

## 15<sup>th</sup> Chandiwala Hospitality Ensemble-October 19<sup>th</sup> – 21<sup>st</sup>, 2016

### *The Inaugural Day*

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology inaugurated “The 15<sup>th</sup> Chandiwala Hospitality Ensemble” on October 19, 2016 at the Institute auditorium to a record crowd of Hospitality Students, Industry Experts, Trade Media and Faculty Members. Such events steer students towards team work, leadership, planning with overall management skills as well as showcasing artistic ability in cultural extravaganzas, for holistic personality development through extracurricular activities.

Mr. Ranjan Banerjee, General Manager of Crowne Plaza Today New Delhi Okhla, Mr. R.K. Bhandari, Principal BCIHMCT, Dr. Sushma Gupta, Director General, Shri Banarsidas Chandiwala Sewa Smarak Trust Society, Mr. Rishabh Tandon, Human Resource Manager, Crowne Plaza Today New Delhi Okhla, Mr. Pradeep Gupta, Dy. Director, BCIHMCT and Chef Prem Ram, CHE Event Coordinator and Joint Secretary Indian Culinary Forum, declared the event open with Lamp Lighting Ceremony followed by Ganesh Vandana.

Welcoming the Chief Guest for the opening ceremony Mr. Ranjan Banerjee, esteemed guests, sponsors, media partners, faculty members, participants and students of the Institute, Mr. R.K. Bhandari, Principal, BCIHMCT, mentioned that this event has boosted the morale of participants. He reiterated the fact that the event has opened doors and provided students a platform to showcase and learn relevant skills. He thanked Taj Group of Hotels, Crowne Plaza Today New Delhi Okhla, Indian Culinary Forum (North) and Korean Cultural Centre for taking keen interest in this event.

Mr. Ranjan Banerjee, in his opening remarks emphasized “It is important that Institutions empower students with the knowledge and skills to meet today’s challenges and prepare them to grasp tomorrow’s opportunities.” He stated that events like these ensure students are ready to face the Industry and the life ahead. Calling the budding hospitality professionals *The Assets* of Hotel Industry, he encouraged the participating teams to put in their best efforts during the three day mega event.

Chef Prem Ram, congratulated the institution for organising the Ensemble and also thanked Shri Banarsidas Chandiwala Sewa Smarak Trust Society, along with sponsors, media partners & participating institutes for their contribution towards the Ensemble.

The Chefs and Managers representing different departments of Hotels in Delhi-NCR judged the various competitions such as Bar-wizard Bar Challenge (a cocktail mix-&-straight competition), Maggi Coconut Milk Powder Culinary Challenge, Indian Regional Culinary Contest, Hospitality Brain Twister (quiz competition related to hospitality services & tourism), Hotel Facility Planning & Designing (preparing blueprints and layouts of Kitchen, Restaurant, Guest Room, Mini Bar, Reception and Lounge Area), International (Italian) Culinary Challenge, Meal in a Bowl Competition, Live Rice Culinary Contest, Floral Decoration Competition, Fruit & Vegetable Carving and Dress the Cake Competition. Through Regional Indian Culinary Contest the Ensemble encourages the youth to learn more about their roots and revival of the traditional Indian recipes.

## **Day 1 of Chandiwala Hospitality Ensemble**

### ***R-Pure Regional India Culinary Contest***

The promising chefs had to create the " Food Lovers' Paradise " at BCIHMCT during the R-Pure Regional India Culinary Contest offering regional delicacies, presented traditionally from a vast array of recipes prepared with explicit elements used in the cuisine from 10:30 hrs to 13:30 hrs on October 19, 2016. Historical incidents such as foreign invasions, trade relations and colonialism have also played a role in introducing certain foods to the country but the development of regional cuisines have been shaped by religious beliefs which continue to grow as a trend in Indian society. Participating teams had to prepare a starter, main course along with accompaniments (1 rice and 1 bread) and dessert as per the regional specialty. The contest went for 3 hours and after the competition was over, the judges evaluated their dishes and the winners were declared. The event was judged by Chef Pradeep, Corporate Chef, EGO Restaurants, Chef Javed, Eros Hotel and Chef Sudardshan Bhandari, Executive Chef, Crowne Plaza Okhla, who were impressed by the efforts of these aspiring chefs and thoroughly enjoyed the tasting and judging. Out of 17 participating teams, the winners Subhajt Mathy, Chinmay Tiwari, Vishal Dixit and Deepak from IHM, Srinagar recreated Kashmiri Cuisine delicacies comprising of unique dishes like Doon Chatin, Dodh Al, Muk Chetin Doud Dhar, Gand Chetin, Al Roghan Josh, Chaman Kaliya and Zerish Chetin. The 1st runner-up were Yuvraj Jain, Ananya Pandey, Shanaway Khan, Chetan Singh Shekhawat from Amity University, Jaipur who prepared dishes from all the six main regions of Rajasthan (Mewat (Alwar region), Marwar (Jodhpur region), Mewar (Udaipur region), Dhundhar (Jaipur region), Hadoti (Kota region) and Shekhawati (Sikar region)) namely Khad Murg, Chakki ki Sabzi, Panchkooti ka Saag, Belad ki Doba Roti, Kabooli Pulao, Lahsun ki ChutneyPapad and Mawa Kachori. The second runners up were J. Sai Krishna, Md. Raheem, Md. Shanewaz, Naresh Chandra from Regency College, Hyderabad who had prepared Thiruvaiyur Cuisine comprising of dishes namely Omam Rasari, Araka Valai Pu Kozhi, Milaku Arici, Nilgiri Kaykari, Poriyal, Murunkai Sambhar, Kaveri Paratha, Thayur Saddam, Suran Poli, Arasi Thengai Payasam. The reason for having this competition in the event was to make the youth of today remember, cherish and learn the deep rooted Regional Cuisines of India.

### ***Zone Bar Wizard Bar Challenge Competition***

There is almost nothing better in summer than the supreme chill of a tall cocktail on a hot day. The Bar Wizard Challenge was held for all the young promising bartenders to show their skill and woo us with their creative drinks with different ingredients. The Bar was setup with all ingredients for 15 participating teams. At preparation area, arrangements were made for the participants to prepare garnishes/rimmed glasses etc. The participants had to prepare 1 cocktail each of their choice, classic and innovative. For the classic cocktail the participants had to prepare the drink with the available material. For the innovative cocktail, each participant had to take a draw which would contain a list of three key ingredients with which he/she had to prepare the drink. They were evaluated by the judges on various criteria like technique, bouquet, aroma, taste and appearance of the drink, flair with ice and bar equipment, overall efficiency and time frame prescribed. The finalists were judged on the basis of both the cocktails put together. The judges for this Bartending Competition were Mr. Rishabh Tandon, Human Resource Manager, Crowne Plaza Today New Delhi Okhla, Mr. Ravi Shankar, Restaurant Manager, Crowne Plaza

Today New Delhi Okhla, Mr. Prashant Mehta, Resident Manager, Jaypee Hotel and Mr. Mohit Handa, Restaurant Manager, Taj Mahal Hotel. The winner with the most novel cocktails was Pranav Chadha from Banarsidas Chandiwala Institute, New Delhi who prepared Martini and Rum Punch. The first runner - up was Vikas Singh from Regency College, Hyderabad whose drinks were Smoking Skull and Margarita and the second runner up was Mandar A. Pandey, AISSMS, Pune who had prepared Frozen Strawberry Margarita and Tequila Punch.

### ***45 Minutes Rice Culinary Contest***

We Indians love to eat and we don't just cook incredible food, but also enjoy and learn new things about food every day. Rice is a staple diet for majority of the Indian population and we cannot do without relishing the humble pulao, delicious daal chawal, tasty Biryani and kheer which is so satiating. 15 teams participated in this event in which they had to prepare and present one rice main course dish, within 45 minutes, using any style of cooking. Dish was presented with appropriate garnishes. All ingredients were checked by the judges prior to the commencement of food preparation. In this category, the participants created delectable rice dishes and enhanced the overall experience of indulgence. Winners of this event were - Sahil Sheikh and Ganesh Wani from AISSMS, Pune. They prepared lasagne using white wine as the special ingredient to enhance the flavor of their dish. 1st Runner-up were Amrit Pal and Mohit from IHM, Shimla. 2nd Runner-up were Srikanan and G.Sai Shashank Reddy from Regency College, Hyderabad. Judges of this event were Chef Avdesh Bhaduria, Executive Chef, The Fern Residency, Chef Sanjay Agarwal, Managing Partner, Salad Chef and Chef B. Rajesh, Sous Chef, Taj Mahal Hotel, New Delhi.

## **Day 2 of Chandiwala Hospitality Ensemble**

### ***Maggi Coconut Milk Powder Culinary Challenge***

Maggi Coconut Milk Powder Culinary Challenge started at 0900 hrs. This competition comprised of a starter, main course and dessert using coconut milk powder as the main ingredient by the participants of 13 teams to create mouth watering dishes. The winners of this competition were Arusha Relan and Amit Ahuja from Auro University and the dish that they made to win the competition was Bharela Paneer na Bhajiya (Starter), Makai Vatana ane Karkare patra (Main Course), Nariyal ane Gulkand Custard (Dessert). The 1st runner up of this competition were Sathish Reddy and Anirudh from the Trinity college and the dishes that they made were Coconut Spring Rolls (Starter) Prawn Moilee with Idiyappam (Main Course) Cocolates (Dessert) and the special ingredients that they added in these dishes were Milk Powder, Prawns Tiger, Spinach Corn and Coconut Cream. The 2nd runner up of this competition were Sai Krishna and Raheenuddin Asad from Regency College and the dishes that they made were Pho (Soup) Dua-Va-Co-Chanh (Main Course). The Judges of this competition were - Chef Prateek Bakshi, Sous Chef, Crowne Plaza Greater Noida; Chef Raghunandan, Chef de Cuisine at The Eros and Chef Servdeep Malhotra, Executive Chef, PVR Bluo, Gurgoan.

### ***Taj Hospitality Brain Twister***

The Taj Hospitality Brain Twister, a quiz competition related to hospitality service and tourism, commenced at 9:30am. The Quiz Master for the event was Mr. Sandeep Chatterjee, Assistant Professor, BCIHMCT. Ms. Viniti Bahl, Manager, Learning and Development, Taj Hotels Resorts and Palaces was arbitrator for the quiz . There were total 13 teams which participated in the contest. Leena Raheja and Aman Kumar from BCIHMCT won this challenge with their presence of mind. The 1st Runner up of this event were Ather Syed Malik and Deepak from IHM - Srinagar and 2nd Runner up were Shubham Gupta and Sylvester Biswas from IHA - New Delhi.

### ***Chandiwala Dress the cake 45 Min Challenge***

Decorating a cake usually involves covering it with some form of icing and then using decorative sugar, candy, chocolate or icing decorations to embellish the cake. Cake decorating is one of the sugar arts that uses icing or frosting and other edible decorative elements to make plain cakes more visually interesting. Alternatively, cakes can be molded and sculpted to resemble three-dimensional persons, places and things. The purpose behind cake decorating is to turn an ordinary cake into a spectacular piece of food art. The 3rd event of the day at CHE 2016 continued with sweetness of Dress the Cake 45 minutes Challenge in which individual participants were provided with chocolate and plain sponge which they had to decorate within 45 minutes. Out of total 13 participants, the competition was won by Ananya Sehgal from BCIHMCT, who presented a wedding themed cake with edible glitter and pearls. The first runner-up of the competition was Simranjeet Kaur from Auro University (Surat) and the second runner up position was taken by P.Sai Ram from GIHM (Hyderabad). The Judges of this competition were Chef Ayub Salem, Pastry Chef The Grand, Chef Izhar Ahmed, Sous Chef, Hilton Hotel and Resorts and Chef Ruchit Harneja, Chef De Partie, Taj Mahal Hotel, New Delhi.

### ***Crowne Plaza Today Facility Planning Competition***

Facility Planning is a systematic approach for developing the physical setting of an organization or institution, It helps an organization manage one of its most important assets and the space which it occupies. Facility planning is a tool that can be reused by a variety of organizations or institutions, the goal of planning is to anticipate future conditions or circumstances, planning is also an ongoing process because present and future conditions and circumstances change and must be responded to.

In Hotel Facility Planning and Designing Competition which comprised of kitchen, restaurant, guestroom, reception and lounge area designing, the contest proposed to outclass the people that have been trained for the proper process for planning, design and management with knowledge of the facility in each respective field. The participants presented the layouts with all primary facility systems such as fire safety, water and waste water, HVAC, electrical and light fittings etc. found in hotels. The event started at 1300 hrs with 9 teams participating in designing facilities and was judged by Mr. Chandra Sharma, Chief Engineer, Crowne Plaza Today New Delhi Okhla and Mr. Raj Dhiman, Chief Engineer, Taj Mahal Hotel, New Delhi. The winners of this competition were Aman Kumar and Deepanshu Pahwa from BCIHMCT, 1st runner up of the competition were Sushela Morali and Mader A Pande from AISSMS, Pune and the 2nd

runner up position was taken by V. Srikanan and Vikas Singh from Regency College, Hyderabad.

### ***Vegit Meal in a Bowl and Porridge Competition***

17 teams participated in Vegit Meal in a Bowl and Porridge Competition where the participants were required to give an Indian touch to the food and a good flavor. The participants were also asked to prepare porridge in this competition. The traditional porridge must be made with untreated oatmeal using only water and salt. Judgment of the porridge was made on the consistency, taste and color of the dish. The winners of this competition were – Md. Shahhawaz and Naresh Chandra, Regency College and they had prepared Namvan and Soop Pak. Runner - up were Ankit Mehta and Romeo Chauhan from BCIHMCT with the dishes titled - Desi Zayaka and Manchaha Porridge. 2nd Runner - up were Nidhi Patel and Simranjeet Kaur Oberoi, Auro University who presented their dish titled - Humpy Kosambhu. Judges of this competition were Chef Ajay Kumar, Executive Chef, The Lalit, Chef Deepak Malhotra, Culinary Chief Designer, Pullman, Aerocity, Chef Surinder Kumar, Executive Chef, Manala Homes Resorts.

### **Day 3 of Chandiwala Hospitality Ensemble**

#### ***Chandiwala Italian Culinary Challenge***

The first event of the final day of CHE 2016 comprised the Italian approach of pasta and bread making for a three course menu consisting of an appetizer, main course (with one starch based, 1 veg based accompaniment) and a Dessert. The winners were - Deepanshu Pahwa and Varun Dominic Phillips of BCIHMCT and runners up were Ajeet Kumar and Yayati Korhalkar from IIHM&CA, Hyderabad. The winning dishes were Chicken Bianco with tomato water and Basil Caviar, Butter poached fish with veggies and mash in Salmoriguo Sauce and Deconstructed Tiramisu as dessert. The judges were – Chef Sudharshan Bhandhari, Executive Chef, Crowne Plaza Today New Delhi Okhla, Chef Raghunandan Sharma, Chef de Cuisine, Eros and Chef Prashant Goel, Executive Sous Chef, Crowne Plaza, Greater Noida.

#### ***Chandiwala Floral Decoration Competition 2016***

The 2 hour Chandiwala Floral Decoration Competition from 10 am to 12 pm gave students a platform to showcase their decoration, creative and imaginative ideas. The art of using plant material helped create a pleasing and balanced composition. The winners were M. Manikanta and T. Venue from GIHM with the arrangement themed Shanti Guna depicting the history of Unforgettable Himachal Pradesh. The judges for this event were Tajbar Singh Negi, Horticulture Manager, Eros Hotel, Ms. Janet Thadou, Deputy HK, Taj Palace Hotel and Mr. Vivek Mudgal, Housekeeping Manager, J W Marriott and Mr. Abhishek Saxena, Training Manager, Radison Blu MBD.

### ***Chandiwala Fruit & Vegetable Carving 2016***

The third event was Fruit & Vegetable Carving which was held at 1200 hrs. Within a three hour time limit participants made their carvings using a selection of melons, papayas, cabbages, cucumbers, radish, carrots and pumpkins. Some carvings presented more artistic details, while others had simple, yet beautiful shapes; however the only limit to this art was ones imagination. The winner was G.Sai Shashank Reddy from Regency college, Hyderabad and the runner up was P. Sai Ram, GIHM, Hyderabad. The judges were Atul S Mishra, Executive Chef, Royal Plaza and Chef Tenzin Losel, Chef De Cuisine, Eros Hotel.

### ***Spicefield Rediscover-Indian Culinary Challenge***

The last but the most awaited competition of CHE 2016 - Spicefield Rediscover Indian Culinary Challenge, featured dishes from Ancient, Medieval and Colonial era. The winners were Yuvraj Jain and Chetan Singh Sekhawat from Amity University Jaipur who prepared Bajra Mindi, Phog ka Raita, Gawar ki Chutney (Rajasthani cuisine, which is known to be influenced by both, war like lifestyles of it's inhabitants and the availability of ingredients in this arid region). The runners up were Ankit Mehta and Ananya Saigal from BCIHMCT. The judges for this event were Chef B. Rajesh, Sous Chef, Taj Mahal Hotel, Chef Rajdeep Kapoor, Executive Chef, ITC Sheraton Saket and Chef Pawan Uppal, Executive Chef, Old World Hospitality who congratulated students for reviving the long-lost dishes of India and encouraged them to research more about the history of Indian Cuisine.

### **The Valedictory Function, October 21, 2016**

The valedictory function of the 15th Chandiwala Hospitality Ensemble was held at the front lawns of Chandiwala Estate. The evening witnessed a plethora of events which included Award Presentation to the winning teams, Cultural Programme by the students of BCIHMCT and guest colleges and finally the much awaited Theme Dinner - "Daawat-e-Dilli" .

The Chief Guest for the Closing Ceremony on 21st October Mr. Varun Nigam, Resident Manager, The Taj Mahal Hotel, New Delhi encouraged the students to utilize such events as opportunities for self enhancement and networking. He said, "Whether you have won a medal or not, you are all winners. As college students do not forget to enjoy every moment as these are the golden days of your life."

Eclat Young Talent Award was given by Ms. Deepshikha Srivastav, Lead Consultant, Eclat Hospitality to Deepak Sati from IHM-Srinagar, for excelling in this event. The award comes with Eclat Membership - giving the winner a career support for life, Eclat Trophy and a Cash Prize of INR 5000/-.

"Daawat-e-Dilli" themed dinner to mark the closing of CHE 2016 post valedictory function, was an express journey to Purani Dilli where the crowd relished lip smacking, rich and varied cuisine offered by food lovers paradise recreated at BCIHMCT with the taste of whole Delhi in a *shahi*

*andaaz*, from chaats to shorbas, different types of dishes, salads-&-breads and desserts which included malpua, jalebi, halwa and kulfi.

The various competitions during the event were judged by Chef Pradeep, Corporate Chef, EGO Restaurants; Chef Javed, Sous Chef, Eros Hotel; Chef Sudardshan Bhandari, Executive Chef, Crowne Plaza Today New Delhi Okhla; Mr. Rishabh Tandon, Human Resource Manager Crowne Plaza Today New Delhi Okhla, Mr. Ravi Shankar, Restaurant Manager, Crowne Plaza Today New Delhi Okhla; Mr. Prashant Mehta, Resident Manager, Jaypee Hotel; Mr. Mohit Handa, Restaurant Manager, Taj Mahal Hotel; Chef Avdhesh Bhaduria, Executive Chef, The Fem Residency; Chef Sanjay Agarwal, Managing Partner, Salad Chef; Chef B. Rajesh, Sous Chef, Taj Mahal Hotel; Chef Raghunandan Sharma, Chef de Cuisine at The Eros; Chef Servdeep Malhotra, Executive Chef, PVR Bluo, Gurgoan; Chef Prateek Bakshi, Sous Chef, Crowne Plaza Greater Noida; Chef Ayub Salem, Pastry Chef, The Grand; Chef Izhar Ahmed, Sous Chef, Hilton Hotel and Resorts; Chef Ruchit Harneja, Chef De Partie, Taj Mahal Hotel; Ms. Viniti Bahl, Manager, Learning and Development, Taj Hotels Resorts and Palaces; Mr. Chandra Sharma, Chief Engineer, Crowne Plaza Today New Delhi Okhla; Mr. Raj Dhiman, Chief Engineer, Taj Mahal Hotel, New Delhi; Chef Ajay Kumar, Executive Chef, The Lalit; Chef Deepak Malhotra, Culinary Chief Designer, Pullman, Aerocity; Chef Surinder Kumar, Executive Chef, Manala Homes Resorts; Chef Prashant Goel, Executive Sous Chef, Crowne Plaza Greater Noida; Mr. Abhishek Saxena, Training Manager, Radison Blu MBD; Ms. Janet Thadou, Deputy HK, Taj Palace Hotel; Mr. Vivek Mudgal, Housekeeping Manager, J W Marriott; Chef Rajdeep Kapoor, Executive Chef, ITC Sheraton Saket; Tajbar Singh Negi, Horticulture Manager, Eros Hotel; Atul S Mishra, Executive Chef, Royal Plaza, Chef Tenzin Losel, Chef De Cuisine, Eros Hotel and Chef Pawan Uppal, Executive Chef, Old World Hospitality.

The list of winning colleges with first and second positions included IHM Srinagar, AISSMS, Auro University, Regency College, GIHM Hyderabad, Amity University-Jaipur, IHM Shimla, Trinity College, IIHM&CA along with BCIHMCT, the host Institute, which won 5 first positions and 2 second positions respectively.

The sponsors for the three day event were Spice Field, Chef's Art, Crowne Plaza Today New Delhi Okhla, Solar Sales (Zone), R-Pure, Merino and Nestle. The associate sponsors for the event were Food and Biotech Engineers, King Metal Works, Bhagwati Udyog, Allied Metal Works, Korean Cultural Centre and Unifab. The Event was supported by InterContinental Hotels Group, Indian Culinary Forum as well as Taj Hotels Resorts and Palaces.

Media Partners for the event were Hospitality Talk, Hospitality Biz, Hotels and Restaurant Network, Clean India Journal, Hotel Connect, Processed Food Industry, Hospemag - The Hospitality e Magazine and thehoteltimes.in.

CHE 2016 saw 20 hospitality colleges from across the country vying for the top position in the scheduled competitions during the three days. More than 500 food enthusiasts attended the award ceremony, which culminated in trophy presentations to all winners and presentations of certificates for participation. The participants honed techniques, skills and talent, for improved efficiency in various hospitality fields which is vital to the growth of Tourism and Hospitality sector. The competition provided an experiential learning opportunity to rising entrepreneurs looking to make their mark on hospitality Industry.