

GAZETTE

INDIAN SCHOOL OF HOSPITALITY

THE FACES AND
THE FACETS OF ISH



Edition 4

SEPTEMBER 2023

Letter From The Editor



I can hear the thrush and the meadowlarks welcoming summer. I can even see the herons drinking from the ponds and the gathering of goldfinches in a field of thistles. How, you ask? I have a friend; her name is Mary Oliver, and her poems have been keeping me company on many mornings.

The daydream breaks, and I jolt back into the present. There are people all around me going about their day as usual. I think to myself, "I wish I was alone."

But what a selfish thought it is to have. There is much to discover about the world and its inhabitants. So, we set about, my peers and I, to make this edition an ode to exactly that.

We bring to you people through their cultures and their mastery. We bring to you people leading the growth of those in suit.

And I do hope that you are able to treasure the moments in between each day. I hope you find things that do not rob you of the joy you deserve. Because, do you realise, that we spend most of our lives searching instead of seeking?

Farjini Fadher

Letter From The Editor



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LIFE IMITATES art

Written by: *Maya Shetty*



“Life imitates art far more than art imitates life.”
~ Oscar Wilde

Great movies stay with you and change the way we see our lives, and our lives change the way we see great movies.

A filmmaker composes a vivid account of an immigrant family setting up shop across from a Michelin-starred French restaurant. The 100 Foot Journey is merely the tip of the iceberg when it comes to the media painting a rather extravagant picture out of otherwise tumultuous pursuits. While romanticising mundane situations and occupations has always been a prevalent portrayal of life in movies, this begs the question: Does art imitate life, or vice versa?

To set the record straight, we asked our facilitators to reflect upon theatrical renditions of their occupations and draw a contrast to how things actually work in real life.

In the movie Corked, the stress of taking over his family's restaurant compels Elijah to escape his **foreordained** position. Instead, he yearns to pursue his interest in wine, which he expresses at the family dinner table one night. This is met with a round of amicable volleying, and one cannot leave unnoticed how the response is underlined by a lack of understanding about what being a sommelier entails.



"I resonate with this completely. My first impression of the wine industry came from the place of fancy glassware and tongue-twisting French words," says India's first certified female sommelier, Ms. Kriti Malhotra, who is also an Assistant Director of F&B at our institute. Her initial rendezvous with a plethora of wines did overwhelm her, but this only fueled her passion further.

One of the most widely acclaimed shows of the year, The Bear, highlights the relationship between chefs and kitchen staff, three eggs at a time. A simple request to make an omelette for an unwell manager translates into a labour of love. "Error number one: French omelettes do not use cream cheese!" exclaims Chef Babu, the Director of Culinary Studies.



He validates the significance of amicable staff relationships but points out that a kitchen is no place to be making staff meals, nor do they receive such meticulously crafted dishes. "A successful kitchen runs on not just a chef's skills but harmony among the staff for seamless service."

The Pursuit of Happiness is an Academy Award-nominated movie that centralises the quality of perseverance. Chris Gardner gets overnight success at a brokerage firm by calling from the top of his list, with more profitable prospects as opposed to the traditional bottom-to-top method.



“The movie rightfully emphasises a marketer's duty to engage more profitable prospects and work willfully in risky environments”, says Ms. Anuradha Agnihotri, the Professor of Marketing at ISH. “On the contrary, long gone are the days of cold calling. Personalised marketing is currently the name of the game,” she elaborates.



Cocktail is one of the most popular portrayals of bartending in contemporary cinema and stars none other than Tom Cruise, who takes on the role of an ambitious young man who works as a bartender to make ends meet. During one of his first shifts at a bar on the Upper East Side, you can see him treading on thin ice, struggling to cope with orders. Coping under such stressful circumstances when dubious about how to make the drinks is really not a responsibility borne upon newcomers,” assures Mr. Pushp Mehra, the Associate “Director of F&B at ISH. He even correctly enunciates that the scene is more representative of ‘pub culture,’ a setting more colloquial and chaotic, whereas bars tend to be more organised and offer service of a higher standard.

At the end of the day, there is a surfeit of films suggesting grander ambitions than the tale of successful careers, where the plot is placed in an unwavering eternal present, free of any political or social disruptions. Perhaps art is a more elevated version of the truth, but is that not the point of cinema? A form of escapism, films are an ode to life's pursuits and their underlying philosophies, which manifest as a more extreme depiction of the job, for better or for worse.



Written by: *Caroline Franco*



*"Sing for us without any hesitation,
About the Emperor who lives in our dreams!
Even if they call him an Asura,
Have they ever seen a King like Vasudeva's
children?
When the Gods wished,
They came to Earth as the mighty Vamana,
To protect humanity in times of need,
During the Onam celebrations remember!"*

These are words of admiration about the great Lord Maveli by the famous Malayali poet O.N.V. Kurupu.

The story of how Onam came to be is not just measly folklore about a demon king bringing prosperity to his state. It was a lesson for all those who remember the promise made by King Maveli to his people during his rule.

Onam's **genesis** commenced many years ago when Lord Maveli descended from the heavens into the flourishing land of Kerala. The gracious and **altruistic** lord ruled over the land with adoration for his people, so prosperity was bountiful. Soon, though, talk spread across town that he was in possession of *amrita*, the nectar of everlasting life that had the power to immortalise him after every battle when death was imminent.

The divine and all-seeing Lord Vishnu, upon discovering the squandered nectar, decided to put King Maveli's virtue to the test. The lord went under the guise of his fifth reincarnation, Vamana, a *brahmin* dwarf. He approached Maveli, seeking refuge on land that was enough to cover three of his feet. Maveli, being a benevolent soul, granted Vamana's wish even when his advisors were against it.

All of a sudden, Vamana grew in size and reached heights beyond the cosmos. One foot covered the azure skies, while the second covered Earth's turbulent currents. Realising that the third foot could massacre Earth, Lord Maveli begged Vamana to place the foot on his head instead. This act banished Maveli to the depths of the underworld. Lord Vishnu, seeing how Maveli passed his test, revealed his true form and granted him a boon.

This myth is how Onam commemorates the coming of Lord Maveli, a time when crops bear fruit and flowers bloom into the spring breeze.

Celebrating Onam is like moving into a new dimension of sensation. One finds themselves on streets thronged with crowds as people dance to the tunes emanating from within the temples. Athachamayam, a cultural fest that marks the beginning of Onam, is kept alive by generations of the royal family. As you stroll ahead, you see that the men are painted with ferocious tiger heads—a means of nurturing the art form of *pulikali*—and behave to mimic the man-eaters. Then, travel farther into the innards, and you will witness snake boats from every village racing to the rhythm of **euphonious** drums.



Households unite to create *pookalams*, floral *rangolis* that grow over ten days with the addition of petals each passing day. Each ring added from day one until the tenth day marks the cleansing process of the household before *Thiruvonam*.

On the day of Onam, the children wait gleefully for *sadhyam*. A banana leaf is placed as the diner sits cross-legged to begin a meal that could last for as long as they want it to. A succession of servers follows, gently scooping onto it small portions of delicacies prepared by seasoned home cooks. There is a pattern that must be followed; the *onasadhyam* is, in a way, a holy ritual during the time of Onam. Women of the family in their sarees dance in circles, hands moving through their performance of *thiruvathirakali* with such effortless rhythm that the onlooker might just be hypnotized by it.

These days mark moments that exist beyond the present. They are reflections from the past that have been preserved by our community so fiercely that they present themselves before us when the time comes. Onam is a time when my family immensely enjoys the meals, music, and games we partake in. To make up for lost time this year, students of the Malayali community organised a nostalgic *sadhyam* for the students and faculty of ISH.

The experience truly offered a glimpse into the kaleidoscopic tapestry of Kerala's culture, and it is perpetually a source of joy and pride for all who partake in its celebrations.



= Behind
The
Scenes =
At IISH

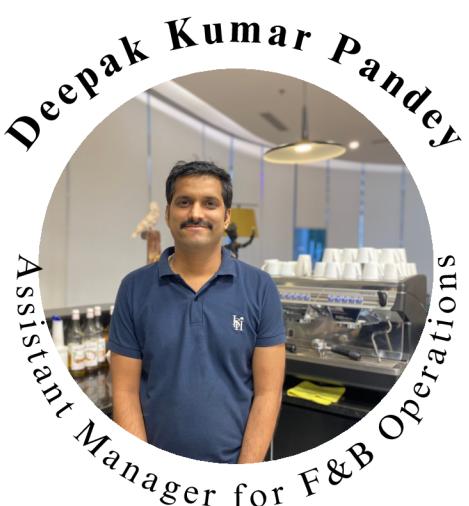
Time spent at ISH: 6 months

Describing his experience so far: There is a steep learning curve for me due to a shift from the corporate sector into the education sector.

We collaborate across functions due to multiple offerings, so it is a rather dynamic job for me.

What the job is like: It is a support system for various departments of ISH. We help through photography, videography, content creation, fabrication, etc. This includes branding and the maintenance of public relations with journalists and editors.

Who his closest work buddies are: I spend a lot of time with Ms. Sweety Sethi and Dr. Zubin D'Souza during lunch!



Time spent at ISH: 3 years

His experience so far: The service industry is all-giving because we go through training programmes and put in long hours. I, however, love my work. It helps me keep aside the negativity that comes with it.

Also, always remember that the first impression is the last one!

What the job is like: My schedule changes according to the events that take place. I also have to keep other departments' services in check and make arrangements.

Who his closest work buddies are: I enjoy spending time with Mr. Vivek Bhati since we often work together, given the disposition of our departments.

Time spent at ISH: 13 months

Describing his experience so far: I think my job is chaotic on certain occasions, but, it is probably one of the most important because the security of all students is entrusted to me.

What the job is like: My tasks range from greeting students and guests, keeping track of records and entries into ISH, and checking on the material received.

Who his closest work buddies are: I'm quite close to the rest of my security team, and I feel it is more of a cohort since we are consistently working together.



SPEAKEASIES

From 1920's America to the 21st Century

Written by: **Agrima Chopra**



“It might resemble anything from a tailor’s shop to a bicycle repair shop, from an apartment to a synagogue, from a hardware store to a drugstore to a tearoom.” --Eric Burns, The Spirits of America

Dim rooms with low-leveled ceilings and mounted bottles of illegal alcohol for individuals keen on habitual **inebriation**, speakeasies were the charm back in time. They were a quiet rebellion and are now the specimen of mystique and shrouded luxury.

The Volstead Act and the Temperance Union catapulted speakeasies. At the forefront, the Women's Christian Temperance Union advocated Prohibition. Fueled by concerns about the detrimental social consequences of alcohol consumption, they campaigned tirelessly for a dry America. As an outcome, the Eighteenth Amendment was passed, and so came the **clandestine** liquor dungeons.

Speakeasies earned their attributes with not only covert consumption of cocktails but also live jazz music and women known as “Flappers.” These illicit establishments were named so because the patrons or consumers requesting alcohol were asked to “speak easy” or “speak quietly,” so as not to blow the cover. It is believed that at one point, there were over 100,000 speakeasies in New York between the years of 1920 and 1933.



Speakeasies went by colloquial names like *blind pigs*, *blind tigers*, *roadhouses*, *gin mills*, *jimmies*, and *shoe polish shops* for this very reason. Additionally, the proprietors would make sure to never keep alcohol in one location for too long and set up transport timelines on a periodic basis. The infamous and distinctive ritual of password sharing, or secret handshakes, was an added barrier to safety.

Although speakeasies were almost a namesake for the United States in the 1920s, their influence began to be felt globally. In London, “Cahoots” bar rekindles the spirit of a 1940s underground station, complete with vintage decor and period cocktails. In Paris, “Moonshiner” beckons patrons through a hidden door in a pizzeria's walk-in fridge, transporting them to a bygone era of jazz and **libations**. Another similar concept is “Lavomat.” Raina Modi says, “You enter a laundromat, open the door of a washing machine, and find yourself inside a bright neon room. The bartender sometimes even makes you some surprise cocktails.”

In New York City, “Please Don’t Tell” maintains the secrecy of its Prohibition-era predecessors. To gain entry, guests must locate a hidden phone booth inside a hot dog joint and dial a secret number.



In New York City, "Please Don't Tell" maintains the secrecy of its Prohibition-era predecessors. To gain entry, guests must locate a hidden phone booth inside a hot dog joint and dial a secret number.

Their undying psychological appeal remains a point of intrigue despite their popularisation. Uncovering a hidden bar and gaining entry gives the patrons a thrill, in my opinion; they may even feel like they are a part of an elitist group that gets to indulge in experiences largely exclusive. Countless speakeasies around the world are now ironically famous destinations to frequent for an unforgettable few hours. Speakeasies continue and will, in the foreseeable future, continue to be a symbol of covert glamor, craft cocktails, and an escape from normality. They guard the hearts of many with one secret code at a time.

By now, you must be itching to visit one. So, here is a list of some popular ones for you to go to when you can and the law allows you to:

Europe

1- Evans & Peel Detective Agency - London, UK:

Disguised as a detective agency, this speakeasy requires patrons to schedule an "appointment." Upon arrival, they must convince the

2- The Butcher - Amsterdam, Netherlands:

Hidden behind a functioning butcher shop, The Butcher features a secret entrance through a walk-in refrigerator.

South Asia

1- PCO (Pass Code Only) - New Delhi:

Situated in the heart of New Delhi, the entrance is a red telephone booth with an old rotary dial phone to gain entry.

2- The Permit Room - Bangalore:

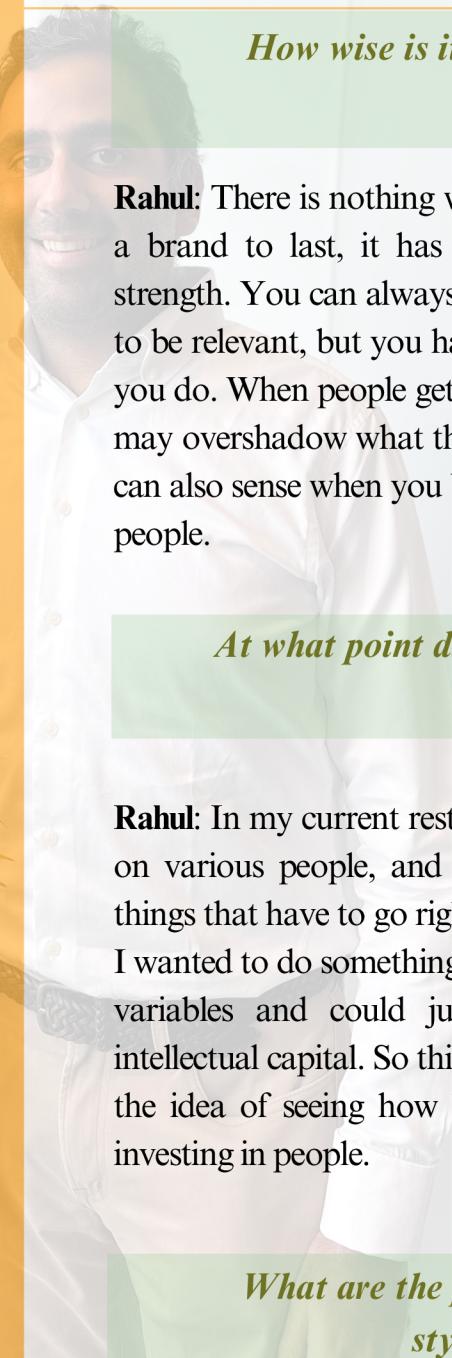
Nestled within Monkey Bar in Bangalore, The Permit Room is concealed behind an unmarked door at the back of the restaurant.



The Aurelius Partnership

Rahul Khanna is the co-founder of Azure Hospitality and has faced motions of ambiguity in this business. Gurbani Dugal has worked with people and processes as a hospitality consultant over a period of time. Together, they form The Aurelius Partnership, a career discovery programme that strives to provide their clients with a holistic service.

*Interviewed by:
Raagini Poddar & Shiven Goel*



How wise is it to give in to trends vs. straying from them and carving your own niche?

Rahul: There is nothing wrong with trends. For a brand to last, it has to have one inherent strength. You can always be part of a larger fad to be relevant, but you have to be good at what you do. When people get on any bandwagon, it may overshadow what they do well. Customers can also sense when you become all things to all people.

Gurbani: The first thing is to carve out a business ethos—the raison d'être—to be clear of what lies within the business' value system. Once you follow a trend, you have to continuously be on trend. Are you willing to put in that time and effort? You can collaborate with people, but then you have to be continuously at it to keep them fulfilled.

At what point did you realise that you wanted to start a consulting practice?

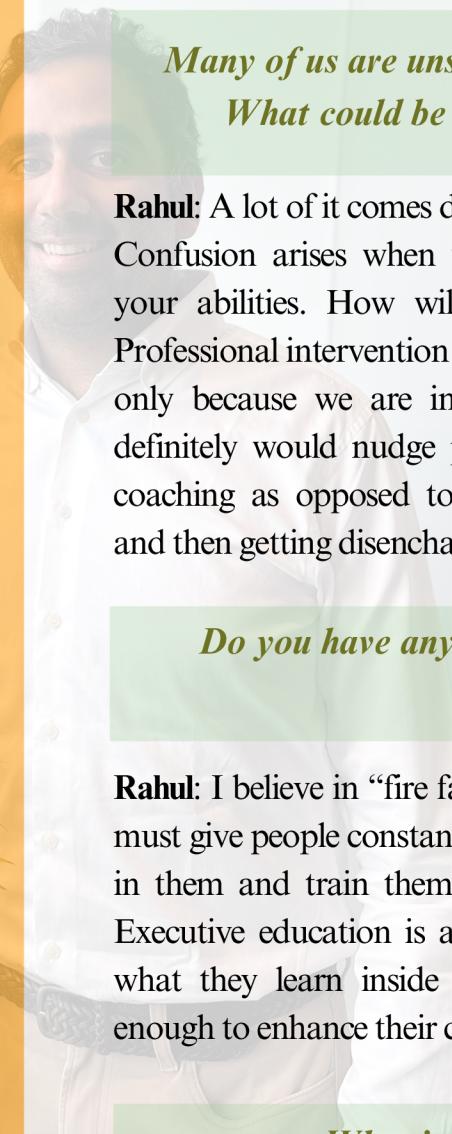
Rahul: In my current restaurant business, I rely on various people, and there are a thousand things that have to go right to have a good day. I wanted to do something in life where I had no variables and could just rely on my own intellectual capital. So this fits that profile. I like the idea of seeing how businesses evolve and investing in people.

Gurbani: I had started my own freelance consulting work and was experienced with college counselling too. Later, I did the career guidance workshop that Rahul had done, and the career discovery programme came to be our first brainchild. A group of trained industrial psychologists even helped us create a well-researched, custom-made model.

What are the pivotal aspects where changes in entrepreneurial and work styles across different generations can be noticed?

Rahul: Intergenerational conflict is very common in family-run businesses due to clashes of mindset and vision. The younger generation is an early adopter of change and seeks work that is important to them. In older generations, this luxury did not exist. Even their risk appetite is lower as they are more cost-led. However, there are enough examples of them coexisting successfully.

Gurbani: There are clients we work with on this. We are millennials; our parents were baby boomers, whereas your generation is Gen Z and your parents Gen X. That covers the entire range of the last 75 years of professional career growth. After years of seeking stability, the people now focus a lot on freedom. Gen Z, however, faces anxiety because there's concern about multiple things and even pivotal years spent during the pandemic.



Many of us are unsure in today's generation because of the opportunities available. What could be the main areas of concern, and how can we overcome them?

Rahul: A lot of it comes down to initial guidance. Confusion arises when you are unclear about your abilities. How will you get an answer? Professional intervention helps, and I say this not only because we are in the business, but we definitely would nudge people to get the right coaching as opposed to doing multiple things and then getting disenchanted.

Do you have any mantras or tips on how to keep morale high for all the people working for you?

Rahul: I believe in “fire fast, but hire slow.” You must give people constant feedback. If you invest in them and train them, the results will show. Executive education is also vital, because often what they learn inside a bubble may not be enough to enhance their capabilities.

Gurbani: There is so much competition. Unemployment is high, and social media makes younger people impatient. It might also be a function of age, but the unwillingness to commit to something and, at the same time, the desire to hedge your bets exist together.

What is one place you would choose to dine at in Delhi NCR?

Rahul: Gurbani's mom's house! She is a very good cook. And while I only go to four restaurants, we both love going to Nanking in Vasant Kunj. It is under the radar, and they don't publicise much, but the food is fantastic.

Gurbani: I have worked with a few large organisations, and the tactics that have helped are feedback, recognition, and being in touch at different levels. Also, giving praise is not a sign of weakness, but too much of it makes people seek validation and kills their intrinsic motivation as well.

And drawing inspiration from your travels, is there any concept that you would like to mimic in one of your projects?

Rahul: Thailand checks all the boxes for me. Be it a high-end place or a small street canteen, the service culture is unbeatable. Also, there is The Barbary in London, a restaurant where the table is shaped like a horseshoe with only 20 seats, but it is a hard concept to implement in India. I also love Singapore's hawker bazaars.

Gurbani: Mine is not my mom's house! But the place Rahul mentioned has good, wholesome food. I even went to school right next to Nanking.

Gurbani: I actually do not want to start my own restaurant because I am too particular about things. I have a huge problem with restaurants that lack personality because they are a replication of what already exists. There is no soul left. What I do love is how some places devote their lives to perfecting that one thing on their menu, especially the Japanese.



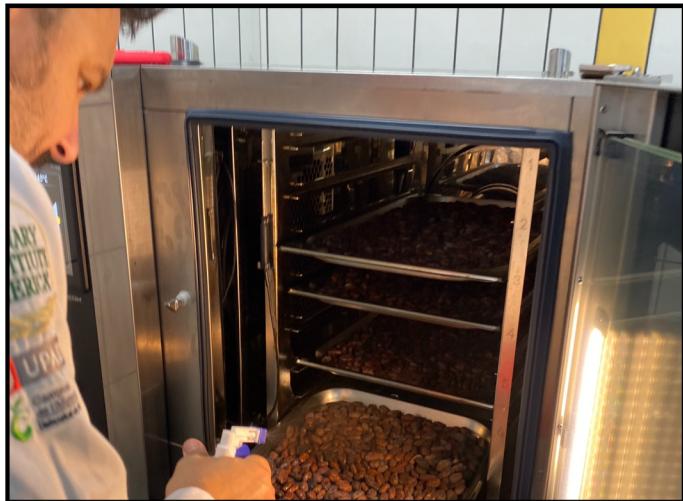
CLASS OF CACAO

Written by: Raagini Poddar

Crafting and selling a moderately exquisite bar of artisanal chocolate can cost you a handsome amount today, but imagine learning of the fact that the Aztec farmers actually used cacao beans as a form of currency to pay their taxes sometimes.

It seems almost utopian, right?

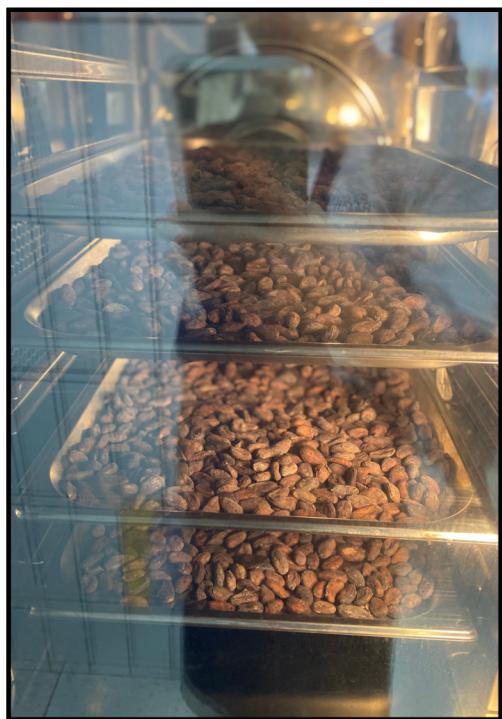
Chocolate's **etymology** can be traced back to when the Olmecs grew *kakawa* and the Mayas baptised it as *xocolatl*. An unsweetened drink meant only for the upper classes, the Aztecs later flavoured it with spices like chilli and vanilla, and it came to be known as *cacahautl*. Legend has it that Spain was the first country in Europe to mark its arrival. Fast forward to now, and all of it seems to have worked out charmingly well for Olivier Fernandez, Director of Escola de Patisseria del Gremi de Barcelona. As a chocolatier, he has voyaged to several cacao-producing countries, be it El Salvador, where the fermentation is allowed to take place within the cacao pods themselves to prevent theft, or even India, whose cacao he actually uses largely in his factory back in Spain.



Chef Olivier Fernandez visited our campus in the company of his assistant, Melissa, and past pupil, Tejasvi Chandela. The bean to bar discourse was a disruption to our existing knowledge. I would like to add that if you have arithmophobia and wish to conquer your fears, you can do it by handling the ratios and formulae that govern chocolate-making.

Today, West Africa and Madagascar are the names you probably search for when deducing whether a bar is "good or not." However, it turns out that Chef Olivier considers the Indian cacao bean to be some of the finest in the world, a crop he claims with despair that our country itself has barely explored. I read in an article the words, "Why do you look and look? What you seek is right in front of you." Now, it is probably not the right time to get too philosophical, but sometimes what we conveniently fail to ignore is that *the grass may not be greener on the other side, but it is greener where you water it.*

“The Idukki and Malabar districts are known to produce the bean,” says the founder of All Things Chocolates, “as they provide an ideal equatorial climate.” That being said, Switzerland and Belgium are hailed as the two capitals of fine-quality chocolate, although they lie in temperate regions. It is perhaps because of how many Swiss chocolatiers established the practice of crafting their own, but eventually only Daniel Peter prospered by using his neighbour Henri Nestle's recipe to invent milk chocolate. Rodolphe Lindt devised a groundbreaking additional step to the already laborious process: conching.



Chef Olivier explained how conching could take up to 48 hours to yield a much smoother, luscious bar of chocolate, **ubiquitous** now but scarce back then. Belgium, though, is famous for these confections in their praline-centered or hand-rolled avatars, which are found in shops stuffed from top to bottom, as if creating a chocolate vacuum. On a trip in 2016, I even recall a sign in Bruges stating, "A good diet is chocolate in both hands."

At the two-day cacao-centric conclave, we delved into the complexities. We listened, and we wrote. We smelled, and we sampled. We bit in and allowed our palates to create unions with notes unknown. A 70% dark chocolate made from Madagascar beans tasted different because the beans had been roasted quickly, making it acidic, as compared to a 70% bar.

Made with beans from Ecuador with no acidity because of shade-drying. "You have to work with the farmers," he said. "70% of the final product is determined by the initiation of the process. At times, my cacao beans travel on a donkey, a boat, and two buses until a final shipment to Barcelona. Chocolate is not expensive because it is **sparse**, but because transport is the real challenge."

It takes five years to grow one tree, which reaps 100,000 flowers in its dual annual harvest, out of which only 2–4% flower to give twenty pods that yield roughly a kilogram of beans. And all of this to yield the product that made Charlie win the golden ticket to Willy Wonka's factory, and me to be a part of this mind-altering workshop.



GASTRONOMIC

ESCAPADES





INDIAN ACCENT

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With this perennial legacy started by Lala Hans Raj Kalra in 1992, the United Coffee House with its **debonair** vintage interiors felt like the perfect location for a long-overdue family lunch. The experience, from the second you walk in and take a blessed sip of their signature cold coffee until you walk out with an implausibly satisfied palate, can be described as something divine. They have impeccable client service, and even the most unfeasible expectations I had from them were gratified. From the perspective of a student of the culinary arts, this was a rather sublime learning experience. For the rest of my family, it was a delightful meal, to say the least.

-Rhea Budhraja

Price for 2: ₹2500

Must try: **Chicken Rezala, Mathania Mirch Paneer, Dal Makhani, Chicken Lababdar**

If I had to describe the emotions I felt during my visit to Indian Accent, one would probably find me rendered speechless. In my humble opinion, Indian Accent was one of the first to change India's culinary landscape, and I now know why. Chef Shantanu said, "The essence of Indian Accent is to not reduce ourselves as chefs to just the cooking process but also enable the ingredients to be the best versions of themselves." This became my driving factor as a culinary student to indulge in more such gourmet dining experiences.

-Mahiyu Dasgupta

Price for 2 : ₹4000; a la carte and ₹14000; 7-course tasting menu.

Must try: **Curry Leaf Crab with Summer Corn, Chicken Pakora with Summer Truffle and house-made pickle, Indian Accent Duck Kulcha.**



UNITED COFFEE HOUSE

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GULATI RESTAURANT

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I remember my first time eating at Gulati, Pandara Road. We had waited in line for almost two and a half hours to score a table. It may have been exhausting, but the moment I had a bite of each dish, I knew that the wait had been completely worth it. There was an explosion of rich flavours in my mouth—a sensation I can never forget. The next time you're craving north Indian food—or rather, the best butter chicken—and happen to be in Delhi, this restaurant is undeniably worth the trip. And you know what makes it better? They recently opened another restaurant in Gurgaon as well!

-Arshhia Arora

Price for 2: INR 1800–2000, approx.

Must try: Chicken Biryani, Butter Chicken, Galouti Kebab, Tandoori Mushroom, Mutton do Pyaza

With a history spanning over 50 years and seven outlets across Delhi, Al Kauser is home to the Kakori Kebab. Being Delhi's first drive-in restaurant, people have continued to relish their meals seated inside their cars until this very day. As a frequent visitor, I make sure to have some of Al Kauser's signature dishes. With a blend of 52 spices and mince that melts quicker than butter, the flavour of the Kakori Kebab is unlike anything I have tasted. All in all, a meal here is a culinary journey for my palate. Despite not being a dine-in, the quality of service will surprise you. I strongly recommend this restaurant for an authentic Mughlai experience; it will leave you wanting more.

-Simaran Nanda

Price for 2: ₹1000, approx.

Must try: Kakori Kebab, Mutton Galouti Kebab with Warqi Roti, Mutton Nihari, and Lucknowi Dum Handi Biryani.



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Written by: Manya Kadian



"It is what you read when you don't have to, that determines what you will be when you can't help it."
-Oscar Wilde

Definition: a set of printed pages fastened inside a cover so you can turn them and read them.

True definition: the world's singular **metaphysical conduit** that facilitates the inquiries of inquisitive intellects as they journey through **temporal realms**, diverse dimensions, and the boundless abyss of the incomprehensible.

In the era of digital transactions, every sort of information one would ever need is just a keyboard click away.

Despite the technological apocalypse, I, as a reader, find it imperative for each human being to engage in the act of reading. A book's tangible presence is sacred; the carefully bound leatherback cover holds together artistically printed pages sewn together to tell us stories.

An unparalleled delight exists in concluding a book, akin to the profound sensation of returning home after a **protracted odyssey** filled with knowledge acquisition and thought-provoking inquiry.

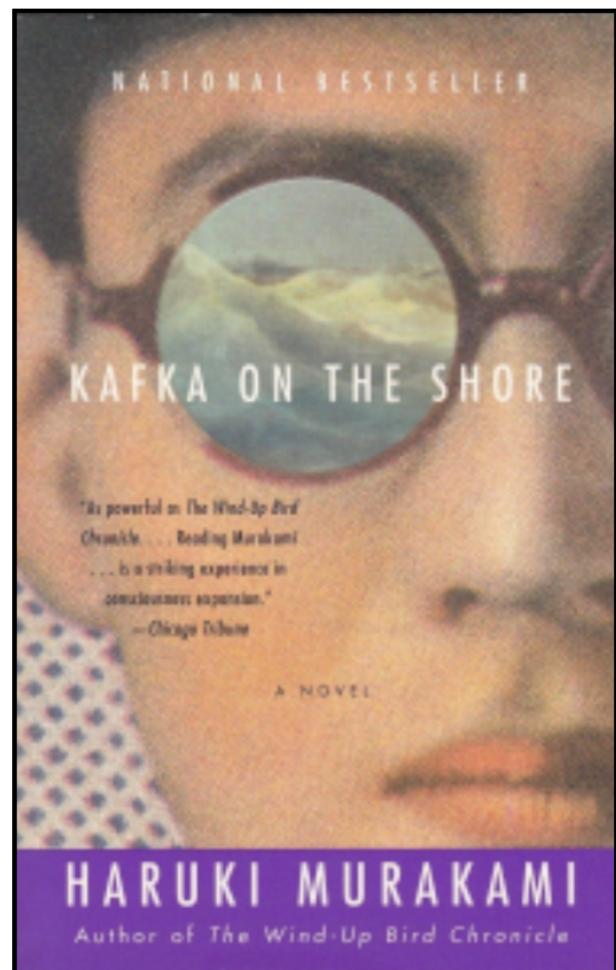
Thus, to facilitate the joy of reading, what follows are some books that have altered my philosophy and cognitive processes in a phenomenally gentle, albeit transformative, way.

Kafka on the shore

A Japanese boy named Kafka Tamura runs away from home. I could tell you the plotline, but that's for me to know and for you to read about.

Fish fall from the sky, old Mr. Nataka murders a Johnnie Walker impersonator, and he successfully runs away and lives in a library at 15 years of age. It is a sad, funny, and somewhat bittersweet pill of humanity consistently fleeing from fate—how fate is something you cannot really escape but is always something you can, if you try, change.

Thus here I am, dear readers, racking my brains and depleting my room's coffee supply to churn out new and creative ways to say, "You have to read this book because it changed my life."





Out of the millions who were silenced forever, one voice remains to remind us—the voice of

Anne Frank The Diary of a Young Girl

Diary of a Young Girl

Now, *this one* is a classic.

The Diary of a Young Girl is the brilliant, unfiltered journal of a young Jewish girl, Anne Frank, who went into hiding with no certainty of surviving the Holocaust. 4 years of isolation and a wasted youth that she has documented perhaps not meticulously but extremely intimately. First love, the pains of shorthand, the desire to be a writer as an adult, and an understandable hate for vegetables are some of the many things you will learn about her.

The Diary of a Young Girl is perhaps the most appropriate title for this incomplete journal, filled with hope, naivety, and a desperate desire for freedom and belonging.

Bugles and a Tiger

This is the book I would recommend if held at gunpoint.

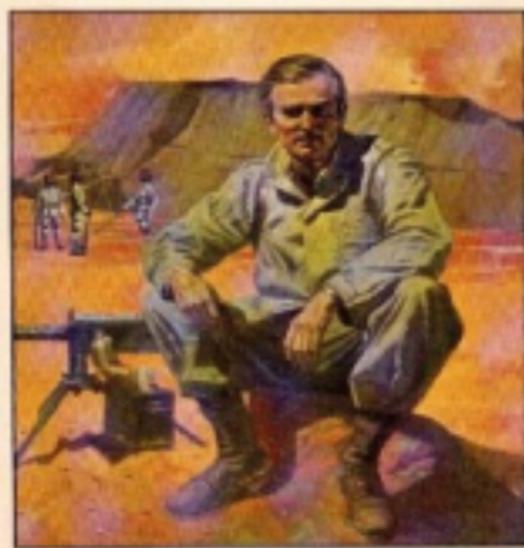
John Masters is one of the very rare English authors to write unprejudicedly about Colonial India. It charts out the beginning of his journey as a young officer, from Sandhurst all the way to fighting Pathans in Afghanistan, and how he accidentally shoots a tiger off duty. The best part about this book is that you do not need to be informed of the ways of the arm to be able to comprehend the message the novel tries to convey. Masters is witty, a poor shot, and increasingly good at getting caught up in unfortunate situations. Read for yourself; you might just understand what I am talking about.

BB USA 1 A BALLANTINE BOOK

750

JOHN MASTERS Bugles and a Tiger

The magnificent adventure
of a young officer
in the last days of British India



MEET THE LEADERS





Vedraj Pawar
President, UMAMI

I seek people with a taste for adventure and hope to inspire, unite, and educate them. There has been a big transformation in me, which is why I am here today. As a leader, I would like to change the “can’t” into “can(apé)” and help people grow!



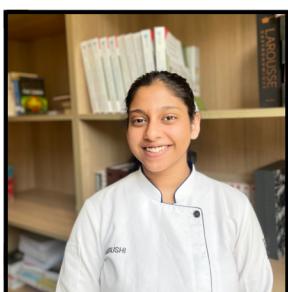
Prithvi Varma
President, Eventorium

I seek people who are energetic and always ready for a challenge! The society I wish to create is one that is enterprising, closely knit, and dynamic. I was the interim vice President of FLYP when I joined, so this is a refresher for me. As a leader, I am good at delegating tasks and getting things done.



Hunar Vohra
President, HYPLE

I seek people who have iPhones and an eye for detail! I like to have a space that is creative, organised, and efficient. At the start, I was shy and reserved but grew confident in my abilities. As a leader, I am democratic and quite proactive, if I may say so myself!



Aarushi Bansal
Vice President, UMAMI

I seek people with passion and a good sense of humour to create a society that is inclusive, innovative, and sustainable. I would keep to myself a lot, but I decided to put myself out there with the help of UMAMI. As a leader, I enjoy a balance of fun and discipline!



Shahaan Vir Singh
Vice President, Eventorium

I seek people who are honest and have some experience too. The kind of society I aspire to create is one that is loyal, dedicated, and growth-oriented. As a leader, I am easy-going but also quite firm. I used to be the vice president of Eventorium in the first semester as well, and I feel like it has worked out differently now.



Rishita Bhalla
Vice President, HYPLE

I seek “Eagles with Sunglasses”—those who have vision! I would like to create a space that is inclusive, innovative, and empowering. Two years ago, I would never have imagined doing this, but I gained valuable experience. As a leader, I consider myself to be one who helps people realise their potential.



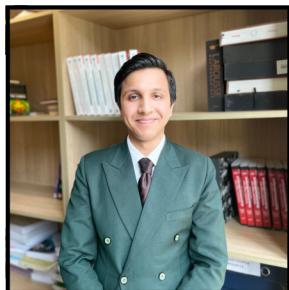
Kriti Gaba
President, Divercity

I seek people who show a willingness to work above anything else. This helps create a society that is inclusive, vibrant, and innovative. For the longest time, I imagined becoming a leader, but my college attendance did not! As a leader, I am open-minded and adaptive.



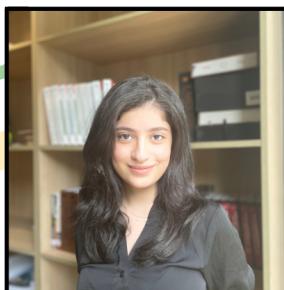
Kailash Koduvayur
President, FLYP

I seek people who are team-spirited and open to learning. I wish to create a society that is powerful, dependable, and inspirational. I was the president of FLYP in the first semester and decided to run again because sports are something close to my heart. As a leader, I am approachable, open-minded, and empathetic.



Rudraksh Chugh
President, Mascots

I seek people who are committed and determined. The kind of society I would like to create is one that leads well, is loyal, and works towards creating a legacy. I was the president of Eventorium in my first semester, and I was a bit naive back then, but now I am way more adept. As a leader, I am motivated by the mindset of growth.



Aashrya Loomba
Vice President, Divercity

I seek people who are always ready to participate to create people who are innovative, respectful, and practical. Earlier, I may not have thought much about holding this position. As a leader, I consider myself to be dedicated and decisive.



Advit Prabhakar
Vice President, FLYP

I seek people who are creative with their ideas. I wish to make FLYP a society that is energetic, committed, and disciplined. As a leader, I like to get things done in a fun way instead of being too strict. I had not thought of being in this position earlier, but I am glad I was up for a challenge!



Dev Batra
Vice President, Mascots

I seek people who are interactive since MASCOTS is a sales society. I wish to create mindsets that are entrepreneurial and strategic to uphold a legacy of sorts. As a leader, I work well in operations. I did not think of being in this place at the start, but I am glad I did not shy away now!



Agrima Chopra
President, SWISH

I seek people who are self-driven and focus on the bigger picture. The society I wish to create is one that is inclusive, compassionate, and people-oriented. SWISH has always been purposeful work for me, and the goal has always been to inculcate dynamism and change. As a leader, I value personal connections and the upliftment of my members the most.



Reeyaa Shukla
President, Spitfire

I seek a variety of personalities so they can help each other. I would wish for a society that is compassionate, creative, and confident. Initially, I was the most anxious person and did not even make it to Spitfire then, so this is a full-circle moment for me. As a leader, I am enthusiastic and approachable but still disciplined.



Raghav Jain
Vice President, SWISH

I seek people who are empathetic. I wish to make this a community that is welcoming, safe, and helpful. As a leader, I work for my team as hard as I can. I definitely did not think of becoming Vice President, but this is new and refreshing for me!



We are happy to have these students as our leaders, and we wish them all the best!



IN A NUTSHELL



Written by: **Mehul Shah**

Goan Masterclass

When: 21st August

Who: Crescentia Fernandes

What: From Goa to ISH, students learned how to make Chicken Cafreal, Classic Fish Curry, Cutlets, Rissóis de Camarão, and a Delicious Bebinca, along with many other Goan delicacies, under Chef Crescentia's guidance.



Chandrayaan 3



When: 23rd August

Who: Soham Mukherjee

What: Students and facilitators celebrated the landing of Chandrayaan 3 on the moon that fine evening. Later, a science quiz was arranged in which all the student societies participated and gained knowledge about global space exploration initiatives.

Aravali Run - 5K

When: 16th September

Who: Flyp

What: An initiative was taken to gather all students and facilitators for a 5km trek to the majestic Aravalli Hills on a misty weekend. Each person ended with a sense of pride and thrill, waiting for many more such events of camaraderie.



Tourism in India: an expanding affair

When: 1st September

Who: Dr. Malyanil Singh

What: The Vice President of Trail Blazer Tours, Mr. Singh, visited our campus to speak with the hospitality management students of Semester 5 regarding the critical factors that drive growth in the area of inbound tourism.

ISHFPL

When: 1st September

Who: FLYP

What: The ISH Premier Football League is a weekly competition organised by FLYP with exciting prizes for the students that get on the field (not literally) to score some goals!





IN A NUTSHELL



Experience ISH

When: 2nd September 2022

Who: Students of Maharani Gayatri Devi School

What: The school students were taken on a tour of the facility, during which they interacted with the facilitators. Chef Sana Khan even taught the students to make some delectable sweet treats during an exciting workshop.



Business Bazaar



When: 4th September

Who: Mascots

What: On this very day, Mascots implemented a new, rather dynamic initiative of giving the students of ISH a platform to grow their home businesses by showcasing their products at a weekly stall.

Teacher's Day

When: 5th September

Who: Student Societies

What: The students at ISH put up a show for the facilitators with video messages, a hilarious skit, and many fun games. Each teacher was also presented with handmade, personalised sashes.



Corpo Jumble



When: 10th September

Who: CapitaLand and Coach Ravinder

What: Students of ISH took part in a marathon and ran the 5k, and others ran the 10k from International Tech Park in Gurgaon. Each participant gave it their best and crossed the finish line successfully!

Guest Lecture: Mr. Umesh Madhyan

When: 15th September

Who: Mr. Umesh Madhyan (Vice President, Logistics, Hindustan Coca-Cola)

What: Mr. Madhyan had an interactive session with the students at ISH where he discussed in detail the logistics and supply chain in the context of Hindustan Coca-Cola Beverages Pvt. Ltd., a prominent name in the beverage market.





IN A NUTSHELL



Masterclass on Modern Deserts

When: 13th September

Who: Chef Pritika Pant

What: The chef taught the students how to prepare the perfect dessert table with new and old favourites like basque cheesecake, profiterole, petits gâteaux, and macarons. They learned to balance cost management and create a menu with fresh, seasonal ingredients.



Beyond Labels



When: 21st September

Who: SWISH

What: People from the LGBTQIA+ community came together to share their experiences. A rather amusing but eye-opening skit was performed to increase awareness amongst people. Students put up stalls on Mascots' behalf and all of this came together to make for a magical evening.

CSR Initiative:

When: 23rd September

Who: Literacy India

What: The leadership of Umami, along with its team members and some volunteers, conducted a session with the students where they taught them recipes. Ideas and stories behind each person's culinary journey were shared.

Loco Latino



When: 22nd September

Who: Eventorium

What: Loco Latino was a Latin dance night where days of salsa practice finally paid off. The games were refreshi, almost as much as the mocktails being churned out just before a spectacular feast. This marked the Batch of 2027's first themed event at ISH.

Debate Competition

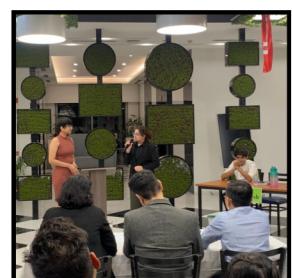
When- 26th & 27th September

Who- Spitfire

What- ISH saw its first debate competition in which all societies competed.

SWISH and Spitfire made it to the finale where the latter ended up winning.

Their topic was- 'A weak democracy is better than an extreme dictatorship.'



DICTIONARY

Foreordained (fawr-awr-deynd) *Verb* •

Appoint or decree beforehand.

Dubious (doo-bee-uhs) *Adjective* •

Hesitating or doubting.

Colloquial (kuh-loh-kvee-uhl) *Adjective* •

used in ordinary conversation or not formal.

Surfeit (suh-fuht) *Noun* • An excessive

amount of something.

Etymology (eh-tuh-mah-luh-jee) *Noun* • The

history of a word or phrase shown by tracing its development and relationships.

Ubiquitous (yoo-bik-wu-tuhs) *Adjective* •

present, appearing, or found everywhere.

Sparse (spaas) *Adjective* • Scattered or in

short supply.

Genesis (jeh-nuh-suhz) *Noun* • The origin or

mode of formation of something.

Altruistic (al-troo-ist-uhk) *Adjective* •

Showing a disinterested and selfless concern for the well-being of others.

Euphonious (yoo-foh-nee-uhs) *Adjective* •

Pleasing to the ear.

Debonair (deh-buh-neuh) *Adjective* •

Confident, stylish, and charming.

Inebriation (i-nee-bree-ay-shn) *Noun* •

Drunkenness or intoxication.

Clandestine (klan-deh-stn) *Adjective* • Kept

secret or done secretly, especially because illicit.

Libation (lai-bay-shn) *Noun* • A drink poured

out as an offering to a deity.

Metaphysical (meh-tuh-fi-zuh-kl) *Adjective* •

Relating to branch of philosophy that deals with the first principles of things including abstract concepts

Conduit (kawn-dyoo-uht) *Noun* • A channel

for conveying water or other fluids.

Temporal (tem-puh-ruhl) *Adjective* • Relating

to worldly as opposed to spiritual affairs; secular.

Protracted (pruh-trakt-uhd) *Adjective* •

Lasting for a long time or longer than expected or usual.

Odyssey (aw-duh-see) *Noun* • A long and

eventful or adventurous journey or experience.

CREDITS (photographs)

Life Imitates Art- Google search

Speakeasies- Raina Modi, Semester 7, ISH (Ecole Ducasse Paris)

Gastronomic Escapades- Zomato, Indian Accent website

Parchments & Perceptions- Google search

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ISI | GAZETTE

PUBLISHED IN 2024 @ INDIAN SCHOOL OF HOSPITALITY

Raagini Poddar, Editor in Chief

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Printed by Friends Digital, Nehru Place

GAZETTE

Edition 4