

ABHIWYAKTI

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FROM THE EDITOR'S BOARD

We endorse the Hospitality World through ABHIWYAKTI, our newsletter, a medium to share our views and thoughts with the readers. ABHIWYAKTI is the erudition of academicians and the wisdom of people with great industrial experience. These events and activities involve the students and help them shape into the globally accepted hoteliers. Through our newsletter we celebrate the faculty efforts under the guidance of the Pro VC Prof. S K Singh and Dean FHM Prof. Prashant Sharma.

AMAR UJALA -UK COOKING CONTEST- A PERSPECTIVE FROM STUDENT'S LEARNING



The November month was rendered eventful at FHM with Amar Ujala and Amrapali University organizing a cooking contest based on Uttarakhand Thali for festivities for the women and girls of Uttarakhand. The social outreach created several healthy and interactive moments for the students of the Gourmet Club and this coverage is to see how interactions with the society help encourage the young generation to gain efficacy. We greet the winners and explore the competition from student's learning by interacting with the HOD of FHM Chef Vinod Negi.

The event went abuzz with the local community, where, women from Uttarakhand came forward to share their cooking style and recipe of various delicacies of Uttarakhand to win the heart of the food lovers and interact with students and competitors as well as the faculty of

hospitality that grooms future hoteliers. The winners Ms Shuchi Joshi presenting the Traditional Kumauni Food Thali, Ms Renu Joshi presenting the Innovation Kumaoni Thali and Ms Kritika Pandey presenting the Kumauni Festive food Thali were innovators of the day that brought with them the pride of Uttarakhand as its food to encourage the regional cuisine. The Amar Ujala representatives, Management Board, Vice Chancellor Sir and FHM Seniors Prof S K Singh and Prof Prashant Sharma look at this event as innovative social interaction where FHM students gain insight into the local cuisines to preserve its rich cultural heritage. Chef Vinod Negi, HOD Food Production Department reflected upon the competition as a novelty in food preparation with experiment of flavors and texture for the students.

The students learnt to organize events of social relevance under their mentors and this also helped to enhance their leadership skills. Guest welcome, help and interaction was the primary concern during the entire session. There have been many sessions and competitions but this event helped to relate to the culture and thus became the prime.

The test put forth by the judges, Executive Chef Bhupal Singh Mehta, Mr Sandeep Pandey, Founder & Director Himfla Pvt. Ltd and Chef Dr Vinod Singh Negi, HOD Culinary Department, FHM, Haldwani was observed by the students of FHM. They called it exemplary learning that has helped them to enhance creativity and develop sensitivity towards the regional cuisine. The judges expressed their consent on the competition being a fun filled event that demonstrated time management skills and developed sustainability awareness and it fostered creativity.



"TOWEL ORIGAMY" CELEBRATING DESIGNERS

The room décor makes a difference and when the creativity is expressed through useful linen it indeed makes a difference. This thought was put into creative craft with the efforts of the Creativity Club under the Housekeeping Department at FHM. The "Towel Origamy" workshop aided by Virendra Singh Deou of BHM KU 3rd SEM, was an endeavor to engage students to craft intricate shapes like Swans, Ganesh, Lotuses, and Elephants, and accessorize these designs to make them visually appealing through fluffy towels. The participants displayed immense enthusiasm as they learned the techniques of towel folding adding creative flourishes of integrity to their work. This activity was one of the many drills that help shape future hoteliers as it encourages both teamwork and individual skill, providing a hands-on experience that is a crucial learning in the hospitality Industry



SKILL ENHANCEMENT



A kitchen themed workshop for skill enhancement was conducted by Chef RudranshYadav and Chef Rohit Tiwari for the BHMCT 1st Semester students. The workshop, aimed to provide students with an in-depth understanding of different cooking techniques exploring dry, moist and fat based cooking. The Chef emphasized the importance of precision and technique through live demonstration thereby enabling students to grasp the nuances of professional cooking.

The session fostered learning that helps to form a sound base in order to develop culinary skills among the students. This kitchen endeavor was appreciated by the new comers and it helped to make them understand better about Kitchen and Food Production. These workshops are the most active and engaging events that are crafted to make students understand the areas of work and this provides them with the necessary information to make their choice of the department of their interest in future.



“HOSTING IN STYLE” TABLE SETTING



The five star ways are exemplary and acknowledged by the guests that are entertained there. This thought was presented to the students of Future and Sharp Club through the student coordinators Kamal Pandey and Bhaskar Goswami and facilitated by Mr. Mohit Bhatt and Mr Sumit Dhiman, faculty incharge of the Club under F & B Service Department.

Students were trained in setting up Ala Carte and Table d'Hôte (TDH) covers while emphasis was laid on correct placement of cutlery, crockery, napkins, and glassware. The facilitators shared insights into maintaining consistency while upholding

luxury dining standards.

The session emphasized the importance of an impressive presentation in enhancing guest experiences and maintaining brand image and was received well by the students



‘TO DISCERN-THE CHEESE TASTING WORKSHOP’



The buttery, fruity cheesy cheese engagement was organized as a 'Cheese Tasting Workshop' under the Future & Sharp Club of F& B Service Department at FHM in November, involving students from the 1st, 3rd, and 5th Semesters.

The workshop opened with a presentation on cheese to inculcate the basic knowledge involving the types of cheese with a special focus on the most popular international cheese and their distinctive features. The tasting sessions that provided four samples with Feta,

Emmental, Cheddar, and Brie, paired with accompaniments like almonds, raisins, walnuts, crackers, and olives provided a delightful sensory experience to the students.

Coordinated by faculty members Mr. Vikas Dobhal and Mr. Sumit Tripathi, with Club President, Aman Banaula, BHM KU 5th SEM, the event combined learning through hands-on experience. Such initiatives reinforce Future & Sharp Club's commitment to holistic learning experiences in the hospitality domain while providing a relaxing time that student members often look forward to amidst the busy sessions.



‘THE MACHINES-HOUSEKEEPING’



In order to develop knowledge on purchase,unwrapping & handling Single Disc Machine & Vacuum Cleaner, the housekeeping department engaged students through a workshop. The session was initiated by Mr Sumit Joshi who briefed the students on purchasing system followed in the star category hotels. The expert of the session Mr Yashpal, Service Engineer, Karcher Ltd.demonstrated the way of unwrapping, fitting and handling single disc machine and vacuum cleaner. The session was carried further by Mr Ramashish Prajapati, Faculty FHM who highlighted the precaution while giving precisions on handling the machine.

The resourceful session came to a culmination with Mr Ramashish Prajapati thanking the expert for providing the students and members of Creativity Club with immense technical knowledge.



'CHRISTMAS CAKE MIXING'



fruits, nuts, and spices juxtaposed the exposition to merry Christmas vibes. The teachers and students, eagerly participated in mixing the ingredients that would serve as Christmas cakes. This traditional learning session encapsulates joy and joyous harmony and brings forth a message that Christmas is around and the year is marching towards inviting another New Year.

Carols at the background and resins soaked with rum, orange juice and whisky made a perfect educational and entertainment show at FHM ground floor restaurant as the students of Gourmet Club once again gathered to invite the Management Board, Vice Chancellor Sir, Pro Vice Chancellor Sir, Deans and Principals of various departments along with the faculty of FHM to celebrate the age old tradition of Cake Mixing. The ceremonious fest took a step ahead with Chef Neeraj Verma introducing the tradition to the guests. The presence of guests and the array of trays with



PLACEMENT DRIVES BY PLACEMENT CELL, FHM



There is a time to be sown and a time to be reaping as sung by musicians, but the time to reap the fruits of years of hard work came as placement drive by Sterling Resorts North Zone. It was a proud moment when Mrs Ranjana Rawat, HR Head North Zone and Mr Vishal Joshi GM selected the deserving students to become future hoteliers. Seven students walked out as Management Trainees to Sterling Resorts to make a grand future ahead. The Lalit Suri represented by Mr Debarshi Dutta,

Corporate Learning and Development and Mr Hemant Kumar Sharma, F& B Manager interviewed the students. An online interview for IT was also organized by Learning and Development Manager, Khushnuma Fridosh for the third semester students. The placement cell under Mr Pawan Mehra thus saw positive and happy faces after a tenure of hard work of the faculty and students at FHM.

