

GAZETTE

INDIAN SCHOOL OF HOSPITALITY

WHEN TIME CEASES TO MOVE
FOR A MOMENT WHERE THE
OLD MEETS THE **NEW**



Edition 7

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Letter From The Editor

Humankind's race against time seems to give form to the concept of measuring something that has no end. "Time is money," we say, and that is only because we have selfishly decided that it is a commodity for us to regulate according to our whims. But what happens with the passage of time and all that it leaves behind? Is it erased? Most certainly not. Is it forgotten? Perhaps so.



Sometimes I wish I was born at a time when the days went by slower, relaxation didn't feel like a reward, and tranquility was bountiful. Now, it seems as if I have to search for these things to be able to value them. How unfortunate it is to live in a world where there is too much of everything and so little time.

I hope I am able to turn back and look at this letter with a sense of fulfilment. And if I look back on this vacant morning with sunlight scattered in my room, where I was reading *The Prophet* by Khalil Gibran, I would remember this excerpt from when he spoke of Time:

"You would measure time, the measureless and the immeasurable
You would adjust your conduct and even direct the course
of your spirit according to hours and seasons.
Of time you would make a stream upon whose bank you
would sit and watch its flowing."

Raagini Poddar

Editor-in-chief
(Raagini Poddar)

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ent books. An

TikTok has been a change-maker in many ways. It has, to some degree, altered the way we create and consume. It has even created a shift among readers. If you look into the space that TikTok holds in the realm of **social media**, it will not take you long to see that books have found a place for themselves in a sub-community called BookTok.

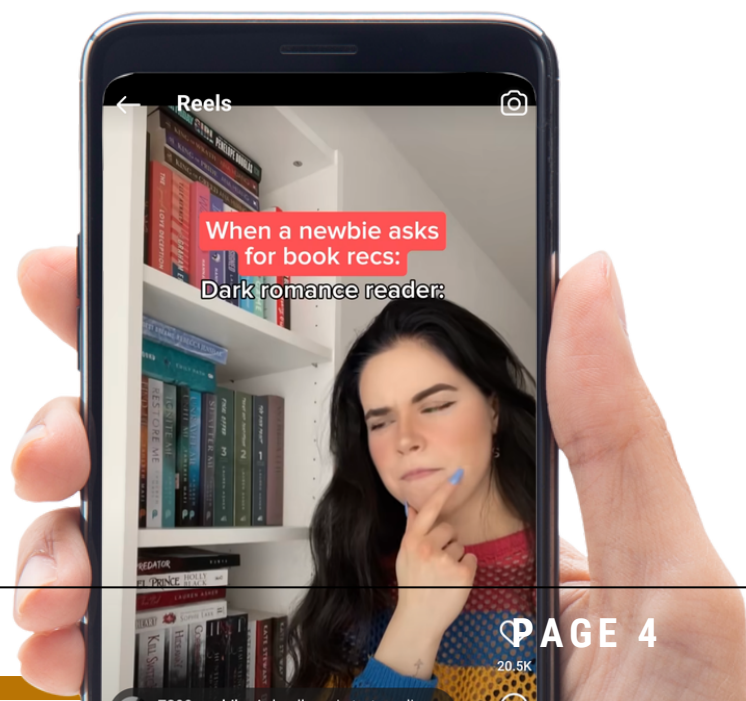
This space, **bubbling** with **voracious** readers and those striving to be just that, was formed in 2020 with the main audience comprising teenagers. The same teenagers are naturally more susceptible to influence and vulnerable to doing what others are doing because it probably seems like the rite of passage from becoming a regular teenager to a cool one. BookTok features **bite-sized videos** contained within a minute discussing the most popular books and authors that a reader must consume before the year ends.

These clips depict relatable content about reading behaviors like having a **'To-Be-Read'** list that never seems to end or starting a new book at night and only being able to put it down just as the sun is rising. There are even videos on character edits and book recommendations. But it does not stop there. Imagine this: books have cinematic trailers to describe them, turning viewers into avid readers. Who needs **GoodReads** when you have BookTok? Even though they have a section for BookTok books, who is winning? It has never been easier to judge a book by its cover.



The word community defines BookTok well because, in simple terms, it is like a **giant book club** connecting book **aficionados** across the globe, much like the intersections in a **cat's cradle** made using a singular string.

TikTok has started a new chapter in the lives of **young readers and authors** alike. Not only are the fresh lot of ascending authors swept in the whirlwind of "BookTok," but also older authors with their decade-old books flying off the shelves at a pace that does not seem to slow. Be that as it may, not everyone is ready to accept BookTok with open arms.





The skeptics believe that BookTok makes it hard to read between the lines; it blurs the presumed distinction between quality and quantity. BookTokers seem to be in a race to read as many books in a year as they can, ranging from ‘*The Inheritance Games*’ by Jenner Lynn Barnes to ‘*Fourth Wing*’ by Rebecca Yarros. It makes me question: Are they reading to show they have a bigger stack of books they can complete, or are they reading for the self-satisfactory interest that turning the last page of a book over usually serves? Are they even reading some of the books at all?

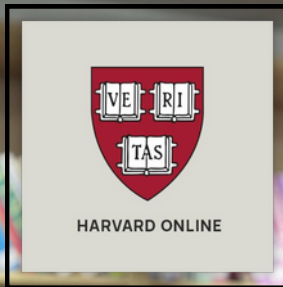


Whether you should jump on this [bandwagon](#) and read a “BookTok book” is your decision. However, if you choose to stick to visiting the bookstore to find your next read, bear in mind that BookTok in turn has a big influence on even what the bookstore puts on its shelves.



It is remarkable how an app that is known to deteriorate a human’s [attention span](#) down to an inch of its metaphorical life has led to a movement that sees an increasing number of people—people who have picked up books and have never been able to keep them down since. Even though this might feel like another [endless loop](#) of first-world problems we often find ourselves stuck in, let us look at the silver lining: at least you can mind your own business and indulge in some serious [bookworming](#).





TRANSFORMING HOSPITALITY

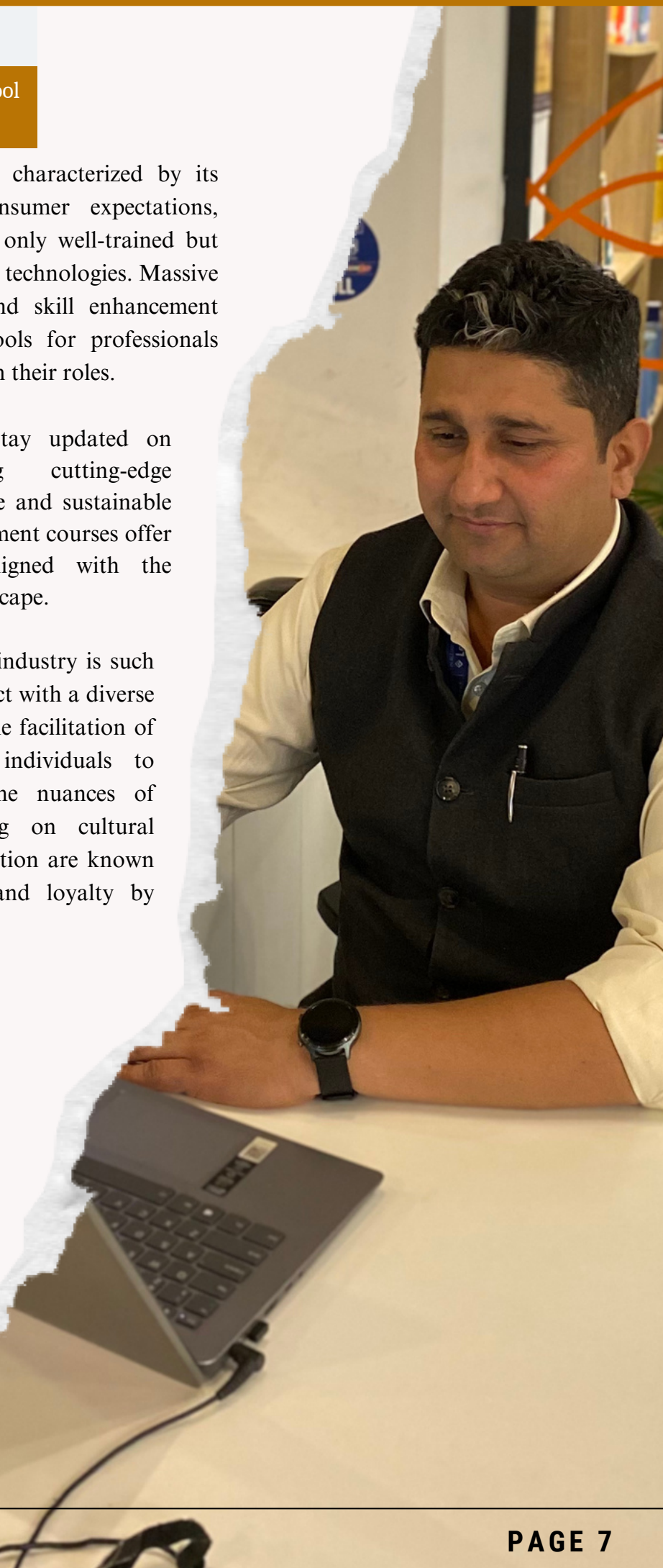
THRIVING IN THE DIGITAL AGE THROUGH MOOCS
AND SKILL ENHANCEMENT COURSES

The hospitality and hotel industry, characterized by its dynamic nature and evolving consumer expectations, necessitates a workforce that is not only well-trained but also adaptable to emerging trends and technologies. Massive Open Online Courses (MOOCs) and skill enhancement courses have emerged as crucial tools for professionals aiming to stay competitive and excel in their roles.

MOOCs enable professionals to stay updated on industry trends, incorporating cutting-edge technologies like artificial intelligence and sustainable practices in hospitality. Skill enhancement courses offer targeted learning opportunities aligned with the industry's continuously evolving landscape.

The global nature of the hospitality industry is such that it requires professionals to interact with a diverse range of guests. MOOCs allow for the facilitation of cross-cultural training, preparing individuals to understand and better navigate the nuances of various cultures. Courses focusing on cultural competence and effective communication are known to enhance customer satisfaction and loyalty by creating a sensitive workforce.

Exceptional customer service is a crucial aspect of the hospitality industry. MOOCs tailored to customer service excellence provide practical insights and interactive modules, pushing professionals to elevate guest experiences. Skill enhancement courses related to emotional intelligence and effective communication also equip hospitality professionals with the necessary soft skills.



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The digital transformation of the industry also strongly demands a workforce that is proficient in digital literacy. MOOCs centered around technology integration, data analytics, and customer relationship management empower professionals to harness digital tools. Skill enhancement courses in areas like revenue management and online marketing play integral roles in optimizing establishments' online presence.

The hierarchical structure of the industry calls for effective leadership and management skills. MOOCs offering leadership development programs and skill enhancement courses in strategic management help with this. These courses foster a culture of continuous improvement, encouraging professionals to take on leadership responsibilities.

Various online MOOC courses are available on platforms such as:

- **Coursera:**
<https://www.coursera.org/>
- **edX:**
<https://www.edx.org/>
- **LinkedIn Learning:**
<https://www.linkedin.com/learning/>
- **KhanAcademy:**
<https://www.khanacademy.org/>
- **StanfordOnline:**
<https://online.stanford.edu/>
- **Udacity:** <https://www.udacity.com/>
- **Udemy:** <https://www.udemy.com/>
- **FutureLearn:**
<https://www.futurelearn.com/>
- **Skillshare:**
<https://www.skillshare.com/en/>
- **Harvard Online Learning:**
<https://pll.harvard.edu/catalog/free>
- **Google Digital Garage:**
<https://grow.google/intl/uk/>
- **Open Yale Courses:**
<https://oyc.yale.edu/>

Learners can explore courses ranging from technology to the humanities, offered by top universities and industry experts.

In conclusion, the demand for MOOCs and skill enhancement courses in the hospitality industry stems from the need for a workforce that is agile in adapting to modern challenges. Continuous learning through these platforms is a strategic imperative for sustained success and innovation in the competitive world of hospitality.

Bridging
the gap
between
India and
the West

A VISIT TO

NMACC

Mumbai has added another jewel to its glistening cultural crown, and it lies in the heart of the business district. At the Nita Mukesh Ambani Cultural Centre, visitors are greeted by an avant-garde ambiance that blends Indian and international artistic influences seamlessly.

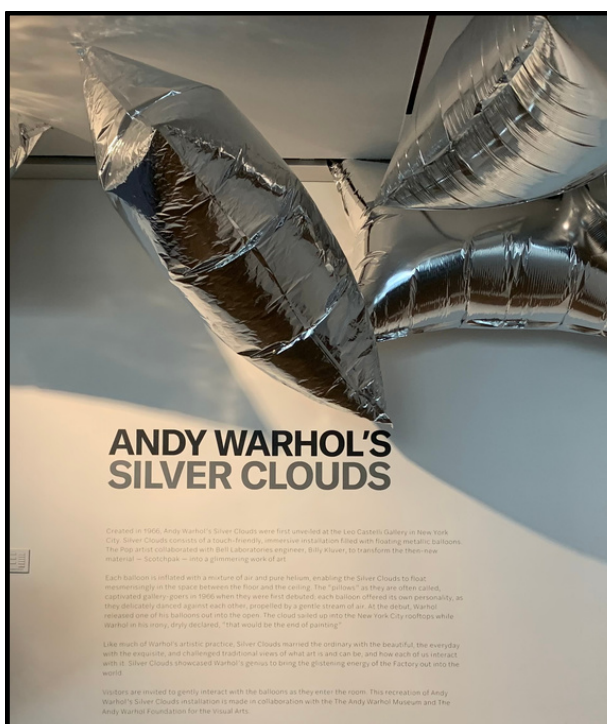
Across the pavilion area of the NMACC lies a nine-room exhibition, one for the books: India in Fashion. Walk too fast, and you might miss it. The colossal production tells an elaborate story of glamour and influence, spanning centuries and thousands of miles across the globe. Platformed in an unprecedented way, gingham walls lead to different eras of Indian fashion, punctuating the country's **indelible** mark on international fashion. The exhibit stood tall over the summer of 2023, loaning pieces from the celebrated art galleries of the Metropolitan Museum in New York, the Victoria & Albert Museum in London, and more. From articulate Mughal-era textiles to vitrines encapsulating recent works by Jean Paul Gautier, the exhibit showcases a harmonious marriage between Indian and foreign influences on fashion. The exhibit follows the groundbreaking Dior fashion show at the Gateway of India. The year was marked with such acknowledgments and nods of respect for Indian fashion by foreign design houses. One such excerpt is John Galliano's sketchbook from his visit to Rajasthan, filled with Indian textiles and textures that inspired him.

If fashion exhibitions, do not please your palate, perhaps the rotating art exhibits might catch your eye. As an art aficionado, I can attest to the fact that the NMACC fills a void that once stood between renowned Western art and the Indian **diaspora**. While I would not oblige you to visit every exhibit the art house has offered so far, the Pop Art exhibit is a feast for the eyes and summons the presence of enthusiasts alike.





A major collection featuring Andy Warhol, Roy Lichtenstein, Elaine Sturtevant and others, Pop: Fame, Love, and Power unfolds as a breviloquent, chronological art work, distilling the ethos of a groundbreaking art movement down to a handful of artists. The exhibit unfurls itself across the four floors of the Art House, exploring the metropolitan movement that emerged in reaction to the widespread obsession with celebrities, the growth of consumerism, and advertising culture. The first of their kind, these illustrious works, accompanied by the interactive silver clouds by Andy Warhol, are certain to strike a chord with younger and more impatient audiences.



A blueprint for the introduction of biennales, Broadway theatre, and beyond, the NMACC provides a fillip to India's cultural scene as well as bringing globally acclaimed artworks closer to us. The center creates an oasis for cultures to meet and converge while making global arts more accessible in the city of dreams.





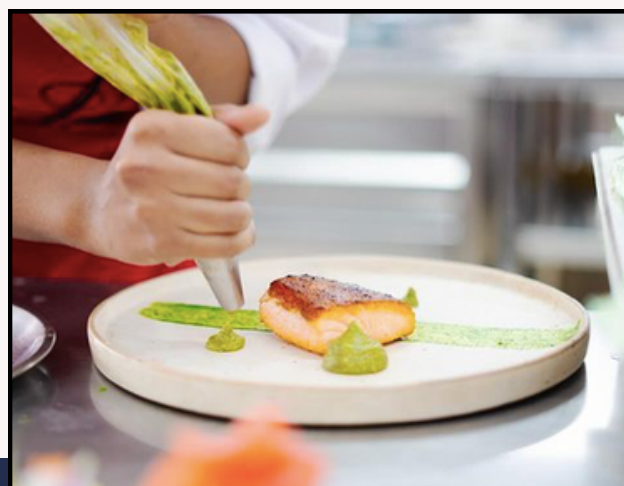
DISTINGU-ISH-ED
2.0

Anthony Bourdain once said, "I think food, culture, people, and landscape are all absolutely inseparable." Food is the common denominator that fosters unity, as exemplified and achieved through DISTINGU-ISH-ED 2.0. Food enthusiasts from across India visited our campus to celebrate this exhilarating culinary festival. More than 180 participants over 3 days showcased their culinary, pastry, and mixology knowledge and skills. Through meticulous preparation and strategic planning spanning multiple days and nights, the event transcended the scale of its predecessor, embodying an inspiring testament to progress and growth.



The flow of events for the day evolved into a compelling contest among the students, and their performance was nothing short of stellar. Culinary pupils coming in from different backgrounds put some rather inventive ideas on several plates for the well-acclaimed jury members to sample. One could make out if they looked closely—to put forth in a competitive space something that represents you as an individual as well as your culture is one thing, and the courage that it requires is another.

The day began with a new segment in this edition of DISTINGU-ISH-ED: the Special Needs Category, created to give these students a platform to be uninhibited in their expression of creativity. As time seemed to pick up pace, the 3-course Set Menu and the Plated Desserts segments had contestants eager to cook food for renowned chefs, namely Anurag Nagrani, Adit Grover, Prateek Bhaktiani, and Tejasvi Chandela.



They fabricated cakes with thought-provoking designs, each layer mounted atop the other to build the story they were trying to tell. The first day came to an end with a prize distribution ceremony, lauding each person for their efforts in participation.

Day 2 was reserved for the home cooks and bakers to shine in all their glory; cloud kitchen owners or those simply cooking for joy were more than ready to take on something slightly different from their usual routine. And for those who wished to plate some nostalgia, the Grandma's Recipe Category was for them to resurrect the dishes they grew up eating in the warm light of their grandmother's kitchen. The Parent-Child competition, however, seemed to win the vote for being the most exciting of the lot. Amidst the banter and bickering, there was a continuous exchange of ideas, both old and new.

As the course of events for the day led to the desserts, it was time for the final course for the home bakers to whip up their magic and bake it in the ovens.



In the culinary world, moments of sheer magic often occur when a dish transcends its mere ingredients and becomes a conduit for memories. Just like in the film "Ratatouille," stern food critic Anton Ego goes back to his childhood, evoking emotions of warmth and nostalgia. Uncomplicated, simple food may just have transported the judges to many a trip down memory lane.

As the final day unveiled itself, the exhaustion set in, but the excitement levels were even higher. The third day of the competition brought together

professional chefs representing renowned establishments who took part in the 3-Course Set Menu, Plated Desserts, and Mystery Box categories. The activity was high and the pressure was on—it was an opportunity for each one to put their best foot forward and pay homage to their craft. Notable chefs, such as Chef Vikas Bagul, and Chef Tushar Dhingra, along with Chef Bakhtiani, who had been a regular juror, took their time analysing each dish as if it were a piece of forensic evidence, reporting their finding to the creator so as to help them grow. And what a humbling experience that must have been for each chef who had the privilege of being in that room!



As time almost ran out, the sprawling spread of awe-striking sculpted desserts—part of the cake decorating category—was assessed just within the nick of it. Awards were handed out, cheers were sung, and congratulations were exchanged for a three-day gastronomic saga that had brought together a myriad of creative minds. It is without a doubt that those from ISH and beyond look forward to more editions of DISTINGU-ISH-ED; for it is only the coming together of people in the world of food that makes it so special.

Fizzical CHEMISTRY

BBAHM Semester 2's journey of
Fermentation Frenzy





The students set on a path to conjure successful results from this fermentation experiment (and perhaps with the ambition of doing with their designated fruit what the Polish and the Russians did with potatoes), so it was important to have a suitable process in mind.

Nobody in their dreams, wild or otherwise, would have fiddled with the idea of fermenting a coconut. The helpless palm family member thinks to itself, “Look what’s become of me. They ground me, milked me, and watered me down, and now this?” Other interesting flavours that seem worthy of mention were basil, mint, cinnamon, kiwi, and rose water infusion.

A few weeks ago, on just another busy working day at ISH, the Semester 2 BBAHM students embarked on a journey of fermentation frenzy. With the help of **Ms. Krity Malhotra, Sommelier and Assistant Director of Hospitality Studies at ISH**, who spearheaded this initiative, and a plethora of fruits at their disposal—coconuts, peaches, strawberries, grapes, and even various grains for that matter—they set out to conquer the art of alcohol fermentation.

Our story begins within the walls of a classroom, where the air crackled with excitement and the scent of ripe fruits hung in the air. Fuelled by a mixture of curiosity and ambition, each student eagerly laid claim to their chosen ingredient. Among them stood peaches with a **veritable** maestro of fermentation; the strawberries, whose **diminutive** stature belied their formidable complexity; and the most interesting one, the coconut enthusiasts with dreams of tropical concoctions.



Days turned into weeks as the fruits bubbled and fermented, transforming into tantalizing elixirs with each passing moment. Amidst the swirl of activity, they found themselves faced with the task of bestowing upon their various creations names worthy of being presented. Markers poised in hand, they conjured **monikers** that ranged from the whimsical to the downright pun-tastic. One could see names such as Wabi Sabi, Vikings Bliss, and L'Amour de la Fête stamped on DIY bottles placed on the tables of the panelists, which constituted **Mr. Pushp Mehra, Associate Director of Practice Arts and Campus Operations at ISH; Mr. Jaikishen Balchandani; Associate Director of Centre for Career Development at ISH; Professor Jon Loiti, Dean at Les Roches Marbella; along with Ms. Kriti Malhotra as well.**

And so, on the fateful day of the presentation, the classrooms transformed into a tasting laboratory. Tables dotted with bottles, their labels visible as colourful specks from a distance, and gleaming glassware awaited the discerning palates of the esteemed panel. As the concoctions were poured, they were eager to showcase the fruits of their labour—quite literally.

The panel sampled each creation, and soon, a “spirited” and **convivial** atmosphere filled the air. Each **libation** elicited its own chorus of praise, from the peachy notes of various wines to the tangy kick of strawberry brews. And though the coconut trial may have fallen short of fermentation glory, the experience was a testament to the joys of experimentation and the bonds forged in pursuit of knowledge.



As the glasses were raised—a toast to friendship and fermentation—Semester 2 realised that their journey had transcended mere indulgence. It was an **odyssey** fuelled by the power of creativity, the beauty of collaboration, and the boundless potential inherent within oneself when they seek out to do the seemingly eccentric. Cheers were raised to embrace the ferment of life itself, where every bubble of possibility awaits those daring enough to taste it. And remember, as Benjamin Franklin once said, "In wine there is wisdom; in beer there is freedom; in water there is bacteria." Cheers to the intoxicating journey of exploration and discovery!

oat+MILK

and the story behind it:



For Oat Mlk, the journey to shelf dominance is a rollercoaster of epic proportions. The founder spills the 'oats' on startup survival, stating, "Failures will be there 100%, but it's about dusting yourself off and going back at it again." Picture this: YouTube experiments have gone awry, resulting in a questionable lump of porridge. The early days were a whirlwind of kitchen chaos and research paper decoding. Fast forward through 171 trials, a couple of failed manufacturing attempts, and even a cameo by a food tech from the US, and they finally brought oat milk to its prominent place on the shelves. For those who daydream of their entrepreneurial success stories and are eyeing their own "aha" moment, Oat Mlk's journey is quite a story. It is also an advisable **proxy** for making your growth spurt-prone teenager's 5 p.m. lactose-dense banana milkshake healthier.



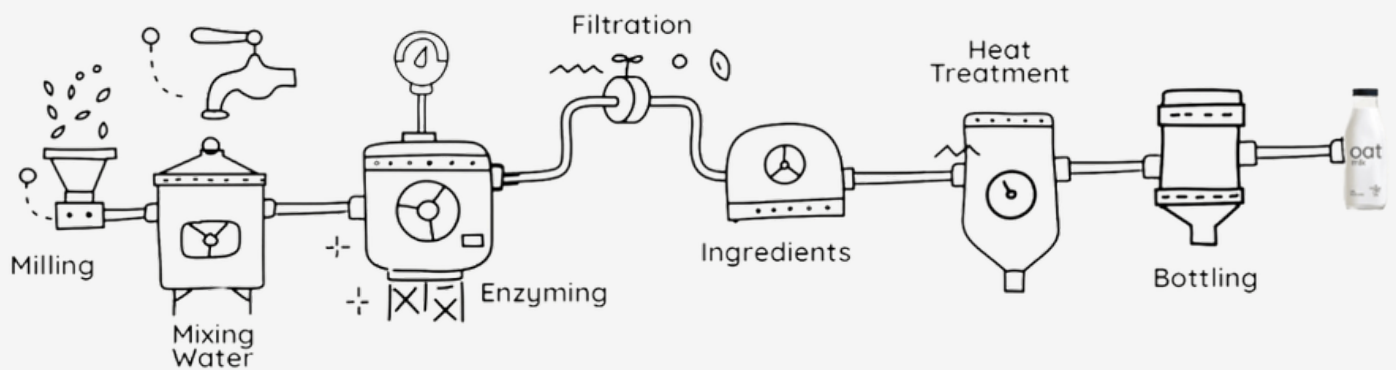
The name "Oat Mlk" itself was a stroke of branding genius, standing out in the crowded milk-alternative market like wearing a fluorescent hat to a lecture. "We wanted a name that would make people go, 'Hmm, that's different.'" Additionally, it was legal compliance that prevented them from tagging a non-dairy liquid as "milk." Talk about hitting two birds with one stone and doing it cleverly.

Behind the scenes, Oat Mlk operates with each member playing their part seamlessly; the brand has a unique blend of personalities driving its success.

Rishabh, a culinary enthusiast and an economics graduate from London, envisioned filling the gap in the Indian market for oat milk after witnessing its consumption abroad. Along with his partner Akash Wadhvani, he felt driven to introduce a healthier alternative and bring their ambitions to the dynamic demands of the market. Today, their journey embodies not just the orchestration of operations but also the evolution of entrepreneurial spirit in pursuit of a shared dream.

"But what truly sets Oat Mlk apart," he says, "are the little wins—the daily grind—that fuel our journey more than any one-off big splash." Oat Mlk embarked on its journey to set a new standard. "We wanted to create a product that went beyond just being an alternative," the founder emphasizes. "Oat Mlk is a culinary chameleon, ready to enhance your baking, maybe elevate your *halwa*, and the perfect replacement to regular milk while still leaving room to include sustainable calcium-rich foods in your diet."

Mlk, from OATS!



For those dreaming of their own start-up saga, the founder's advice is: "Believe in your ideas, even when they seem as **outlandish** as a silent disco in the library (it's a joke). The world is full of critics and unwavering loyalists, but it is your belief that will turn the page from fantasy to reality."

It is a narrative that serves as a reminder: it is not just about the final product, but the joyous and craggy journey that gets you there. Rishabh's message to the reader: Whether you're sipping, frothing, or chilling, Oat Mlk is here to elevate your milk game, one delicious drop at a time. So go ahead, raise your glass to innovation, and pour yourself a taste of the future—Oat Mlk style!



Q Gastronomic Escapades



What are you looking for ?



Deaan Palia is back, and is once again touring the gastronomic offerings of Delhi NCR to bring to us some exciting spots for brunch. Here's to making the most of the last few days of the winter sun!



PERCH, KHAN MARKET

With its cozy, wooden interiors, stucco walls, and warm lighting, Perch Wine and Coffee Bar in Khan Market is the perfect spot to nestle in on a winter afternoon. Its warm wooden interiors and the light chatter of people catching up or just reading a book make it a frequented spot for those who want solace amidst the mayhem. Their seasonal menus and delectable desserts are to die for!

Price for 2 - INR 2000 (approx).

Must try - Double Chocolate Parfait, Coffee Sangria, Goatcheese Mousse on Toast, Grilled Chicken and Mango Salad, Balsamic Charred Chicken on Kale Salad, Pork Scotch Eggs, and Chocolate Pudding with Brown Butter Crumb and Honey Gelato.

Mala Akbari's concept is unlike any other—their food is aimed at uniting modern levels of gastronomy with India's richest cultures and heritage. Their catchline, "explore itihasā through your taste buds," attracts culinary wanderers from all over to explore their vast collection of dishes. The chefs' vision and interpretation of 'itihasā' —incorporating the history and tradition of the Indian subcontinent—pulse through each morsel. Overall, Mala-bar and Mala Akbari together redefine years of culture and culinary standards by forming a totally unique food experience.

Price for 2 - INR 1900 (approx).

Must try - Ganna Chicken, Tangra Style Crispy Chicken, Pippali Khumb Masala, Dal Pukhtooni, Tambda Rassa, George V's Durbar Cake, Diy Tisane Pot, Botanist's Martini, Peachy Schnapps



MALA AKBARI, 32ND AVENUE



BAHÇE, WORLD MARK

If I had to pick a place in Gurgaon just to eat a plate of good Tori Karage, Bahce would be it. The restaurant focuses on subtle flavours, great attention to detail, and a conscious effort to let the produce and flavours speak for themselves. I highly recommend you soak in the warmth of the midday sun with a side of their chocolate fondant—the best Sunday accompaniment to a nice cuppa joe!

Price for 2 - INR 1800 (approx).

Must try - Kale and Burrata Salad, Lebanese Spinach & Feta Phyllo, Adana Kebab with Tzatziki, Chicken Kaarage with Tobanjan Mayo, Chocolate Fondant

Plaka by Chef Ajay Chopra brings the essence of Greece to Cyber Hub. I tend to stick to my favourites here—the mezze platter is simple yet promising, and the hummus is the best I have ever had: creamy, nutty, and tangy. The pita is soft and warm, and the tabbouleh provides just the right punch of freshness! Plaka is THE place to be on a Sunday evening for great food and live music.

Price for 2 - INR 1500 (approx).

Must try - Beirut Hummus Platter, Mallow Martini, Pide Genovese, Kaffir Lime Crème Brûlée, Frangelico Pannacotta



PLAKA, CYBER HUB



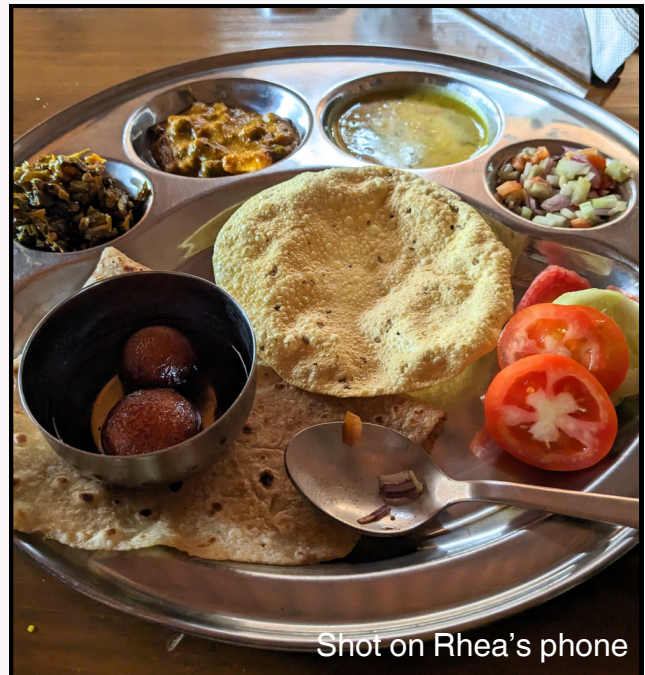
To a chef, the sign of a good meal is not just the plating, but when the plate returns to the sink completely clean. The year is 2024, and visual stimulation is the currency on which businesses gain tremendous profit. But how is that relevant to the culinary industry?

The ghar ki dal chawal on a thali is perhaps the epitome of comfort for most Indians. However, "slow-cooked lentils in Indian spices with a smoked tempering" and a well-styled photograph of it on Zomato would inevitably succeed in overtaking the "boring homemade dinner."

Or is all humankind akin to crows chasing after the pieces that glitter, uncaring whether they are gold? Let us see.

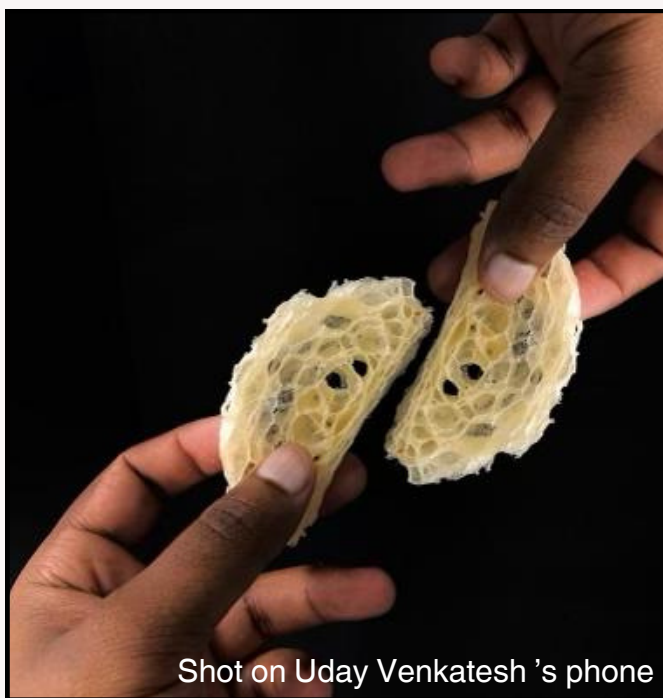
We are simply, subconsciously, edged towards the conventional "prettier" choice. To align it with the Matrix, it is ultimately our choice to choose the red pill or the blue one.

Street food, for example, has a market for most after the numerous Instagram reels and rebellions by those spent with being fed pretension. It is the simple, honest soul of the city, served on disposable plates. Nevertheless, individuals endeavoring to digitally market food will prominently feature photographs of their most highly valued dishes on their website.



Vegan food stylist and social media celebrity chef, Ms. Surabhi Sehgal, whose Instagram profile is one of the most visually pleasing I have come across in ages, also believes in the use of aesthetics as a tool for success on a macro level. She says, “A professionally styled and photographed dish can entice viewers to stop scrolling, engage with the post, and try the recipe themselves.

Are we not inclined towards trying something out “because it looks good.”?



Shot on Uday Venkatesh 's phone



Shot on Deean's phone

It makes absolute sense for this phenomenon to occur because we eat with our eyes first. It is only after the eyes and the nose are pleased that the food may enter our palate.

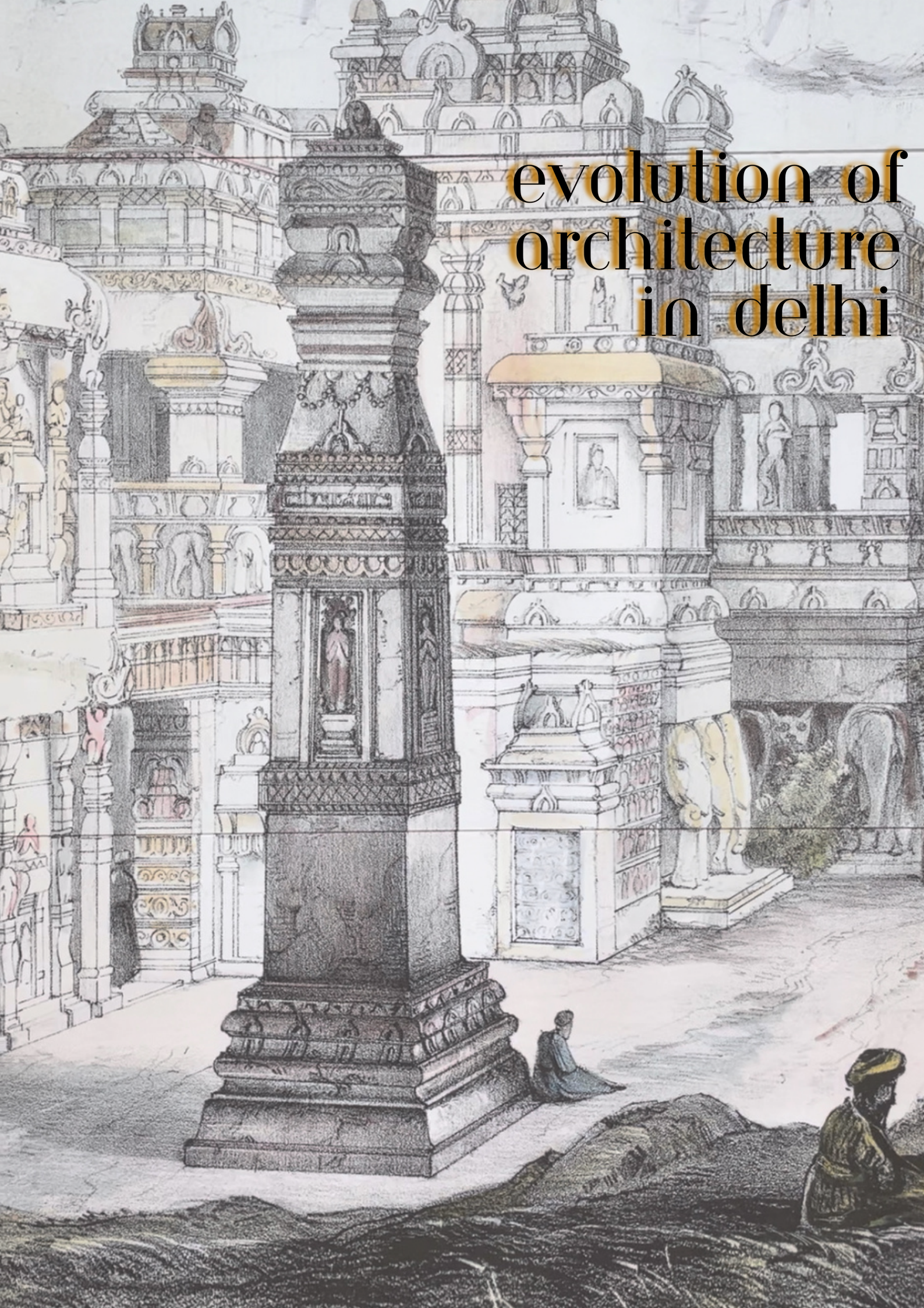


Shot on Raagini's phone

The usefulness of properly executed food photography is quite brilliant; it has slowly helped elevate and create new niche professions for people in the industry as well. From food stylists to culinary photographers, they play a pivotal role in shaping culinary trends. Their artistry captures the essence of gastronomy, contributing significantly to its evolution.

Lighting, camera, action. Snap, crackle, pop.

evolution of architecture in delhi



What becomes of civilization when faced with the **blistering** pace of modernisation? One may agree that it amalgamates into a beautiful symphony, one of a bygone era to the unforgiving present.

The traveler becomes perplexed as his mind delves into the many complexities of culture, religion, and tradition that encapsulate the soul of Delhi. In the middle of summer, the traveler hastily downs a glass of ice-cold buttermilk to escape the glaring heat. Revived, he begins his excursion into the capital. The driver, Hari, awestruck by a foreigner choosing his taxi, proceeds to grill him regarding the purpose of his visit.

Edwin Lutyens, the English architect renowned for transforming India's capital city, left a legacy that transcends time and borders. His genius is epitomized in the iconic colonial-era landmarks that grace New Delhi's landscape. They not only immortalise him but also his ability to harmoniously blend classical elegance with innovative design, which defined an era of Indian history.

The passage of time called for a change of pace, one from the Lutyens to the Mughals, which can only mean one thing: touring *Purani Dilli*.

Narrow streets crammed with houses, establishments preserved across generations, and humble eateries offering culinary masterpieces with the Azaan from the Jama Masjid as a backdrop are part of what the old quarter offers.

Glistening amidst the scorching heat stands a sandstone-clad fortress, which is one of the shining examples of Mughal architecture within the walled city.



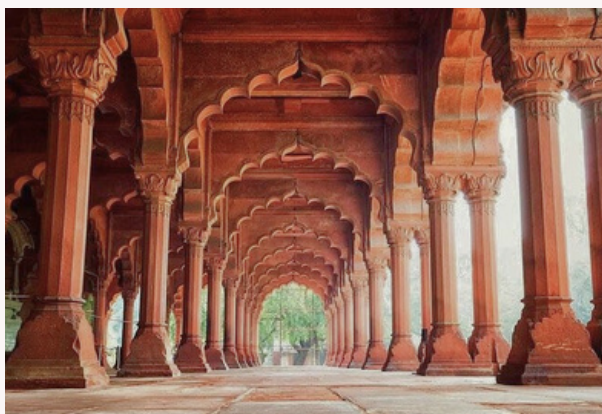
Built by Shah Jahan in 1639, it served as the royal family's main residence after shifting the capital from Agra to Delhi. After which, under architect Ustad Ahmad Lahori, the mastermind behind the Taj Mahal, the Red Fort went on to become one of the best-known examples of Hindustani-Persian architecture. What caught the traveller's eye was not just the stretch of red sandstone responsible for Lal Qila's appellation but also the juxtaposition brought about by the use of white marble within. The use of gardens, **bastions**, pavillions, and turrets were some of the traveller's favourite wings of the fort.

He then spent the next hour touring the mesmerising complexes of the octagon. He made his way through the Lahori Gate and into the Mumtaz Mahal, a palace housing the archaeological museum. Then came into sight a structure with sandstone beams above a fleet of columns: the Diwan-e-Aam, a space facilitating assemblies for the general public. And in cases where royalty hosted private audiences, the Diwan-e-Khas was the prime choice. With a mammoth pillar supporting a circular stone platform that gave way to bridges along each diagonal, helping connect galleries on the upper level.

The Mughal tapestry having imprinted on the traveller's thoughts, he proceeded to finish lunch at Karims with *kebabs* and Indian breads. Having decided to depart, he exited the chowk in the taxi and headed towards the hotel. Hari waved from his taxi, asking the traveller to call if he needed anything else.

The kaleidoscopic orchestra of designs, textures, and tones took root in the traveller's mind. He was in awe of what human thought could tangibly achieve through its interpretation of space and structure.

For the traveller the structural landscape is **psychedelic**. For the common man of Delhi, it is an everyday stroll through the city...





In a nutshell



Winter Experience

When: 5th to 9th January

What: Students from around India joined us at ISH to immerse themselves into the world of hospitality and culinary arts through various engaging workshops and activities. This unique experience helped students acquire leadership, collaboration and communication skills with field trips to restaurants and artisanal farms providing them with an insider's peek into a future at ISH.



Wine Tasting Session by Sula Wines

When: 17th January

Who: Sahil Misra

What: Students of Semester 2, BBAHM had the opportunity to delve into the art of wine tasting, coupled with the enchanting storytelling, recognising how wine is intricately woven with narratives. Sahil Misra from Sula, guided them through his personal journey of becoming a sommelier, sharing his insights on the path to success in this refined and nuanced profession.



Polish Masterclass

When: 18th January

Who: Dr. Tatiana Szurlej and Dr. Magdalena Filipczuk

What: We had the pleasure of hosting a masterclass on European Cuisine by the Polish Embassy in India. The live demo offered insights into famous culinary techniques, recipes, and ingredients, allowing our diploma batch to learn from the experts themselves.



Maltese Masterclass

When: 19th January

Who: Dr. Noel Buttigeg and Ivan Vassallo

What: Our students were given the opportunity to delve into the culinary secrets of traditional Maltese cuisine through a live demonstration conducted by the High Commission of Malta.



In a nutshell



Republic Day

When: 25th January

Who: Umami

What: In celebration of Republic Day, the Culinary Arts society hosted an event offering attendees a delightful opportunity to savor the exquisite flavors of Jalebi & Rabri, a beloved Indian delicacy.



Ministry of Tourism

When: 28th January

Who: Chef Sana Khan

What: Invited by the Ministry of Tourism for a live demo at Bharat Parv, a five-day festival celebrating India's diversity, Chef Sana's demonstration showcased the exquisite Mawa Cake with Sea Salt Chewy Caramel and Almond Rocks, a delectable blend of flavors that pays homage to India's diverse culinary heritage.

Tempo Tales

When: 29th January

Who: Divercity

What: The Creative Arts Society hosted a series of dance workshops aimed at encouraging and spreading the joy of various dance styles among students eager to experience the exhilaration of dancing.



Inter-society Reel Making Competition

When: 30th January

Who: Hyle

What: This competition held by the Media Society themselves, was a way to showcase societies' content creation and marketing skills focusing on culinary themes. It provided an opportunity for societies to exhibit innovative reels, fostering collaboration.



In a nutshell



Verbal Vista

When: 1st February

Who: Spitfire

What: A captivating series of the Weekly Educational Activities hosted by the Language & Public Speaking Society conducted the 'Verbal Vista' which was designed to be an engaging platform for language enthusiasts and public speaking aficionados to come together and explore the diverse realms of effective communication.



Paar Chana De

When: 8th February

Who: Spitfire

What: 'Paar Chana De' translating to 'Across the Chenab River' performed by the Language and Public Speaking Society and supporting actors was an enriching theatrical experience which delved into the intricate facets of love.

Canvas Chemistry

When: 13th February

Who: SWISH

What: In celebration of the magic of relationships, the Student Well-being Society orchestrated an evening for friends and couples. Participants entered in pairs, initiating paintings together, exchanging midway, and ultimately completing each other's masterpieces. This creative endeavor fostered chemistry through the collaborative strokes of a brush.



Conosh Workshop

When: 18th February

Who: Chef Ana Roš

What: Our students and chefs had the opportunity to participate in a workshop led by a three-Michelin-star culinary master, providing them with a unique experience from one of the world's finest chefs and enriching their skills.



In a nutshell



Mr. Vasudeva as Guest of Honour at the IDCA Championship

When: 19th february

Who: Mr. Kunal Vasudeva

What: Our Co-founder and Managing Director, had the honor of being the guest of distinction at the 2023-24 IDCA 3rd Test National Cricket Championship for the Hearing Impaired. His participation highlights ISH's dedication to recognizing and applauding the varied talents and unwavering determination of athletes.

Handmade Noodles Masterclass

When: 23rd February

Who: Chef Sydney Lee with Karma Lakelands

What: Our campus hosted a special masterclass featuring chefs from Karma Lakelands, led by our very own facilitator Chef Sydney Lee. Together, they explored the art of crafting handmade egg noodles complemented by a delectable pairing of chili garlic shrimp.



Chef Shannon Bennet's Visit to ISH

When: 24 Febuary

Who: Chef Shannon Bennet

What: In a remarkable and inspiring convergence at ISH, we had the honor of hosting one of the world's most influential chefs-Chef Shannon Bennett, a true maestro in the realm of gastronomy. Amidst a whirlwind tour promoting the extraordinary 'Culinary Wonderland', he found time to share his invaluable insights with our students. A heartfelt thank you to Chef Shannon Bennett for reminding us that in the world of gastronomy, there are no limits to what can be imagined and achieved. To our students, this is a testament to the incredible opportunities that await in your culinary journeys.



DICTIONARY

Bastions (bast-ee-uhn) *noun* • A projecting part of a fortification built at an angle to the line of a wall, so as to allow defensive fire in several directions.

Blistering (blis-uh-ing) *adjective* • Extremely fast, forceful, or impressive.

Convivial (kuh-viv-ee-uhl) *adjective* • Happy and friendly in atmosphere or character.

Diaspora (dy-asp-uh-ruh) *noun* • The movement of people away from their own country.

Diminutive (duh-min-yuh-tiv) *adjective* • Much smaller than usual.

Inedible (i-ned-uh-buhl) *adjective* • Not suitable to be eaten.

Libation (ly-bay-shuhn) *noun* • A drink poured out as an offering to a deity.

Monikers (mon-i-kuhs) *noun* • The moniker of a person or thing is their name, especially when they have

changed it.

Odyssey (od-i-see) *noun* • Along wandering or voyage usually marked by many changes of fortune.

Outlandish (owt-lan-dish) *adjective* • Very strange or unusual.

Proxy (prok-see) *noun* • A person holding authority to act for another

Psychedelic (sy-kuh-del-ik) *adjective* • Of or noting a mental state characterized by a profound sense of intensified sensory perception, sometimes accompanied by severe perceptual distortion and hallucinations and by extreme feelings of either euphoria or despair.

Veritable (veh-ruh-tuh-bl) *adjective* • Being in fact the thing named and not false, unreal, or imaginary — often used to stress the aptness of a metaphor.

Voracious (vuh-ray-shuhsh) *adjective* • Eating or wanting large amounts of food.

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