



VATEL HOSPITIUM

VOLUME 1, FEB 2020

ABOUT ANSAL UNIVERSITY

Ansal University was established in 2012 under the Haryana Private Universities Act 2006. Located in the heart of Gurugram, India's largest hub of National and Fortune 500 companies, it has eight schools offering programmes in Architecture, Design, Law, Management, Hospitality, Engineering, Health Sciences and Planning & Development.

Ansal University has been awarded the National Education Excellence award "Best Private University in Northern India 2017" along with "CSR Excellence in Education" award for 2 consecutive years i.e. 2017 and 2018. Sushant School of Art and Architecture at Ansal University is the flagship school which started in 1989 and has been consistently ranked No. 1 Private Architecture School in India by Outlook Magazine.

The various schools under the University have carved a niche by offering contemporary programmes with renowned faculty acclaimed nationally and internationally, state-of-the-art Infrastructure and facilities to promote academic excellence. The University has collaborated with some of the finest Universities and Institutions in the UK like the University of Warwick, Art University of Bournemouth and Vatel International, France in the areas of Curriculum Development, Student and Faculty Exchanges, Joint PhD supervisions, joint research conferences, seminars and study semesters abroad.



ABOUT VATEL HOTEL AND TOURISM BUSINESS SCHOOL

At Vatel, we educate future operations managers and senior executives in a motivating and thriving field International Hospitality and Tourism. With over 35 years of experience and a network of 50 campuses throughout the world, Vatel Schools are the 1st Worldwide Business School Group in Hospitality and Tourism Management. They all give an internationally targeted education, which includes academic theoretical courses and professional experience. These teaching methods ensure that students can take up work assignments world over, as soon as they graduate.

Vatel educational methods have proved their worth: Vatel has received several Worldwide Hospitality School Awards from international hospitality experts and 100% of students find jobs that correspond to their own professional projects- our 35,000 Vателиens work in the most beautiful hotels on Earth. They make up a priceless network for recent graduates looking for a job in any part of the world.



FROM THE CHIEF EDITOR...

Bienvenue – French for 'Welcome'... With the beginning of a new year, I am glad to bring forth to you this, absolutely new, first ever edition of VATEL HOSPITIUM which is an interesting means for me to connect with you and talk to you about the exciting happenings in the industry and at the Vatel India.

The young lads of these days are far more creative and resourceful compared to what we were at their age and I attribute their awareness and their cognizance to their connection with the invisible cords of the net... This ready availability of info may though have affected their personal creativity, I can definitely see that they are quite innovative and pioneering... Dr. Garima Parkash, Dean.



FROM THE, DEANS DESK

It is indeed my pleasure to bring forth to you this new, first-ever issue of VATEL HOSPITIUM.

Having recently taken over as the dean of the School of Hospitality Management, I feel giving you an account of the progress and the latest happenings at our School would be of interest to you.

A detailed course in hotel management, by virtue of it being oriented towards the practical aspects, makes the learning interesting and creates a tremendous amount of enthusiasm and rigour amongst students. Our endeavors to make these young pupils understand the fact that hospitality as a subject should be 'experienced' rather than barely learnt, has borne its fruits as we can see that these young undergraduates, in their formative years are being so innovative and pioneering that even we the academicians get to learn from them at times.





A lot of activities, about which you will read in the following pages, have been initiated, conceptualized and executed by the students themselves. Ansal University believes strongly in prophesizing that the goal of a professor should be to work towards their students learning the subject rather than merely attempting to complete the course and earn a degree.

Whereas on one hand the latest trend indicates a majority of students expressing interest in pursuing further studies in hospitality or in starting their own enterprise, the unprecedented growth in the hospitality sector, on the other hand, has created a significant rise in the demand for hospitality professionals worldwide. This drift of a global magnitude throws open a choice of multiple careers for the students.

While my team and I at the Vatel Hotel and Tourism Business School will make sure that we keep bringing to you interesting information through such newsletters periodically, we will welcome your suggestions and recommendations from time to time.

Best regards

PROF. (DR.) GARIMA PARKASH

NEW DEAN AT THE SCHOOL OF HOSPITALITY MANAGEMENT

Prof. (Dr.) Garima Parkash has over 26 years of diversified experience in Hotels, restaurant management and operations ranging from Concept building, menu designing, menu engineering, recipe development, guest interaction, training and Development, human resource hiring and management, handling employee grievances and a disciplinary to hotel Food Production and service Operations.



She is an alumna of Institute of Hotel Management & Catering Technology, Pusa, New-Delhi upon the successful completion of which, she worked with some most renowned organisations like the Taj Group of Hotels, Coral Strand hotels-Seychelles, Wagamama London and Amity University. She has a Degree in Hotel Management, a Masters in Hospitality Management and a holder of PhD for a study conducted on sugar-free foods and their impact on the hospitality Industry.



Dr. Garima Parkash is a Seasoned Management Executive with a demonstrated performance in different sectors ranging from Food production, F&B service, Facility planning, freelance consultancy to academics and has been a corporate trainer across national and international start-ups to deluxe hotel chains. She also had immense experience in Facilities Project Management, in leading, managing and executing multiple projects like Intercontinental Goa and Mumbai. She in her international assignments as a chef has depicted a collaborative approach to leading highly motivated, culturally diverse and result-oriented teams.

FROM THE DIRECTOR, VATEL INDIA...

Bienvenue - à la française... While I convey my best regards to you, I am indeed happy to see that the French art of hospitality is taking deep roots in India and is making the French culture and gastronomy a style and a flavor to be reckoned with.

Our Vatel School has been growing steadily since 2015 and it's with great pride that we have successfully graduated 2 batches of young professionals who have been instantly integrated in the best of hotels and at the hospitality establishments worldwide.

This success is by virtue of the synergy with the 50 Vatel campuses worldwide, offering a wide array of opportunities. From a year abroad with a semester of studies to internship in any one of the 25 Vatel schools worldwide in which the medium of language is English, we propose a 10-week summer internship programme at our hotel in Nimes (France) and a 6-month internship in over 50 countries, backed by the quality and strength of the International curriculum delivered by a qualified, dedicated and experienced members of the School of Hospitality Management, Ansal University.

This is not a regular, conventional programme, neither does it have any ordinary students; the one thing that they always will feel proud about all their lives is calling themselves Vателиens...



PROMISING CAREERS FOR THE VATELIENS...

What the graduating students of the 2016-19 batch had to say...



AASHNA PURBA

With 5 job offers in my hand, the choice of the company with which I should chart out a career was indeed difficult...I finally chose Front Office, where I am also getting to refine my French language...

DEEPAK GOLA

My school helped me realize my dream of becoming a chef. I had a deep passion in cooking but needed to refine myself as a professional hotelier. Shunning away all other job offers, I chose to become a management trainee with the Abu Dhabi National Hotels, where I am learning new ways to do things every day...I have developed this ever growing appetite for innovation – I know my future is bright – I got what I wanted.

ABHISHEK CHAUDHARY

I was very focused about my career and in what I wanted to do. I was lucky to have been selected as a management trainee with Radisson Hotels in my very first attempt and now I know that I need not worry about anything else at all. With this international company, I'll travel and see the whole world...

ANKIT YADAV

Hospitality and Tourism in India being always on the fast track and never having seen any recession, the potential that we young people see in entrepreneurship is indeed great. Having a strong wish to work for an event management company, I joined 'V3 Events' a 22-year old event management company as a business development manager, in which I have worked for destination weddings in Kuala Lumpur at the Hotel Lexis Port Dickson (holder of the Guinness Book award for having the maximum number of swimming pools and the only hotel which has, in addition 650 suites floating in the Indian Ocean.) I am working on social and corporate events in Jaipur, Kanpur and Munnar.

" The Soft skills classes which I attended at our college have developed confidence in me to try for much bigger international events ... and, I know, I will get them."

THE PLACEMENT CHIEF SAYS:

A unique feature to notice in the 2016-2019 batch, which comprised of 73 students, was that only 53 wanted placements. The rest wanted to pursue further studies, join family businesses or wanted to become entrepreneurs. What makes me proud to see is that these 53 students had been offered as many as 82 jobs, out of which a few students are working overseas.

Kulmohan Singh

ALUMNISPEAK

ABHISHEK CHAUDHARY

Hard work, discipline and self-respect are, amongst others, the most precious values that I picked up during the three years that I invested at the School of Tourism and Hotel Management – Ansal University. These values have taught me never to lose the focus on the primary goals.

My advice to young students pursuing hotel management would be hard work, dedication and commitment. Worrying about future prospects is a futile exercise as this trade not only assures but guarantees a rewarding career.

PRATEEK BAKSHI - (2013-2016)

Getting an opening at the Andaz by Hyatt upon the successful completion of my BHM course at the Ansal University was indeed a cake walk. I paid sincere attention to the classes on Entrepreneurship as my deep interest was to always, after getting the initial exposure in a professional environment, to start something of my own.

My dad, being in the hospitality trade, tried his best to pull me into the 'family business' of outdoor catering, but my wish to have an enterprise of my own was so great that I dared set up a small unit for catering for films at Mumbai. The going was tough in the beginning and I suffered a few setbacks, but I kept moving ahead.

I have now reached a point wherein I cater at the sets for Bollywood and Hollywood films and have both my hands full. Besides enjoying my job, I also get to meet film personalities, who are now quite friendly and literally 'eat out of my hands'.



SUMIT ANAND - (2016-2019)

Right from the first day when our orientation started, I knew that I was getting into a domain that, besides being extremely interesting, would teach me several important values in life. A perfect tact of soft skills, which forms as an essential part of hospitality trade, which, till the recent years, was an area that wasn't pursued on a formal basis, was adequately stressed upon and I can realize its importance in this domain which deals with people from all over the world.

Added to this, a detailed exposure into French language gave me the required input usually looked for by the hotel managers. My appointment as an operational trainee at the Oberoi hotels six months even before the completion of my course is, as far as I think, an outstanding achievement.

WHAT DO THE CURRENT STUDENTS SAY...?



UPASANA ARORA - (2018-2020)

Ansal university has provided me with great exposure to the hospitality industry Which helped me crack Management Trainee Programme at The Oberoi Centre of Learning and Development (OCLD), rated amongst the best in Asia and a benchmark for excellence in hospitality and management education. The resource persons have always been very supportive and helpful.

I have also been given international exposure by doing an internship at Vatel, Nîmes France. With the help of the university, I have now got a chance to make my career in hospitality with one of the best renowned hotel chain. I am grateful to the university for helping me with everything.

HAPPENINGS AT THE SCHOOL OF HOSPITALITY MANAGEMENT

Orientation – 21 August – Panel discussion – Sameer Miglani, Shilpi Sharma, Sheryl, Shilpi Sharma,



A PANEL DISCUSSION FOR THE NEW STUDENTS-CAREERS IN HOSPITALITY

In order to give a true insight into the trade, the best time, the school thought, was at the very initial stage, wherein highly experienced people from the hotels, airlines and flight catering would tell them about the way they could succeed and capitalize upon several career opportunities that the world of hospitality has in store for them in India and abroad. The theme of discussion was: The Secrets of a Successful HM institute. What came about very importantly was that while it was important to have the technical knowledge about your subject, what gets you a job is how well you communicate, how impressive your personality is and how much you can charm the interviewers.

The panel discussion on Food Waste was organized wherein issues of big concern from hoteliers were brought up and the panelists suggested setting up of limited layout of buffet with exquisite dishes as the tendency to pick up more than required comes up when the guest sees a rather over-elaborate buffet set-up. Other points deliberated upon were awareness of students at the school level, putting up a more professional system of supply-chain management, portion control, use of eco-friendly cooking, giving incentives to staff and training the kitchen-stewarding staff. Every individual in a hotel can contribute towards controlling the food waste.

NEW KIDS VISIT ITC'S PRIME LEISURE PROPERTY IN MANESAR



Being forerunners in assessing the present market conditions and experts in projecting the trends and upcoming opportunities, ITC Hotels has put up a prime property in the wilderness of the Aravali Hills – in an area full of agricultural fields and open lands, in mountainous region. For many students this was their first ever visit to a super luxurious well spread-out deluxe hotel. The students were shown around in all public areas, guest rooms, conference and recreation facilities. Asked about the segment of business the hotel is targeting, the general manager said their main business was from the residential conferences, corporate events and destination weddings.



NEW STUDENTS VISIT THE WALLED CITY

On 26/11 Students , accompanied by Chef Sunil went for a tour to learn about Street Foods. The hotel management learning being more of a practical study where you observe things being done right in front of you, the students visited various, age-old eateries, some of which are world famous for their signature dishes. “We must learn the way these people have kept the same taste and flavor going for decades” says one of the students. “These people have now become professionals”, says Sunil Chef – “They are wearing caps and scarves and I can see that they are well shaved and sport a close haircut. Even their kitchens are neat and clean”



PURANI DILLI DRAGGED TO GURGAON

Rare are the opportunities for the dwellers of the Millennium City to savor, in the true sense, the age-old delicacies of Chandni Chowk, or to experience in its true setting, a first-hand taste of what happens to be the livelihood of families whose generations have been engaged in concocting exquisiteness for centuries over.

The charm of Purani Dilli will never, neither should it ever, want to mix with that of Nayi Dilli. This gap is unique and we must agree that it should remain, the way it has been - for all times to come.

Students of the School of Hospitality Management, forever hungry to create never-before events, have a fixed curriculum, a busy calendar of activities, out of which, they chose, for this season a Purani Dilli ki Raunaq. Such young, bubbly students, once given the liberty to go wild on their imagination, always come up with exceptional ideas... was the comment of the Chef Sunil, the man behind "Foods Streets of Purani Dilli"

It was an enjoyable, yet a formal afternoon, Ibtidaa – for starters, were the tongue-teasers, known popularly, in the hospitality students' jargon, as "appetite arousers" as Gol Gappas, chaat-papri, aloo tikki – served by a young student Sparsh Kapoor – who challenged anybody to come up with anything even close to her special creation she was proudly serving at her 'Ashoka Chaat Bhandaar'

While Jaskeerat Singh promoted his Kake di Hatti, in which, he swore, the a 'real dal makhni' being served with a choice of mirch, laccha and garlic paranthas, Deepanshu, his next-door neighbour is even louder about, brandishing on his very work table, decorated neatly in jars, the 'real masalas – star anise, red chilly, cumin, black cardamom, bay leaf, chana dal and cinnamon sticks' that he made use of to create his own version of a Nihari Gosht. "Without a Sheermal...Nihari is not good at all" says he, putting three of them together on the 'customer's' plate.

Al-Jawahar, a name that indirectly suggests 'an amalgamation of cultures' is where Rishabh put up his chicken biryani with a cooler Chhacch...' Chandni Chowk is the real Purani Dilli, shouts Gautam serving his Kachoris, for which, he admits, he worked for a whole week...! This challenge is soon met by another student Shrawan, running "Natraj Dahi Bhalla" who claims to revive the legacy of Dahi Bhallas and Aloo Tikkis cooked in Desi Ghee...absolutely pure... he confidently insists..



Aashna claims that her Kashmiri Wazwaan, is incomparable and incontestable – which, she prophesizes, was her greatest strength, and the biggest weakness of her clients. "Hand-chosen saffron rice, cooked with tender meatballs with a flavoured yoghurt gravy" – How does that sound...? asks she with a grin on her face.

Sunil Thapa, playing Babu Ram, Parathe Wala next door, sporting his big belly, super confident about his handiwork, wipes his face (and mouth) with his Gamchha, and nullifies Aashna's assertion by claiming – "You perhaps do not know what the world swears by – these are my Aloo Parathas" – they are famous all over the globe, across the seven continents...What are you talking about...?

"How sweet are we...!!" Says Ekhagrah, churning out a perfect, rather a geometry-perfect design of a jalebi..." Ek baar khaega, baar-baar aayega" whosoever eats it once once, is bound to come again...Shyam Sweets, inspired by Lord Kirshna's butter-heavy desserts, instantly pulls a crowd hovering around to round up for a Suji Halwa.

"This was the first ever festival totally conceptualized and executed by our students. I am overwhelmed to say that it was a resounding success. This triumph encourages us to go even further and organize festivals about the different regional cuisines of India on a much bigger scale" says Chef Sunil "We did not take help from any external agency. Our students created everything with the available resources" continues to say the Chef at the success of the festival...

The winners were judged by a team from Marriott hotels and the students were awarded prizes and accolades...



GOÛT DE FRANCE

With the literal meaning as the name suggests, allows one to understand the Taste of France. Celebrated across the globe during the set dates of March 19 – 21, this event was organized in its true style, colours and dimensions by the students of the School of Hospitality Management (SHM), Ansal University.

This festival of French gastronomy is celebrated the world over, wherein on three consecutive days, a four-course menu is served in different continents with a bit of variance every day. The whole world celebrates together, enjoys the same cuisine, savors the same delicacies prepared with the recommended recipes and all efforts are made to make sure that the guests are served in the same ambience and style.

This was the third consecutive year during which this festival was put together by the students of the School of Hospitality Management, Ansal University with a far greater enthusiasm, fervor and passion.

The menu: Crème de Volaille 'Princess', Grilled tomato trio and pimento salad with olive dust & strawberry vinaigrette foam, Coq Au Vin, Corn and spinach Cannelloni with herbed Broken Wheat, Mushroom Au gratin and Anna Potatoes. The dessert Doors to Heaven (a hollow chocolate dome under which there was a bed of with fresh cream and diced fruits) Feta & Fennel Salad with Honey pearls and orange reduction Reduction, Chicken & Blue Cheese Ravioli with Alfredo Sauce, Beetroot & Cashew Ricotta Ravioli with Butter-garlic Cream Sauce and a Deconstructed Crème Brûlée, Important topics were deliberated upon like – career options in airlines catering, dynamics of French gourmet and trends in the kitchen brigade. Mr. Magandeep Singh, a celebrated Sommelier gave a rather a rousing speech on 'attitude and dedication in this lovely trade of wine-tasting', which attracted a rousing applaud by the students and the guests.

It wasn't about food only, adds Mr. Akihito Yephthomi, the student coordinator of the event. The symposium was introduced by Ms Sulamite Rai in French language and then she and Ms Uroosa Khan sung French and English songs...

MASTER CLASS BY THE EMBASSY OF FRANCE

The Embassy of France organised a Master Class by a team of visiting celebrity chefs Ms Magdala and her student Ms Cyrène, who is winner of the Young Chef Olympiad. They demonstrated a short menu with a main course and a dessert. Miss Olivia Bellemère from the political section who was also the chief guest on the second day of the symposium, put together this event from the Embassy's side.



WORLD TOURISM DAY CELEBRATED

The SHM celebrated the World Tourism Day and invited industry experts like Mr. Khajaram Bhaduri, Training Manager, the Leela Palace, Chanakyapuri, Ms. Smriti Lamba, Manager Learning and Development the Pullman Hotels, Mr. Prem Ram, Joint Secretary, Indian Culinary Federation, Mr. Charles Donadieu – Sommelier at the Lalit New Delhi, Dr. YG Tharakan, Dean, Le Cordon Bleu – GD Goenka University, Mr Ajay Sood, former Executive Chef with the Taj Sats in-flight catering and Chef Balvinder Lubna, – Executive Chef, the Westin Gurgaon, Mr. Namit Kharbanda HR Manager, Andaaz (By Hyatt), Aerocity Gurgaon. With so many industry experts together under one roof, accompanied by the highly experienced faculty members of SHM and with more than 100 students assembled at the conference hall, it came around that industry experience of more than 600 years loomed large in the conference hall...



CHEF AWARDS BY WORLD CHEF CHOICE FEDERATION

This Federation honors chefs of repute across the industry, recognizes their talents and awards them. To name a few, Chef Rozario, Chef Sokhi and, of course, our own chef Sunil were proud recipients. The chief guest for this notable event was Mr. Maninder Singh Bitta, former chairman of the Indian Youth Congress and currently chairman of the Anti-Terrorist Front.



CAMPUS TO CORPORATE

28/11 – Our faculty in-charge of internships – Mr. Saif Anjum attended a special meeting at the Pullman Hotel Aerocity wherein the hotel had invited training and placement in-charges of the other HM Colleges for an evening. The purpose of this meeting over dinner was specifically oriented towards balancing the expectations of the hotel trainee versus that of the hotel training managers. The internship, usually branded as a 'routine' procedure needed to be enhanced and the activity made more meaningful for the students and for the hotels. The Pullman offered to give the best stipend compared to the other hotels in India...



STUDENTS VISIT THE CYBER HUB

13 Nov – to explore FnB Outlets fine dining. Until you see it happen with your own eyes, you don't get to learn fully. The first semester students, who, till now were the usual guests at these specialty outlets, re-visited these restaurants, but with the observer's eye just to have a close look on how the systems functioned. "This exercise completely changed the way I look at restaurants now", says one of the girl students...



TAMING THE IN-HOUSE TALENT

22/11 - A lecture on marketing was delivered by Mr. Amit Phull who is the head of admissions marketing at the AU. He shared his experience about how he was successful in turning around the popularity and the footfall at the Ansal Plaza, a case study that every hotelier must read and learn from.



SCOPE OF HOUSEKEEPING IN DIFFERENT INSTITUTIONS

School of Hospitality Management in Collaboration with Vatel France organized a guest lecture on **10th October 2019**

Ms Bindiya Yadav, Executive Housekeeper The Roseate House New delhi was invited to enlighten the students with different scopes available in housekeeping in different institutions other than hotels. It was a great interactive session where students participated with great enthusiasm .Ms Yadav also informed the students about the latest trends which are followed in housekeeping in hotels like artificial intelligence. It was a great interactive and informative session for the students



CHRISTMAS PLUM CAKES TAKE AN EXPRESS ROUTE

The initial production lot of Christmas cakes having been exhausted by an unprecedented demand and the university professors continually asking for more, a speedy maceration process, wherein the rum-soaked dry fruits were soaked over just a matter of 36 hours were made worthy to be added to the dough, which, once baked, was ready to serve as Hot Cakes. "I haven't found any difference in taste" says Kumar of the management school ... "as a matter of fact, I am happy to see the beaming happiness on the faces of my colleagues. But I wonder how I will be able to cater for this huge demand"



STUDENTS PARTICIPATE IN THE PERFECT HEALTH MELA

At the Jawaharlal Nehru Stadium. Is it possible to fully enjoy cream-less, non-fried, sugar-free, fat-free vegetarian meals and yet be healthy and happy in this world...? "Well, why not...?" confidently claim the students of the Vatel school. In a huge gathering called the YOUTH FESTIVAL organized at the Jawaharlal Nehru Stadium by the NATIONAL HEART FOUNDATION, all that was good for health, well-being, safety, fitness, ability, hygiene, sanitation and cleanliness was displayed and the School of Hospitality Management was the only Hotel Management school invited to display health foods which comprised of dark chocolate pralines, crepes in olive oil and fruit muffins. "The event was very well responded and we sold off everything we had in a matter of just two hours...hope we had got along some more raw material" said Paul Adam of Final Year who was exhilarated by the excitement.



HORK 'OK' PLEASE

Strange, though the name might sound, A unique annual event drawing its inspiration from the slogan painted usually behind the truck backs, this was a fun-filled event for all. Organized again at the Jawahar Lal Nehru Stadium, this event which comprised of all sorts of entertainment, foods, music and objects of interest, had a famous pop singer mesmerizing the crowds. The Vatel School stall comprising of exclusive delicacies like Chocolate fudge bars, Cake pops, Churros was one of the most frequented stalls, where people were also asking about the subjects taught at the School.



A WOK TO REMEMBER

Students participated in two oriental cuisine competitions in which they were given to participate: The Lucky Rice Bowl and The House of Asian Entrée. For the students of the School of Hospitality Management, who are well-versed with competitions, usually in the ones in which they are required to demonstrate rather mysterious and complicated dishes, it was almost like a cake-walk. “Winning yet another Gold actually wasn’t too much of surprise for us...we were quite sure that we will put up a great show” said the proud winners Arsalan Nawaz and Chandan Kumar. As understudy students (following the art of winning), Naman Gauba and Tushar, picked up a lot of hints on how to finish, garnish and the delicacy in which to present the dish to the guest. Chef Sunil who was the in-charge of the competition said – We try and give chance to all our students to participate in such competitions. This creates a sense of belonging to the students and makes them ready for bigger challenges.



STUDENTS CREATE HOSPITALITY EUPHORIA

This year again, for the third time in a row, the School of Hospitality Management, Ansal University, in collaboration with the Nestlé India Limited, organized ‘Hospitality Euphoria’ in which students from various colleges participated and competed with eight home teams. Each team was called upon to prepare a three-course menu of its choice belonging to any Indian region or to any country in the world with the condition that the teams would use a Nestlé product in the dessert.



The imagination of these young budding chefs, once given full liberty, went berserk and they created unusually striking delicacies like Lala Lamb, Machi Gambouti, Tortellini with apple and cucumber broth, chicken surprised in chou pasta, Maggi masala with tomato sauce, pan seared fish, veg maggi bread rolls, bread di-chicken. The desserts comprised of Kiti Fruity Kat, Mango-Kit-kat, badam halwa with kit-kat shake.

HOSPITALITY STUDENTS ORGANISE LANGAR SEWA AT THE ANSAL UNIVERSITY, GURGAON

As the final sequel to the series of events commemorating Guru Nanak's 550th birth anniversary spanning over 100 days at the Ansal University, a Langar Sewa (community meal service) was organized on Wednesday, November 06, 2019 within the campus.

The tradition of serving food to the needy and to the devotees was initiated more than 500 years ago by Guru Nanak Dev Ji, who, instead of using the sum of twenty rupees given by his father to start a business, thought it proper to invest the same on serving food to the saints who had been hungry for several days. This act, in Guru's own words, was the Saccha Sauda – (or the True Deal)

All the university office bearers, deans, professors, teachers, the non-teaching staff, utility staff, students and visitors (adding up to a total of 700 people) were invited to partake of the Langar, which consisted of aloo bhaji, poori, (made fresh at site) raita and the Karah Prasaad – (halwa) served generously to all who turned up for the service. Even after everybody was served a plentiful helping, some amount of food was still left – this in Sikhism is called Barkat or the uniqueness of such community meals which never ever fall short...



SHM CELEBRATES THE INTERNATIONAL WOMEN'S DAY

Recognizing the command and supremacy of Women Power of the modern days and appreciating equally their growing participation in various professional domains, especially in the field of hospitality, the School of Hospitality Management, Ansal University celebrated March 8, 2019 as the International Women's day.

Known to be not only as the keeper of homes, the ladies are also looked upon as principal forces behind maintaining a perfect balance of all aspects in a family. It is with this thought in mind that this year, the 8th of March was being celebrated as the International Women's Day, with a theme 'Balance for Better'.

Ms Sanjana Rana, Assistant Professor at the Hotel Management School, Kapashera was called upon to be the Guest of Honour, who inaugurated the meet by cutting a W-Shaped cake and delivering a lecture on women prowess, stressing thereby on the different roles that a lady, besides her professional commitments and obligations plays in keeping the society together and about her discharging her domestic duties with utmost dedication, meticulousness and sincerity.



STUDENTS VISIT NIMES FOR SUMMER INTERNSHIP

Encashing upon the clear advantage that that the School of Hospitality Management, Ansal University enjoys by virtue of its academic collaboration with the Vatel Business School Hotel and Tourism, Nimes, France, 24 students left for France on July 08, 2019 for summer internship for a period of 6 weeks.

This is the fourth batch of students who went to Nimes located in south of France. This is an extremely structured internship wherein the students are given hands-on exposure in the restaurants, bakery, main kitchen, banquet kitchen, kitchen stewarding, the housekeeping and laundry.

"Our School which is attached wall-to-wall with the only 4-Star hotel in Nimes undergoes a vacation during July-August, during which time students from the other Vatel institutes worldwide are invited to undergo these internships in our school" Says Ms. Patricia Esbrayat, the coordinator of internships programmes at the institute. The institute at Nimes welcomes students from Philippines, Malaysia, Indonesia, Tunisia, Algeria, Morocco. Mauritius and several other countries where Vatel has schools.



SHM STUDENTS AT THE GO-GETTERS' CUP

Be it an international level 20-20 cricket match or be it the one played at the level of the Indian Premier League, the excitement does not remain confined exclusively to those stadiums.

Rare are the occasions when a busy hotel management college ties up with even busier and charged-up hotels and yet manages to organize an exciting, successful cricket tournament. This is, in the true sense of the word – The Industry-Academia Interface. In a never-before event organized by the Go-Getters' Club, the teams which participated enthusiastically were from the Pullman, Andaz by Hyatt, the Marriott Courtyard Gurgaon and the Double Tree by Hilton. The home teams to play against these teams, in order to make a pool of 8 were the teams of Hotel Management students from the Second and the Sixth Semesters.

All the teams played the limited 10-10 overs matches wherein the First Year students emerged as the most successful ones and managed to get into the finals to compete with their rivals The Pullman Hotels – only to lose the match to them, thereby declaring the Pullman to lift up the Go-Getters' trophy.

“It was fun, a very good break” said Ms. Smriti Lamba from the Pullman Hotels...“We should do this very often as it brings us all together, otherwise, hardly can these people ever imagine to enjoy a cricket game like this. The Running Trophy is Ours”.



EMBASSY OF FRANCE, OUR PARTNER IN PROGRESS

Vatel students catered to 8 diplomatic functions at the Embassy of France, including on the National Day – which was organized on 12th July 2018. These functions give a tremendous exposure to the students and increases their confidence to deal with foreigners.



SIAL INDIA

SIAL organized their third volume here at India at Pragati Madaan. The exclusive event was attended by the final year students of our school and were really excited to see the new innovations and developments in the industry. The students also got an opportunity to interact with the known personalities of culinary field like Chef Rana, Chef Manjit Gill, Chef D.K. etc.



CALIFORNIA WALNUT TRADE RECEPTION

Chef Sunil was invited to a legendary evening organized by i2i consulting to promote California Walnuts in India. A trade reception was organized at Oberoi Maidens Hotel, Delhi which was attended by an exclusive crowd comprising of industry experts, traders, culinary experts and heads of the associated schools.

INDIAN HOSPITALITY EXPO

Students from First year batch along with Chef Sunil and Mr.Saif Anjum were invited to IHE at Expo Mart Greater Noida. It was an amazing experience not only for the students but for the faculties also. The highlights of the event were sharing of knowledge by Chef Sabyasachi & Chef Y.B.Mathur. There was a lot of exposure available to the Garwal Cuisine along with introduction of small scale producers promoting the FARM To PLATE theme.

RUN-TO-GIVE

Marriott Group, the largest hotel chain in the world, comprising of celebrated brands like the Sheraton, Westin, Meridien, Delta, 4-Points, W Hotels, Aloft and several other brands together organize an annual event called RUN TO GIVE. The event envisages an activity in which the participating hotels pool in finances to build a corpus which is then given over to a charitable organisation.

Run to Give does not concentrate on long, marathon-like runs but restricts itself to a particular limited area. The purpose of this activity is, on one hand, to make the employees come together and understand the value of networking with each other and, on the other, to strive collectively for a unified cause, says Mr. Rahul Sharma, who is the HR Executive at Le Méridien, Gurgaon.



MIXOLOGY WORKSHOP AT THE CROWNE PLAZA, GURUGRAM

A mixology workshop hosted by Crown Plaza, Gurugram was organized for the students of SHM. The famous Mixologist Mr. Alok had demonstrated the basic fundas of mixology. In keeping up with an existing trend to inspire young generation, mocktails are all about being innovative. Yet they are easy to replicate and prove to be attractive for beverage industry.



WINTER CARNIVAL AT SURAJ SCHOOL, GURUGRAM

To celebrate the winter holidays, Suraj School organized winter carnival and also gave an opportunity to Vatel to be a part of the event. Vatel School put up an exquisite range varying from burgers to cake pops & cupcakes. The products were well appreciated by the students as well as the chief guests who just couldn't get enough of the gourmet products.



FACULTY ACHIEVEMENT

TEACHER'S DAY CELEBRATION BY WCCF

Our Program Director & Food production head- Chef Sunil Kumar Arora was felicitated by the WCCF at Gurugram on the occasion of teacher's Day. The event was attended by Chef Community along with Food production faculties of other schools. The Guest of Honor for the event was Chef Harpal Solti and Chef Sylvester Rozario. The event was also published in various magazines around the country as was well appreciated.



RECIPES BY EXPERTS...

Til Ki Chikki (Makar Sankranti special)

Makar Sankranti is an ancient Indian festival and celebrations are incomplete without til ki chikki. Here's how you can whip it up!



INGREDIENTS

- 1 cup White Sesame Seeds
- 1 tbsp Ghee
- 1 cup Jaggery/Gur chopped
- 1/4 tsp Cardamom Powder
- 1/2 cup Almond Chopped
- 2 tbsp Pistachio chopped

METHOD:

- 01** Dry roast 1 cup sesame seeds on low flame, till it splutters or until golden brown. In another, pan heat ghee and add chopped jaggery.
- 02** Keep stirring continuously on medium flame till the jaggery melts completely into a thick syrup consistency.
- 03** To this add roughly ground roasted sesame seeds. Stir well making sure that the sesame is mixed well with the jaggery. Add in cardamom powder, pistachios and almonds.
- 04** Immediately transfer the mixture onto butter paper or onto greased steel tray and roll immediately to make a flat thin rectangular block.
- 05** Using a sharp knife make cuts on the chikki.
- 06** Allow to cool for 20 minutes. Serve til chikki once cooled completely.

MENTOR-MENTEE RELATIONSHIP

In the hour of any special need, being it academic, administrative or of a personal nature, the first ever resource that a student must rush to is his/her Mentor who is one of the resources from the academic team and acts like a friend, guide and a philosopher. The Mentor not only monitors his mentees' regularity in classes, participation in academic, cultural or sports events, and the academic performance, but also is concerned about their health and personal well-being. The students have liberty to discuss everything with their mentors.



FEEDBACK FROM PARENTS.....

Mr. Sanjay Taneja – For my son, Nakul (who, by nature was of a rather reserved and of a shy nature) the most ideal domain, which we thought could totally change his personality, was hospitality. There was a need for him to come 'out of his shell', develop confidence and mould himself into a bold hotel professional. We were right in our choice as Nakul is now turning out to be an extrovert and self-assertive.

Mr. Harjit Singh Brar – “My son Arjun had the enthusiasm, the eagerness and the interest to be in a trade wherein he could meet people and make them happy. A natural charmer, he got three offers of employment and chose to accept the one at the airport lounge with Premium Hospitality where he got the the chance to come across a whole world of people. “Though these guests are only transiting at our lounges, I have succeeded in making many friends with whom I am in touch off and on...” says Arjun with a big smile on his face...

WHAT DO THE DIFFERENT RESOURCES SAY ABOUT THE SUBJECT THEY TEACH...?

KULMOHAN SINGH –

Unless spoken, no language can be said to have been learnt well. We are trying our best to make French neither as a language to be locked away in books, nor do we want it to have the status of a subject which just needs to be passed in exams. Though in small sentences with the limited vocabulary and the use of essential verbs, we are trying our best to inculcate in the student the will to speak it...



WHEN THE TEACHER WAS A STUDENT...

My experience as a student at the ITC's Hospitality Management Institute will be something to be cherished all my life as the focus was primarily on hands-on training and the availability of all types of hotels within the ITC Hotels threw open the opportunity for an exposure in the hotels of all classifications. This is what gives an all-round experience and creates a complete hotelier.

SAFFRON – NOT ONLY A HERB by Chef Sunil Kumar

Saffron, a well-known spice treasured mostly by the cuisines of Greece, Spain & India is one of the most delicate & the most expensive spice of the world. To attain one pound of this spice, one needs to collect over 200,000 stigmas of saffron flower. The roots of the spice can be traced back to 8th Century BC. Its bright colour and aroma has always been the most attractive part of this spice.

A lot of benefits have been attached to this spice, which includes memory improvement, aiding digestion and it has been an effective agent in curing cancer, anti-depressant, relieving cramps, curing asthma and migraines etc. Looking at the impressive qualities of the spice, it has been adapted well in the Indian Cuisine, especially in the regions of North India. In Kashmiri Cuisine, the spice plays a major role starting from the tikka to the lovely desserts. Travelling down from Kashmir, the spice majorly becomes the part of dessert and rice preparations. In the Lucknow cuisine, it gets paired along with numerous number of aromatic spices to the preparation of an exquisite rice preparation called biryani.



The varied usage of the spice becomes more prominent when it travels to France for the preparations of bouillabaisse, Spain to be utilized in the making of Paella, Italy to be fused along with other ingredients for the preparation of Risotto, becomes a part of a coffee based beverage in Middle East, gets added to soups to provide an exquisite colour and taste.

The best usage of the spice can only happen if the spice has been soaked in water/milk at a room temperature for at-least 6-8 hours. Boiling the product or soaking in lukewarm water doesn't allow the full blooming if the stigmas to happen.

Also, one should never forget the right storage technique which has to be an airtight container with minimal exposure to sunlight. Only a dry hand or a tool may be used for extracting the needed quantity out of the storage container.

In my opinion, this is a vital spice in the armoury of a chef and making the right use of such products not only makes the product better but also provides a depth & an exquisite touch.

Cooking “En Papillote” – by Chef Saurav Chhabra

With so much emphasis on retaining the moistness level in the seafood and other lighter proteins and chefs looking for alternate methods of cooking, there has been a shift in the way chefs treat and cook seafood.

En papillote, French for enveloped in paper is an amazing form of cooking food enveloped in a paper is inspired from an Indonesian way of cooking seafood wrapped in leaves in order to retain the moistness level in food and in some cases the leaves in which the food is wrapped or encased like a parcel are also edible. The method is an appropriate example of how a piece of fish or chicken can be transformed into an Exotic & an elegant dish.



This method is known from ages and was first used in Kerala about 4000 years back.

The parcel could be in the form of a paper bag, parchment paper folded into an envelope or a small packet made out of aluminium foil.

The idea behind encasing or wrapping up food is that the Natural flavors of the food is retain as the moisture loss is the least and the additional moisture in the form of wine or stock doesn't evaporated and transforms itself into a flavorful broth which could be used as a base for intense and robust sauce.

The method is mostly used for cooking vegetables or lighter proteins such as seafood as the cooking time is less. The dish became famous during the good old days of Haute cuisine when presenting an en papillote dish was more of a culinary ceremonial event. Wherein the dish was baked or steamed wrapped in paper and cut at the time of the service in front of the guest. The steam that comes out from a freshly baked or steamed piece of En papillote fish is an experience second to none.

The technique if done right could be the healthiest, versatile and a no fuzz way to cook lighter proteins.

In this era where tasty food is all about Cream and butter. Lets try to adopt this Alternate cooking technique "En papillote" in our Food scenes that too without compromising on taste.



Thank You For Reading

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