

# CHANDIWALA HOSPITALITY ENSEMBLE – 2024

## FINAL REPORT

*Fueling a Passion for Culinary Excellence and Green Hospitality.*

### **Inaugural Ceremony**

The 23rd edition of the Chandiwala Hospitality Ensemble (CHE) at Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT) kicked off in grand style on October 23, 2024. This prestigious event, known for fostering innovation, creativity, and excellence in the hospitality industry, began with vibrant energy. The campus auditorium was filled with excitement, as hospitality students, media representatives, and distinguished faculty gathered for the three-day event, which is set to be a key platform for aspiring professionals and industry leaders.

The inaugural ceremony began with a traditional Lamp Lighting followed by Curtain Raising Ceremony. The event was honored by the presence of distinguished guests, including Chief Guest- **Mr. Ramesh Takulia**, Consultant- Indian Hotels Company Limited (IHCL), Guest of Honour- **Dr. Chef Parvinder Singh Bali**, Director School For European Pastry and Culinary Art & Prof. R. K. Bhandari, Principal, BCIHMCT.

The ceremony began with a beautiful performance of the "Ganesh Vandana" by the students , bringing a sense of divine blessings and filling the atmosphere with peace and positivity.

**Prof. R. K. Bhandari** articulated the significance of the Chandiwala Hospitality Ensemble as a premier forum where burgeoning hospitality professionals converge to exhibit their prowess on a national scale. He explained the event's pivotal role as a launch pad for young talents to engage with seasoned industry experts, acquire insights, and establish meaningful connections. He added "even COVID was not able to stop us and how innovative our event can be".

The Ensemble was honored to have Dr. **Chef Parvinder Singh Bali**, as the esteemed Guest of Honor. Dr. Chef Bali delivered an inspiring address, commending the participants for their enthusiasm and dedication. He emphasized the significance of participation, stating, "All of you are winners because you have decided to participate in this 3-day event." He encouraged the students to focus on honing their culinary skills, rather than seeking fame. His words of wisdom resonated deeply: "Be a chef focusing on your skills, not because you want to be on television." Dr. Chef Parvinder Singh Bali's presence and insightful address added depth and value to this event.

**Mr. Ramesh Takulia**, graced the event with his presence. He began by expressing gratitude for the invitation and warmly welcoming industry professionals. He emphasized the importance of cooperation over competition, noting that the majority of the world functions on collaborative efforts. He framed the event as an opportunity for friendly and healthy competition, where participants can learn, share, and grow together.

Dr. Chef Prem Ram - Event Coordinator, expounded on the imperative need for sustainable practices within the hospitality sector, emphasizing that sustainability is no longer a mere option but a fundamental responsibility. He urged future leaders to pioneer eco-friendly solutions that mitigate the industry's environmental footprint.

The inauguration concluded with a heartfelt vote of thanks by Dr. Gagandeep Soni-Dy. Coordinator, who expressed profound gratitude to the esteemed guests, participants, sponsors, and organizers.



# VEEBA QUICK TREAT CULINARY CHALLENGE, 2024

The first event of the Chandiwala Hospitality Ensemble was the Veeba "Quick Treat" Culinary Challenge 2024. The primary goal of this competition was to enhance participants' skills in preparing quick and creative culinary dishes. Participants were tasked with creating a four-course menu featuring a salad, canapé, pasta, and mocktail, all incorporating Veeba products such as pasta sauces, salad dressings, and mocktail syrups. This event provided an exciting platform for young chefs to showcase their talent and offered freshers a valuable learning experience from industry experts. Contestants impressed the judges with their unique ideas and skills as they competed to win the challenge. Judging criteria included flavor, presentation, creativity, and overall execution. The competition was a resounding success, with enthusiastic participation and an enjoyable experience for all.

WINNER :- MANYA GUPTA & SARA BHATIA

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

1ST RUNNER UP :- VENKATA SIVA SAI & KIRAN JAIS -REGENCY COLLEGE OF CULINARY ARTS & HOTEL MANAGEMENT, HYDERABAD

2ND RUNNER UP:- GARIMA MITTAL & CHARU SHARMA

COOK & BAKE ACADEMY, NEW DELHI







# THE TAJ HOSPITALITY BRAIN TWISTER, 2024

The Taj Hospitality Brain Twister 2024, held on October 23rd, was a highlight of the 23rd Chandiwala Hospitality Ensemble. This year's event featured an exciting quiz aimed at testing the knowledge and expertise of hospitality students from various institutions. Each team, comprised of two participants, competed in a highly charged and competitive atmosphere.

The quiz offered students a platform to demonstrate their proficiency in areas such as industry trends, global travel, hospitality, and tourism. Participants tackled a diverse set of questions covering hotel management, travel destinations, customer service, and other essential topics in the hospitality field.

**WINNER :- MEGHA CHAUHAN & INDERJEET SINGH**

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

**1ST RUNNER UP :- SEPHY MOLANNA BIJU & N. KARTHIK - REGENCY COLLEGE OF CULINARY ARTS & HOTEL MANAGEMENT, HYDERABAD**

**2ND RUNNER UP:- SHUBHAM SONI & RITIK GULIA - VEDATYA INSTITUTE (SCHOOL OF HOSPITALITY & TOURISM MANAGEMENT), GURGAON**



# TRANSFORMING TRASH INTO TREASURE COMPETITION, 2024

At the recent Chandiwala Hospitality Ensemble 2024, creativity met sustainability in the inspiring "Transforming Trash into Treasure" competition, where students turned discarded materials into extraordinary art. The event highlighted the innovative spirit of young minds, showcasing how waste can be reimagined into beautiful, functional pieces reinforcing the urgent message of environmental responsibility.

The competition space buzzed with energy as students from different colleges participated and presented their creations. The objective was to foster creativity and innovation, encourage resourcefulness and enhance the practical skills of the students. This competition will also help in promoting the teamwork, raising awareness on waste reduction, and inspire the culture of sustainable practices in hospitality.

The judges, who included industry experts, environmentalists, and faculty members, were impressed by the creativity on display. The final creations ranged from functional furniture and decorative showpieces to sustainable fashion items. Some students created intricate wall hangings from old newspapers and magazines, while others crafted flower vases from used glass bottles and plastic wrappers. Notably, one team designed a small coffee table using repurposed wooden pallets and glass from broken picture frames, creating an item that looked both stylish and modern. These creative ideas highlighted how materials typically considered waste can find a new purpose, bringing beauty and utility to everyday life.

Beyond the impressive display of creativity, "Transforming Trash into Treasure" served as a reminder of the hospitality industry's potential to drive sustainable practices. By rethinking how materials are used and discarded, future hoteliers are encouraged to adopt eco-friendly practices that extend beyond the competition and into their professional lives. As participants, judges, and attendees left the venue, they carried with them a renewed sense of responsibility and inspiration, ready to contribute to a world where waste is not the end, but the beginning of something new.

This competition was a testament to the idea that sustainability can be achieved one small, creative step at a time—proving that when innovation meets purpose, the possibilities are endless. With such events, the future of hospitality is not only creative but also environmentally conscious, leaving a lasting impact on students, guests, and the broader community alike.

**WINNER :- NAMAN GUPTA & PRIYANKA ROY- BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NEW DELHI**

**1ST RUNNER UP :- VILINA BHOJAWALA & FAIRY DAMARIYA- SCHOOL OF HOSPITALITY MANAGEMENT, AURO UNIVERSITY, SURAT**

**2ND RUNNER UP:- NUTHANAGANTI BHANUPRAKASH & KUMMARI SIDDARTHA**

**CHENNAIS AMIRTA INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT, HYDERABAD**





# NESTLÉ PROFESSIONAL CULINARY CHALLENGE, 2024

The Nestlé Professional Culinary Challenge 2024 was a prestigious event that highlighted the creativity and technical skills of budding chefs. Organized in collaboration with Nestlé Professional, this competition offered a dynamic platform for culinary students to showcase their talents using premium Nestlé ingredients.

Participants were challenged to prepare a two-course menu, featuring an appetizer made with ingredients like Maggi, Coconut Milk Powder, Maggi White Pasta Sauce, or Maggi Red Pasta Sauce Mix, and a dessert using either Nestlé Milkmaid or KitKat bits. This event encouraged students to think innovatively while maintaining professional culinary standards.

Dishes were judged on a variety of criteria, including taste, authenticity, accompaniments, creativity, innovation, the written recipe, portion size, and nutritional balance. A panel of seasoned culinary professionals carefully evaluated each entry, seeking the ideal blend of flavor and originality.

This challenge not only allowed students to demonstrate their culinary prowess but also encouraged them to explore new flavours and techniques, underlining Nestlé's commitment to "Good Food, Good Life" and fostering future leaders in the food and beverage industry.

**WINNER :- ARAVIND KUMAR & VENKATA SIVA SAI- REGENCY COLLEGE OF CULINARY ARTS & HOTEL MANAGEMENT, HYDERABAD**

**1ST RUNNER UP :- ANANYA & PAARTH- VEDATYA INSTITUTE (SCHOOL OF CULINARY ARTS), GURGAON**

**2ND RUNNER UP:- BHAVISHYA GABA & PRATEEK MEHTA - BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NEW DELHI**





# CHANDIWALA CREATIVE CREASE COMPETITION,2024

The Chandiwala Creative Crease Competition 2024 provided an engaging platform for aspiring hoteliers to showcase their artistic skills in the refined art of napkin folding. This unique and visually striking event challenged participants to turn ordinary napkins into intricate designs, blending traditional and modern styles.

Each contestant was required to create five standard napkin folds along with two special, creative designs, incorporating thematic elements into their work. Using their own 20x20-inch table napkins, participants had only 10 minutes to complete their creations. Judging was based on creativity, precision, and presentation, allowing students to explore the elegant art of table setting while demonstrating their talent in crafting sophisticated napkin designs.

**WINNER :-** MAKKENA PRINCE ANTHONI - CHENNAIS AMIRTA INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT, HYDERABAD

**1ST RUNNER UP :-** HARSH GUPTA - JAGANNATH COMMUNITY COLLEGE, ROHINI

**2ND RUNNER UP:-** ROHAN- BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NEW DELHI



# DHANSHRI REGIONAL INDIAN CUISINE COMPETITION 2024

**"Cooking is an art, and every dish tells a story."**

This simple yet profound statement highlights the essence of culinary creativity. Each plate is a canvas where flavors, textures, and aromas blend harmoniously, conveying the passion, culture, and imagination of the chef, turning a mere meal into a sensory journey that delights the soul.

The Dhanshri Regional Indian Cuisine Competition 2024, that took place on Thursday, 24th October 2024, was held at Banarsidas Chandiwala Institute of Hotel Management and Catering Technology. This event invited budding chefs to showcase their culinary skills by preparing a three-course menu that represents the unique flavors and cultural influences of a specific Indian region. Participants had three hours to complete their dishes, which included a starter, main course, and dessert, using authentic ingredients and creative presentations that reflect regional traditions.

The event provided students with hands-on experience in exploring India's diverse culinary traditions. They learned to research and understand regional cuisines, manage their time effectively, and enhance their creativity through traditional and artistic presentation. Working in teams fostered collaboration and communication, while the competitive environment helped them handle pressure and essential skills required for a successful culinary career.

The esteemed panel of judges comprised:

- Chef Rajiv Kumar Malhotra, Corporate Chef
- Chef Surender Kumar, Executive Chef
- Chef Ganesh Prasad, Chef de Cuisine

Their expertise and valuable feedback guided the participants in showcasing exceptional culinary skills.

The judges appreciated the participants' creativity, presentation, and culinary expertise. "Your passion and dedication to Indian cuisine are evident in every dish," said Corporate Chef Rajiv Kumar Malhotra. Executive Chef Surender Kumar encouraged, "Continue experimenting and innovating, and always stay true to traditional flavors." Ganesh Prasad praised, "The future of Indian cuisine is bright with talented chefs like you." The judges' inspiring words motivated participants to strive for excellence.

The top honors went to: AURO University College (1st place), Indian Institute of Hotel Management and Culinary Arts (2nd place), and Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (3rd place), whose exceptional dishes impressed the judges with their mastery of traditional Indian flavors and techniques.





## ZONE BAR WIZARD BAR CHALLENGE 2024

**“ Cocktails: the blend of fun, flavors and a little bit of sass.”**

For many, cocktails represent more than just a drink- they embody a rich history, a symbol of sophistication and an art form that continues to evolve. Beyond the drinks themselves, cocktail culture fosters a sense of community and a connection.

To showcase such communities and connections, Chandiwala Hospitality Ensemble is back with “ Zone Bar Wizard Bar Challenge 2024” , where the young wizards will showcase their skills and creativity. And the aim is to elevate the art of mixology, promote creativity, and to recognize the exceptional bartending skills.

The challenge is consisted of two rounds: a preliminary round where participants created their own signature cocktails and a final round where the top 5 participants prepared a classic cocktail. All arrangements were made for the participants to prepare garnishes, rimmed glasses etc. The participants were judged on various criteria such as: taste, appearance of the drink, overall efficiency and time frame prescribed and the technique used.

The judges of the event were Mrs. Kriti Malhotra from “Tulleho”, Mr. Prem Prakash Singh (Free Lance Consultant), Mr. Rana R. Parira (Senior Manager) from Carnival Cruise Lines.

The first place in the event was secured by Kartik (Regency College of Culinary Arts and Hotel Management). The second position was claimed by Prisha (BanarasidasChandiwala Institute of Hotel Management and Catering Technology. Lastly, third position was secured by T Ventakesh (IIHMCA Hyderabad).

Their meticulous attention to detail and innovative use of ingredients garnered high praise from the judges. The position of third runner-up was claimed by the team from BanarsidasChandiwala Institute of Hotel Management and Catering Technology. Their remarkable presentation, which creatively utilized waste materials, captivated the judges and earned them significant appreciation.

This competition celebrated India's diverse food culture, encouraging young chefs to preserve and innovate within the realm of traditional cuisine.



# EARTHLING FUTURE CHEF CONTEST 2024

The Earthling Future Chef Contest 2024, held on October 24, 2024, at 11:00 AM, was a standout event at the Chandiwala Hospitality Ensemble. This exciting contest provided young, aspiring chefs with the opportunity to dive into the world of culinary arts, offering them a platform to showcase their creativity and culinary skills.

The event was not only a competition but also a learning experience, inspiring many to consider a future career as a chef. The atmosphere was competitive yet enjoyable, as each participant eagerly showcased their best culinary creations.

The esteemed panel of judges comprised renowned culinary experts: Chef Utkarsh (Corporate Chef) from First Fiddle Hospitality, Chef Laveen (Executive Chef) from Max Healthcare, and Chef Manoj Pawar (Co-Founder and Head Chef) from Cook and Bake Academy. Their expertise and valuable feedback guided the participants in showcasing exceptional culinary skills.

The contest concluded with impressive results. Simon Singhal of Happy School Daryaganj secured the 1st place, followed by Gautam Chander of Bal Mandir Senior Secondary School in 2nd place, and Saanya Puri of New Era Public School, Maya Puri, in 3rd place.

The Earthling Future Chef Contest 2024 successfully encouraged young talent to explore culinary arts as a career. Participants demonstrated exceptional creativity, passion, and skill, impressing the judges with their mouth-watering dishes. Congratulations to the winners and participants for their outstanding performances.





## DAAWAT BIRYANI COMPETITION 2024

“Biryani: A little bit of spice, a whole lot of flavor.”

The much-anticipated Biryani Competition was held at BanarsidasChandiwala , with participants showcasing their culinary skills and creativity. The event aimed to celebrate the rich flavors and heritage of biryani, bringing together students, faculty, and food enthusiasts. This competition was not only a culinary delight but also a celebration of culture and teamwork. The main objective of the competition was to encourage participants to demonstrate their cooking abilities, creativity in biryani preparation, and presentation skills.

Judges included renowned chefs, faculty members, and culinary experts, ensuring a fair and professional evaluation process.

Each team was given a time frame of 1.5 hours to prepare and present their biryani. The aroma of spices filled the air as teams used various ingredients, such as fragrant basmati rice, tender meats, and exotic spices. Participants were allowed to prepare their biryani using any regional style—Hyderabadi, Kolkata, Lucknowi, or even fusion versions.

The Biryani Competition was a grand success. The enthusiasm of the participants and the overwhelming response from the audience made the competition memorable.

The Judges of the competition were:

Chef Gaurav Raghuvanshi (Senior Chef de Cuisine) from Habitat World , Chef Imtiaz Alam (Culinary Head) and Chef Arshi from Suryaa HOTEL.

And the First Place was claimed by Harikrishnan A. and Debora Afrael Nanyaro (Lovely Professional University). Giving the second place to Aravind Kumar and Kiran Jais (Regency College of Culinary Arts and Hotel Management). And the third position was retained by Rishab Aggarwal and Bojjupally Nishanth (Trinity College of Hotel Management).



# KHOJ- CHANDIWALA INNOVATIVE STARTUP CHALLENGE 2024

Take your entrepreneurial dreams to new heights with KHOJ, where innovative minds come together to pitch their startup ideas and turn visions into reality. The exciting competition offered a platform for aspiring entrepreneurs to showcase their ground breaking business concepts. Participants shared their vision, business model and market strategy in a compelling pitch supported by a brief report. It was an inspiring and dynamic event where your entrepreneurial spirit could take flight. It was a 2 Hours competition and there were Total 9 Teams from different colleges and universities

1 – Eligibility – Early – Stage start-ups only

2 – Industry Focus – The theme was related with the hospitality

3 – Team Size – Team consisted of maximum 2 members

4 – Pitch Duration – Typically between 5-7 Minutes for the pitch presentation, followed by 2-5 Minutes of Q&A (Question and Answer) from judges along with presentation showcase. Projector was provided by the college. It was a competition where aspiring entrepreneurs took center stage to present their groundbreaking ideas in the Hospitality and Tourism Industry. Nine amazing teams pitched their innovative startup ideas, by showcasing unique solutions that could reshape the future of hospitality.

The judges of the event were: Mr Gaurav Gupta from Sona Sweets, Mr Harish Thakkan from Sky Sails Hospitality and Mr Himanshu Arora from the Punjabi House.

The Winners of the competition were

First Place: Prem Bhagchandhani and Vilina Bhojawala (Auro University).

Second Place: Bhavya Kaur Sahni and Harshita Gulati (Vedatya Institute).

Third Place: ChahatSoni and Khushi Jain

(Banarsidas Chandiwala Institute of Hotel Management and Catering Technology).





# MAVEES DRESS THE CAKE IN 90 MINUTES CHALLENGE 2024

"Creativity takes courage, and in the world of cake design, it transforms a simple dessert into an edible masterpiece that tell us a story."

The competition aimed to showcase the cake decorating skills of the students while encouraging creativity, innovation, and attention to detail. It was a part of the college's annual fest, attracting participants from various departments, all eager to present their artistic vision on edible canvases. The competition celebrated not only culinary expertise but also artistic presentation and design.

It's a theme-based competition. Participants have 90 minutes to decorate 1 finished sponge cake (i. e. chocolate or Plain), a sponge sheet will be provided by the college. All decorating ingredients must be edible and mixed at the spot of competition. The finished cake should be either round (maximum diameter of 15" inches) or square (maximum dimension should be 15"x 15" inches) and height not more than 2 feet.

Renowned culinary experts judged the competition:

- Corporate Chef Pawan Kaushik from Join Ventures
- Pastry Chef Syed Ali Miya Naqvi from Radisson Kaushambi

Their expertise ensured a fair and rigorous evaluation of the participants' creations. The cakes were evaluated on the on the basis of shape and thickness, frosting/icing application-evenly and neatly, resemblance to theme, compatible colours, etc.

The winners of this competition was Anirudh Manoj (IHMCA). The second place was claimed by Riya Dhingra(Auro university) and the third place was taken by Barjinder Singh (Cook and Bake academy).



# KIKKOMAN ORIENTAL CUISINE CULINARY CHALLENGE 2024

**"The beauty of Chinese cuisine lies in its balance of flavors and harmony on the plate."** This timeless statement captures the essence of a culinary tradition that has perfected the art of taste and presentation over centuries. Chinese cuisine is a symphony of flavors, where each ingredient is meticulously chosen and skilfully prepared, creating a seamless blend of sweet, sour, salty, bitter, and umami, resulting in dishes that are as visually pleasing as they are delectable.

The Kikkoman Oriental Cuisine Culinary Challenge 2024, scheduled for Friday, 25th October 2024, held at Banarsidas Chandiwala Institute of Hotel Management and Catering Technology welcomed aspiring chefs to demonstrate their skills in preparing a three-course Oriental menu focused on Chinese cuisine. Participants, working in pairs, are required to create an appetizer or dessert, rice or noodle dish, and a main course within a time limit of 2.5 hours. The dishes were judged on flavor, authenticity, and presentation, emphasizing traditional Chinese cooking techniques.

The esteemed panel included:

- 1. Chef Ajay, Executive Chef at Jaypee Hotels.**
- 2. Chef Anirudh, Consultant Chef at Mad Chef Hospitality.**
- 3. Chef Vivek Sagar.**

After intense competition, First Place was secured by BCIHMCT. The team from BCIHMCT took the top spot with their exceptional dishes, demonstrating mastery of traditional Chinese flavors and techniques. Their menu impressed judges with its harmonious balance of spices and presentation. Second Place was secured by RCCAHM. RCCAHM secured the second position with their innovative menu. The team's attention to detail and creative use of ingredients earned them high praise from the judges. The third position secured by IIHM for their mind-blowing presentation and exquisite taste of dishes.

This competition provided participants with an excellent opportunity to explore Oriental cuisine, pushing them to master new ingredients, flavors and preparation methods. Students gained hands-on experience in enhancing their creativity, particularly in the art of balancing flavors and achieving visually appealing presentations. The event encouraged teamwork, as participants must collaborate closely to plan and execute their dishes seamlessly, which is vital for success in the culinary industry.





# CROWNE PLAZA “MANAGE THE DAMAGE” CONTEST 2024

**"Step into the shoes of a hotel manager and put your problem-solving skills to the test."** The Crowne Plaza Manage the damage contest 2024, scheduled for Friday, 25th October 2024, held at Banarsidas Chandiwala Institute of Hotel Management and Catering Technology. This dynamic event challenged participants to tackle real-world scenarios and resolve complex issues typical in the hospitality industry. The *Manage the Damage - Leadership Challenge* provided an opportunity to apply and showcase leadership skills in a simulated hotel operation setting. The event's core purpose was to enable participants to demonstrate their leadership competencies and reach practical solutions to pressing challenges.

The activity took place in the form of role play. Each college was allowed one participant, and teams of 4-5 participants from different colleges were formed through a lottery system. Case studies were shared with each group 15 minutes before the start of the exercise. For the role play, each participant assumed the role of a Head of Department (HOD) in a hotel, tasked with presenting solutions to a specific challenge or situation.

The judges for the competition, both from Crowne Plaza, Okhla, were:

- 1. Nishigandha Chitale Bharadwaj**
- 2. Devendra Kumar**

After an intense competition, Mr. Madhav Yadav from VIHM claimed first place, Mr. Prem Bhagchandani from AURO University secured second, and Ms. Susaan Singh from BCIHMCT earned third place, recognized for their problem-solving skills, effective communication, and collaborative approach.

This interactive contest simulated a hotel leaders' meeting, where students presented their solutions to the group and were evaluated accordingly. Each group had 30 minutes to analyze the situation, discuss solutions, and reach a final conclusion. The winner was selected based on leadership, execution, and engagement in the discussion.





# CHANDIWALA FLORAL DECORATION AND TOWEL ORIGAMI 2024

The competition on **Floral Decoration and Towel Origami** was a stunning showcase of creativity and craftsmanship, highlighting the transformative power of artistry. Chandiwala floral decoration and towel origami 2024, scheduled for Friday, 25th October 2024, held at Banarsidas Chandiwala Institute of Hotel Management and Catering Technology. Inspired by the words of Miranda Kerr and Koshin Ogui, participants embodied the spirit of uniqueness and self-expression, just as flowers bloom without competition. This event celebrated the intricate art of transforming ordinary materials into breathtaking decorative pieces.

In the Floral Decoration category, participants crafted arrangements that not only displayed aesthetic beauty but also conveyed deeper meanings. Judges evaluated submissions based on innovation, composition, and overall impact. Meanwhile, Towel Origami contestants demonstrated remarkable dexterity and imagination, folding towels into intricate shapes and figures. Both categories showcased exceptional skill, vision, and creativity, blurring the lines between art and functionality.

*The Judges of the competition were:*

1. **Ms. Bharti, Head Facility at Noida International Airport**
2. **Dr. Sharda Sharma, Director Operations at The Surya**

*The winners of this competition were:*

1. **Ms. Sephy Molanna Biju and Mr. G Nanda Kumar Reddy (RCCAHM)**
2. **Ms. Priyanka Roy and Ms. Farin Sheikh (BCIHMCT)**
3. **Mr. T. Venkateshmand Ms. Bollam Alekhya (IIHMCA)**

This competition served as a vibrant testament to the intersection of art and functionality. Participants left with renewed passion for their crafts and the excitement of having showcased their talents. The event fostered a community of budding artists eager to explore decorative artistry's limitless potential. Congratulations to the winners and all participants for their exceptional creativity and skill.









# CHANDIWALA FRUIT AND VEGETABLE CARVING 2024

**"Transform Nature's Bounty into Edible Art!"** and Fruit and Vegetable carving is a testament to this phrase. This ancient art form, originating in 14th-century Sukhothai, Thailand, transforms ordinary ingredients into breathtaking masterpieces. Although less prevalent in modern times, fruit and vegetable carving remains an essential aspect of fine dining in the hospitality industry.

Chandiwala Hospitality Ensemble's "Chandiwala Fruit and Vegetable Carving 2024" scheduled for Friday, 25th October 2024, held at Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, aimed to revive and promote this artisanal skill. Young aspirants showcased their creativity and expertise within a 2-hour time frame, crafting one vegetable and one fruit carving of their choice. The competition emphasized the importance of entirely edible creations.

Participants were evaluated by Chef Praveen and Chef Amar Mandal from Country Inn and suites on various criteria, including general presentation, artistic ability, balance, colors, and technique. After intense competition, the winners emerged. Mr. Arvind Kumar from RCCAHM secured first place, impressing judges with their stunning carving and creations. Ms. Naina Gogoi from IIMCA took second place with their intricate designs. MR. Nuthanaganti Bhanuprakash from CAIHM claimed third place with their beautiful and creative carvings.

The Chandiwala Fruit and Vegetable Carving 2024 competition successfully showcased the artistic potential of hospitality students. By reviving this traditional art form, the event highlighted the importance of presentation and creativity in fine dining. Congratulations to the winners and participants for their exceptional skill and artistry. This competition has inspired a new generation of hospitality professionals to elevate the culinary experience through innovative fruit and vegetable carvings.







## ***CLOSING CEREMONY***

The Event focused on "Food for Sustainability," emphasizing environmentally conscious, socially responsible, and economically viable food systems. The event showcased innovative culinary techniques, sustainable ingredients, and waste reduction strategies, encouraging a mindful and eco-friendly approach to food production, consumption, and waste management.

The Closing Ceremony was graced by distinguished dignitaries from the hospitality industry. Our esteemed Chief Guest, Mr. Greesh Bindra, Vice President of Operations at The Surya Hotel, inaugurated the event. Eminent guests included Mr. IP Singh, Vice President Operations, Jaypee Hotels and Resorts; Dr. Anmol Ahluwalia, Area Director-Operations, Delhi & Head of Centre of Excellence-Accommodations, Indian Hotels Company Limited (IHCL); Chef Davinder Kumar, Vice President, Le Meridien, New Delhi, and President, Indian Culinary Forum (ICF); and Dr. Sharda Sharma, Director Operations, The Surya, New Delhi; Ms. Viniti Bahl Sherawat, Learning and Development, Indian Hotels Company Limited; Mr. Pulkit Bhagat, L&D Manager, Zone By PARK; Mr. Prabhakar Sharma, Human Resource Associate, PARK; Mrs. Rita Upadhyay, HR Team Member, PARK.

Their participation enriched the event with their expertise and enthusiasm.

The Chandiwala Hospitality Ensemble 2024 was made possible through the invaluable support of our esteemed partners, including Crowne Plaza, Taj, Hungritos, Indian Culinary Forum, QualityNZ, Tasty Kiwi, Pansari Epicure, Placement International, Medusa, Unimate India, Pentagon, Rad Elan Distributors, Avon Hospitality, Professional Housekeepers Association, and Yuva. Our media partners included Hospitality, Hotels and Restaurants Network, Spiritz, Hospibuz.com, Chefs Arena, World of Hospitality, Hospitality Lexis, and HospeMag.me. Special thanks to our Food Partner, Karamat, for their contributions to the event's success.

The night began with a ceremonial lamp lighting, graced by our honourable guest Mr. Greesh Bindra, respected Chairpersons and Trustees, Mrs. and Mr. Rajindera Kumar, and our principal. This auspicious tradition marked the beginning of the event. The grand finale concluded with a mesmerizing Ganesh Vandana performance, seeking divine blessings for the event's success and prosperity. This spiritual note brought the curtains down on a memorable day, filled with culinary innovation and creativity.

The gathering was subsequently addressed by esteemed dignitaries, who shared valuable insights and words of encouragement. Distinguished Guest Mr. I.P. Singh, Vice President Operations, Jaypee Hotels and Resorts, and Mr. Greesh Bindra, Vice President of Operations at The Surya Hotel, offered their expertise and industry perspectives. Additionally, Trustee Ashok Kumar Gupta shared his visionary thoughts, inspiring the audience with his words of wisdom.

“Massive congratulations were extended to all the winners, whose truly exceptional talent and impressive set of skills have earned them this distinguished recognition. Through unwavering determination and unrelenting effort, they pushed themselves to the absolute limits, and their hard work has been proudly acknowledged.”

The cultural segment of the event showcased the artistic talents of the students of Banarsidas Chandiwala Institute of Hotel Management and Catering Technology (BCIHMCT). The audience was enthralled by a mesmerizing presentation of Radha Krishna Raas Leela, beautifully performed by the students. This classical dance drama brought alive the timeless tale of divine love and joy, captivating the audience with its vibrant colors, graceful movements, and energetic rhythms.

The prize distribution ceremony began, where winners of the various events held throughout this three day extravaganza were felicitated. The ceremony recognized and rewarded the talents and achievements of participants, acknowledging their hard work and dedication. One by one, winners from each event stepped forward to receive their awards, amidst applause and cheers from the audience, marking a triumphant conclusion to the event.

The event concluded on a thrilling note with an energetic Bhangra performance. The cultural team's dynamic dance, colorful costumes, and lively music electrified the atmosphere, leaving the audience energized.

The pinnacle of the Chandiwala Hospitality Ensemble was reached with the announcement of the **23rd Champions Trophy** winner. Amidst much anticipation, **Regency College of Culinary Arts and Hotel Management, Hyderabad** emerged victorious, claiming the coveted title. The trophy was proudly presented to the college, recognizing their exceptional performance, teamwork, and culinary excellence throughout the event

The grand finale of the event was a themed dinner, hosted in honor of participants from various colleges. This delightful culinary experience brought together students, faculty, and dignitaries. As guests savored delicious cuisine, they shared stories of triumph, forged new connections, and cherished memories of the unforgettable three-day extravaganza.





