

Report on 23rd Chandiwala Hospitality Ensemble - 2023

Igniting the Spirit of Culinary Excellence and Sustainable Hospitality Practices @ BCIHMCT

The rising talents of the hotel sector connected at the prestigious Mega Culinary Competition, CHANDIWALA HOSPITALITY ENSEMBLE 2023 on November 01, 2023 in a dazzling exhibition of culinary elegance and hospitality expertise. This year's event, held at the prestigious Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, highlighted the persistent energy and amazing expertise of the next generation of hoteliers.

The "22nd Chandiwala Hospitality Ensemble, 2023" was inaugurated with a record crowd of hospitality students, industry experts, trade media, and faculty members. The event began with an inaugural ceremony attended by notable Chief Guests, Mr. Shuvendu Banerjee, General Manager, Crowne Plaza New Delhi Okhla, and Mr. Arun K. Agarwal, Hospitality and Customer Experience Consultant, Hibiscus Consult. Mr. A. K. Singh, former principal of IHM Mumbai and current director of the FHRAI Institute of Hospitality, also attended the event. Mr. Ashok Gupta, Treasurer of SBCSSTS graced the occasion.

Mr. Shuvendu Banerjee, General Manager, Crowne Plaza New Delhi Okhla along with other eminent dignitaries including Mr. R.K. Bhandari, Principal Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, and Dr. Chef Prem Ram, CHE Event Coordinator and Joint Secretary, Indian Culinary Forum, inaugurated the event with a lamp lighting ceremony, followed by Ganesh Vandana.

Mr. R.K. Bhandari, Principal BCIHMCT, in his opening address, welcomed the dignitaries for the inaugural ceremony and mentioned that, while giving pure academics the due importance it deserves, BCIHMCT has always provided the students from the hospitality fraternity with the opportunity to showcase their talents and spirit of hospitality by organising such events.

In his opening remarks, Mr. Shuvendu Banerjee emphasised that programmes like these ensure students are prepared to confront the industry and life ahead. He encouraged the participating teams to put in their best efforts during the three-day mega hospitality event, referring to the budding hospitality professionals as the hotel industry's assets.

Mr. Arun K. Agarwal, Hospitality and Customer Experience Consultant at Hibiscus Consult, discussed recent trends in the hospitality industry and how they have positively impacted the sector. He stated that a competition does not require you to secure a first place; it is all about learning and experience. He advised young and aspiring hospitality professionals to pursue a career in hospitality because it is a sector fulfilling the needs of the society. His goal as an experienced industrialist is to educate young people about the hotel industry. He expressed his gratitude for the hospitality industry, adding, "We are a thread with different

beings but all one." In addition, his organisation assists clients in starting new hotels and restaurant chains and doing facility design for hotels and restaurants, whilst also organising workshops for managers and supervisors to help them be more productive in their work areas.

Dr. Chef Prem Ram praised the institution for organizing the ensemble and appreciated Shri Banarsidas Chandiwala Sewa Smarak Trust Society, as well as the sponsors, media partners, and participating institutes, for their support towards the Hospitality Ensemble. He spoke on the concept of recycling and the need to create public awareness about the importance of recycling every resource available in our daily lives. In addition, the age-old concept of "Punaravartan," which literally means recycling is a ritual that our country has practiced since ancient times. The ancient knowledge of recycling found in our early texts has been utilized over centuries with the goal of reusing and recycling every component to achieve the goal of zero-waste and waste minimization in all aspects of our lives and lifestyle. He informed that the Chandiwala Hospitality Ensemble is a platform where young culinary enthusiasts can demonstrate their skills. He inspired the participants by mentioning, "Instead of questioning your abilities, work on them and even those who point fingers will applaud."

Mr Ashok Gupta, delivered the idea of being joyous and encouraged students to compete with your full potential. He gave the mantra of "Learn Like A Student, Observe Like An Observer" stating that "Your Most Annoying Customer Is Your Greatest Source Of Learning"

Chef Ranjoit Kundu (HOD, Patisserie) gave the concluding remarks and thanked the respected sponsors for keeping belief in the Chandiwala Hospitality Ensemble over the years.

During the three day mega event, the Chefs and Managers from different departments of Hotels in Delhi-NCR will judge the various competitions such as the Zone Bar-wizard Bar Challenge (a cocktail mix-&-straight competition), 2023, Pansari Regional Indian Cuisine Challenge, 2023, Nestle Culinary Challenge, 2023, Karamat Biryani Culinary Challenge, 2023, Tramontina Fruit & Vegetable Carving, 2023, Crowne Plaza "Manage The Damage" Contest, 2023, Taj Hospitality Brain Twister, 2023 and Veeba "Quick Treat" Culinary Challenge, 2023.

VEEBA QUICK TREAT CULINARY CHALLENGE 2023

The first event of Chandiwala Hospitality Ensemble was the Veeba "Quick Treat" culinary contest 2023 that was coordinated by Chef Sumit Pant. The main objective of this event was to develop quick culinary skills where participants were supposed to prepare one salad using Thai style sweet chilli sauce and creamy Caesar dressing as well as a canapé/sandwich with Chipotle /Cheesy spread) and pasta along with one mocktail using Veeba syrups. This competition was not only a beautiful venue for young cooks to showcase their talent but also provided a great opportunity for freshers to learn from the finest. In this competition contestants showcased their abilities and new ideas to win the competition.

The culinary competition was rated based on numerous criterias including flavour, presentation, inventiveness and overall execution. The judges Chef Ajay Kumar, Executive Chef of Jaypee Hotels, Vasant Kunj, Chef Vaibhav Nehra, Executive Sous Chef of Roseate Hotels and Chef Ajay Sood the hospitality professionals had to think long and hard before selecting the winners as all the participants had curated outstanding dishes, but at last Mr. Ahmed Khan & Mr. Neel Bhalhare from the Regency College of Culinary Arts & Hotel Management, Hyderabad were chosen as winner and gained well deserved credit for their culinary prowess. They were followed by the First Runner up Ms. Koina Tayal and Ms. Sougato from the WelcomGroup Graduate School of Hotel Administration, Manipal and the Second Runner Up Ms. Susaan Singh & Ms. Piyanshi Garg from Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi. The cooking competition was an outstanding success, with everyone engaged having a tremendous time.

THE TAJ HOSPITALITY BRAIN TWISTER 2023

The Taj Hospitality Brain Twister 2023, commenced on the first day of CHE, was a tough quiz competition focused on hospitality and tourism. Each team consisted of two participants from each college, taking part in this exciting event.

The competition aimed to assess the knowledge and experience of the participants in the sphere of hospitality and tourism. The quiz questions included a wide range of topics, including hotel management, tourism destinations, customer service, and the hospitality business in general. It required rapid thinking, problem-solving skills, and a comprehensive understanding of the hospitality sector.

The teams engaged in a pleasant but ferocious battle of wits. They had to answer questions asked by the judging panel including Ms. Navneet Batra, Assistant Manager- Learning & Development of Indian Hotels Company Limited and Ms. Viniti Bahl Sehrawat, Director of Learning & Development at the Indian Hotels Company Limited, New Delhi. To enhance their critical thinking skills, the participants also had to solve certain case studies, and think strategically to gain points. The competition was a keen intellectual exercise that highlighted the competitors' knowledge and expertise which resulted in the winning of Mr. Yatharth Adlakha & Ms. Abhishree Iyengar from the WelcomGroup Graduate School of Hotel Administration, Manipal followed by the First runner ups Ms. Anusha Gurung and Mr. Jatin Singh Kaira of Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi. For the Second runner ups there was a tie between Mr. Sandeep Bisht and Mr. Deepak Joshi of Amrapali Institute of Hotel Management, Uttarakhand & Ms. Rishita K. and Ms. Shruthi of the Indian Culinary Institute, Tirupati.

EARTHLING FUTURE CHEF CONTEST 2023

The Earthling Future Chef Contest 2023, conducted on first day of the Chandiwala Hospitality Ensemble was an exciting cooking competition especially designed for school students in classes VIII to XII in the Delhi NCR Region. The main objective of the event is to create dishes that do not require any cooking with fire, along with a beverage of their choice.

Students showcased their culinary skills and creativity. The event was loaded with passion, originality, and culinary talent. The contestant's food and beverage were judged on the basis of flavour, presentation, and inventiveness by a panel of judges including Chef Laveen Mirg, Executive Chef of Max Health Care, Chef Utkarsh Bhalla, Corporate Chef of Azure Hospitality and Chef Bharat Khemani owner of Bharat F & B.

Ms. Saanya Puri from the New Era Public School won first place for her remarkable presentation, taste, and creativity. The candidate prepared a vegetable sandwich and served it with a mojito. Ms. Khushi Chhabra from General Raj School was the first runner up, and Mr. Gautam Chander from Bal Mandir Sr. Sec School was the second runner up, for their wonderful culinary flavour and imaginative presentation.

The Earthling Future Chef Contest 2023 provided a platform for aspiring chefs to pursue their passion for cooking in a friendly and creative manner. It honoured the concept that wonderful cuisine may be created without traditional cooking methods, supporting sustainability and culinary innovation.

CROWN PLAZA “MANAGE THE DAMAGE” CONTEST 2023

Crowne Plaza’s “MANAGE THE DAMAGE” Contest 2023 was held on 1st November, 2023 on the first day of the Chandiwala Hospitality Ensemble. It brought a significant focus on shaping one's thinking to ensure that the best answer to the issue at hand emerges, as well as on creating an appropriate solution based on rational analysis. The main objective of the event was to demonstrate the students how to apply their creativity to find the most inventive solutions to logistical challenges for any unforeseen situations that may arise in the industry.

Each individual participant in the group was appointed as one of the Head of the departments of a hotel and had to present the solution to the crisis situation given to them. The participant’s managerial and problem- solving skills were tested, as they came up with fresh, innovative ideas and solutions for their circumstances, transforming them into perfect professionals in the hospitality field.

The judges included **Ms. Nishigandha Chitale Learning & Development Head of Crowne Plaza, Okhla** and **Mr. Devender Kumar, HR Manager of Crowne Plaza, Okhla**. They had judged each and every contestant, and announced the winners after the entire competition.

Ms. Prisha Walecha from Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, New Delhi was declared as the Winner of event followed by the First runner up **Ms. Yagini Shah from Auro University, Gujarat** and the Second runner up Mr. Saai Niketan from of Welcomgroup Graduate School of Hotel Administration, Manipal.

THE NESTLE CULINARY CHALLENGE 2023

The Nestle Culinary Challenge 2023, held on the first day of the Event, was an interesting culinary competition that brought together two experienced participants. In this event, the participants had to prepare a main course with accompaniments with Italian, Chinese, or Indian Biryani seasoning. Additionally, they were entrusted with making a starter or dessert where the main ingredient was Coconut Milk Powder.

This competition fostered the combination of flavours and culinary creativity. The participants had the flexibility to choose their personal seasoning approach and the type of main entrée they wished to create, be it Italian, Chinese, or Indian Biryani. They also had to create a starter or dessert utilizing Coconut Milk Powder as an essential component, to add a wonderful twist to their creations.

The program was filled with energy, culinary ability, and a zest for experimenting with flavours. **Mr. Harsh Budhiraja & Mr. Nayan Nanda from Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, Delhi** secured the First position and the Second spot was secured by **Ms. Rashida Rangilla & Ms. Ridhham Champa from Auro University, Gujarat** followed by the Second runner up Mr. Ch. Sai Bhairgav & Mr. Md. Kaif from Regency College of Culinary Arts & Hotel Management, Hyderabad. The recipes made by the contestants were judged based on flavour, presentation, and the unique usage of Coconut Milk Powder.

The Nestle Culinary Challenge 2023 gave a forum for demonstrating culinary talents and ingenuity in the kitchen which is judged by the panel of **Chef Dharmendra Sharma, Associate Director Food Production of Country Inn & Suites, Sahibabad, Chef Arshi Naeem, The Executive Sous Chef of Suryaa, Chef Monu Singh, Hospitality Consultant and Chef Utkarsh Bhalla, the corporate Chef of Azure Hospitality.**

The competition offered as a wonderful opportunity to inspire and appreciate the skill of cooking with various and unusual ingredients. It stressed the need of thinking outside the box to create delicious and unique dishes.

PANSARI TRADITIONAL REGIONAL INDIAN CUISINE **CHALLENGE 2023**

Indian cuisine is highly regionally specific; there are certain common threads that unite the different culinary practices. In light of that, Chandiwala Hospitality Ensemble came up with the “PANSARI TRADITIONAL REGIONAL INDIAN CUISINE CHALLENGE 2023”. Pansari Group is a family of devoted individuals who are working towards re-introducing the concept of home-cooked meals rather than relying on takeaway food. Pansari Group has always been a firm believer in innovation and growth. Their mission is to create customer delight through safe, healthy and nutritious food cooked at home with ease and joy.

In order to prepare food in the Vedic style, participants were required to prepare regional dishes from any state in India that represented a specific festival, tradition, or occasion. It was mandatory for participants to prepare a three-course meal, garnishes, and accompaniments. The use of millets in every course was mandatory. It was allowed for participants to bring props for creating the dishes and distinctive ingredients of their regional choosing. The event was coordinated by Chef Dr. Manish Malhotra.

Amongst all the participants, students **Ms. Yagni Shah, Ms. Preet Tandel, Ms Yashika Jain and Mr. Ridham Chanpa from Auro University, Gujrat** attained first position by preparing the best meal among all the participants. The First runner was **Vedatya Institute, Gurugram** consists of **Mr. Vanshul Nagpal, Ms. Sneha Kashyap, Mr. Shreshth Aggarwal, and Ms. Aashika Jain** followed by the Second runner up **Mr. Karthik Yashwanth Poojary, Mr. Paul Enoch, Mr. Tarun George, and Ms. Kashika Sharma of Welcomgroup Graduate School of Hotel Administration**. Chef Ajay Sood, Hospitality Consultant was the judge for the competition.

ZONE BARWIZARD BAR CHALLENGE, 2023

Chandiwala Hospitality Ensemble 2023 came up with the Zone Bar Wizard cocktail competition which provided the students a platform to showcase their Bartending skills, creativity and teamwork. During the cocktail-making session, participants were encouraged to be interactive and to prepare creative and innovative drinks. Many participants came up with very novel themes and ideas.

Each participant was required to assemble one traditional cocktail and one creative beverage inspired by the wizard's idea supported by a story to accompany it. All the necessary arrangements were made for the participants to prepare garnishes/rimmed glasses etc. The judges evaluated them according to a number of standards, including skill, bouquet, scent, taste, and look of the drink, flair with ice and bar equipment, creativity, presentation, overall efficiency, and the allotted time frame. These competitive platforms are found to be very motivating and interesting for improving student's practical knowledge. Many new techniques of making cocktails came forward by the bunch of innovative students showcasing their creations and talents. The Zone Bar Wizard Competition was coordinated by Mr. Nikhil Sharma.

For the judgement **Mr. Chandan Kumar, The F&B Manager, Radisson Blu, Mr. Sandeep Giroh, Cluster Operation Head, Mezaaj Cocktail Café, Vasant Kunj and ShivankerKodesia, F&B Director, Eros** was present. After evaluating the participants and providing feedback, they stated the winners in which First position is secured by **Mr. Yatharth Adlakha, WelcomGroup Graduate School of Hotel Administration, Manipal** followed by the First runner up **Ms. Anusha Gurung, Banarsidas Chandiwala Institute of Hotel Management & Catering Technology** and Second runner up **Mr. Rahul Amarpali Institute of Hotel Management, Uttrakhand.**

MAVEES DRESS THE CAKE IN 90 MINUTES CHALLENGE 2023

Mavees Dress the Cake in 90 Minutes Challenge was held at on the 2nd Day of Chandiwala Hospitality Ensemble, 2023. It was an exciting cake decorating competition. The participants had to decorate the cake according to a theme they had in mind.

The participants had 90 minutes to let their creativity flow and turn the plain cake into a work of art. They had to carefully design and decorate the cake according to their chosen theme, using the sponge sheet and whip topping cream provided to them. To coordinate the event in the best way Chef Uttam Kumar Singh was there at the time of competition.

The event was filled with enthusiasm, artistry, and a passion for cake decorating. To join in and judge the contest **Chef Syed Ali Miiya Naqvi, Pastry Chef, Radisson Blu, Kaushambi, and Chef Chandan, Pastry Chef, The Surya, NFC** was present in the competition. The First place was secured by **Ms. Rashida Rangila from Auro University**, Surat for visual appeal, theme representation, and creativity done. The Second place was secured by **Ms. Neha Sathya Kumar Indian Culinary Institute, Tirupati** followed by the **Ms. Priyanka Jayas from Institute of Hotel Management, Faridabad**.

This Competition provided a platform for showcasing artistic talent and creativity. The competition was an opportunity to encourage and inspire individuals to explore their passion for cake decorating. It allowed the participants to express themselves through their cake design, and the event celebrated the art of cake decoration.

TRADITIONAL/INNOVATIVE MILLET CULINARY CHALLENGE

2023

Millets are one of the oldest crops known to humans and can grow in adverse weather conditions with marginal irrigation requirements. Indian millets are a group of nutritiously rich, drought tolerant and mostly grown in the arid and semi-arid regions of India and also nutritionally superior to wheat and rice as they are rich in protein, vitamins and minerals.

With this initiative Chandiwala Hospitality Ensemble came up with The Traditional/Innovative Millet Culinary Challenge 2023 which was an exciting culinary competition that focused on the use of millets in cooking. Two talented student chefs from each college took part in this competition. Their task was to design a two-course meal with accompaniments, each course using a different variety of millets.

The competition was full of energy, imagination, and a love for cooking nutritiously, which led to the winning of **Ms. Shruthi. V & Ms. Dasari Sushma, Indian Culinary Institute, Tirupati**. The Second position was secured by **Mr. Tarun George & Ms. Kashika Sharma, WelcomGroup Graduate School of Hotel Administration, Manipal** followed by the **Mr. Harsh Budhiraja & Ms. Megha Chauhan, Banarsidas Chandiwala Institute of Hotel Management and Catering Technology** who came Third. The participants' dishes were judged on their presentation, flavour, and degree to which they successfully used millets into the menu and were judged by Chef Ajay Sood, Hospitality Consultant.

This challenge offered an opportunity to highlight culinary skills and encourage the use of millets, which are healthy and environmentally friendly. The competition provided an excellent forum for motivating people to discover the gastronomic potential of millet. It highlighted the value of preparing these grains in creative and healthful ways. The Competition was coordinated by Chef Sumit Pant.

CHANDIWALA TRANSFORMING TRASH INTO TREASURE **CHALLENGE 2023**

With the increase in waste generation, an innovative approach is deemed necessary for getting rid of all the extra waste by turning them into something useful. Following up on this idea Chandiwala Hospitality Ensemble 2023 came up with The Transforming Trash into Treasure Challenge 2023 which took place on the 2nd day and was an engaging competition that encouraged creativity and sustainability.

Participants had to prepare five objects that reflect reuse and can be used in restaurants or hotel guest rooms. These five products should include one tabletop item for the guestroom, one that uses e-waste in any form, one that illustrates the product's utility in a restaurant or guestroom, and one that can be made using waste linen. One of the products ought to be in the form of a decorative wall hanging.

Participants were given the opportunity to turn discarded or unused materials into something beautiful and functional. Students need to think out of the box and put forth ideas to reuse everyday materials.

The participant's creations were evaluated based on their theme, use of waste materials, and overall aesthetic appeal by Dr. Sharda Sharma, Director Operations. The Surya, NFC.

Mr. Hardy Singh Birdi & Ms. Pooja Akkanpally of Indian Institute of Hotel Management & Culinary Arts, Telangana won the challenge and got First position followed by the First runner up **Ms. Harman Kaur and Mr. Naman Gupta of Banarsidas Chandiwala Institute of Hotel Management & Catering Technology** and the Second runner up were **Ms. Yashika Jain & Ms. Jessica Patel of Auro University, Surat**. The event was coordinated by Dr. Gagandeep Soni.

The Transforming Trash into Treasure Challenge 2023 provided a platform for participants to display their artistic talents and eco-friendly creativity. The competition served as a great opportunity to inspire and promote the idea of reusing and recycling materials to make something wonderful. It highlighted the importance of sustainability and thinking creatively to transform waste into valuable treasures for guest rooms and restaurants.

KARAMAT BIRYANI CULINARY CHALLENGE 2023.

India is a synonym for diversity. It has vast expanse of people, culture, traditions and food which is one of the common connections that binds each and everyone. Every dish has significance and cultural roots, Biryani being one of them. Biryani, a famous Indian subcontinent dish that is popular around the world which is known for its aroma and flavor. Fresh herbs, saffron and basmati rice gives this a sweet-floral aroma that hits the nose before you taste it.

To address such stories Chandiwala Hospitality Ensemble came up with the “Karamat Biryani Culinary Challenge 2023” where they were required to prepare two servings of vegetarian/chicken biryani along with accompaniments. The cooking process was intense and captivating. Participants were given a limited amount of time to prepare their dishes, adding to the excitement and pressure of the competition.

The dishes prepared by the contestants were a feast for both the eyes and the taste buds. The presentation of the dishes was impeccable, with each dish looking like a work of art. The taste of dishes was equally impressive, with a perfect balance of flavors and textures.

For the judgment **Chef Sanjeeb Ghatak, Associate General Manager at Devyani International Limited, Gurgaon, Chef Gaurav, Raghuvanshi, Culinary Head Anardana Hospitality Pvt. Ltd. and Chef Booby C Jacob, Executive sous chef India Habitat Centre** were invited. The judges’ criteria for evaluating the dishes were based on taste, presentation and creativity. The First position was secured by **Ms. Harresha LB & Mr. Sridhar.S, Indian Institute of Hotel Management & Culinary Arts** followed by the First runner ups **Ms. Rashida Rangila& Ms. Preet Tandel of Auro University** and Second runner ups **Mr. Bhavishya Gaba & Mr. Mohd. Sufyaan Imran, BanarsidasChandiwala Institute of Hotel Management and Catering Technology.**

The judges were impressed by the contestant’s ability to think outside the box and create dishes that were both innovative and delicious. They provided feedback and comments on each contestant’s performance, highlighting their strengths and areas for improvement. The competition was coordinated by Chef Manish Malhotra.

CHANDIWALA INTERNATIONAL CULINARY CHALLENGE 2023

Budding Chefs from several colleges gathered for the most anticipated event of the day, to compete in a thrilling culinary, gastronomic, and creative competition. As, the world is home to numerous cultures, each with its own unique recipes, international food includes the world's major cuisines, each with its own presentation, cooking methods, and flavors.

Participants were required to create a two-course supper that featured a main dish and either an appetizer or a dessert that represented a specific country. With this competition, young and aspiring chefs have a fantastic opportunity to showcase their talents, presentation, and excitement in a professional atmosphere. Grilling, steaming, stewing, fermenting, and other international culinary practices emphasize the use of fresh, pure, and natural ingredients. This preserves the flavor and nutritional content of the food. They demonstrated some incredible dinners with engaging decorations and timing.

Chef Tenzin Losel, Corporate Chef of the Mosaic Hotel, and Chef Saurav Bhatnagar, Executive Chef of Miso Sexy Restaurant, Mehrauli, were on hand to observe and evaluate the competition. The competition's evaluators significantly enhanced the students' overall experience by judging their performances. In which the First place is secured by **Ms. Sara Bhatia & Mr. Aniket Jadhav, Banarsidas Chandiwala Institute of Hotel Management and Catering technology.** Followed by First runner ups **Mr. Ahmed Khan & Mr. Neel B. from the Regency College of Culinary Arts & Hotel Management, Hyderabad** and Second runner ups **Mr. Satya Shyam Sagar and Ms. Nisha Sharma, Indian Institute of Hotel management & Culinary Arts.**

The International Culinary Challenge was more of a celebration of the world's culinary diversity than a competition. Furthermore, it demonstrated the power of food to unite people, foster understanding, and establish a global family via a shared passion for creating food.

AYUFARM INDIAN CUISINE CHALLENGE 2023

The event took place on November 3, 2023, where two participants from each college were chosen to prepare a three-course modern/traditional Indian meal: a starter (made with green peas, vegetable chaap or sweet corn), a main course (made with paneer) and a dessert (made with milk or curd). If necessary, participants may offer their own special components or tastes. This event provides a tremendous opportunity for aspiring culinary chefs in the industry to demonstrate their skills and leave an indelible impression.

Competitors were offered a workstation to configure their menu. The challenge began with the first round, in which the knowledge on the contestants was examined using a written examination. Each participant did the test separately, and no outside aid was employed during the duration.

The judges, **Chef Diwas Wadhera, Executive Chef of Eros Hotel, Nehru Place** and **Chef Mahendra Khairiya, Culinary Director of Culinary Mantra** who gave insightful analysis, did not miss any details announces the winners **Mr. Ch. Sai Bhargav and Mr. MD. Sadiq of Regency College of Culinary Arts & Hotel Management, Hyderabad** were announced as the winner of the competition. Followed by First runner ups **Ms. Manya Gupta and Mr. Aniket Jadhav of Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, Delhi** and Second runner ups **Mr. Harreesh LB. and Mr. Sridhar S. of Indian Institute of Hotel Management & Culinary Arts, Hyderabad.**

TRAMONTINA FRUIT & VEGETABLE CARVING CHALLENGE

2023

The "Tramontia Fruit and Vegetable Carving Challenge 2023" competition was held on the final day of CHE. The competition requires contestants to create fruit and vegetable arrangements that must adhere to a specific theme picked by the participants.

Every competitor exhibited their appealing carved presentations highlighting various themes, with some carvings having more inventive aspects and others having basic, but exquisite shapes employing Watermelon, Musk Melons, Cucumbers, Leafy vegetables, and so on. **Chef Amar Chandra Mandal, Sr. Sous Chef of Hotel Country INN Suits by Radisson Sahibabad and Chef Lalit Mohan Former Association Director – Asian Academy of Culinary Art** judged the contestants based on the topic and carving quality. The First place was taken by **Mr. Sridhar, Indian Institute of Hotel Management & Culinary Arts**, followed by the First runner-up **Mr. MD. Kaif from Regency College of Culinary Arts & Hotel Management, Hyderabad** and the Second runners-up, **Mr. Preet Tandel from Auro University, Gujarat**.

CHANDIWALA FLORAL DECORATION & TOWEL ORIGAMI

CONTEST 2023

The trend of decorating guest rooms with flowers and towel art is becoming more and more popular in the hospitality sector these days. The guest room is made more personal and compassionate by the artistic arrangement of towels. Additionally, flowers or flower petals are utilized to make it more attractive. The technique of creating various floral arrangements or permanent ones using cut flowers, foliage, herbs, decorative grasses, and other plant materials is known as flower decoration.

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology hosted the “Chandiwala Floral Decoration and Towel Origami Contest 2023”. For housekeeping professionals, this competition provided an amazing platform to display their skills and originality. The judges’ criteria for evaluating the arrangements made by the contestants were based on visual appeal, theme, Harmony, complexity, creativity, and precision. Judges **Dr. Sharda Sharma, Director Operations of The Surya, NFC and Mr. Piyush Gaur, Executive Housekeeper of Eros Hotel, Nehru Place** were impressed by the participants, they provided their valuable feedback to the contestants and encouraged the winners **Ms. Priyanka Roy and Ms. Urbi Mukherjee, Banarsidas Chandiwala Institute of Hotel Management and Catering Technology**. The First runners-up were **Mr. Saainiketan and Ms. Abhishree of Welcomgroup Graduate School of Hotel Administration (WGSHA)**.

"CHANDIWALA'S CULINARY ODYSSEY: HOSPITALITY ENSEMBLE 2023 CLOSING CEREMONY"

The Chandiwala Hospitality Ensemble, a three-day long extravaganza celebrating the rich tapestry of culinary arts, hospitality, and tourism, came to a grand conclusion with a spectacular closing ceremony on November 3, 2023. This event, organized by Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, was a culmination of talent, passion, and creativity from students and professionals in the field of hospitality and tourism. It kicked off with mind-blowing dance performances that were truly divine.

The Respected Principal gave a beautiful speech, showering appreciation on all the college students for their outstanding participation. The sponsors were given a heartfelt thanks, and then it was time for Mr. Shivendra Kumar, one of the Directors of Ambassador, New Delhi, to take the stage and start the prize distribution.

It was a star-studded affair as the sponsors of Veeba, Earthling, Crown Plaza, Zone, Mavee's, Karamat, and Ayu Farms also presented prizes to the deserving winners. The Cultural Team blew everyone away with their stunning dance performances. The energy levels skyrocketed as they seamlessly transitioned into an energetic mix of Bollywood and hip hop. The ceremony reached its climax with the presentation of the highly coveted Champions Trophy. And to wrap up the festivities, a theme dinner called "Punravartan" was organized. It was an absolute blast, filled with pure joy, and unforgettable moments of celebration.

The closing ceremony of the Chandiwala Hospitality Ensemble was a resounding success, celebrating the spirit of hospitality, culinary artistry, and tourism. It not only provided a platform for the students to showcase their talents but also promoted the rich cultural heritage of India. The success of the ceremony was a result of the hard work and dedication of the organizing committee, the enthusiastic participation of students, and the support of the faculty and industry partners.

Several guests, including parents, faculty, and industry professionals, expressed their appreciation for the exceptional organization of the event and the impressive talents showcased by the students. Many of them stated that the Chandiwala Hospitality Ensemble had become a benchmark in the region's hospitality education sector.

The Chandiwala Hospitality Ensemble was a resounding success, and it highlighted the talent and dedication of the students' pursuing careers in the hospitality industry. The event not only celebrated the achievements of the participants but also inspired them to strive for excellence in their chosen field. With this memorable closing ceremony, the Chandiwala Institute of Hotel Management reinforced its commitment to nurturing the future leaders of the hospitality and culinary industry. This event not only marked the end of the ensemble but also the beginning of a promising journey for the students as they embark on their careers in the world of hospitality and management.