

# Report on 21<sup>th</sup> Chandiwala Hospitality Ensemble- 2022

A Journey – Cruising through the Taste of History @ BCIHMCT

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology inaugurated "The 21<sup>st</sup> Chandiwala Hospitality Ensemble" on 19<sup>th</sup> October 2022. The event was witnessed by a record crowd of Hospitality Students, Industry Experts, Trade Media and Faculty Members. Such events steer students towards teamwork, leadership, and planning with overall management skills as well as showcasing artistic ability in cultural extravaganzas, for holistic personality development through extracurricular activities. The event began with an inauguration ceremony with eminent Chief Guest Chef Rakesh Sethi, Radisson Hotel Group, Guest of Honour Dr Ganesh Bagler, Associate Professor, Infosys Centre for Artificial Intelligence, Department of Computational Biology, IITD.



Chief guest Chef Rakesh Sethi, Radisson Hotel Group, Guest of Honour Dr Ganesh Bagler, Associate Professor, Infosys Centre for Artificial Intelligence, Department of Computational Biology, IITD, Mr. R.K. Bhandari, Principal 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.

Mr. R.K. Bhandari, Principal BCIHMCT, welcomed the Chief Guest for the opening ceremony - Chef Rakesh Sethi, Guest of Honour Dr Ganesh Bagler and other esteemed guests, sponsors, media partners, faculty members and participants,

He emphasized that BCIHMCT is an institution which stages the spirits of the budding hotelier. He said "While giving pure academics the due importance it deserves, BCIHMCT has always provided the students from Hospitality fraternity to showcase their talents and spirit of hospitality by organizing such events."

Chef Rakesh Sethi, in his opening remarks 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 the hotel industry, he encouraged the participating teams to put in their best efforts during the three day mega event.

Dr. Ganesh Bagler spoke about his research in computational gastronomy which is an emerging data science of food, flavors and health. By blending food with data and computation he has helped establish the foundations of this niche area. Starting with the investigation of food pairing in Indian cuisine, his lab has contributed to computational gastronomy with studies on culinary fingerprints of world cuisines, culinary evolution, benevolent health impacts of spices, and taste prediction algorithms.

Dr. 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 Hospitality Ensemble.

He spoke about the sustainability of food and its long term impact on the health of Indian consumers. Incidentally, we have kept the theme of "Shashwat Bhoj" which truly encapsulates the theme of sustainability. "Shaswat Bhoj" is a feast to remember our past, to sustain for our future and to explore our discovered present. After all, the habit of local consumption is a principle encouraged by ancient medicinal systems as it helps decrease the ecological footprint by reducing energy requirements involved in processing, packaging, storage, and transportation.

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), R Pure Traditional Vedic Cuisine Challenge, Nestle Culinary Challenge, USAPEEC INDIA, Biryani Competition, Oxford Hospitality Brain Twister (quiz competition related to hospitality services & tourism), Korean Culinary Challenge, Floral Decoration Competition, Tramontina 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.

### **THE NEW SHOP QUICK TREAT CULINARY CHALLENGE 2022**

The first event of Chandiwala Hospitality Ensemble was "THE NEW SHOP QUICK TREAT CULINARY CHALLENGE 2022." The main objective behind this event was to develop culinary skills with regards to Burgers, Pasta, Sandwich, Snacks, Wraps and rolls, Maggi, Fries, Momos, Indian meals. Participants had to prepare two innovative dishes and one cold beverage of their choice. One dish had to be from the categories (Burgers, Pasta, Sandwich, Snacks, Wraps and rolls, Maggi, Fries, Momos, Indian meals), another dish and a cold beverage had to be prepared by the participants based on any FMCG products used in food industry. The dishes had to be made in such a way that they could be served within 10-15 minutes after mise-en-place.



Mr. Kunal Saw and Pooja Barot, Auro University, Surat, were the winners of the event, Ms. Prisha Walecha and Mr. Harsh Budhiraja, Bcihmct, were the 1<sup>st</sup> Runner Up and Mr. Siddeshwar and Mr. Janardhan, Regency College Of Culinary Arts And Hotel Management, Hyderabad, were the 2<sup>nd</sup> Runner Up of this event.

### **OXFORD HOSPITALITY BRAIN TWISTER CHALLENGE 2022**

The Brain Twister event began with the preliminary round where the candidates' competed through a written test. Every participant individually performed the test and no external help was allowed for the duration. The second round was about team coordination and technical expertise on the various topics related to hospitality sector.

This competition essentially nurtures future hospitality leaders who are well aware of the trends in the industry along with sound knowledge of technical skills. All the participants realized that their knowledge, awareness and grasp of concepts have been tested to get the winner of the event

Mr. Rishabh Chauhan and Mr. Sarthak Tandon , were the winners of the event. The 1st Runners-up of this event were Ms. Devanshi Vyas and Ms. Shimaya S, from Welcom Group Graduate School of Hotel Administration Hotel Management, 2nd Runners-up were Mr. Hithendra L and Ms. Jade Maria D'cruz from DOCA MANIPAL.

Ms. Nishigandha Chitale, Learning and Quality Manager, Crowne Plaza New Delhi and Ms. Anushree M Tantia, Image Consultant were the judges of the event.

### **MAGGI PROFESSIONAL CULINARY CHALLENGE 2022**

MAGGI PROFESSIONAL CULINARY CHALLENGE presented participants with a unique challenge to demonstrate the best of their knowledge and ingenuity while preparing main course with an accompaniment, a dessert, or a starter utilizing Maggi Coconut Milk powder as the main ingredient. Teams had one and a half hours from 11:30 am to 01:00 pm to create and present their recipes.

Winning Recipes Included dishes like Herb-Crusted Chicken Galantine, Black Rice Risotto, Kaffir Coconut Gravy, Saute Vegetables, Potato, And Turmeric Crisp., Huaiyang Prawns Fried Rice-Otto And Pina Colada, Rawa Kesari Cannoli X Coco Gur Espuma.



Mr. Hemkanth and Ms. Ankita, from Regency College Of Culinary Arts, Hyderabad were the winners of the event. The 1<sup>st</sup> runners-up of this event were Mr. Shaktik Banerjee and Mr. Aniket Jadhav , from BCIHMCT, 2<sup>nd</sup> runners-up were Mr. Jissan P. John and Mr. Shahbaz Alam from LBIIHM PRITAMPURA.

Chef Gaurav Chawla, Corporate Executive Chef, First Fiddle, Chef Ajay Sood, Consultant Chef and Chef Sanjay Agrawal, Founder of Salad Chef were the judges of the event.

### **KARAMAT INDIAN CUISINE CULINARY CHALLENGE, 2022**

This event is a brand new segment which includes the use of KARAMAT based gravies to prepare the dishes in an innovative manner. Participants have to prepare a three course Indian menu using Karamat base gravies. The use of these gravies brings along characteristics that form the core of all Indian delicacies. Karamat's Gravy Base are known to give a rich flavor, distinct aroma and a vibrant color, which are must for any dish of Indian Cuisine.



Ms. Ritika Daksh and Mr. Shikhar Chopra, from BCIHMCT were the winners of the event. The 1<sup>st</sup> Runners-Up of this event were Ms. Shubhada Dalvi and Mr. Awadhoot Gogate, from Indian Culinary Institute, Tirupati, 2<sup>nd</sup> Runners-Up were Mr. Vikul Shelke and Mr. Sundarakrishna Suresh From AISSMS, Pune.

Chef Anuj Mathur, Executive Sous Chef, JaypeeGreen, Greater Noida, Chef Vaibhav Bhargava, Director, ABV Hospitalities Pvt. Limited, Chef Pradeep, Corporate Chef, Godfrey Philips India Ltd were the judges of the event.



## DAY 2

### R-PURE TRADITIONAL VEDIC CUISINE CHALLENGE 2022

When it comes to flavor and fragrant food, Indian cuisine is one of the best in the world. Indian cuisine is highly regionally specific; there are certain common threads that unite the different culinary practices.

There are six flavors, or rasas, according to Ayurveda - Astringent, Bitter, Pungent, Salty, Sour, and Sweet. Vedic cuisine advises mixing each flavour into each meal in accordance with your unique constitution in order to obtain balanced nutrition, good health, and a sense of satisfaction.



To make the learning more meaningful, Chandiwala Hospitality Ensemble came up with R-Pure Traditional Vedic Cuisine Challenge which happened on the second day of the Ensemble.

Participating budding chefs used their exceptional abilities to create recipes keeping in mind the principles of Traditional Vedic Cuisine. Participants were informed that they need to plan regional

dishes of any state in three hours which mirrors a specific festival, tradition or occasion in pertinence to Vedic style readiness. The usage of millets was required in one of the three dishes that the students were supposed to make, along with the accompaniments and garnishes. Towards the end students presented Starter, Main Course and Dessert with accompanying dishes along with thematic presentation of the dishes.

To judge the competition Chef Vivek Saggur, Head Chef, Chef Bharat Alagh, VP Operations and Culinary at Orange Tiger, and Chef Rajiv Kumar Malhotra, Corporate Chef India Habitat Centre were present. They empowered the competitors with their motivating words Indian Culinary Institute Noida secured the 2<sup>nd</sup> Position where. Last not the least, Dr. DY Patil IHMCT, Pune bagged the 3<sup>rd</sup> position, where Mr. Sumit Pant oversaw the event's coordination.

Mr. Ayush Shah, Ms. Pooja Barot, Ms. Khushi Jain, Ms. Meghna Singh from Auro University, Surat were declared winners for their exemplary culinary skills and performance. They had not only eye captivating decorations for their theme but also had an energetic dance performance for the judges to celebrate the

competitions theme. Ms. Geetanjali Sharma, Ms. Hamsika Jandhyala, Ms. Aastha Singh and Ms. Manya from Indian Culinary Institute, NOIDA were the First runners of the event. They were triumphant in serving delectable Andhra vedic recipes which involved Devi Navratri Traditional Thali.

Ms. Nageshwari Kanmuse, Ms. Shravani Zalkikar Ms. Prerana Kulkarni and Mr. Sahil Sakpal from Dr. D.Y. Patil Institute of HM&CT, Pune were second runner up of the event. They had prepared Valache Birde, which is an authentic bean curry of Maharashtra.

The main goal of holding this competition was to raise awareness among young people about the value of the regional cuisine of our nation, which would further aid in their understanding of their origins and respect for the variety of Indian food.

### **ZONE BARWIZARD BAR CHALLENGE 2022**

"A bartender is just a pharmacist with a limited inventory." - Albert Einstein

The Chandiwala Hospitality Ensemble organized the Zone Barwizard Bar Challenge, 2022 to provide a platform where bar wizards of tomorrow can demonstrate the skill, flamboyance and art of making the best cocktails of the nation.

Participants were asked to prepare one Traditional Cocktail along with an innovative cocktail with a theme and story attached to it. This competition focused on creative and innovative ideas based on new bartending and cocktail making skills. Students were marked according to different criteria like presentation, handling the bar equipment, presentation.

Each student was given a list of ingredients and was asked to prepare any innovative cocktail out of those ingredients. Students showed their skills to prepare those innovative cocktails.

Panel of qualified Judges appreciated the innovation and recipe made by the budding hoteliers and wished them luck for the future ahead. The event was judged by Mr. Chandan Kumar Singh, F&B Manager, Hyatt Andaz Aerocity, Mr. Jai Nautiyal Sr. Beverage Manager, The Park Hotel, New Delhi and Mr. Sandeep Giroh, GM Ministry of Beer, New Delhi.

First position was secured by Mr. Sumit Khurana, IHM Faridabad, whereas the first runner up was Mr. Anirudh Khantwal from Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi and the second runner up was Mr. Taiyab Gabajiwala from Auro University, Gujarat.

The event was co-ordinated by Mr. Vaibhav Verma and Mr. Nikhil Sharma, Assistant Professors, BCIBMCT.

### **FUTURE CHEF CONTEST 2022**

Cooking is a necessity for all of us but some follow it as a profession. On the second day of the Chandiwala Hospitality Ensemble, the Future chef contest was held in which a cooking competition was held without fire. It was designed to offer the opportunity to learn valuable skills in recipe development, food preparation, presentation, organization, and teamwork.

The competition had begun when the young minds



showed their creativity in the plates by creating the dishes which they needed to prepare, inspired by the theme of Vedic Cuisine and making a beverage of their choice.

At last, the participants are evaluated by our jury including Chef Utkarsh Bhalla Corporate Chef of Azure Hospitality, Chef Gaurav Raghuvanshi, Owner and Chef of Philtre Restaurant and Bar and Chef Mahendra Khariya.

The winner's title was claimed by Deepali Kashyap of Balwant Rai Mehta Vidya Bhawan (A.S.M.A) school for her delicious Paneer Sandwich & Oreo Milkshake. The runner-up position was held by Mahake Kashyap of the same school for Sweet Bhelpuri and Oreo Shake. The second runner-up position was claimed by Auroneel Das of Cambridge School, Srinivas Puri for his Chocolate Walnut Brownie and Chocolate Panipuri and Chatpata Mango Mocktail. Fireless Cooking is still in the process of development but these students showed that they are innovative and have a talent for making the best.

The Future Chef Competition helped students to bring out the best in themselves. They get to learn a lot from the remarks that were given by all three chefs. Through their culinary skills, these young minds showed that they are going to be great chefs in the future. The competition was held under the supervision of Chef Ranojit Kundu and Chef Uttam Kumar Singh, BCIHMCT.

### **USAPEEC-INDIA, BIRYANI COMPETITION 2022**

Biryani is a rice dish originating from the laps of the Muslim Culture of India. The exact origin of the dish is uncertain but in North India, different varieties of biryani developed in Delhi (Mughlai cuisine), Lucknow (Awadhi cuisine). The dish is made with Indian spices, rice and usually some type of meat (chicken, beef, prawn, and fish) or in some cases without any meat.

Legend has it that Mumtaz once visited the royal army barracks, where she found the soldiers looking undernourished. She asked the royal kitchen to prepare a special dish that combined meat and rice to provide a balanced diet for the troops. The result was Biryani.

USA Poultry & Egg Export Council (USAPEEC)

Biryani Competition 2022 was a way to revive the long lost tradition of biryani making and appreciating its worth in the Indian cuisine. Biryani is nothing but just a plate full of flavours likewise the event brings varied talents together.



A time limit of 90 minutes was given to the participants to prepare their Biryani. The participants chose different types of regional cuisine like Hyderabadi, Awadhi, Mughlai, Chettinad. The event revolved around making the most authentic vegetarian or non-vegetarian biryani along with the accompaniments.



The judging panel included Chef Manoj Kumar, Executive Sous Chef, Jaypee hotel, New Delhi and Chef Anirudh Sethi, Executive chef at The Mad Fat Chef. The winner of this competition was Pradeep. R. and Shubhada Dalvi from Indian Culinary Institute, Tirupati. The first runner up was Siddeshwar and Janardhan from Regency College, Hyderabad. The second runners up were Jaidev Singh Kohli and Bhavishya Gaba From Banarsidas Chandiwala Institute of Hotel Management and Catering Technology. The students got a great opportunity to see so many colours of India.

### **MAVEE'S DRESS THE CAKE IN 90 MINUTES CHALLENGE 2022**

A party without cake is just a meeting, so it is well said that "Bakers make the world smell better". People like cake because it's so symbolic. It's a tempting symbol to load with something more complicated than just 'HAPPY BIRTHDAY!', because it's the emblem of childhood and a happy day. The last competition of the second day, was "DRESS THE CAKE IN 90 MINUTES CHALLENGE 2022".

The main objective behind conducting cake dressing competitions was to prepare students to be the baking and pastry professionals through hands-on experience and the development of competency based skills while emphasizing management and creativity. Individual participants were provided with chocolate or plain sponge sheet and whip topping cream. They had to dress a cake with a theme in their mind.



A time limit of 90 minutes was given to all the participants, wherein they spoke less and acted more, and the results were outstanding. All the participants showed up their best. All the cakes were beautifully dressed. Seeing so many cakes beautifully dressed in a glance kept everyone mouth-watering and awaited to eat. The design makes the experience of cake more than just eating and enjoying, but further into an expression of craftsmanship and art.

Amongst all the participants, Ms. Shravani Zalkikar of Dr. D. Y Patil Institute of HM and CT, Pune College, attained First position by preparing a themed cake with amazing finish. The first runner up of the competition was Ms. Ankita Kumari Prajapati from Regency College of Culinary Arts Hotel Management, Hyderabad. She created a gorgeously decorated cake. The second runner up was Mr. Sudhanshu Gupta from Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi. To judge the competition Chef Mahesh Upreti, Consultant Chef, Chef Izhar Ahmed, Eros hotel and Chef Tarun, Pranav Foods Industry were invited. They appraised the students and gave their feedback.

### **Day 3**

### **KOREAN CULINARY CHALLENGE 2022**

The last day of the event also saw the culmination of the collaboration between the INDIAN and KOREAN culture with the prize distribution for the Korean Culinary Challenge 2022. Korean Cultural Centre India, and Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT) collaborated for the third consecutive year to present "Korean Culinary Challenge" where the knowledge and skills of budding chefs, Korean foodies and cooking enthusiasts across the country were evaluated

through online and offline mode (hybrid mode) presentation of authentic, innovative Korean Food recipes. A prize money of one lakh was awarded to the winner (in both professional and open category) , fifty thousand for the first runner up and thirty thousand for the second runner up of the event. This is the biggest prize money for any culinary event in India. This year, the Chandiwala Hospitality Ensemble 2022 provided an opportunity to budding hoteliers to sharpen their skills and compete with participants from across the nation.

#### Professional Category Winners

First Position Mr Yashasvi Yadav, Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal winning One Lakh as prize money

First Runner up Mr Manohar Kumar, BCIHMCT, New Delhi winning Fifty Thousand as prize money and

Second Runner up Mr. Aniket Jadhav, BCIHMCT, New Delhi winning Thirty thousand as prize money.

#### Open category Winners

First Position Ms Isha Bajaj winning one lakh as prize money

First Runner up Ms Esther C Pottakkal winning Fifty Thousand as prize money and

Second Runner up Ms. Deepti Nair winning thirty thousand as prize money.

All the students showcased their creativity and unique ideas in the mega display, hence in professional category; the first position was secured by Yashasvi Yadav, second by Manohar Kumar whereas the third position by Aniket Jhadav. Followed by the open category the winners were Isha Bajaj and Estha C Pottokkal who had bagged first and second positions respectively.

Korean food has emerged as a growing star performer among Hallyu (Korean cultural wave) elements in India, according to Hwang Il Yong, Director of the Korean Cultural Centre India. Media reports and industry indicators indicate that Indians are now becoming more interested in Korean cuisine beyond their initial passion for K-Pop or K-drama. As a reaction to the passion and demand of the public, we are introducing this K-Food festival and a gift package for K-food lovers.

### **CHANDIWALA FLORAL DECORATION & TOWEL ORIGAMI CONTEST 2022**

During the recently concluded Chandiwala Hospitality Ensemble, 2022, one of the major highlights of the



event was CHANDIWALA FLORAL DECORATION & TOWEL ORIGAMI CONTEST 2022. This competition focused on creative and unique ideas based on a particular theme which should gel with the overall presentation of towel origami and floral decoration. Students were marked according to different criteria like aesthetics, theme, message etc.

Every flower has its beauty, now imagine combining all that beauty and forming a more beautiful decoration, who could have thought that

by just folding a towel we can form various types of shapes which can be used as interior decorations.



Judges appreciated each work of art and theme made by the budding hoteliers and wished them luck for the future ahead. The event was judged by Mr. Vineet Sharma, Executive Housekeeper, Eros Hotel, Ms. Akansha Joshi, Training Manager, Leela Chanakyapuri and Mr. Abhishek Lamba, Executive Housekeeper, Roseate Hotel.

First position was secured by Ms Karishma D. Pillare And Mr. Ahmed Baig, Indian Institute of Hotel Management and Culinary Arts, Hyderabad whereas the first runner ups were Ms Vaishali Kukreja And Mr. Aditya Mittal from Banarsidas Chandiwala Institute of Hotel Management and Catering Technology. The second runner ups were Ms. Shristi and Mr. Janardhan from Regency College of Culinary Arts Hotel Management, Hyderabad.



### **CROWNE PLAZA MANAGE THE DAMAGE CONTEST 2022**

To be a true hotelier, you have to be an excellent damage controller because difficult situations are an everyday part of the hospitality industry. To further develop these skills and the ability to handle difficult situations in hotel management students, an event 'MANAGE THE DAMAGE' was organized on Oct 20, 2022, as a part of C. H. E., 2022, in association with the IHG group. It focused on how students can use their mind power to bring out the best logistic solutions for all the different situations that take place in the hospitality industry.

Each and every student was given a situation of crisis and was asked to come up with the best possible outcome and action plan as the head of the particular department. All the participants had to put up their analytical and logical skills, which were put to the test and that resulted in different solutions and new innovative ideas, hence creating ideal professionals for the industry.

The competition was observed/ evaluated and judged by Ms. Sanjana Bhalla (Learning and Quality manager - Crowne Plaza Greater Noida), Ms. Nishigandha Chitale (Learning and Quality Manager Crowne Plaza Okhla) & Mr. Rishabh Tandon (Director HR - Crowne Plaza Greater Noida) who concluded that the hospitality industry was in safe hands and certainly has a successful future.

The First position for this event was secured by Ms. Meghna Singh Auro University, Surat whereas the First runner up Mr. Srinjoy Roy and second runner ups was Ms. Devanshi Vyas from Welcome Group Graduate School of Hotel Administration Culinary Arts Program, Karnataka.

### **TRAMONTINA FRUIT AND VEGETABLE CARVING 2022**

Chandiwala Hospitality Ensemble organized the Tramontina Fruit and Vegetable Carving Competition on 21st October 2022. The practice of carving fruits and vegetables dates back to Thailand's Sukhothai era in the fourteenth century. Despite being less popular at the moment, the ancient skill of carving is now gaining in popularity and is valued for enhancing a diner's dining experience with grace. Fruit and vegetable carving are intended to be aesthetic, as well as the exquisite plating that we see in many fine dining venues.

Here for the competition, each participant must carve one fruit and one vegetable of their choice. Every contestant presented their attractive carved presentations highlighting numerous themes where several

carvings had more creative elements whereas others had basic, but elegant shapes using Watermelon, Musk Melons, Cucumbers, Leafy vegetables, etc. Chef Shailendra, Regional Executive Chef, Pride hotels New Delhi, Chef Sarvdeep Singh, Executive Chef, Prime Eateries and Chef Basant Kumar, Consultant Chef, evaluated the contestants focusing on the theme and the quality of the carving. The first position was secured by Mr. Panil Kumar of Global Institute of Hotel Management, Hyderabad followed by which the 1<sup>st</sup> runner-up of the competition was Mr. Hemant Goud of Regency College of Culinary Arts Hotel Management, Hyderabad and the second runners-up included Mr. Sridhar S. from Indian Institute of Hotel Management and Culinary Arts, Hyderabad.



The evaluation of the result focuses on quality enhancement, creativity, and presentation from the participants. The judges' excellent advice enlightened the students and boosted their knowledge. These competitions provide students a platform to showcase their skills and are excellent for increasing their self-confidence.

### **KOREAN CULINARY WORKSHOP 2022**

Since ancient times, the Korean people have believed that food and medicine share the exact origin and perform the same function, following the adage that "food is the best medicine." With this aspect, The Chandiwala Hospitality organized a workshop for all the participants came in CHE so that they can enhance their Korean Culinary Skills.

The workshop took place on 21<sup>st</sup> October 2022 in the Chandiwala premises. The Informative session began when Chef Lee Ju Been & Chef Kang Dee Han one of the most known chefs in Korean Food industry started briefing the participants about the origin and traditional cooking that is followed in Korea. Then he demonstrates the Kimchi by making it in front of all the students along with his team.

He mentioned everything about Korean Cuisine including its history, significance, and the ingredients or spices that were used in it.

After that to make this workshop more interactive he took the doubts or questions that the participants were having and make sure to answer each question. He also shared the experience that he gained from the hospitality industry till now. As we all know that Korean cuisine is mostly comprised of Rice, vegetables, and Seafood, therefore he also showed the way to make the soyabean paste and other paste that were used in making of other types of kimchi. After that the tasting session takes place and some students were asked to taste the kimchi and observe the taste of it.

For sure everyone learned something new from this workshop which can be useful in enhancing their culinary skills.

### **VALEDICTORY FUNCTION**

The valedictory function of the 21<sup>st</sup> Chandiwala Hospitality Ensemble was held at the Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi on October 21, 2022. The evening witnessed a plethora of events which included award presentation to the winning teams, cultural programme by the students of BCIMCT and finally the much-awaited Theme Dinner - Shaswat Bhoj. The



event began with The Traditional Lamp Lighting Ceremony and Ganesh Vandana.

The lamp lighting ceremony was graced by our honourable chief guest Mr. Kush Kapoor, CEO Roseate



Hotels & Resorts, Ms Sheetal Singh, General Manager, Ambassador, IHCL Selections, New Delhi, esteemed chairpersons and trustees, Mr Shivendera Kumar (son of Late Shri Rajindera Kumar) and Mrs Komal Kumar (wife of Late Shri Rajindera Kumar) as well as Mr. R K Bhandari, Principal of BCIMCT along with Dr. Chef Prem Ram. Souvenir of the event was also released by the esteemed guests. Mr Ranojit Kundu, HPD, Patisserie, BCIMCT, then introduced the Chief Guest Mr. Kush Kapoor to the audience.

In his inaugural speech, Chief Guest - Mr. Kush Kapoor, CEO, Roseate Hotels & Resorts, expressed his views on the importance of right attitude, giving maximum attention to detail and showing exceptional care for all guests of the hotel. He emphasized on the value and time spent on gaining practical knowledge, which eventually shapes their career. His acronym of Tips which included Transparency, Innovation, Passion and Simple were appreciated by the August gathering.



Further, it was an honor for BCIMCT to announce SHRI RAJINDERA KUMAR MEMORIAL SCHOLARSHIP on the occasion of 21<sup>st</sup> CHANDIWALA HOSPITALITY ENSEMBLE. This award was announced by Mrs Komal Kumar (wife of Late Shri Rajindera Kumar) and Mr Shivendera Kumar (son of Late Shri Rajindera Kumar) Director, The Ambassador, New Delhi. Ms Prisha Walecha, (Batch 2021 - 2025) became the first recipient of Shri Rajindera Kumar Memorial Scholarship



which will provide financial support to one of the meritorious and needy students every year. With this



scholarship scheme, BCIHMCT has now taken the initiative to promote hospitality education in the nation and to promote the academic journey of budding hoteliers.

During the ensemble, a special Late Chef Shivan Khanna award was given in five categories namely - MDH/R-Pure Traditional Vedic Cuisine Challenge 2022, Tramontina Fruit & Vegetable Carving 2022, Dress The Cake in 90 Minutes Challenge 2022, Future Chef Contest 2022 and USAPEEC-India, Biryani Competition 2022. Late Chef Shivan Khanna, was instrumental in promoting and developing the cause of Indian Cuisine during his tenure in Taj Group of Hotels. Chef Shivan started his journey from the Culinary Academy of India, Hyderabad and was handpicked by the Indian Hotel Company for the prestigious Taj Management Training Program in 2005.

The most awaited award 'Champion's Trophy' was won by Auro School of Hospitality, Surat, Gujarat, based on the overall ranking among all the institutions.

Moving towards the end, Dr. Chef Prem Ram, graciously wrapped up this wonderful event by a vote of thanks and invited everyone to the 21st CHE's theme-based dinner, Food for sustainability and continuity 'Shashwat Bhoj'.

This year, Chandiwala Hospitality Ensemble truly tapped the potential of the hospitality industry and emerged as an event of repute among many hospitality events of the nation. BCIHMCT feels pride in developing the future of hospitality and providing a positive and optimistic vision for the future.



### **The Distinguished Chefs Who Judged the Culinary Events in CHE-2022**

1. Chef Ajay Sood, Consultant Chef
2. Chef Anirudh Sethi, Executive Chef, The Mad Fat Chef
3. Chef Anuj Mathur, Executive Sous Chef, Jaypee Green, Greater Noida
4. Chef Basant Kumar, Consultant Chef
5. Chef Bharat Alagh, VP Operations & Culinary, Orange Tiger
6. Chef Gaurav Chawla, Corporate Executive Chef, First Fiddle
7. Chef Gaurav Raghuvanshi, Owner & Chef, Philtre Restaurant & Bar
8. Chef Izhar Ahmed, Senior Sous Chef, Eros Hotel
9. Chef Laveen Mirg, Executive Chef, Max Health Care
10. Chef Mahesh Upreti, Consultant Chef
11. Chef Manoj Kuma, Executive Sous Chef, Jaypee Hotel, New Delhi
12. Chef Omprakash, Indian Head Chef, Pullman New Delhi
13. Chef Pradeep, Corporate Chef, Godfrey Philips India Ltd
14. Chef Rajiv Kumar Malhotra, Corporate Chef, India Habitat Centre
15. Chef Rishabh Anand, Executive Sous Chef, Leela Chanakyapuri
16. Chef Sachin Kumar Singh, Sous Chef, Crowne Plaza New Delhi
17. Chef Sanjay Agrawal, Founder, Salad Chef
18. Chef Sanjeev Ghatak, Associate GM, Devyani International
19. Chef Sarvdeep Singh, Executive Chef, Prime Eateries
20. Chef Shailendra Singh, Regional Executive Chef, Pride Hotels, New Delhi
21. Chef Tarun, Corporate Chef, Pranav Foods Industry
22. Chef Utkarsh Bhalla, Corporate Chef, Azure Hospitality
23. Chef Vaibhav Bhargava, Director, ABV Hospitalities Pvt. Limited
24. Chef Vaibhav Nehra, Executive Sous Chef, Roseate Hotel

### **The Distinguished Judges Who Judged the Other Events in CHE-2022**

1. Mr. Chandan Kumar, F&B Manager, Andaz New Delhi
2. Mr. Jay Nautiyal, Beverage Manager, The Park, New Delhi
3. Mr. Rishabh Tondon, Area Director HR Director, InterContinental Hotels Group
4. Mr. Sandeep Giroha, General Manager, Ministry of Beer
5. Mr. Vineet Sharma, Executive Housekeeper, Eros Hotel
6. Ms. Abhishek Lamba, Executive Housekeeper, Roseate Hotel
7. Ms. Akansha Joshi, Training Manager, Leela Chanakyapuri
8. Ms. Anushree M Tantia, Image Consultant
9. Ms. Nishigandha Chitale, Learning and Quality Manager, Crowne Plaza New Delhi Okhla
10. Ms. Sanjana Bhalla, Learning & Quality Manager, InterContinental Hotels Group