

GAZETTE

INDIAN SCHOOL OF HOSPITALITY



IT'S BACK,
& IT'S HERE
TO STAY.

ISI Edition 01

Letter From The Editor

Revival, renewal and revolution are the three mighty pillars paving the way to a fresh start. Having invested uncontested belief in this statement, I bring to you along with the members of Spitfire, the new Gazette: Reimagined.

This month's issue uncovers the robust events spawned by the students of ISH and the efforts undertaken to mould them into conscious leaders. As a patron of creativity, I took it upon myself to make the magazine a platform open to young entrepreneurs, enthusiastic gourmands and sprightly young minds ready to take the industry by storm.

The modern world is a powerhouse driving a myriad of talents, making the spectrum of topics covered a humble attempt to celebrate individuality and innovation within ISH.

After endless shots of espresso, I would like to express my heartfelt gratitude to the team for supporting my vision, and to my mentors for granting me the freedom to breathe The Gazette back to life. I hope you are enjoying this edition in anticipation of better ones to come.



Raagini Poddar
Editor-in-chief
(Raagini Poddar)

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Bhawan

Fig at Museo

Long Finish

Gastronomic Escapades

By: Deean Palia

Best Finds :
Gurgaon Edition

The past few months have been quite exciting for culinary student and gourmand Deean Palia as she ventured out to eat at some newly opened restaurants in Gurgaon. This edition features her current picks, which you too will be sure to enjoy. Read ahead to find out!



The dining space housing Bhawan is stunning, and the food just as impressive. Bold flavours, rich ingredients, and attention to creativity are what set them apart. Their gourmet spin on chaats, curries, drinks, and Indian *mithai* makes this my go-to brunch place at 32nd Avenue. Bhawan is Indian food done just right.

What you should eat: Mutton Dahi Vada, Chole Bhature, Gadbad Chaat, Malabar Paratha with any curry you fancy, and the Kulfi for dessert!

Long Finish is a ramen lover's delight. The scrumptious fare comprising ramen bowls, gyoza, and karaage chicken makes me feel like an excited toddler at a candy store, torn as to what to pick and what to leave. Also, their patio is the best spot to soak in the season's breeze!

What you should eat: Pork Tonkotsu, Paitan, Vegetable Ramen Bowl, Katsu Chicken Ramen Bowl (I tend to stick to my comfort dishes here!)



Nestled within a photography museum, Fig at Museo Camera has hit the ball out of the park with its eclectic menu. Their offerings are ever-evolving and include a selection of in-house coffee blends as well. After all, isn't clean and soul-satisfying food the way to every culinary explorer's heart?

What you should eat: Katsu Chicken Burger, Sun-Dried Tomato and Pesto Ravioli, Spinach and Feta Crepes, Confit Garlic and Chilli Oil Wood-Fired Pizza and their desserts.



Mehak Grewal's

 SHE.
the micro patisserie

Side **Hustle**



"Good things come to those who bake."- and we're sure that Mehak Grewal, Founder of "SHE- The Micro Patisserie" would attest to that.

Q1. How long have you been in business and how did you decide to start a micro-patisserie?

I have always been passionate about baking and used to watch shows on TLC. There was also this brownie recipe I had been wanting to try out during the lockdown since it had never been my strongest suit. I took those brownies to a friend's birthday and before I knew it, I'd started taking several orders for them via Instagram!

Q2. So talking about the brand, where did you get the idea for the name "SHE?"

If I ask people to name chefs that inspire them, most would mention Gordon Ramsay or Alain Ducasse. While they do have their own legacy, not many would think of a woman at first. Having "SHE" in the name itself helps recognize women in the industry. Also, one of my favorite songs is "She" by Harry Styles," so when I thought about it, both reasons seemed to align together!

Q3. What does a typical day look like for you when you're working?

I work alone and take orders 48 hours in advance. I start baking after returning from college and purchase ingredients on my way back. During peak seasons, I prepare larger batches in advance and even have to do the packaging. I also handle my social media; from posting about new items and recording behind the scenes to generate customer engagement.

Q4. You must have faced some challenges in the beginning. Would you like to share some advice on what skills a new baker should have?

Being prompt in responding to customers is very important and can get difficult at times because the urge to eat a dessert is usually spontaneous. If you crave something, you want something right away. In spite of taking orders in advance, I do my best to be as accommodating as I can. All bakers should be patient, creative and sensitive to trends.

Mehak Grewal





Q5. I'm sure you like to be creative as a baker despite following exact measurements. Do you like experimenting at times? Or do you just follow your standard recipe?

Being a college student definitely poses a time crunch, so it can be hard to introduce new items regularly. However, I do experiment and release different brownie flavours whenever possible. You'll find an assortment of Nutella, Oreo, and Biscoff brownies on my menu. There is also the Big Chip NYC Style Cookie, which has been a hot seller for some time now!



Q6. What are some milestones that you've achieved in your professional life?

My career's first milestone was when I set up a stall in college. I had never catered in bulk before. It's a different kind of feeling when people you know go out of their way to appreciate your work. My friends have also been incredibly supportive.



Q7. Where do you see yourself 10 years from now?

I'm passionate about baking and wish to gain experience to be able to own a bakery one day. I have also been able to understand the business aspect better. It takes a lot of courage for someone to dream big, especially after starting small. The fact that I have a head start will help me shape myself into a successful entrepreneur in the coming decade. Everything is a learning experience, and eventually, home will be where I would like to return after exploring the world.



I was quite excited when I was told that I had to interview Mahek about her home business. As an aspiring baker myself, I was able to learn a great deal from our conversation. Her drive, motivation and wish to share her creations with the community deeply inspired me, and I'm sure you feel the same way too!

-Shrishti Chhabra' BACA'26



Written By: Agrima Chopra



The Concoction Conversations, the first ever Beverage Conclave at ISH, ideated, hosted, and executed by our accomplished Food & Beverage Facilitators - Mr. Jaikishen Balchandani, Mr. Pushp Mehra and Ms. Kriti Malhotra is a noteworthy chapter in the month of April's highlights.

Boasting a panel of industry stalwarts like Pushpesh Pant, Pradeep Gidwani, Prarrthona Pal Chowdhury, Raja Mukherji, Shweta Pundir and Angad Soni, the conclave started with an informative yet entertaining panel discussion. The nuances of the alco-bev industry and its future landscape were pondered as each panellist contributed to the conversation with their unique anecdotes. It was, however, Dr. Pushpesh Pant who took the room by storm with his shrewd wit and extensive knowledge, cleverly unpacking them into his riveting tales. Despite having each attendee in splits of laughter, he succeeded in educating them about the history of beverages Indian beverages.

The eagerly-awaited masterclasses were the next subsection of the evening, with the first one being led by Ms. Aanshika Bhatnagar. As Head of Marketing at Sepoy & Co., a company specialising in exquisitely packaged sustainable botanical mixers, she spoke about the company's niche product range. Founded by Mr. Angad Soni, Sepoy & Co. is a new-age mixer brand. Ms. Bhatnagar answered a plethora of questions presented to her by inquisitive students, educating them about marketing strategies while being aligned with brand values.

Another special masterclass hosted by Dushyant Tanwar from Monika Enterprises delved deep into the history and future trends of tequila consumption around the world. It opened up a discussion about how one could innovate further to capture a niche in the market. All of this ultimately left us thinking: do we really even know the difference between a bartender and a mixologist?



The most eagerly anticipated part of the evening was the competitions. Separated into three categories—Voice-It-Out, Beverage Wizards, and Mixology—the eagerness to win was pervasive. Candidates taking part in Voice-It-Out were to express their opinions on a topic relevant within the alco-bev industry from a selection of subject matters such as "cocktails in a can," "molecular mixology," and "the growth of craft distilleries in India." Beverage Wizards was a clamouring room filled with earnest participants ready to test their knowledge at the Q&A session on spirits and beverages. Mixology was the most intense of them all, where the candidates had to create non-alcoholic cocktails out of thin air. Their creativity, taste, and presentation were judged by Mr. Dev Mishra, Monin Brand Ambassador, and Mr. Dushyant Tanwar.

The competitions were highly interactive and provided a great learning scope for all the candidates involved.. In case you missed out on who the winners were! :

Competition	1st	2nd	3rd
<i>Voice It Out</i>	Raagini Poddar	Sachleen Kaur	Mahek Gupta
<i>Mixology Contest</i>	Mehak Grewal	Rishika Patel	Dev Batra
<i>Beverage Wlzards</i>	Advait Jamdade & Divyansh Gupta	Mansimar Kaur & Abhishree Sonawane	Nakshatra Sonkhiyan & Jiya Tahilyani



The conclave was an eye-opener for all those present. In a world where food is so intently explored and shared, a large portion of the alco-bev industry remains untapped. While sommeliers are revered and breweries rapidly spring into existence, a great deal more can be uncovered as the horizon widens for coming generations. This evening was thoroughly enjoyable and thought-provoking, and we hope to encounter many more in the future!

ISI

Premier League '23





ISHPL

By Raagini Poddar

"Run when you can, walk if you have to, and crawl if you must; just never give up!" once said the ultramarathon runner, Dean Karnazes. ISHPL'23 - The Annual Sports Event of the Indian School of Hospitality was a true testament to this statement. People began arriving as early as 0700 hours at Karma Lakelands, a sprawling retreat not too far from the ISH campus. As an event that strives to nurture sportsmanship, it saw zealous athletes showcasing their prowess on the field while unflinching supporters cheered them on.



Members of FLYP—the Sports and Activities Society—worked round the clock to make ISHPL a success. With Spitfire launching the event, the opening ceremony saw encouraging speeches made by Mr. Neeraj Garg, the ex-CEO of Hindustan Coca-Cola Beverages; Mr. Ashwani Khurana, the founder and CEO of Karma Lakelands; and lastly, Mr. Dilip Puri, the founder and CEO of the Indian School of Hospitality. A high-octane and refreshing performance by Diversity's in-house band, Manzil, followed in succession.



The ground had been marked, and people were eager for the games to begin. The day kicked off with soccer playoffs among three teams, until Team Tiger Shanks won their match against the Headhunters. Amartya Misra (BBAHM' 24) was present throughout, providing comic relief with his sarcastic commentary. Portions of Katsu Curry were served by UMAMI soon after, while an impromptu DJ setup turned out to be a boost to entertainment. Mascots, the Sales Society, did a stellar job of breaking even at all costs through good publicity.



HERE ARE SOME THINGS YOU PROBABLY DID NOT KNOW ABOUT FOOSBALL:

- An American soldier brought the game to the United States.
- Pac-Man caused a decline in foosball's popularity.
- The longest game lasted 61 hours and 17 minutes.

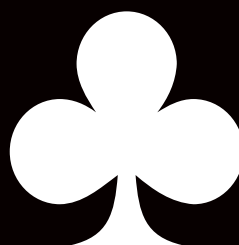
Soon after, Ms. Ambika Nair braved the crowds and formed four ferocious teams for Tug of War, a moment that left most people amused. People sat on the edge of their seats while the odds of who would win kept oscillating. The opposition was relentlessly fought, and the Minions were ultimately crowned champions before heading back.

The next day began with a light breakfast and the sport of the English. Divercity's dance performance made for a breath of fresh air between each cricket match. After an intense game between ISH and Team Karma, people headed back to campus. A hearty lunch was had, and a heated foosball match was played. Onlookers watched intently as the competitors scored one goal after the other. Japjot Singh and Dushyant Singh's duo won the first prize after a nail-biting match. Yogesh P and Sayyam Chawla secured the first rank in the badminton match held at Matrikiran School, while Mehrab Singh Sahni lived up to his title of "Master of TT" by winning the first prize for table tennis. Behind the scenes, HYPLE earnestly documented all of ISHPL to share on our institute's social media handles.

The prize distribution ceremony was held the next day, and all winners were honoured with certificates and medals. In the end, a great spirit of camaraderie was fostered amongst one and all, thus echoing the true ethos of team spirit and collaboration, which is what we endeavour to do at ISH.



Casino Royale



While a high-stakes poker game may not have been on the cards, their homage to one of English cinema's most notorious characters—James Bond—was aces by the culinary batch of 2024. Casino Royale was an evening that had been particularly looked forward to.

The buzz of the days leading up to it saw people waiting with keen excitement. Replete with poker tables, slot machines, and blackjack tables to encapsulate the vibe of a casino, the black-tie event successfully showcased the students' culinary prowess coupled with their event management skills.

"The inspiration for the event was Daniel Craig's best James Bond movie, 'Casino Royale'," said Tanvir Narwani, the mastermind behind the event. "We wanted to have a casino-themed ball where everyone wore their ultra-glamorous outfits to enjoy some games and each other's company." Hoping to turn this into one of the most memorable nights in the history of ISH, he added, "Casinos bring out the fun and competitive side of people, so we thought that would add flair to the evening."

DID YOU KNOW?

'Casino Royale' was Ian Fleming's first James Bond novel. The movie based on it also happened to be first film in the franchise to show James Bond as a novice in M16.

The organisers adorned each corner with colourful ribbons and silhouettes of aces, spades, hearts, and diamonds. The lights were dimmed, and the picture booth awaited the arrival of guests; it was time for the soiree to begin.



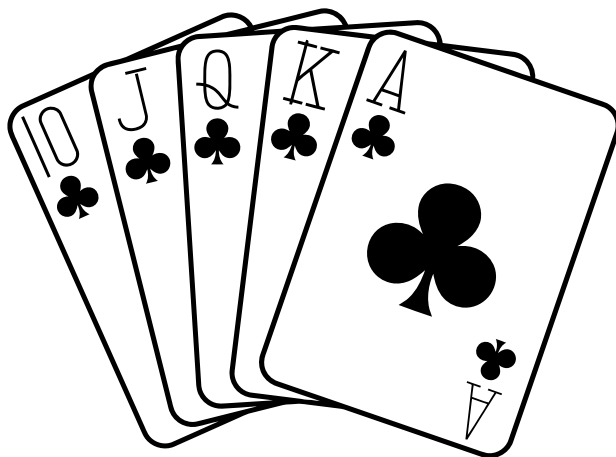
Heads turned as people entered in their sparkly dresses and crisp tuxedos. They danced with élan to the tunes of a charming live band because, as J.A. Bukowski said, "There is only one thing better than music—live music."

Seated around tables were sombre faces, assessing whether the odds were in their favour that night. They were all playing to win, and the winner would take it all.

After dances and twirls, music, and merrymaking, the feast finally began. Laid out was a colourful mezze spread and a burrito bowl counter, ending with a novel—and surprisingly scrumptious—banoffee sushi. The menu had been designed to cater to all guests while putting the students' culinary skills to the test.

Ideas had been swirling for over a month, but it was resilience and teamwork that made them come together. Once given more opportunities, events like these could undoubtedly recur in the coming years at ISH.

Despite the initial hurdles faced in getting the theme of the event approved for its execution, the evening turned out to be a massive success. Guests praised the efforts made to organise such a fantastic event. The Casino Royale has undoubtedly left a lasting impression by setting the bar high, and we eagerly await the next lot playing their hand at initiating another thrilling event in the near future.





Insider **Information**

Written By: Simaran Nanda

What makes a good hotelier? In an illuminating conversation with Mr. Dinesh Varma, we found out exactly what makes one. Being recently titled as General Manager of Taj Kumarakom Resort and Spa, a property set in Colonial-era buildings on the shores of Kumarakom Lake in Kerala, he helped us condense over twenty-five years of experience into a single page. Mr. Varma has led operations in hotels of various sizes, and his insights add value for students stepping into the hotel industry, whether they are looking to run a business hotel or a large resort with luxury facilities.



Mr. Dinesh Varma
General Manager, Taj Kumarakom

Mr. Varma started as a supervisor and, over the years, worked his way up to the position of General Manager. His long-spanning tenure has seen him live in the metropolitan cities of Mumbai, Delhi, Kolkata, Chennai, Bangalore, and even Singapore, making travel an inherent part of his career. For Mr. Varma, this industry is where his heart lies.

When asked how certain properties differ from each other, he pointed out that no matter where one goes, the general principles of hospitality remain the same. "Differences, however, do exist between the needs and expectations of clients as one switches from a business hotel to a resort and spa, consequently resulting in changes within the specific operations of the hotel. The variability usually shows up in dining spaces and recreational services, as that is where most customer interactions take place," said the general manager.

"The well-being of employees is given much more thought as personal growth, and working hours have been recent topics of discussion. I look at these as positive changes as the industry pushes people to be able to learn and grow freely."

Highlighting recent trends in the industry, Mr. Varma spoke about 'sustainability' as a headliner. 'Paathya' is a landmark that leads to positive change, with IHCL's core values focusing on awareness around the ecosystem's needs. It forges a journey based on environmental stewardship, social responsibility, preserving heritage, and sustainable growth.

In the end, Mr. Varma expressed the one thing he would want students graduating into the industry to remember and unwaveringly stand by as they step in. He says, "The industry is not stagnant. It is constantly evolving, and it needs people who understand change and adaptation. One needs to be absolutely passionate about what they do to be able to persevere. But once you find your footing, it becomes easier to sail the ship."



In a nutshell

By Jaanvi Gupta



AAHAR - The International Food & Hospitality Fair

Where- Pragati Maidan, New Delhi.

When- 14th-18th March

Who- Students and facilitators

What- They won bronze and gold medals for bread showpieces, plated appetizers, cake decoration, plated desserts and live cooking.



Kikkoman Culinary Contest

Where- IIMM Mumbai

When- 7th February

Who- Aaditya Kalra and Aniket Dua

What- They won the 1st prize for their menu- Asian Tofu Salad, Soup Dumplings, and Soy Honey Glazed Chicken with Jasmine Rice- made in 2 hours using Kikkoman Soy Sauce in each dish.



The Night of Chefs and Ideas

Where - Sunder Nursery, New Delhi

When - 1st March

Who - Students and facilitators

What - A worldwide festival of thought held across five continents. Organised by the French Embassy, it witnessed panel discussions among people like Saranash Goila and Pushpesh Pant.



Amrita Shergil's Birthday

Where - National Gallery of Modern Art, New Delhi

When - 31st March

Who - BACA' 25 & BBAHM' 26

What - Hungarian-Indian artist Amrita Shergil's 110th birthday was celebrated by the Hungarian Embassy, where the culinary team prepared canapés and the hospitality students got to be a part of the service team.



ISHINE

Where - Online

When - Weekly

Who - IShine team led by Hitanshi Behl.

What - A platform giving new students opportunities to engage in team-building activities and seminars, thereby celebrating the culture of inclusivity and transparency at ISH.



Holi

Where - ISH campus

When - 2nd March

Who - Student societies

What - It saw scintillating dance performances by Divercity, oratory by Spitfire, followed by some thrilling games and activities hosted by FLYP, and a satiating spread laid out by Umami. The memories were locked by the efforts of HYPLE and the event came together through the collaborative efforts of none other than Eventorium.



Summer experience

Where - ISH campus

When - 18th-22nd April

Who - Prospective and new students

What - It had workshops based on creating customer success, along with hospitality in the digital world to give them an understanding of their career paths. There was also a field trip to Siquera for cider tasting along with exploring our very own farm at Karma Lakelands.



Marketing workshop

Where - ISH campus

When - 2nd March

Who - Preetha Athrey, Marketing Consultant & Former Head of Global Marketing, Twitter India

What - Students were met with considerable exposure to the world of marketing, with Ms. Athrey speaking about the hurdles and highlights of her career and even discussing the future of Artificial Intelligence in the sphere of content creation.



Meet OUR TEAM



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CAN YOU
GUESS
WHAT'S
COMING
NEXT?

