

Method of Preperation:

- Clean and marinate mutton with salt and turmeric, onions, ginger, garlic, mustard oil, cumin paste, coriander and chilli paste for 1 hour.
- Heat mustard oil in a kadhai, fry the potatoes till golden brown in color and remove.
- Add more oil, temper with whole garam masala and add the marinated mutton.
- Cook on medium flame for 12-15 minutes.
- Reduce the flame, add whole garlic, cover, and cook for 40-45 minutes and stirring occasionally.
- Add red chilli powder and season with salt and pinch of sugar.
- Once the mutton is 90 percent cooked, add potatoes, 1 and 1/2 cup hot water, green chillies, chuijhal, garam masala paste and further cook by covering it.
- Check seasoning and serve hot with steamed rice.



Name : Biswajit Biswas
Designation : Assistant Professor

IHM, CHANDIGARH

Authentic name of the dish: Sukhe shalgam ki Sabzi
Local name: Kachrian di Sabzi

Picture of the Dish



History:

An old delicacy travelled from Multan to Parts of India where people moved after partition, carrying classical method of preservation ie sun drying. People when travelled after partition were not wealthy so the dish also. They used to preserve turnip in winters when cheap by making garland of thick slices and sun dried to use in cooking afterwards. The recipe carried by our grandparents to us and now our responsibility to carry forward.

This is dried turnip cooked with onion tomato flavored with anardana and Jeera garnish with coriander leaves.

Recipe:

Description	Qty	Unit
Turnip sun dried	500	G
Onion	100	G
Tomatoes	50	G
Ginger	20	G
Garlic	10	G
Green chilli	10	G
Anardana powder	3	G
Jeera powder	5	G
Deggi Red chilli powder	3	G
Turmeric powder	1	G
Coriander powder	5	G
Green coriander	10	G
Jaggery	10	G
Salt	5	G
Desi ghee	50	G

Method of Pre-preparation:

- Soak sundried turnips in warm water for 60 minutes.
- Chop onion, tomatoes, greenchilli, coriander leaves, ginger and garlic

Method of Preparation:

- Heat ghee in a iron kadhai, add chopped garlic, ginger and green chilli saute for few seconds
- Add onion and cook till translucent add powder spices, cook till leaves fat
- Add tomatoes and cook till soft add soaked turnip and cook with covering it
- When cooked add crushed jaggery and cook for few seconds
- Garnish with chopped coriander and serve hot with tawa roti

Nutritional Value:

Sukhe shalgam ki sabzi	90Calories
Serving Calories	90 Cal
Total Fat	5 g
Total Carbohydrates	11 g
Dietary Fiber	4 g
Sugars	2 g
Protein	2 g

Fusion Dish:

- It can be served with methi lacha paratha in form of tacos
- It can also be served in form of canapes on toasted bread



Name : Saurabh Khurana
Designation : Associate Professor

FLAVORS TO REMEMBER / RARE GEMS

IHM, MEERUT

Authentic name of the dish:

Milk Chocolate & Caramel Mousse Cake

Local name: Chocolate & Caramel Mousse Cake

Picture of the Dish



History:

A dessert Mousse was introduced to the world in 18th century in France. The word mousse means 'Foam' which describes creamy & light airy texture of the product to built-up the structure.

Recipe:

S. No.	INGREDIENTS	QUANTITY
1	Milk Chocolate Compound	160 gm
2	Fresh Cream	125 ml
3	White Butter	12 gm
4	Caster Sugar	80 gm
5	Egg Yolk	01 no.
6	Milk	60 ml
7	Whipped Cream	55 gm
8	Gelatin	01 gm

Method of Pre-Preparation:

1. Prepare first chocolate truffle with help of 70 gm milk chocolate compound, 80 ml fresh cream & butter 7gm, heat cream then add to chopped chocolate and then add butter & keep aside.
2. Secondly prepare caramel with help of 40 gm caster sugar, 45ml fresh cream & 5gm butter, heat-up sugar & caramelize, add cream & then add butter and mix it well, keep aside to cool down

Method of Preparation:

1. Soak gelatin to firm it.
2. Make a mixture with 40gm sugar, 60 ml milk & 01 egg yolk, in double boiler until become thick consistency.
3. Add prepared milk chocolate truffle 75gm in a egg mixture, then add soaked gelatin, mix well.
4. Then add whipped cream and fold it with help of silicon spatula.
5. Pour the mixture in desired mold or dessert bowl, till half & pipe caramel in between & then filled it full with the mixture
6. Let it set for at least for 3-4hrs in refrigerator.
7. Once it is well set then remove from mold and pour the truffle upon it and again keep it in refrigerator for another half an hour.
8. It may be garnished with milk chocolate flaks/leaf or macaroon or of as desired.

Nutritional Value:

Mousse Cake	415 Calories
Serving Calories	415 Cal
Total Fat	34 g
Total Carbohydrates	88 g
Sugars	95 g
Protein	15 g

Fusion Dish:

- It can be served with hot milk chocolate sauce
- It can also be served with Caramel Sauce.

Name : Sanjay Prasad
Designation : Lecturer



IHM SRISHAKTI, TELANGANA

Authentic name of the dish:

Sorghum and Mushroom Porridge

Local name: Sorghum and Mushroom Porridge

Picture of the Dish



History:

Sorghum (Sorghum Bicolor) is a warm season cereal of African Origin which was first cultivated in the region of Ethiopia or Chad over 5,000 years ago. It spread to India by 4,000 years ago and later to China and to Southern Africa by about 1,500 years ago.

Recipe:

STANDARD RECIPE CARD		
NAME OF THE DISH		
Meal Period	Lunch / Dinner	
Preparation Time	6 Hours	
Cooking Time	25 Minutes	
Portions	4 Portions	
INGREDIENTS		
Description	Quantity	
Sorghum	400 gm	
Mushroom shiitake	75 gm	
Mushroom Button	200 gm	
Onion	75 gm	
Garlic	50 gm	
Extra virgin olive oil	30 ml	
Cream	50 ml	
Thyme	05 gm	
Butter	30 gm	
Pepper powder	to taste	
Salt	to taste	

Method of Preparation:

1. Soak Sorghum millets and Shiitake mushroom overnight, Strain and keep it aside
2. Make Button Mushroom Pure and Shiitake mushroom Pure keep it aside
3. Now Chop Shiitake Mushrooms, Chop onion, Chop Thyme, Chop Garlic and keep it aside
4. Heat olive oil in a pan add Chop onion, Chop Thyme, Chop Garlic cook it for a While
5. Now add Chopped Shiitake Mushrooms, mushrooms puree and Sorghum cook un till Sorghum is soft and mashy
6. Season it with salt and pepper.
7. Finish it with butter and cream.
8. Adjust the seasoning and serve Hot



Name : Chef Mario Charles Aigner
Designation: Sr. Faculty

QUENCHERS / BEVERAGES

IHM, HAMIRPUR

Authentic name of the Mocktail: Aam Pana
Local name: Aam Pana

Picture of the Mocktail



History:

While folklore connected to the Mughals' love for mangoes conjectures that the aam panna recipe came from either Babur or Akbar's kitchens, Pant debunks these theories. "We find mention of aam panna in ancient Ayurvedic literature as well as in the writings of K?lid'sa, which was long before the Mughals came to India

Recipe:

S.NO.	INGREDIENTS	QUANTITY
1	Raw mango	500g
2	Water	2ltr
3	Salt	To taste
4	Black salt	1tsp
5	Black pepper powder	1/2tsp
6	Red chilly powder	3/4tsp
7	Roasted cumin powder	1tsp
8	Sugar	1cup
9	Ice Cube	As Required
10	Mint	As Required

Method of Pre-Preparation:

1. Wash the raw mango properly
2. Pieces into rough cut

Method of Preparation:

1. Take a raw mango and cut it roughly
2. Put the mangoes along with the seed in pan and turn on the gas
3. Put a 2 Ltr water
4. Cumin Add salt, black pepper, red chili, roasted powder and sugar
5. Boil for 25 to 30min.
6. After this process, cool it down completely
7. And now we'll blend it so that we get an even smooth pure

Garnish: Fresh Green Mint

Glassware: Collins Glass

Serving Size: 6-8 Ounces



Name : Pankaj Kumar
Designation: Teaching Associate

AIHM, CHANDIGARH

Authentic name of the Cocktail: Tropical Twist
Local name: Sunset Bliss

Method: Shaken

Picture of the Cocktail



History:

The Tropical Twist was created to celebrate the vibrant flavors of tropical fruits. Inspired by sunny beaches and refreshing breezes, this cocktail blends exotic ingredients for a perfect mix of zest and sweetness, offering a unique tropical escape in every sip.

Recipe:

Sl. No.	INGREDIENTS	QUANTITY
1.	White Rum	45 ml
2.	Passion Fruit Puree	30 ml
3.	Pineapple Juice	60 ml
4.	Coconut Syrup	10ml
5.	Lime Juice	10 ml
6.	Sparkling Water	Top- up
7.	Sprite	Top- up

Method of Pre-preparation:

1. Chill the cocktail shaker and glassware.
2. Prepare fresh passion fruit puree and ensure all ingredients are cold.

Method of Preparation:

1. Fill the cocktail shaker with ice.
2. Add white rum, passion fruit puree, pineapple juice, coconut syrup, and lime juice.
3. Shake vigorously for 15 seconds to mix and chill.
4. Add a few cubes of ice in a Collins glass.
5. Double strain into a pre-chilled Collins glass.
6. Gently top up the glass with equal parts of Sprite and Sparkling Water, pouring slowly over the back of a spoon to create a distinct top layer.
7. Garnish with a slice pineapple, maraschino cherries, and a sprig of mint.

Garnish : Pineapple slice, Maraschino cherry, and Mint sprig

Glassware : Collins Glass

Serving Size : 300 ml



Name : Shashank Ujwal
Designation : Assistant Lecturer

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