

BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NEW DELHI

Report prepared by: Chef Dr. Manish Malhotra
Workshop conducted by: Chef Saurav Bhatnagar (Alumni Batch-2003-2007)
Event title/ name: Japanese and progressive Chinese Cuisine / International Chef Day Celebration
Date of the event held: 20 Oct-2023 (International Chef Day)
Organized by (Department/cell) Food Production Department
Organized event is at Institutional level/ departmental level (specify) Departmental Level
Organized event is as per activity/ academic calendar (specify) Yes
No. of students/participants: - 44 students of 3rd and 4th year.
Objectivity of the event: -1) To learn Japanese and progressive Chinese Cuisine industry expert.
2) To International Chef Day.

Initiative: H.O.D. of Food Production Department - Chef Dr. Manish Malhotra

Introduction:

On October 20, 2023, a special workshop on Japanese and Progressive Chinese cuisine was conducted at the Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT). The workshop was organized to celebrate International Chef Day and was led by the renowned **Chef Saurav Bhatnagar, (Alumni of BCIHMCT, Batch 2003-2007)** Head Chef of "Miso Sexy," a famous restaurant known for its exquisite Pan Asian cuisine. This report outlines the event, including its purpose, menu, participants, and the impact of Chef Saurav Bhatnagar's teachings.

Workshop Purpose:

The primary purpose of this workshop was to celebrate International Chef Day by promoting culinary education and encouraging students to explore various Asian cuisines. Chef Dr. Manish Malhotra, the Head of the Food Production Department, initiated this event to inspire and educate the 3rd and 4th-year students of BCIHMCT. It aimed to provide them with hands-on experience and insights into Japanese and Progressive Chinese cuisine, a niche area in the culinary world.

Menu:

The workshop's menu was carefully curated to showcase a variety of Japanese and Progressive Chinese dishes. It included:

1. **Crispy Fried Lotus Stems:** A delightful and crunchy appetizer that introduced students to the delicate balance of flavors and textures often found in Japanese and Chinese cuisines.
2. **Tempura Sushi:** This fusion dish combined the traditional Japanese sushi with tempura, offering a unique taste and texture experience.
3. **Chicken Wontons:** A classic Chinese appetizer, teaching students the art of folding and preparing delicate dumplings.
4. **Chicken Karaage:** A popular Japanese dish, it showcased the art of deep-frying and seasoning chicken to perfection.

Workshop Highlights:

The workshop was a remarkable success, thanks to the expertise of Chef Saurav Bhatnagar. His guidance and practical demonstrations were insightful, leaving a lasting impact on the participating students. The highlights of the workshop include:

1. **Hands-on Learning:** The workshop provided students with a hands-on experience, allowing them to practice and refine their culinary skills under the direct supervision of Chef Saurav Bhatnagar.
2. **Cultural Insights:** Chef Bhatnagar shared cultural insights related to Japanese and Chinese cuisine, including the importance of presentation, flavors, and traditional techniques.
3. **Innovative Techniques:** The workshop focused on the fusion of traditional and modern cooking techniques, allowing students to understand the evolution of Asian cuisine.

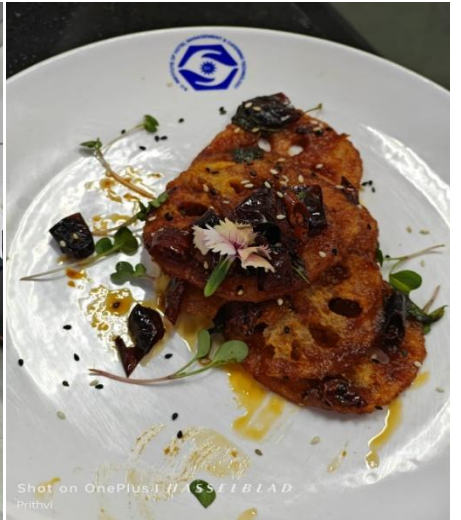
4. **Inspiration and Aspiration:** Chef Bhatnagar's journey and success story inspired the students to aspire for excellence in the culinary field.
5. **Networking Opportunities:** The event also provided students with valuable networking opportunities, as they interacted with a renowned chef and their peers.

Feedback and Impact:

The participants of the workshop expressed their gratitude for the opportunity to learn from Chef Saurav Bhatnagar. They noted that the practical experience gained and the knowledge shared during the workshop would be invaluable as they pursue careers in the culinary industry.

In conclusion, the Japanese and Progressive Chinese cuisine workshop by Chef Saurav Bhatnagar, Head Chef of Miso Sexy, was a huge success. It celebrated **International Chef Day** while also providing students at BCIHMCT with valuable insights into two rich culinary traditions. The initiative taken by Chef Dr. Manish Malhotra was commendable and contributed to the continued growth and development of aspiring chefs in the institution.





BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NEW DELHI

Report prepared by: Chef Dr.Manish Malhotra

Event title/ name: Mediterranean Cuisine and Food Plating Techniques Workshop by Alumni of BCIHMCT Chef Ravi Tomar(Batch 2009-13)

Date of the event held: 16 Oct-2023 (World Food Day)

Organized by (name of the department/ cell) Food Production Department

Organized event is at Institutional level/ departmental level (specify) Departmental Level

Organized event is as per activity/ academic calendar (specify) Yes

No. of students/participants: - 40 students of 3rd and 4th year.

**Objectivity of the event: -1) To learn Mediterranean Cuisine and Food Plating by industry expert.
2) To Celebrate World Food Day.**

Conducted by Chef Ravi Tomar

Sous Chef, Carnival Cruise Liner, USA

Alumnus of BCIHMCT (2009-13 Batch)

Location: BCIHMCT

Executive Summary

On the occasion of World Food Day, a workshop on Mediterranean Cuisine and Food Plating Techniques was conducted by Chef Ravi Tomar, a distinguished alumnus of BCIHMCT (2009-13 Batch) and currently serving as the Sous Chef on the Carnival Cruise Liner, USA. This workshop was exclusively designed to enhance the culinary skills of the 3rd and 4th-year students, specifically those who opted for Elective-I, with a focus on excelling in international cuisine. Chef Tomar showcased his expertise through the preparation of two delectable Mediterranean dishes, Moroccan Couscous & Chickpea Salad and Greek Pan Grilled Bass. The event was highly interactive, with Chef Tomar sharing valuable insights from his cruise liner experiences with aspiring chefs.

Introduction

World Food Day is celebrated annually on October 16th to promote global awareness and action for those who suffer from hunger and the need to ensure food security and nutritious diets for all. In commemoration of this day, Chef Ravi Tomar conducted a workshop on Mediterranean cuisine, a region known for its rich flavors and healthy, balanced food. The workshop aimed to equip students with essential skills and knowledge to excel in the international culinary landscape.

Workshop Details

Chef Ravi Tomar, an alumnus of BCIHMCT from the 2009-13 Batch, is a distinguished culinary expert who has honed his skills and expertise while working on the prestigious Carnival Cruise Liner in the USA. His extensive experience and culinary mastery made him the ideal instructor for this workshop.

The workshop commenced with an introduction to the Mediterranean cuisine, emphasizing its unique characteristics, flavors, and health benefits. Chef Tomar showcased two Mediterranean dishes, highlighting the use of fresh ingredients, unique spices, and innovative plating techniques:

1. **Moroccan Couscous & Chickpea Salad:** Chef Tomar guided the students through the creation of this flavorful and nutritious salad, highlighting the use of couscous, chickpeas, fresh herbs, and a blend of aromatic spices that are emblematic of Moroccan cuisine.
2. **Greek Pan Grilled Bass:** The second dish, a Greek-inspired fish preparation, showcased the Mediterranean tradition of using fresh fish, olive oil, and a variety of herbs and seasonings.

Interactive Session

The workshop was highly interactive, with Chef Tomar sharing anecdotes and insights from his experiences on the Carnival Cruise Liner. Students had the opportunity to ask questions, learn about the challenges and rewards of working in an international kitchen, and gain valuable industry insights.

Conclusion

The Mediterranean Cuisine and Food Plating Techniques Workshop, conducted by Chef Ravi Tomar, provided an excellent opportunity for BCIHMCT students to broaden their culinary horizons. The event not only celebrated World Food Day but also served as a valuable educational experience for those interested in international cuisine. Chef Tomar's expertise and interactive teaching style left a lasting impact on the participants, inspiring them to pursue culinary excellence. The event was a great success, and it is hoped that similar workshops will be organized in the future to further enrich the culinary knowledge of the students.

We extend our sincere thanks to Chef Ravi Tomar for taking the time to conduct this insightful workshop and share his expertise with our students. We are grateful for his contribution to the growth and development of our culinary program.

Faculty-Coordinator :-Chef Manish Malhotra



BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NEW DELHI

Event title/ name: Industry Expert Session-"Nurturing Excellence: The Crucial Role of Training and Development in Hospitality Service" by Ms. Ekta Mahajan-Training Manager of Radisson Blu-Paschim Vihar (She is also an esteemed Alumnus of the Institute)

Date of the event held: 19th Sep 2023

Organized by (name of the department/ cell):- T & P Cell

Organized event is at Institutional level/ departmental level (specify):- Institutional

Organized event is as per activity/ academic calendar (specify):- Yes

No. of students/participants: - 74

Objectivity of the event: -

To highlight the significance of training and development programs in the hospitality industry and their role in fostering excellence in service.

Detailed Information:-

Ms. Mahajan, an expert in training and development, brings with her a wealth of experience from the esteemed Radisson Blu Hotel. Her passion for hospitality and her dedication to nurturing talent in this field have made her a true luminary. Ms. Mahajan's session was a delightful voyage through the world of hospitality, with a focus on the following key aspects such as- Service Excellence, Training and Development, Guest-Centric Approach. This session provided a firsthand look at the ambiance and inner workings of a top-notch hotel. It was a glimpse into the world of excellence and service that awaits those who choose the path of hospitality. This session was a pivotal part of the orientation, setting the stage for the academic journey in hospitality management.

Faculty Coordinator:-Ms. Jyotsna & Dr. Manish Malhotra

Attach related/relevant pictures (Geo-Tagged pictures)



BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NEW DELHI

Event title/ name: “Crack The Campus Sessions-Batch 2020-2024”- Session by Ms. Smriti Saneja (Alumni of BCIBMCT) – HR, Marriott, New Delhi- on How to enhance interview skills

Date of the event held: 25th Aug 2023

Organized by (name of the department/ cell) :- T & P Cell

Organized event is at Institutional level/ departmental level (specify):-Institutional Level

Organized event is as per activity/ academic calendar (specify):- Yes

No. of students/participants: - 25

Objectivity of the event: -

1. To help students explore potential career paths, develop job-searching skills, and connect with job opportunities within the campus or in the broader community.
2. To support students in developing essential life skills, including communication, problem-solving, and decision-making skills for campus placements.
3. To keep students updated with current industry demands.

Event Write-up (Detailed Information):-

Banarsidas Chandiwalla Institute of Hotel Management and Catering Technology organized an expert session on enhancing interview skills for the final year students. The session took place on 25th August, 2023, at the institute's banquet hall. The esteemed guest speaker for the event was Ms. Smriti, an alumna of the institute who currently works at Marriott, New Delhi as HR Professional. Ms. Smriti shared her insights and experiences to guide students on how to improve their interview skills, focusing on aspects such as presenting strengths and weaknesses effectively.

The session covered various aspects such as projecting strengths and weaknesses, handling common interview questions, and optimizing LinkedIn profiles. Ms. Smriti, introducing the "15-10-5 feet rule" for greetings and emphasized on addressing past failures and demonstrating proactive strategies for growth. She also discussed possible interview questions which a student can face at the time of interviews.

This event undoubtedly empowered the students with practical skills to navigate the competitive job market with confidence. The institute's commitment to providing holistic education was once again demonstrated through such informative and enriching sessions.

Faculty Coordinator:- Ms. Jyotsna & Dr. Manish Malhotra

Team Members (students detail):- Attendance sheet attached (4th Year Students) – Session 1&2
Attach related/relevant pictures





BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NEW DELHI

Event title/ name: “Crack The Campus Sessions-Batch 2020-2024”- Shreya Thakral-BCIHMCT alumni batch 2015-2019 (Presently Working as Assistant FO Manager, Crown Plaza, Mayur Vihar) – IHG session on EMBARK/ASPIRE Programme

Date of the event held: 21st Aug 2023

Organized by (name of the department/ cell):- T & P Cell

Organized event is at Institutional level/ departmental level (specify):-Institutional Level

Organized event is as per activity/ academic calendar (specify):- Yes

No. of students/participants: - 63

Objectivity of the event: -

1. To help students explore potential career paths, develop job-searching skills, and connect with job opportunities within the campus or in the broader community.
2. To support students in developing essential life skills, including communication, problem-solving, and decision-making skills for campus placements.
3. To keep students updated with current industry demands.

Detailed Information:-

On the 21st of August 2023, an insightful session was organized at the Banarsidas Chandiwala Institute Of Hotel Management And Catering Technology as part of the "Crack the Campus" initiative. This session aimed to equip the students with valuable insights into the hospitality industry, focusing on the IHG hotel brand's two main programs, EMBARK and ASPIRE. The session was conducted by Ms. Shreya Thakral, an esteemed alumna of BCIHMCT, who currently holds the position of Assistant FO Manager at Crown Plaza, Mayur Vihar. Ms. Shreya Thakral began the session by sharing her journey from being a student at BCIHMCT to her current role at Crown Plaza. Her success story served as an inspiring example for the students, demonstrating the potential for growth and achievement within the hospitality industry. With her relatable experiences, Ms. Shreya instilled a sense of confidence and optimism among the attendees. The core focus of the session was to introduce the students to the EMBARK and ASPIRE programs of the IHG hotel brand. These programs were explained in detail, highlighting their significance in shaping successful careers within the hospitality sector. The event was an excellent illustration of the institute's commitment to offering students real-world exposure and practical guidance to excel in their chosen careers.

Faculty Coordinator:- Ms. Jyotsna & Dr. Manish Malhotra

Team Members (students detail):- Attendance sheet attached (4th Year Students) – Session 1

Attach related/relevant pictures (Geo-Tagged pictures)



