

GAZETTE

INDIAN SCHOOL OF HOSPITALITY

INDIAN SCHOOL OF HOSPITALITY



WHERE WE STOP
AND MEET
IN THE JOURNEY
THAT IS LIFE

ISI

Edition 5

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Letter From The Editor

There are memories, and then there are memories of certain places that remain etched in my mind, bright as day. I wish I could bottle them forever.

I remember: how the cattle-specked valleys of Switzerland sloped during the train journey from Alsace to Interlaken four years ago; the nice gentleman who helped me find my parents when I got lost at a museum in London; and when the star-studded sky filled me with cosmic wonder as I made my way to a tea estate on the fringes of Assam.

I think about how Nora in the *Midnight Library* got to live many lives. I dream of working at a bakery in Copenhagen. What if I left everything and moved to Costa Rica for a year? And how would life be if I retired to a cottage in the Cotswolds? For now, I keep you and myself content with the places we have travelled to in this edition.

The drudgery of life is a serious thing to deal with. I vaguely recall Dr. Seuss say, "Oh, the places you'll go!" And so, I wake up each day, urging myself to witness the world in all its glory.

Raagini Poddar

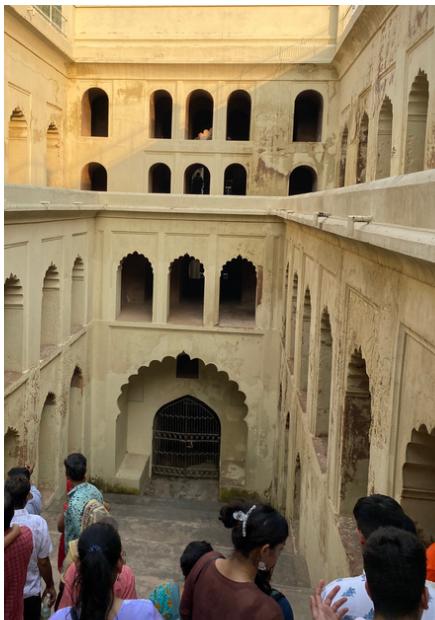


Editor-in-chief
(Raagini Poddar)

لُكْنَؤُل

Shaan-e-Awadh





Hailed as the City of the Nawabs, Lucknow was the destination for our culinary excursion this year. We set about like a colony of ants, hoping to forage for some food for the day. But, you know, getting a good meal is not hard when you are in the city that pioneered the advancement of Awadhi cuisine, fit for a king and nothing less.

As any Lucknawi would guess, we began with *Tunday Kababi* at the Chowk. This institution was founded in 1905 by Haji Murad Ali, a kite flier who had lost one arm to this sport and was nicknamed "*Tunday*." He has been credited today for bringing into existence the *galouti kebab* while customising kebabs for Nawab Asaf ud Daula, who had begun losing his teeth. Complex, **redolent**, and an accidental Indian take on the pâté, it is eaten with a bright saffron *sheermal* and *roomali rotis*. His grandson Abu Bakar, who keeps the legacy alive, says, "We make it with the same recipe using about 135 herbs and spices; it is only the air around us that has changed."

Nihari had been a breakfast staple for the emperors, but it no longer mattered which meal it was; a few metres away was the 120-year-old *Rahim Ki Nihari*. I watched as the cooks flattened the *kulchas* and stuck them along the walls of the *tandoor*. Made pillowy with generous amounts of *ghee* and milk, we wiped off the tender lamb shank curry; the meat fell elegantly off the bone before we could even take a bite.

A sweltering day calls for a fragrant Indian creamsicle to brave it, and the perfect place to find this was at *Prakash ki Mashoor Kulfi*. It did the job of a palate cleanser, and immediately after that, we went to try the famous *chicken masala* at Dastarkhwan. It was, however, the succulent *boti kebab* preparation that I found myself going back for, despite not being an ardent lover of mutton.



Culinary experimentation is a serious task, and we needed a break to make the customary *chikankari* garment purchases. The group bifurcated, one half to shop for some of the most coveted craftsmanship in India, while the other flocked to the site that, almost alone, made for the city's grandeur.

“*Nawabon ka sheher hai, sir jhuka kar chaliyega*” (“it is the city of Nawabs, so bow in reverence as you walk.”) echoed our guide as he spoke to us about how the *Baoli* served the dual purpose of a step well during droughts as well as a security surveillance area to catch invaders. The inverted reflection of anybody who entered could be seen from an angled view on top if they looked into the pond that had been made to act as a mirror hidden in plain sight. The absence of cement had also called for this architectural marvel to be erected by grinding any food items that seemed fitting.

To combat our **indolence**, we took up an adventure after this and went on to navigate the endless pink labyrinths of the *Bhool Bhulaiya*. It had been commissioned to **alleviate** unemployment at the time.



Soon, a friend hollered that we had to leave to try the famous Lalla's Biryani. Apparently, they only made one pot a day, which ran out quickly. My olfactory senses were heightened, no doubt, but I left the glaringly lit restaurant underwhelmed by the taste. For me, the dish was not able to redeem itself even at *Idris Ki Biryani*, and I ended up resigning myself to the fact that, after getting my first taste of Biryani in Kolkata, the standards for this multi-version rice dish had been set high and would be hard to meet.

After a spike in our blood sugar levels, we sat lazily to draw up a plan for the next day. It was decided; we reached Netram Sweets early, afraid they would run out of their *jalebis*. A breakfast *thali* greeted us, its compartments filled with curries, chutney, and a selection of flaky *kachoris*. As for the *jalebis*, they kept coming, and we kept eating. The clock ticked, we shopped more, and soon it was time to board the train.

I return with the taste of spices, the sweet perfume of the Oudh, and the patterns of Mughal architecture etched in my memory. And I promise to pay Lucknow a visit again with a smile on my face. Because—you know what they say—“*Muskuraiye, aap Lucknow mein hai*” (smile, for you are in Lucknow).



Convocation Ceremony 2023



There comes a time when the fledgling leaves the nest of its kin to create a life of its own—something inevitable but imperative for the circle of life to continue. The 2023 Convocation Ceremony at ISH celebrated those at a similar point in life. It was a two-day event that commenced with a rather flamboyant gala night. The students who had joined what now seems ages ago were grown up. Dressed in crisp tuxedos and shimmering camisoles, it did not take them long to get the night going. The second day ended with an official graduation ceremony, where parents looked on, teary-eyed, as their child prepared to start a new journey. Hearts swelled with pride, and the air was filled with cries of cheer for the Batch of 2019.



Saarthak Malhotra

B.A. (Hons.) in Culinary Arts

“I was young and unfamiliar with most things, but joining ISH helped shape my personality. Leaving home for the first time in 17 years was a challenge. On the flip side, I seized the opportunities that came my way in the culinary world and interacted with many seasoned experts. I also got to work in one of India’s finest Italian-French contemporary restaurants, Le Cirque, New Delhi. Cooking for me has been a driving force that deepened when I began curating menus for Canvas, the fine-dining restaurant at ISH. Currently, I work as a chef at COYA Abu Dhabi, UAE.”



Khushi Popli

Intensive Pastry and Bakery Programme - India

My journey with pastry began when I was a child. I was nervous when I came, but ISH taught me to work well in a stressful environment. As I left for my internship, this had to be applied to the real world; there was little room for mistakes. Although I am fairly good at adapting, being independent was a challenge. Things changed when I participated in the Junior Pastry Indian Cup; it was demanding but also worth it! Currently, I am having a great time interning at O'Baque, a bakery in Jaipur.”

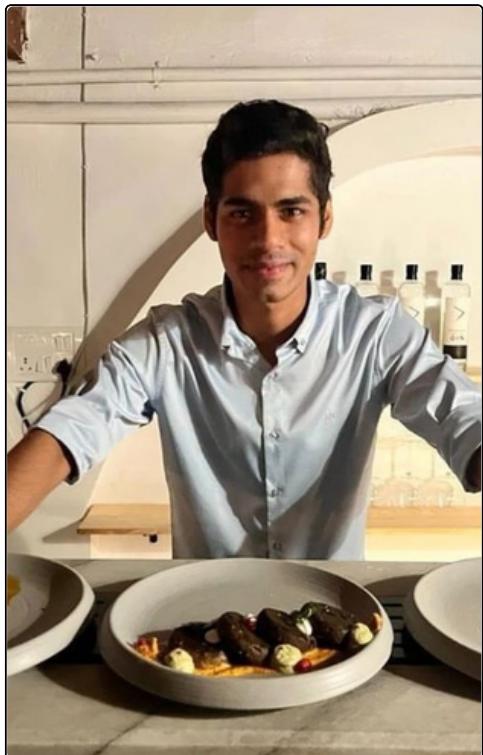


Tanya

Gupta

BBA in Hospitality Management

A compassionate and ambitious individual, Tanya says, "When I joined ISH, I was a student, but I feel like now I have grown into a well-rounded and resilient professional. I gained immense knowledge from industry veterans over time and got an opportunity to intern at Marriott's Aloft in Dubai as a Cluster Sales Intern. Coming from a business family, I had never imagined myself in hotels, but ISH played a vital role in transitioning my interest. Currently, I handle Corporate Sales for TCIL (Thomas Cook India) and look forward to my journey ahead."



Amit

Govias

At Sunrice - Diploma in Culinary Arts

My first day at ISH was on my 23rd birthday! I felt anxious yet hopeful back then, so I would say that I am cautiously optimistic. Having completed internships at some of the finest restaurants in India and Singapore and working closely with Michelin-starred restaurants, I still somehow feel the same way. The learning at ISH brought out the best in me. Initially, my 10-year plan was to work at some of the best restaurants worldwide and one day begin my venture. But as life would have it, this became a two-year plan when my now-business partner and I came about conceptualising Cactus Lily—India's offering to the Sandwich Gods! Watch how my ambition comes to life with this brand that we are currently building.

The students of the graduating batches rejoiced with laughter and reminisced with tears on these two days. They were finally prepared to flip the pages and write the many new chapters to come in life. ISH wishes them prosperity and good luck for all that comes their way in their journey ahead.



CULINARY masterclasses

Good chefs cook well, but great chefs hold the power to heighten one's senses by cooking well.

Chef Johnson Ebenezer

Chef Patron & Co-founder at Farmlore, Bangalore

Chef Johnson entered this industry by accident, but on the 20th of October, he broke down his philosophy towards cooking for aspiring students after all these years. They visited the ISH farm "Ankuram," after which he demonstrated techniques such as spherification while making dumplings and explained the role each course plays during a meal.

What would you be if not a chef?

A movie director.

What is one place you have always wanted to travel to?

Chicago, to dine at Alinea by Grant Achatz.

Name one dish you always cook for yourself.

My son loves anything with umami and cheese in it, so I make that kind of food often. We also have Taco Tuesdays, where I whip up about 50 tacos for my daughter's classmates.

What is one trend you would never give into?

Plant-based meat. There is no point in mimicking meat using plants. If you want to eat meat, you should eat the real stuff or not eat it at all.

If you had to turn the clock back to a particular moment, what would that be?

It was when my daughter opened her eyes after she was born. She had really big eyes and that moment is frozen in my memory.

Who is that one person you idolise?

Chef Kiran from my time at Taj Coromandel.

(To be continued in Edition 6)





Chef Shridula Chatterjee

Head Chef at Mezzo Mambo, New Delhi

Chef Shridula specialises in Middle Eastern cuisine and believes in using fresh produce to balance the heaviness of the meats that the cuisine uses. She is even a part of the Chef's Manifesto and led a demonstration where she showed students how to make dolmas and tabbouleh salad.

What would you be if not a chef?

A travel show host to be able to experience different cultures and cuisines!

What is one place you have always wanted to travel to?

Sicily for its seafood and the African and Arabic influences!

Name one dish you always cook for yourself.

Egg-fried rice is my go-to dish!

What is one trend you would never give into?

The latest obsession is adding cheese and mayonnaise to street food delicacies! It hurts my eyes to even watch it happen, let alone eat it.

If you had to turn the clock back to a particular moment, what would that be?

This question made me realise that I would not want to turn back time. I have no regrets and have done exactly what I wanted to.

Who is that one person you idolise ?

Asma Khan for taking the cuisine of Bengal to the West and running a kitchen with a team of only women! Also, Poh Ling Yeow, Chef Esra Muslu, Yotam Ottolenghi, and Sabrina Ghayour, whose books have taught me so much about my favourite cuisine and culture.



Chef Samie Ramachandran

Founder at Sugar Sculpt Academy, Bangalore

Chef Samie guided students through the meditative process of his craft to create the sculpture of a flamingo out of cake. He has honed his skill with great finesse, participated in many cake competitions, and won awards as well.

What would you be if not a chef?

A marine biologist.

What is one place you have always wanted to travel to?

The Great Barrier Reef, Australia.

Name one dish you always cook for yourself.

I don't cook much, but if I had to, it would be scrambled eggs or boiled chicken. Though my go-to meal is *sambhar* or *rasam* over rice.

What is one trend you would never give into?

Dancing in front of the cake!

If you had to turn the clock back to a particular moment, what would that be?

The moment when I declined the chance to go to Australia to be a head designer. I was a different person back then. Maybe I could have gone.

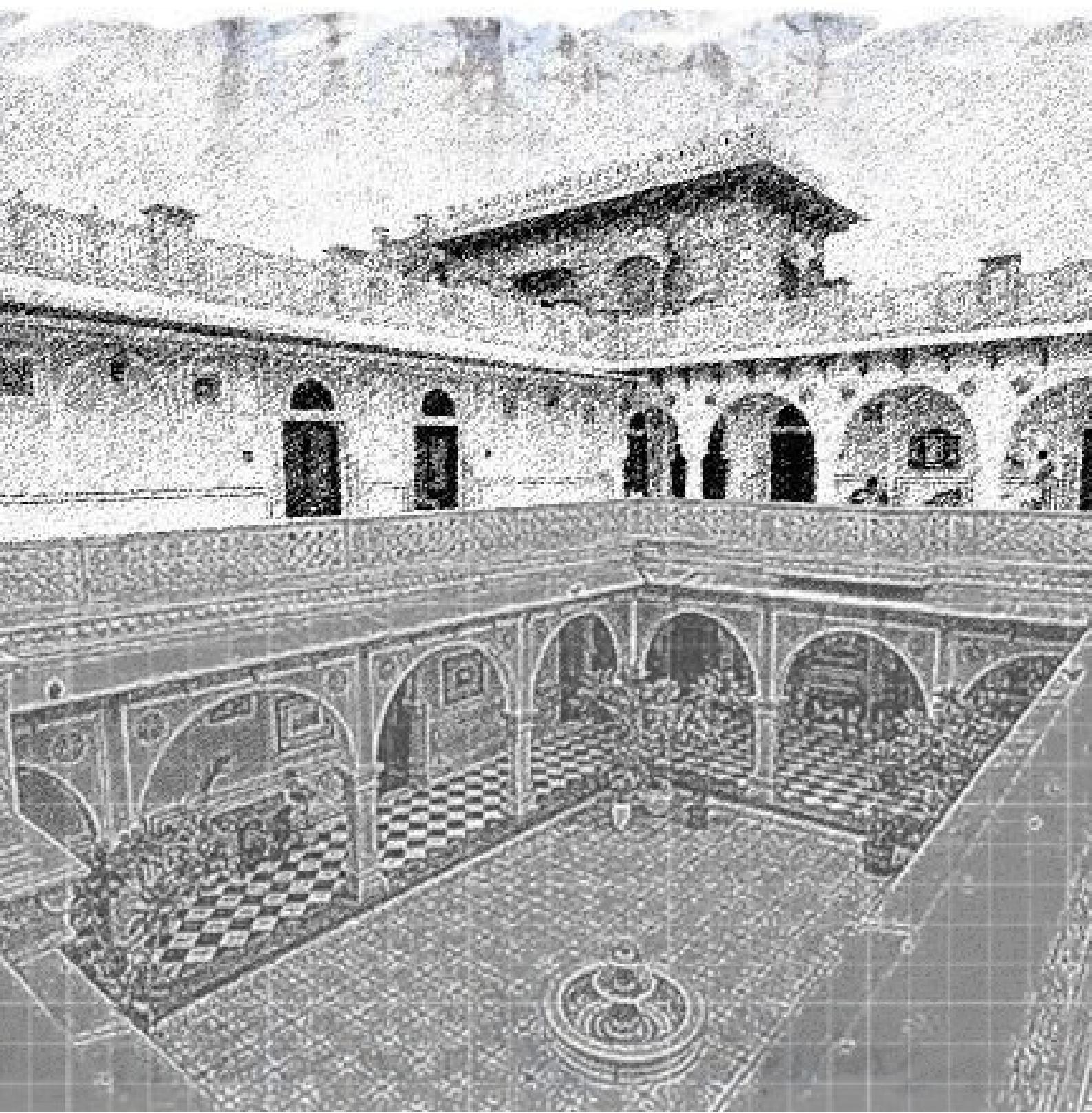
Who is that one person you idolise?

Karen Portalio. She is a cake artist in her 60s, and we judged a competition together. I really admire her.



Heritage Guest Houses

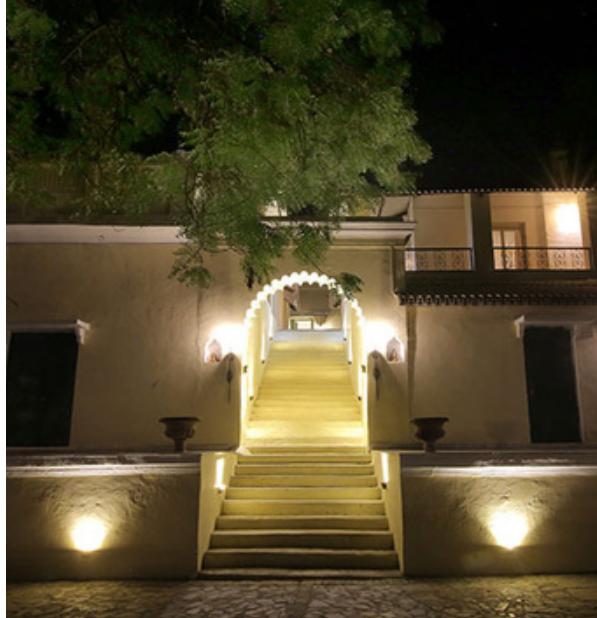
Search no further for your next getaway in the country; we have some options ready for you.



PLANTERS BUNGALOW, PRATAPGARH

Made atop the elevation of a mount by Captain Chapman in the 1860's, this property was given to the royal family of Pratapgarh. Planters Bungalow is a heritage guest house, named so as it stands amidst Indigo farms near Pratapgarh, Uttar Pradesh.

For Abhyuday Pratap Singh, partner and public representative at this property and a law student at JGU, it is the place he grew up in. Its impact unfolded before him the world of architecture and travel. The family's intent was not to commercialise their heritage property but to share their gift and



educate people about agro-tourism. Its owners uphold its integrity by conserving nature's bounty and practicing the philosophy of farm to fork to curate their menu, which boasts a selection of authentic Awadhi dishes. It is an unforgettable experience, and the guests even partake in daily farm activities and even fish feeding at the properties in the house lakes. The union of British colonial architecture, Awadhi gastronomy, and the vastlands of indigo has made Planters Bungalow a mark in the landscape of heritage guest houses. Its grounding and primitive ways of working make for an experience that is extraordinary and a story waiting to be told.

KHASBAGH, JAIPUR

A farm retreat tucked away in the Aravallis near Jaipur, Khasbagh, is for people who wish to experience the quiet gift of nature, and even those identifying as **equestrians** and animal lovers. The estate enunciates a style of architecture common to most *havelis*, characterized by airy courtyards, painstakingly designed pillars, and patterned jaalis all around. Here, you can find the luxury of being away from the bustling city of Jaipur while still being close enough to visit at any time.

Vishwaraj Singh Rathore, a final-year student of the B.A. (Hons.) in Culinary Arts at ISH (currently at École Ducasse Paris), whose family owns the property, says, "There is a widespread prevalence of heritage properties in Rajasthan."





Their property stands out by translating the traditional Rajput lifestyle into a bespoke, stately experience, be it through horse riding and elephant safaris or even polo lessons by his father, a professional at the sport, upon guests' request. They are even privy to attending matches at the Rambagh Polo Club during polo season in Jaipur.

Be it a small getaway with family or the fancy of being familiar with one's roots, Khasbagh is a destination that provides a well-tailored hospitality experience to all that pay it a visit. It is for one to chance upon a simple luxury away from the **humdrum** tasks of daily life.

MADHAV BAGH, VADODARA

A lime and brick building built in 1892, Madhav Bagh is built on the principles of Indo-Saracenic architecture, which embraces Christianity and Muslim influences. It is the pinnacle of experiencing luxury and royalty within a homestay.

Shivraj Singh, the owner and grandson of Madhav Rao Gaekwad, along with his wife, Indrayani, decided to turn this old family property into a guest house with the expertise of interior designers. Not



only did they preserve it through restoration, but they still follow the ways and customs of their caste. Guests soak up the morning aarti and even get to witness the special pujas (prayers).

Indrayani, a seasoned home chef, personally looks into the menus and the food served here. Almost no visitor leaves without enjoying authentic Maratha cuisine **interspersed** with recipes from the Gaekwad Dynasty that have been etched into each generation of the family. On the other hand, playing host comes naturally to Shivraj. His stories of *shikaar* (hunting) are scintillating, and his love for dogs is infectious. This sprawling 120-year-old property is pet-friendly too, for the owners themselves have their own dogs on the estate.

Madhav Bagh is quite possibly one of the best chances at getting to interact with a family of such lineage in a setting so intimate. A two-day long getaway will uncontestedly leave you rejuvenated, for all it has to offer is comfort, space, and the slowing down of time.



Mayoor School, Ajmer

This Certificate is awarded to

Keesha Brahmawar

Class XII Hum. A and Ranthambore House
for Standing I in Inter House Western Music (Group Song)
held on August 24, 2022

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held on August 24, 2022

Teacher In-charge



Principal

The Future at ISH:

Meet Keesha Brahmawar



Mayoor School, Ajmer

This Certificate is awarded to

KEESHA BRAHMAWAR of Class XII HUM-A

Group I House RANTHAMBORE for the
5th Inter House Swimming Championship held from

10th - 17th AUGUST' 2022

Position	Event	Timing
3rd	50 m. FREESTYLE	58.53
3rd	100m. FREESTYLE	2.35.14
3rd	50m. BACKSTROKE	1.08.48
1st	4X100m. MEDLEY RELAY	09. 28.44



XVII Mayoors Summer School

4th - 28th May, 2022

Organized by

Mayoor School, Ajmer

This is to certify that Keesha Brahmawar
of Mayoors School, Ajmer has successfully completed
a 25 day course in Horse Riding



One of the strangest feelings one may encounter in life is perhaps the realization that their peers and colleagues had a past before they got to know them. It could even be the partner they get paired with for a much-dreaded class presentation. Who knows?

Reading Keesha Brahmawar's portfolio gave me a similar feeling. For a dear friend living on the same floor and studying in the same classroom as me, it was surprising how little I knew about her pursuits. And so, I beckon you to find out quicker than I did who Keesha Brahmawar is.

“Get up, dress up, show up, and never give up” is the axiom by which she lives.

Born and raised in Ajmer in a joint family with a deeply rooted cultural identity, Keesha likes to begin her day with prayers and end it with a call to her family.

The attire she dons at ISH allows Keesha a sense of command over her day, but when it comes to seeking a conduit to express emotions, it is dancing that she finds solace in. Keesha has also been **baking** since the age of nine and has taken multiple courses to hone her talent (we all look to partner with her for our bakery practicals).

Now, the many other feathers in Keesha's cap are some of the sports she has excelled at: **football**, **basketball**, **handball**, **hockey**, **shot put**, and **discus throw**. Aquatic locomotion, i.e., **swimming**, is her forte. Not only is she a state-level champion, but she has also led her school's swimming team to multiple victories. The equestrian in her has taken her to summer camps, and she even holds a Bronze Level Certificate in **Horse-Riding** from the International Award for Young People.

Currently at ISH, Keesha is trying to master **latté art**. Her interest in the subject of Food and Beverage can be attributed to her desire to always learn and gain leadership skills.

Keesha Brahmawar is one of many examples of people we meet every day but do not know as well as we had imagined. I urge you to ask your friends, your benchmates, about the **trajectory** of their lives; you might really be surprised by what you uncover.

Building a Home with the Best out of Waste



*Vinutha Demos is an interior designer who seeks utility in what others deem to be of no use. Using this philosophy, she fabricates **outlandish** installations and atypical objects to adorn her farmhouse. With plenty of time and space to think about her next upscaling project, she believes that somebody else's waste is her hay.*

Uthej, a first-year student pursuing the BBA in Hospitality Management, recently got the chance to interview her on a pleasant day in Bangalore. Find out more about how Vinutha approaches her craft and what she believes in.

How does the process of designing your own home as opposed to someone else's home vary in terms of the creative process and liberty?

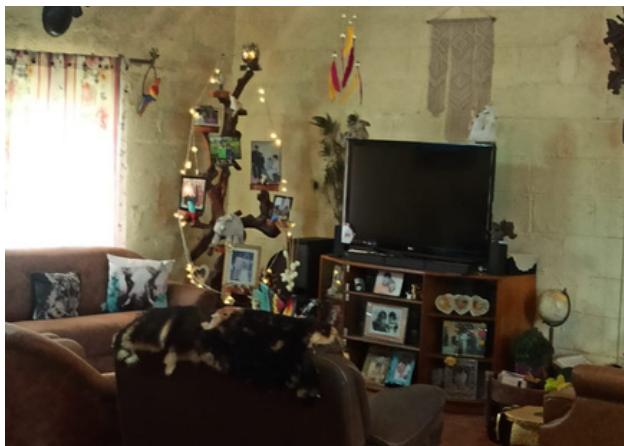
As an interior designer, I have the liberty to explore and create new ideas when designing my own home. I do not put myself in a box, so I naturally tend to think outside of it.

Out of all of your creations, which was the most memorable one?

The entrance gate to our home is the most memorable element I have created so far. It is a car door that I took from one of our old cars and fixed the number plates of some old bikes to make it exclusive.

What inspired you to take on the “best out of waste ethos” when designing your home?

The creative gene in me and past experiences with DIY programs nudged me towards thinking along the lines of how to repurpose discarded items. There is already a lot of waste in the world. Since this is a farmhouse, it was a blank canvas for me to pursue sustainable design.



What challenges have you faced throughout the implementation process?

It is easy for me to plan the design, but the real challenge lies in acquiring the necessary materials and transporting them home. I try to use help from home and people available locally to cut costs.

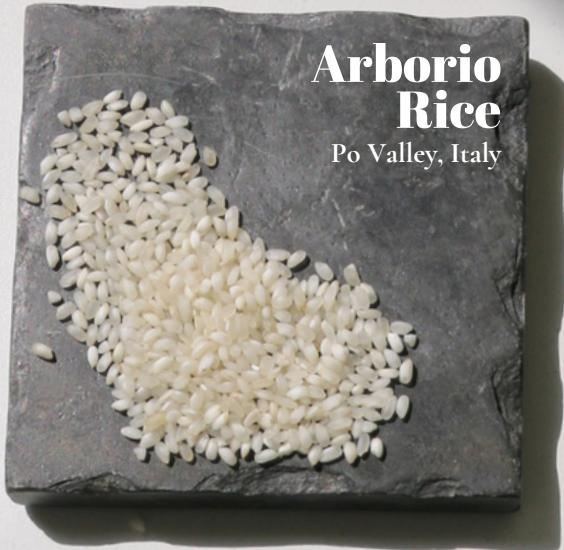
What is the most fulfilling part about designing your home?

The process of designing gives me satisfaction, knowing that part of my dream is fulfilled. I was a fashion designer earlier, so being artistic is what comes best to me. The reaction of the visitors upon their entry into our home leaves me feeling content with what I have done.

As hospitality students, we are encouraged to be creative and sustainable at the same time. How can we be sustainable from a practical perspective?

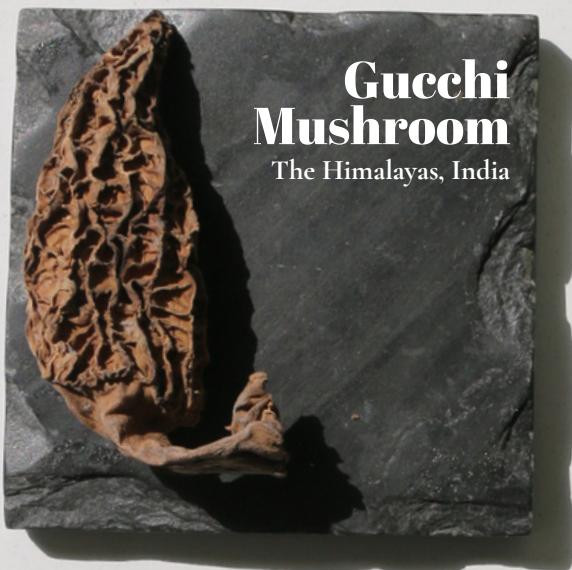
As students, once you love what you are studying, the creativity within stirs up on its own. You must have the courage to step outside the box, work with what you have, and focus on presentation and novelty. Practical sustainability for me is the dare to reuse resources in a creative way that both meets needs and makes a difference.

**Arborio
Rice**
Po Valley, Italy



Gastronomic Escapades

**Gucchi
Mushroom**
The Himalayas, India

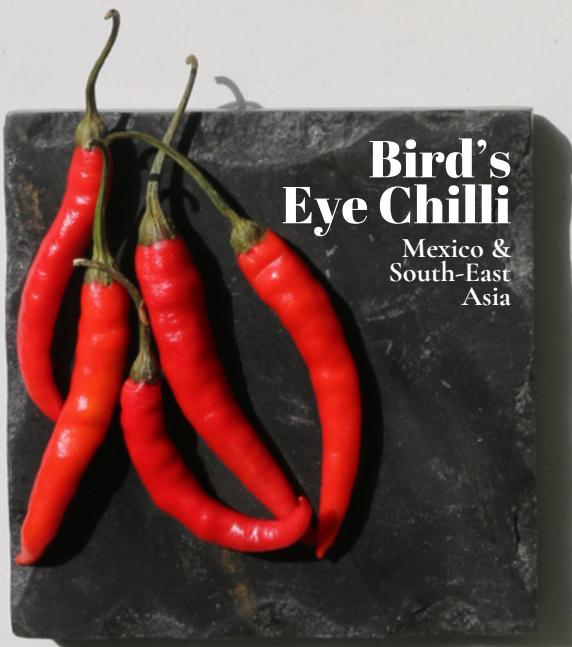


**Shaoxing
Wine**

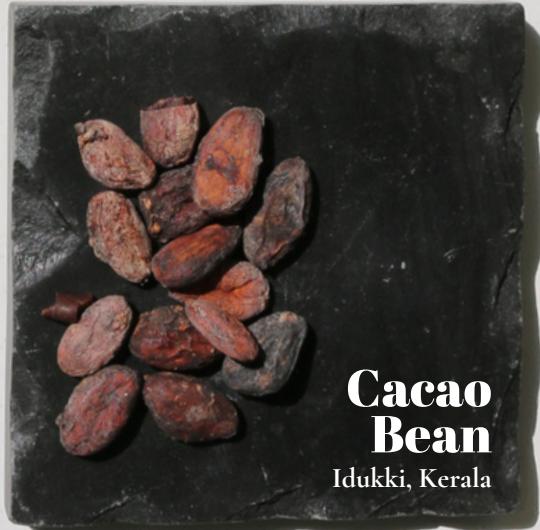
Shaoxing, Zhejiang, China



**Bird's
Eye Chilli**
Mexico &
South-East
Asia



**Cacao
Bean**
Idukki, Kerala





In the string of North Eastern restaurants in Humayunpur, Safdarjung Enclave, The Categorical Eat-Pham is a quaint, cosy restaurant that gives Delhiites a taste of curries and fresh greens local to Manipur—a state not very widely represented in the existing restaurant landscape. My favourite is their special smoked pork curry. What makes it different is the variety, affordability, and authenticity, which I can vouch for because I discovered it with friends who often eat there.

Pro tip: Make sure to demand extra spicy and sour aloo chutney!

- *Avishikta Dey*

CATEGORICAL EAT PHAM

Price for 2 - INR 600 (approx).

Must try- Smoked Pork Fried Rice, River Snail with Smoked Pork, Chicken Curry, Fish Curry and Champut

Arabian Nites may initially seem very unassuming. Set in between a few big places, it is a humble open-seat restaurant with only its rotisserie grill outside for everyone to see. The menu, at first glance, might appear small. Given the rampant presence of places serving rolls and claiming them to be *shawarmas*, this may not seem too enticing at first. But I decided to find out and returned, happy to report that the food is hearty, simple, and balanced in the best way possible. The meat cooked on the heated spinner is so tender that it does not need any effort to chew on. Served with a side of hummus and pickled vegetables, this famous *shawarma*, spicy or regular, will most certainly give you a taste of the Middle East and the simple complexity of the delicacies found in their cuisines.

- *Rudra Pratap Singh*

Price for 2 - INR 500 (approx).

Must try- Grilled Chicken, Shawarma and Hummus



ARABIAN NITES



LEA IZAKAYA

The newly opened Lea Izakaya in Safdarjung Enclave is the perfect solution to what many consider a monotonous “Asian dining experience” in Delhi. Often, people do not even know which part of Asia the food is from. Chef Pasang crafts unique interpretations of cherished Chinese and Japanese classics, infusing them with a touch of homegrown charm. Although the menu may not be authentic, the establishment strives to ensure the authenticity of every element by making everything from the sauces to the condiments in-house. The combined experience, along with the warm and welcoming staff, is perfect for those looking to enjoy a delicious meal without burning a hole through their pockets.

- *Mitodru Ghosh*

Price for 2- INR 500 - 600 (approx.)

Must try- Ramen Tantanmen, Japanese Sticky Rice Bowl, Indonesian Rice Bowl and Yuzu Mojito

Nestled within Jama Masjid's Gali Haveli Azam Khan, Taufeeq Dilpasand Biryani Point is a culinary jewel in Delhi. A must-visit on your Delhi Darshan, they are pioneers of their craft. Choose from chicken or buffalo, and savour their generously portioned, rich, and flavorful biryani. The signature pickled chilies on the side add a refreshing acidic contrast. Remarkably, they serve around eight to ten 100-kg barrels of biryani daily. This spot perfectly fuses authenticity and tradition, offering a rich culinary experience for all Delhi explorers.

- *Mitodru Ghosh*



Price for 2- INR 120 - 240 (approx.)
Must try- Chicken Biryani and Buff Biryani

TAUFEEQ DILPASAND

Behind the scenes at Ish



Bharat Sharma

Time spent at ISH: 3 years.

Where I am from: Karoli District, near Alwar, Rajasthan

Experience at ISH: It has been a welcomed change in my life. There is a new skill set and expertise that I have developed, and challenges that keep me learning. The whole free-spirited aura on this campus is inspiring.

What the job is like: I plan the academic schedule, look after the database, ensure the seamless conduct of examinations, compile results, and assist students when they need help.

Closest buddy: Mr. Jerrald Jacob.

Vivek Bhati

Time spent at ISH: 6.5 years

Where I am from: Delhi

Experience at ISH: My growth at ISH has been tremendous. I started out as Assistant Director of Administration, played a role in the IT departments, and even delivered lectures on the subject of computers. The journey has been rewarding, to say the least!

What the job is like: It is a mix of secretarial support, managing IT systems, and coordinating the efforts of all departments. Working with two other faculty members makes me enjoy every aspect of my job. This has only been possible with the opportunities given to me by Mr. Dilip Puri, Mr. Prahlad Puri, and Mr. Kunal Vasudeva.

Closest buddies: Mr. Naveen Kumar and Dr. Deepak Sharma.

Deepak Sharma

Time spent at ISH: 5.5 years

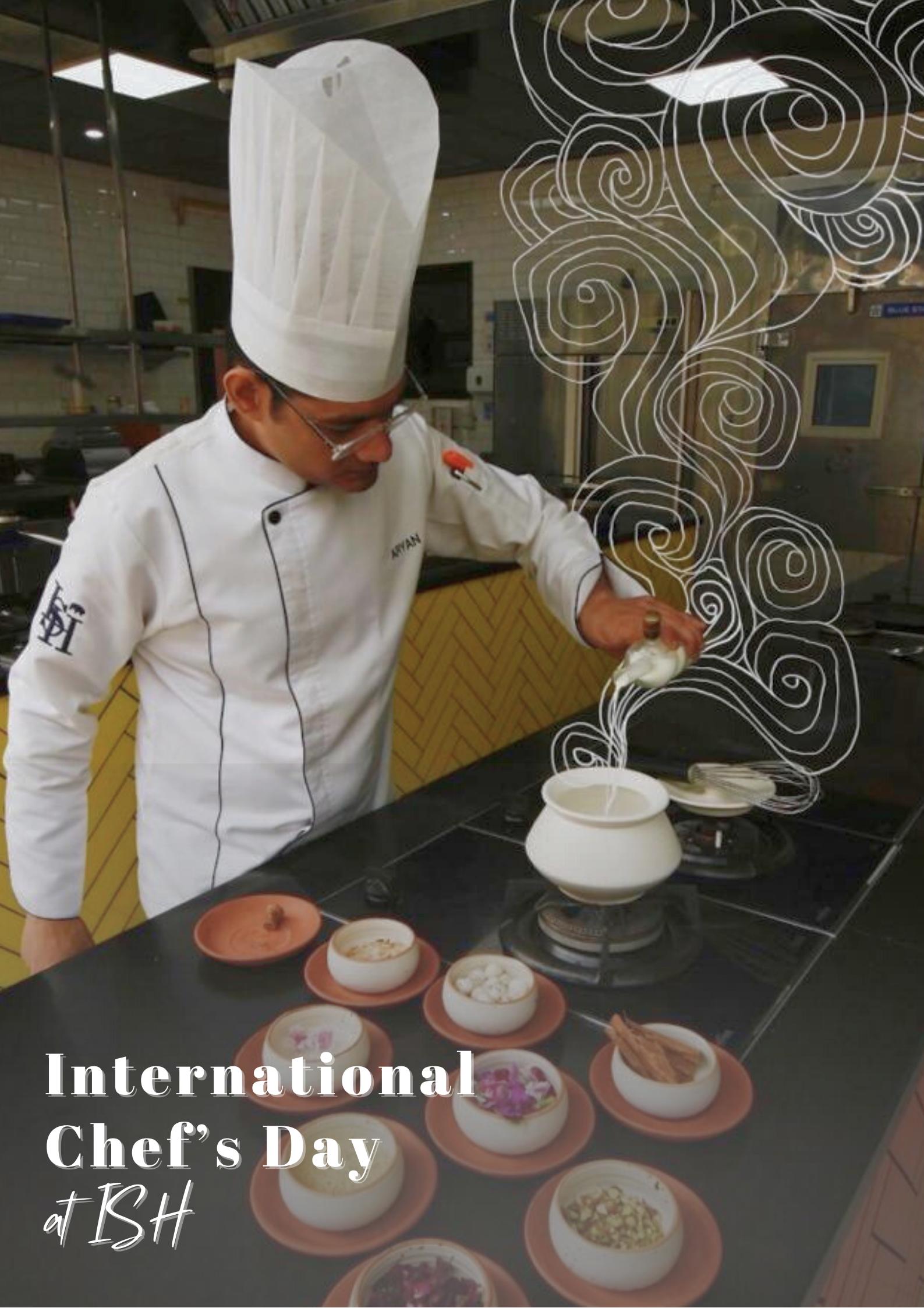
Where I am from: Yamuna Nagar, Haryana

Experience at ISH: ISH's growth since I came here has been impressive. It is the perfect place for ideas to thrive. It has inspired me to be more than a librarian, so I now take care of academic affairs too.

What the job is like: I am a librarian at heart, but I also manage affairs related to Gurugram University and the ISHLMS, in addition to being a research methodology mentor. It is more than just the job description for me.

Closest buddies: Mr. Naveen Kumar and Mr. Vivek Bhati.





International Chef's Day at BSH



"The simpler the food, the harder it is to prepare well." - Joël Robuchon.

In a world that runs on numerous occupations, it is those who nurture our **gustation** that we celebrate each year on the 20th of October, marked on calendars as International Chefs Day. Food forms some of our most primary memories, be it a hearty chicken burger you ate as a child or the perfect **sirloin** steak on your 21st birthday last year. It is the chefs who have an innate, effortless ability to ignite fond memories surrounding food, which makes hours of relentless work fulfilling rather than tiring. Being a great chef means not merely transforming raw ingredients into delectable dishes but also creating dining experiences—humble or flamboyant—that are unforgettable in their own way.

The Indian Federation of Culinary Associations (IFCA) branded this year's theme as 'Growing Great Chefs.' It was with immense zeal that our institute gathered generations of reputable chefs on campus to pay homage to it on this occasion.

A bevy of renowned chefs can probably attest to the importance of having a mentor who nurtures their art. And so, my peers and I set out to seek our future guiding lights on that day. A sense of awe came upon us as we got acquainted with the course of their lives, for I believe that the pursuit of knowledge and excellence is incomplete without the guidance of our mentors.

In attendance was a **diaspora** of chefs across the country, ranging from IFCA itself and even celebrity chefs to humble home chefs and food bloggers. There was an undeniable sense of unison amongst all the delegates that grew deeper over the course of the event. Three special masterclasses were held for us students that very morning by Chef Samie Ramachandran of Sugar Sculpt Academy, Chef Johnson Ebenezer of FarmLore, and Chef Shridula Chatterjee of Mezze Mambo.

As for the others, there was plenty to do. Fratelli's Wine and Cheese Workshop set the mood before people made their way to the artisanal market, replete with stalls showcasing items handcrafted by our students and sponsors. Students from Maharshi Dayanand University were present too, and they even got to participate in a special cupcake workshop curated by culinary students.





The Hawker's Market, as the 5th semester students had christened it, opened just in time for the hungry chefs. It is only at a culinary college that one would expect the food to be at its finest, so it was no surprise when the crispy empanadas, fresh Neapolitan pizzas, and zingy chaats flew out within minutes.

As you can tell, a trail of events took place, and we have not even gotten to dessert yet! The panel discussion came to life when the culinary stalwarts shared their **indispensable** insights, stressing the importance of mental health and how long working hours must be done away with.

Laid out by the 5th semester students right after the curtain call was a lavish high tea spread. We had made a promise to end the day on a sweet note. Flaky croissants, choux pastries, mini柏林ers, and dainty tarts were only the tip of the iceberg when it came to what was in the spread. This also gave students the opportunity of a lifetime to network with renowned chefs and ask all their burning questions.

But alas, all good things must come to an end, and we bid farewell to the people of the community we endeavour to grow and be a part of. Until then, we eagerly anticipate their attendance next year and many more to come.





In a nutshell



Written by: **Rhea Budhraja & Mehul Shah**

Health Checkup Camp

Who: SWISH

When: 6th October

What: This was an initiative undertaken for the faculty and students to get a health checkup done under the expertise of doctors from Medanta and Infinity Eye Care. It was put together with the aim of prioritizing one's well-being and receiving advice on health-related matters.



Football Competition



Who: FLYP

When: 7th October

What: The ISH vs. Matrikiran match ended with the score being 1-0 in favour of ISH. The winning goal for ISH was scored by Gaurav Bhandari from Semester 7, BBAHM.

YourDost

Who: SWISH

When: 11th October

What: On World Mental Health Day, the Student Well-Being Society held an engaging activity to gather people, create awareness about mental well-being, and break the stigma surrounding it.



Your DOST

Research Methodology Field Trip:



Who: Semester 5, BACA

When: 13th October

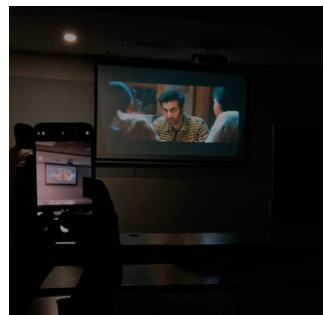
What: The students took a trip to the campus of BML Munjal University, where they discussed the field of research methodology with several experts in practice.

Movie Night

Who: EVENTORIUM

When: 13th October

What: Students gathered and relished snacks in each other's company as they watched the screenings of several nostalgic movies at the Lecture Theater of ISH.





In a nutshell



Westin

Who: BBHM Sem 1

When: 16th and 17th October

What: Students were taken to Westin for a resort tour to learn about the internal workings and operational procedures of a commercial hotel setup.



Vedatya Culinary Competition

Who: Nathaniel Demos, Milind Kariappa, Vamsi Anand, Mahiyu Dasgupta

When: 17th October

What: After weeks of trials, students of Semester 1 set off to showcase their skills at Vedatya Institute, Gurgaon. With Heritage Cuisine as their theme, the participants got a chance to recreate relatively unvisited recipes and share them with their partners.

Muqabla

Who: Sanwar Zara Bahadur and Dev Batra

When: 17th October

What: The participants of this mixology competition were required to make two beverages: a classic cocktail and a personal signature. Each of these representatives of ISH created highly impressive renditions of the topics given to them.



25th World Tourism Organization (UNWTO) General Assembly

Who: Mr. Kunal Vasudeva

When: 19th October

Where: Samarkand, Uzbekistan

What: Discussions on education took center stage at the Global Education Forum, highlighting the importance of hospitality and its contribution to the world's economy. Our Co-Founder and Managing Director, Kunal Vasudeva, delivered the keynote address and moderated a panel discussion at this distinguished event.

DICTIONARY

Alleviate (uh-lee-vee-ayt) *Verb* •

To make less severe.

Diaspora (dai-a-spr-uh) *Noun* •

The dispersion or spread of a people from their original homeland.

Equestrians (uh-kweh-stree-uhnz) *Noun* • A rider or performer on horseback.

Gustation (guh-stay-shn) *Noun* • The action or faculty of tasting.

Humdrum (huhm-druhm) *Noun*

• Lacking excitement or variety; boringly monotonous.

Indispensable (in-duh-spen-suh-bl) *Adjective* • Absolutely necessary.

Indolence (in-duh-luhns) *Noun* •

Avoidance of activity or exertion.

Interspersed (in-tr-spurst) *Verb*

• scatter among or between other things; place here and there.

Outlandish (owt-lan-dish) *Adjective* • Looking or sounding bizarre or unfamiliar.

Redolent (red-uh-luhnt) *Adjective*

• Strongly reminiscent or suggestive of.

Sirloin (sur-loyn) *Noun* • Good-quality beef cut from the loin.

Trajectory (truh-jek-tuh-ree) *Noun*

• The path followed by a projectile flying or an object moving under the action of given forces.

CREDITS (photographs)

Lucknow - Students, BACA (Semester 5)

Convocation Ceremony - Marketing @ ISH, Students

Culinary Masterclasses - Marketing @ ISH, HYPLE

Heritage Guest Houses - Proprietors of the respective properties

Gastronomic Escapades - Avishikta Dey

International Chef's Day - Marketing @ISH, HYPLE

In a Nutshell - Marketing @ ISH, Student Societies

OUR TEAM



Raagini Poddar
Editor-in-Chief



Reeya Shukla
Creative Director



Rhea Budhraja
Writer, Content Creator & Photographer



Prajnadita Kumari
Content creator, Writer & Photographer



Simaran Nanda
Design Lead



Mitodru Ghosh
Designer



Maya Shetty
Writer



Manya Kadian
Writer



Snigdha Sesetty
Interviewer



Arshhia Arora
Illustrator



Mehul Shah
Content Creator



Aetna Hazarika
Content Creator



Mudduluru Uttej
Interviewer



Rudra Pratap Singh
Writer