

GAZETTE

INDIAN SCHOOL OF HOSPITALITY

COME ALONG A JOURNEY OF
EXPLORING WHAT LIES AHEAD.

Letter From The Editor



Consistency is key — a statement we have grown used to hearing thrown around more often than it has been a principle to live by. As we return with our second edition, we are still navigating how to practise it best in our lives.

Almost a year has passed, and I once again find myself marvelling at how quickly it

went by. That being said, this note is a moment for me to pause and take in all that I have witnessed around me. The splendour is only a fraction of it. We have been taught to embrace new cultures, meet with new people, and face what we were earlier unable to, all of which converge at their focal point — the school of unlearning and learning.

Each piece is an attempt to share things and memories close to my heart — the exploration of cuisine and the learning of many a helmsman steering its growth; the power of art and fashion; and even the humble coffee bean — I remember emptying several cups of the Filter Kaapi at NGMA Bengaluru's cafeteria. They are collectively an expression of the power of creation.

In a quiet attempt to shatter unbefitting norms, I bring to you, along with my humble team, a slightly changed version of the Gazette this summer. May we always learn to unlearn.

Ragini Poddar

Editor-in-chief
(Ragini Poddar)

Letter From The Editor



Consistency is key — a statement we have grown used to hearing thrown around more often than it has been a principle to live by. As we return with our second edition, we are still navigating how to practise it best in our lives.

Almost a year has passed, and I once again find myself marvelling at how quickly it

went by. That being said, this note is a moment for me to pause and take in all that I have witnessed around me. The splendour is only a fraction of it. We have been taught to embrace new cultures, meet with new people, and face what we were earlier unable to, all of which converge at their focal point — the school of unlearning and learning.

Each piece is an attempt to share things and memories close to my heart — the exploration of cuisine and the learning of many a helmsman steering its growth; the power of art and fashion; and even the humble coffee bean — I remember emptying several cups of the Filter Kaapi at NGMA Bengaluru's cafeteria. They are collectively an expression of the power of creation.

In a quiet attempt to shatter unbefitting norms, I bring to you, along with my humble team, a slightly changed version of the Gazette this summer. May we always learn to unlearn.

Ragini Poddar

Editor-in-chief
(Ragini Poddar)

Table of CONTENTS

Page 3:

DISTINGU-ISH-ED

They cooked, served, and left no crumbs.

Page 7:

Kaapi Culture

From berries to brews, how do you like your cuppa?

Page 11:

Mental Health

You are not alone, and this too shall pass.

Page 12:

Cultivation of Cuisine

Journey the map of global gastronomy...

Page 13:

ISH Carnival

Of fairy lights and cotton candy dreams...

Page 15:

Gastronomic Escapades

Craving something Umami? Here are our top picks in the city...

Page 17:

Met Gala

We've seen Cher, Liz, Kate and Naomi, come see who walked our red carpet...

Page 20:

Eminent Personalities

Meet the people we get to meet...

Page 23:

In a Nutshell

Keeping track of all that we are up to at ISH!

Page 25:

Dictionary

Find out the meanings of these words!



DISTINGU-ISH-ED

DISTINGU-ISH-ED

Written by: Raagini Poddar

As the nights swiftly turned into days during the third week of May, all of ISH geared up for their first ever DISTINGU-ISH-ED- The Culinary Fest, responsible for creating an **epochal** change in the patronage of culinary arts at our institute. After hours of stocking pantries and setting up kitchens, it was time for the three-day contest to begin.

Before I get into details, it would be an undisputed claim for almost all of us to concur with when we say that we earnestly wait for Masterchef Australia to be aired on our televisions each night. Having said that, it would be suitable to claim that the culinary festival saw inspired amateurs, students, and professionals bring their skills and flavours to the table. The list of sponsor companies was boastfully **interminable**, with esteemed brands such as Elle & Vire, Hammer Publications, and Dhamati Foods featured amongst them. We also welcomed Chef William Groult, Chef Instructor at Ecole Ducasse Paris, who joined us as the Head Jury amongst the other jurors.

Wolfgang Puck once correctly stated, "A chef is a mixture, maybe, of artistry and craft. You have to learn the craft to really get there." As day one began—slowly but steadily—it grew to become a treat where we witnessed professionals from decorated brands display their edible installations, one more jaw-droppingly beautiful than the other. They fabricated exquisite cakes, crafted alluring showpieces, and plated some modern desserts with painstaking detail. One could easily see how many years of patience and perseverance it takes a person to produce quality at such fine levels. Several types of bread were kneaded, proofed, and baked to curate displays and test their technical skills.

"A recipe has no soul. You, as the cook, must bring soul to the recipe —" and boy, was Thomas Keller right when he said that. On day two, there was a change in the concepts surrounding each category.



As people from all walks of life were invited to participate, we waited anticipatedly to witness their **gusto** in the kitchen. Be it the "Grandma's Recipe" or "Signature Dish" segments, sleeves were rolled up, and they dished out some impressive plates of food for our judges to sample. As the day neared its end, the Pro-Am cookoff longed to be inaugurated; it was the most high-strung yet exciting part of the entire competition, where a professional and an amateur cooked in pairs. With an open pantry stocked from top to bottom, there was a fair bit of running around. Many pairs even saw parents and students coming together to create what they usually would at home, momentarily engaging in playful banter and attempting to agree on many things. What was special and observed throughout was the practise of "*andaaza*"—a stark reminder that measurements are only the recipe and real cooking ultimately requires reliance upon one's instinct.

"No one is born a great cook, one learns by doing." Julia Child was once a household name, and almost everyone knew what she was saying. Students from within and afar took part in an array of competitions and left the judges stunned with their exemplary creations, giving them a hard time choosing whom to pick and whom to leave behind. The hunger to learn and the thirst to display their talent were evident as they spent days immersed in preparation and an hour immaculately preparing their dishes. One can infer that young blood, undoubtedly, is filled with vigour and ideas aplenty, yearning to share them all with the world around them.

These three days were a whirlwind, and despite warranting intense attention to every minute detail, they were a joy to be a part of. As we met judges from various establishments who had lived their lives through extensive careers, the world seemed to open up and give young creators a modest glimpse of what was in store for them. We all win and we all lose at some point, but as we most often hear, it is the courage to participate and the skill we exude at each step that feeds the credibility of a chef, young or old. For it is the spirit of competition and learning that we must engage with, not our **laurels** that we must rest on.



WINNERS

Category	Position and Name	Category	Position and Name
Plated Desserts	1st- Chef Sana Khan; 2nd- Chef Suman Kumar	3 Course Menu	1st- Schuyler Pareira; 2nd- Vedan Pawar; 3rd- Yashi Khandelwal
Dress a Cake	1st- Chef Aryan Mathur; 2nd Chef Kapil Negi	Pizza Competition	1st- Jeuzer Motorwala; 2nd- Raghav Jain; 3rd- Lavansha Shah
Pastry Display	1st- Chef Nikhil Soni; 2nd- Chef Lenin Kumar	Dress A Cake	1st- Gurneesh Kaur; 2nd- Ashray Loomba; 3rd- Kriti Gaba
Wedding Cake	1st- Chef Lenin Kumar; 2nd- Chef Suraj; 3rd- Chef Eshana Banerjee and Chef Agam Kumar Singh	Mocktail Competition	1st- Vasudha Sharma; 2nd- Dev Batra; 3rd- Simone
Bread Display	1st- Chef Uday Venkatesh; 2nd- Chef Anamika Singh; 3rd- Chef Amitoj Singh	Plated Desserts	1st- Raagini Podaar; 2nd- Mahek Gupta; 3rd- Karan Preet Singh
3 Course Menu	1st- Chef Pragya Pande; 2nd- Chef Mahesh Shaun; 3rd- Chef Vikram Negi	Plated Appetizers	1st- Kavya Gupta; 2nd- Noor; 3rd- Supath Mahajan
Pizza	1st- Chef Pragya Pande; 2nd- Chef Uday Venkatesh; 3rd- Raghav Jain and Jeuzer Motorwala	Category	Position and Name
Mystery Box	1st- Chef Arbaaz Khan and Chef Veeram Sukhwai; 2nd- Chef Rupali Joshi; 3rd- Chef Keshav	Grandma's Recipe	1st- Vipin Kumar; 2nd- Sabrina and Min Lee; 3rd- Ambika Nair and Jyoti Kumar
		Signature Dish	1st- Vipin Kumar; 2nd Teesha Agarwal; 3rd- Annapurna Kaul and Prisha Nanda
		Pro-Am	1st- Gurneesh and Harpreet Kaur; 2nd- Nishtha and Mamta Pal; 3rd- Zaeema and Shehnaaz Khan

COFFEE CULTURE



Coffee Culture in India

Written by: Agrima Chopra

A story that begins in the fifteenth century, takes a colonial turn during the British Raj, acquires a revolutionary flavour in the 1900s, and consistently evolves with time cannot be an ordinary one.

Widely and wildly loved, coffee and its progression in India are nothing short of fascinating. The history of its consumption can be dated back to the 1800s, with roots in the southern regions. Common **lore** has it that Baba Budan, a Muslim saint, smuggled seven coffee beans while returning from Hajj, eventually planting them in the Chandragiri Hills of Chikmagalur. Under the colonial era, coffee plantations took over Coorg, soon birthing a strong brew finished with frothy milk and, traditionally, some jaggery. The South Indian Filter Coffee (traditionally "Kaapi") in its gold-gilded dabara set was a welcome creation. This drink is now a cultural craze, with its popularity leading to the fabrication of coffee stands that would line the streets and eventually aid in the materialisation of The Indian Coffee House.



Made famous by the likes of Satyajit Ray and Rabindranath Tagore, the place became an artistic "adda." Its promotion of free thinking and open dialogue over **moreish** snacks and a few great cups of coffee led to the emergence of outlets in almost every major city.



As is applicable for anything that has been in existence for a while, the need was felt for a modern approach, and so followed the launch of Cafe Coffee Day (CCD) in 1996. In an attempt to widen cultural exposure, CCD offered the consumer Indian beans **christened** with Italian names. It introduced us to the concept of a cappuccino and a latte and gave a plethora of options to an eager audience, soon becoming a spot frequented by the IT crowd and college-goers. Noticing that Indians too began spending elongated hours in a coffee shop, chains like Costa, Starbucks, and Lavazza readied themselves to set foot in India and launched many outlets countrywide.

The emerging New-Age cafes like Blue Tokai, Araku, Subko, and Third Wave Coffee Roasters, however, reflect a cultural shift in coffee consumption throughout India. As people become increasingly aware, they are open to the change being brought about. In this scenario, each brand is competing to achieve a similar objective: to increase the appreciation of a well-made and perfectly brewed cup of coffee.

Although India is the sixth-largest producer of coffee in the world, admiration for superior beans is hard to find. However, with the adoption of veganism and cutting out dairy, concentration on high-quality coffee has increased manifold. Right from cultivation to consumption, the community of coffee in India is shifting towards renewal. It has largely been taken over by new-generation cultivators who are globally influenced and endeavour to set exceptional standards. The consumer, too, is now taking a keen interest in the roastery process and is willing to pay a steeper price for a cup.

A part of this conversation lies in our coffee shop at ISH– DELISH. It is a conducive representation of coffee culture and a destination frequented by all students alike, as they actively involve themselves in the nuances of knowing and experimenting with coffee. Armed with the liberty to prepare their own drinks, we can see the growth of beverages like iced espresso, espresso tonics, or even salted honey lattes; although the subset of consumers who would still go for their usual caramel or hazelnut lattes remains steadfast in their loyalty.



Akin to the culinary world, the world of coffee also has much to offer. With enough creativity, caffeine, and willingness, innumerable concoctions can be crafted. And now, with the country moving towards quality and conscious consumption, there is space for everyone in the conversation about, for, and over a cup of coffee.

It's Okay
to not be
Okay



MENTAL HEALTH MATTERS.

(Story- *Anonymous*; Written by Simaran Nanda)

How often do we lie about little things - and do we do it because it is easier at the moment or because the truth feels too ugly? And have we ever lied to ourselves to the point where we started to believe it? Why do we do that?

I lived a life of deception, hoping that the lies I told would help me create a new reality. But as time went on, the weight of the blanket of lies grew heavier, and I could not afford to avoid the truth any longer. A traumatic event from my past haunted me, but I was too afraid to share it with anyone, including myself.

When COVID-19 hit, the chaos of life came to rest, making me realize that the pre-pandemic existence I had been living was a massive distraction. I slowly became aware that I had to confront and accept what had happened instead of avoiding it. I sought therapy, making my way through several counsellors before finding someone who truly understood my needs. However, I also came to understand that, despite the help, the ultimate source of my healing lay within myself.

A year of contradictions—it had felt so fast and slow, all at the same time. The world seemed to be moving at hyper speed, but I still found myself at a standstill. At a time when we were forced to stay apart, we still managed to have our voices heard. Maybe because everything outside shut down, the

only place left to go was internal. I was pushed to reflect in ways I never thought I needed to. I spent a lot of time grieving but also being grateful.

One of the hardest things I had to do was to gather the energy to survive in the present while trying to recover from the past. It may have been **debilitating**, but it was also, in a sense, liberating. It taught me that without healing from the past, it is nearly impossible for us to find a way forward.

As we head into the new chapters of life, an important thing to remember is that to be able to create a happy present and a better future, we must accept all that has occurred. We must admit to our wrongs and do the hard and uncomfortable work it takes to unlearn our toxic behaviors, collectively and individually.

Helplines



- **Nimhans:** Free psychosocial support & mental health service
- Call: 080-46110007
- Visit: Nimhans.ac.in/pssmhs-helpline



- **Sumaitri:** A crisis intervention centre for people experiencing depression or suicidal thoughts.
- Call: 09315767849
- Visit: Sumaitri.net



- **YourDOST:** An online counselling and emotional support platform.
- Visit: yourdost.com

"Your present circumstances don't determine where you go, they merely determine where you start." – Dr. Lauren Fogel Mersy



Cultivation of
Missine

Chef of the month- Yotam Ottolenghi

Written by: Raagini Poddar

Before opening his **eponymous** delis all over London, Yotam Ottolenghi was busy writing his thesis on the **ontological** status of the photographic image in aesthetic and analytic philosophy. He sent a copy of it back home to Israel with a letter explaining how he was taking a break from academics; soon to find himself studying patisserie at Le Cordon Bleu.

It did not take long for him to become well-known. Aside from opening restaurants, he became a sensation after his first book, "Ottolenghi: The Cookbook." Yotam's recipes show the humble eggplant taking many forms, redeeming it from its otherwise common **obscurity**.



His most **extolled** book is "Jerusalem," written in collaboration with Sami Tamimi, a Palestinian chef and author. The Guardian holds an archive of his recipes, such as filo tarts, mujaddara, labneh in many varieties, and moussaka too. His establishments are charming; the windows are lined with glistening trays of pavlovas and financiers. "Sweet," his book on desserts, is a must-have for every baker. The Ottolenghi Test Kitchen in London is where a small team of chefs from various backgrounds develop recipes for his brand.

This or That: Fresh cheese or pre-grated cheese?

Ever heard of a recipe asking you to ditch the cuboidal plastic containers with pre-grated cheese? Laura Vitale once humorously said, "The boxed parmesan is made from the trimmings of the real stuff—they sweep whatever falls on the floor after cutting the wheels and sell it." Coated with powdered cellulose which keeps it from clumping together, this substance **masquerading** as cheese does not melt the way you would want it to. European cheesemakers would shudder at the thought of this, rightfully deeming it a cardinal sin.

Aficionados know the value of investing in the real stuff rather than skimping on quality. Besides, can you really beat the flavour of freshly grated aged Montasio, Pecorino Romano, or even some Parmigiano? My bias seems clear by now, and that is because I *genuinely* do believe that there are some rights and wrongs when it comes certain foods. Can I ban the sale of grated cheese? Absolutely not. But can I save up until I can afford a block of the aged treasures? Absolutely yes.

CARNIVAL



THE ISH CARNIVAL

Written by: Mehak Gupta

A carnival was held on a Thursday at the Indian School of Hospitality, the soft glow of fairy lights painting our campus in magical hues. Students and faculty gathered to celebrate an event of colour, creativity, and **camaraderie**—a quintessential carnival bringing with it a sense of nostalgia. The evening was a warm embrace with joy and merriment.

Amidst the boisterous buzz, vivid posters—handmade and a testament to the students' artistic **proWess**—could be seen pointing towards stalls led by artistic entrepreneurs. The heart of the carnival lay in them, transporting people back to their cherished childhood memories. From the cosily decorated stall "**Granhola**" by **Hiya Mittal**, offering homemade sugar-free granola, to the "**Crochet and Cards**" booth by **Ikjot Sehgal and Mahek Gupta**, selling hand-knit flowers and gift cards crafted with care, each stall represented an enchanting, whimsical facet of students' personalities.

The icing on the cake was the bull ride, inciting an adrenaline rush among the carnival goers. Laughter echoed in the arena as people took turns in their attempts to conquer the untameable animal, creating a spectacle of shared amusement. It was also a food lover's delight, with young chefs inviting attendees to try the lip-smacking samosa chaat, tangy puchkas, corn dogs and icy apple chuskis,. Every flavour was a remnant of a sweet bygone era, evoking a sense of familiarity.

The colours painted a vibrant tapestry against the sky, transforming the campus into a wonderland straight out of a fairy tale. As the last event organised by the student leadership, namely FLYP and Divercity, before the semester ended, the carnival was indeed a grand finale. As the night wound down, the fairy lights flickered a little softer. The carnival had been a **reverie**, a nostalgic journey that gave people a trip down memory lane, with the promise of creating many more in the coming future.





PaPaYa

Ping's

Gastronomic Escapades

Boju's

Deean has yet again ventured out to serve us her best finds, this time in the Asian dining space. With a palate favouring these flavours, she has tried many a place, some more than once, to narrow it down to the best. Here they are:

PapaYa



PaPaYa is a less talked about gem, serving the best chicken gyozas I've had in a long time. Easily describable as modern Asian cuisine done right, it has perfect portion sizes and even better execution, both in terms of taste and presentation. The special menu crafted by internationally renowned Master Chef Frank features classic Asian ingredients and flavours— a masterful mix of balance and creativity.

What you should eat: Carrot & Cream Cheese Dim Sum, Crispy Fried Lotus Stem, Dehydrated Spinach & Maki Sushi, Truffle & Mushroom Bao, Tempura Broccoli with Firecracker Sauce, Okra Chilli Garlic, Chicken Gyoza, Cheung Fun, and their tropical 'Italian Smooch' drink.

I am probably late to the game; I should have discovered Ping's a while ago. For me, it has come to be arguably one of the "it" spots for South East Asian food in the city. Their iconic Philadelphia cream cheese dim sums are to die for, and the water chestnut dish is the best I have ever had. With crisp, bold flavours, Ping's tops the list of the best Asian restaurants in and around Gurugram.

What you should eat: Philadelphia Cream Cheese Dim Sums, Thai Sliced Lamb Chilli Fried Water Chestnut, Four Season Vegetable Dim Sums, Crispy Fried Jumbo Prawn Bao, Hainanese Chicken Rice Lemongrass and Star Anise Iced Tea.

Ping's



Boju's



If you were to catch me anywhere outside on a Sunday evening, it would be at Boju's Kitchen. Boju's is one of the few restaurants in Delhi NCR that serves authentic North-East Indian cuisine. Their house-brewed iced teas are a perfect summer treat. Located at the Highland at 32nd Avenue, their outdoor seating area is a blend of summer and happiness with big bowls of rustic, comfort food. You must pay a visit if you are craving something warm and spicy!

What you should eat: Wai Wai Sadeko, Jhol Momos, Kothe Momos, Pork Chilli, Thukpa, Ghoom Style Chicken, Tingmo, Sel Roti, and Cinnamon Iced Tea.

ISH MET GALA

THE MET
IS HERE

METBYANGELAN-JADWALMET-THEMETATISH

Written by: Sachleen Kaur

Once upon a fabulous evening, a soiree inspired by the legendary Met Gala unfolded in the halls of ISH. It was a night of glamour and grandeur—but, of course, not complete without a red-carpet extravaganza, Vogue-style interviews, paparazzi frenzy, and a **cornucopia** of exotic delicacies. The masterminds behind this event were none other than the BACA Batch of 2025, who graciously hosted the entire ISH family.

Typically held annually on the first Monday in May, the Met Gala—fashion's biggest night of the year—came to ISH as a more intimate affair. Also known as the Met Ball, it is an annual fundraising event for the benefit of the Metropolitan Museum of Art's Costume Institute in New York City. Today, it has become one of the most prestigious and highly anticipated fashion events in the world.

Here is a brief history of the Gala: The Met Gala was first established in 1948 by publicist Eleanor Lambert to raise funds for the newly formed Costume Institute.

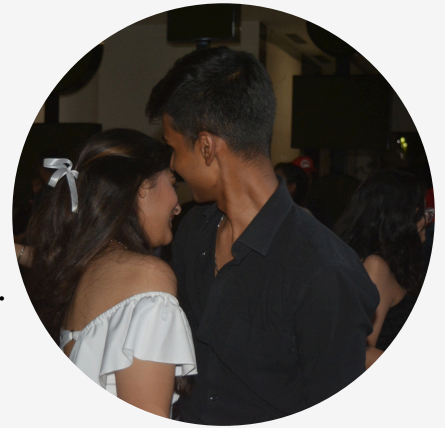
In the early years, it focused on celebrating American fashion and designers and was marked by a midnight dinner, with each ticket priced at \$50. Under the leadership of Diana Vreeland, the initiative began to evolve as she introduced a theme-based approach. Anna Wintour, the editor-in-chief of Vogue, became a co-chair in 1995 and played a transformative role in shaping the gala into what it is today. Some remarkable themes include "Alexander McQueen: Savage Beauty," "Heavenly Bodies: Fashion and the Catholic Imagination," and "Camp: Notes on Fashion."



Coming back to our humble rendition of it, let us look at how the night took its course. Among the many marvellous moments that deserve mention, the fashion show took the spotlight as the ramp walkers flaunted stunning designs. It would be an injustice to forget the **pièce de résistance**—the ingenious DIY outfits—the creative wonders that were an added touch of brilliance, evincing the spirit of the attendees. Surprisingly, some of the most striking ensembles of the evening were the gorgeous *sarees* draped around elegant ladies and even many a stylish spin on the traditional *lungi* worn by dapper gentlemen. One can say that it was a delightful fusion of Indian attire with the flair of the MET that had been executed effortlessly yet flawlessly. Awards were bestowed upon the *crème de la crème*, including coveted titles crowning them as "The Best Dressed" and "The Best Hairstyle." Dazzling dance performances followed in succession—even the usual non-dancers were swaying to the band's tunes.

The students left no stone unturned, adorning the venue with handcrafted decor and 3D structures. Every element exuded attention to detail, with the standout feature being a photo corner for the graduating batch, serving as a heartfelt bon voyage to them. People's creativity extended to the culinary domain as well. Their gourmet menu was a testament to BACA 25's imaginative flair—exotic dips and flavoured kinds of butter **tantalised** our taste buds, perfectly complemented by an assortment of artisanal breads. As one neared the end, they met with a delightful array of desserts that captivated both the eye and the palate.

The event embraced sophistication, artistic expression, and a dash of whimsy, leaving those present enchanted and wanting more. It would be fair to claim that this was a celebration of style and **panache** that would make even the most discerning fashion critic break into a gleeful **samba**.



Eminent Personalities



*Jaarvi Gupta recently sat down with **Ms. Aena Bhattacharya**, our **Associate Director of HR**, to gain insights into her career journey and perspectives on the field. She shared insights about her motivations, challenges, and aspirations while working in Human Resources.*



What made her choose a career in the field of Human Resources?

Ms. Bhattacharya's high emotional intelligence made her choose HR, allowing her to understand the pulse of a company. Additionally, her ability to manage people effectively has been the fuel for her successful career in HR.

What are some misconceptions people have about pursuing a career along these lines?

When discussing this, she expressed how the nuances of HR go beyond traditional perception, requiring a diverse skill set. Ms. Bhattacharya believes that HR professionals are akin to "mothers of the company," ensuring that their family remains healthy.

What are some challenges she might have faced?

The handling of layoffs can be challenging, often knowing the circumstances of the individuals affected. Despite this, Ms. Bhattacharya stressed the importance of treating a job as a job and being professional. "It is important to stay calm and respectful," she said. Observing changes in behaviour over time, she drew up an analogy with a famous Snickers advertisement, stating how one can get agitated when things do not go as desired.

Which aspect of growing up influenced her career later on?

Having lived in Mumbai, Gurgaon, Ahmedabad, Gujarat, Kolkata, Bhopal, and Allahabad, she mentioned her ability to build relationships in diverse cultures. Experienced in nurturing small circles of friends and ensuring her availability to support them, she stressed the value of community building and cultural adaptability.

What are her interests outside of work?

Aside from work, she has a range of hobbies. Not only is she an avid painter, dancer, swimmer, and badminton player, but Ms. Bhattacharya also enjoys driving, especially with energetic music and weather, comparing it to being in a "Fast and Furious" movie. Her playlist features an eclectic selection, from George Michael to Mitraz.

What are her dreams and goals for the future?

She expressed her aspiration to open a dog cafe, creating a safe space for retired individuals to volunteer and share their life stories and wisdom, thus bridging the gap between generations. A dream for a pet lover and a people person!

Through her words, Ms. Bhattacharya provided a glimpse into the dynamic world of HR, where people and their well-being remain at the heart of every decision.



Pushpesh Pant

This was one of the many sessions the Padma Shri awardee has been a part of at our college. Christened nationwide a food historian and critic, his knowledge of the culinary realm is vast—be it the journey of *paan* across the country, the lesser known local beverages, or the presence of *kheer* in Indian cuisine—he knows more than we think there is to know. A retired professor of International Relations from JNU, Pant's mastery of cuisine, coupled with his **sardonic** delivery, makes him dynamic. Adding to his existing repertoire are his books, namely *India: The Cookbook* and *"Gourmet Journeys in India."* He has plans to publish a new one exploring highway *dhabas* in the country, and we look forward to it dearly.

Acclaimed chef Anahita Dhondy began her morning at ISH by narrating the tale of how Parsis—the people of the community to which she belongs—settled in Sanjan, Gujarat. She spoke about her culinary journey and how success came in the most unexpected moments, paving the way ahead. She is now the author of a book named *"Parsi Kitchen."* As a teenager, she had not even dreamed of cooking Parsi food until the launch of SodaBottleOpenerWala compelled her to. Her inspiration is her mother, who passed down generations of Parsi recipes for her to share with us in the book.



Anahita Dhondy



Jon Loiti

I recently had the delight of chatting with Professor Jon Loiti, Academic Director at Les Roches, Marbella, about his visit to ISH over a cup of coffee. He marvelled at the meal he was served, appreciating the well-orchestrated service that came with it. This being his second visit to India, he said he felt a sense of connection since the people of his country, too, were similar to ours when it came to sharing food and celebrating culture. He stated that by transferring to the campus in Spain, students would get wide exposure due to the cosmopolitan people from various countries. This will, he believes, go on to give a more integrated education, making it easier for students to adapt to jobs worldwide.

IN A NUTSHELL

Written by: Neeraj Sahu

Treasure Hunt

Where: Indian School Of Hospitality Campus

When: 12th May

Who: HYPLE

What: The treasure hunt (Code MNM) was a recreational session that was held within the campus. Excited students took part in teams and won a variety of prizes.



Student Outreach

Where: Indian School of Hospitality

When: 13th May

Who: Students of Dayal Singh Public School

What: A visit organised to help the students know about the prospects in the culinary arts and hospitality fields.

E-Waste Session

When: 17th May

Who: Mr. Ajay Rathore

What: The students were introduced with the types of e-waste and why it is important to dispose of e-waste. The guest even spoke about how we are connected to IBM and LG and contribute to controlling e-waste.



Summer Experience

Where: Indian School of Hospitality Campus

When: 22nd to 27th May

Who: Prospective students of ISH

What: An interactive session held for students to familiarise them with campus culture and life at ISH. They took part in workshops and went on several field trips.

IN A NUTSHELL

Written by: Neeraj Sahu

Leela Programme

Where: Indian School of Hospitality Campus

When: 22nd May onwards for 2-3 weeks

Who: Leela Leadership Programme

What: A learning and development programme for the Leela associates under the faculty at ISH. The batch of associates changed each week with employees from Leela properties all across the country as part of the programme.



Clothes Donation Drive

Where: Asha Bhawan

When: 25th May

Who: SWISH- Student Wellbeing Society

What: Asha Bhawan is a rehabilitation center for different age groups. SWISH donated 145kg of clothes to their people, ending with a workshop conducted by the people running it.



Les Roches- Their visit to our campus

When: 29th May to 2nd June

Who: Mr. Carlos Diez de la Lastra (CEO, Les Roches Global) and Dr. Dimitrios Diamantis (Executive Academic Dean, Les Roches Global).

What: They spoke about the course at Les Roches and the articulation process for students to transfer to either the Marbella, Spain or the Crans Montana, Switzerland campus.



Pride Parade

Where: Indian School of Hospitality

When: 2nd June

Who: SWISH- Student Wellbeing Society

What: Held to celebrate the beginning of Pride Month to commemorate the LGBTQ+ community. Students took part in activities such as decorating cookies with the pride flag's colours.



DICTIONARY

Epochal (ep·och·al) *Adjective* • Forming or characterising the beginning of something.

Interminable (in·ter·mi·na·ble) *Adjective* • Endless or apparently endless.

Gusto (gus·to) *Noun* • The style in which a work of art is executed. .

Laurels (lau·rel) *Noun* • Awards or praises in recognition of an achievement. .

Lore (lor) *Noun* • A body of knowledge on a subject held by a group, typically passed on by word of mouth. .

Moreish (more·ish) *Adjective* • So pleasant tasting that one wants to eat more. .

Christen-ed (chris·ten·ed) *Verb* • The doing of something for the first time. .

Debilitating (de·bil·i·tat·ing) *Adjective* • Weakening

Eponymous (epon·y·mous) *Adjective* • (Of someone) giving their name to something.

Ontological (on·to·log·i·cal) *Adjective* • Showing the relations between the concepts and categories in a subject area. .

Obscurity (ob·scu·ri·ty) *Noun* • The state of being unknown or unim-

portant.

Extol-ed (ex·tol·ed) *Verb* • Praised enthusiastically. .

Masquerad-ing (mas·quer·ad·ing) *Verb* • Pretending to be something it is not. .

Camaraderie (ca·ma·ra·de·rie) *Noun* • Mutual trust and friendship among people who spend a lot of time together. .

Prowess (prow·ess) *Noun* • Skill or expertise in a particular activity or field. .

Reverie (rev·er·ie) *Noun* • A fantasy; almost like a daydream.

Cornucopia (cor·nu·co·pia) *Noun* • An abundant supply of good things of a specified kind. .

Pièce de résistance (pièce de ré·sis·tance) *Noun* • The most important or remarkable feature. .

Tantalised (tan·ta·lised) *Adjective* • Caused excitement in one's senses.

Panache (pa·nache) *Noun* • Flamboyant confidence of style or manner. .

Samba (sam·ba) *Noun* • Traditionally a Brazilian dance of African origin.

Sardonic (sar·don·ic) *Adjective* • Grimly mocking or cynical.

OUR TEAM



Raagini Poddar
Editor-in-Chief



Reeya Shukla
Creative Director



Sachleen Kaur
Writer



Mehak Gupta
Writer



Simaran Nanda
Writer & Design Lead



Deean Palia
Content Creator



Agrima Chopra
Writer



Jaanvi Gupta
Writer



Prithvi Varma
Social Media and Logistics



Shiven Goel
Graphic Designer



Neeraj Sahu
Writer



Shrishti Chhabra
Content Creator

ISI | GAZETTE

PUBLISHED IN 2024 @ INDIAN SCHOOL OF HOSPITALITY

Raagini Poddar, Editor in Chief

Reeya Shukla, Creative Director

Printed by Friends Digital, Nehru Place

GAZETTE

Edition 2