

## **24<sup>th</sup> CHANDIWALA HOSPITALITY ENSEMBLE**

**15<sup>th</sup> -17<sup>th</sup> October, 2025**

### **Day 1: 15<sup>th</sup> October 2025**

#### **OPENING CEREMONY**

The 24th Chandiwala Hospitality Ensemble (CHE) was successfully inaugurated on October 15, 2025, at the BanarsidasChandiwala Institute of Hotel Management and Catering Technology (BCIHMCT) with a grand opening ceremony. Filled with vibrant energy, this prestigious event celebrating innovation and excellence in the hospitality industry kicked off in the campus auditorium. The three- day gathering, a key platform for aspiring professionals and industry leaders, drew an excited crowd of hospitality students, media, and distinguished faculty. 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. Diwan Gautam Anand, Founding Trustee at Cuisine india foundation.com, and Former Executive Vice President-ITC Hotels; Guest of Honour Ms. Viniti Behl, Area Director, Learning & Development- Young Talent Development; Mr Ritesh Sharma, General Manager, Crowne Plaza, An IHG Hotel, Today, New Delhi, Okhla; Dr. Sujata Anand, Secretary-BanarsidasChandiwla Sewa Smarak Trust Society; and Prof. R. K. Bhandari, Principal, BCIHMCT. The ceremony commenced with an enchanting student performance of the Ganesh Vandana, which invoked a sense of divine grace and suffused the atmosphere with positive vibes. Dr. Chef Prem Ram, the Event Coordinator, detailed the theme of CHE 2025 and elaborated on the diverse competitions scheduled for the three-day mega event. He highlighted that the ensemble would offer a gathering of experience and learning, featuring a range of contests from culinary challenges to events focused on planning and situational management. Prof. R. K. Bhandari underscored the Chandiwala Hospitality Ensemble's importance as a premier national forum for showcasing emerging hospitality talent. He emphasized the event's pivotal role in providing a launch pad where young professionals can interact with seasoned industry experts, gain valuable insights, and forge meaningful connections. He proudly noted that the event's innovation and resilience were so strong that even COVID was not able to stop us'. The event was greatly enriched by the presence of Mr. Diwan Gautam Anand, who graced the occasion as the Chief Guest and addressed the gathering. His speech provided a powerful strategic blueprint for success, centering on the concept of achieving preeminence through service. Mr. Anand fundamentally argued that the path to sustainable organizational profit is paved by first attaining excellence in the guest experience. This involves prioritizing the client relationship and ensuring a level of care that goes beyond mere satisfaction. Dr. Gagandeep Soni, Deputy Coordinator, officially brought the inaugural session to a close by offering a sincere and comprehensive Vote of Thanks, articulating profound gratitude to the distinguished guests, participants, valued sponsors, and dedicated organizing committee for their presence and instrumental roles in the successful execution of the proceedings.



## UNOX “QUICK TREAT” CULINARY CHALLENGE

The first event of the Chandiwala Hospitality Ensemble was the UNOX Quick treat culinary challenge where participants were required to prepare one salad, a canapé or sandwich, a pasta dish, and one mocktail using syrups such as *Mojito Mint*, *Passion Fruit*, *Blue Curacao*, or any other syrup of their choice. The competition aimed to assess the participants’ understanding of flavor balance, texture, innovation, and visual appeal. Students showcased extraordinary creativity all the way through their selection of ingredients, techniques, and plating styles.

The event served as an exciting platform for budding chefs to display their culinary talents while offering beginners a valuable opportunity to learn from industry experts. Participants impressed the judges with their creativity and skill as they competed enthusiastically for the top honors. The competition was a resounding success, with enthusiastic participation and an enjoyable experience for all. The esteemed judges for the event were Chef Shailendra Singh, Corporate chef, Pride Hotels & Resorts, Chef Nikhil Rastogi, Corporate chef, UNOX India, Chef Ravindra Choudhary, Corporate chef, Fio Cookhouse & Bar.

**Winner: Ms. Aranya Preet Kaur, Mr. Vanshul Nagpal, Vedatya Institute, Gurugram**

**Ist Runner Up: Mr. K. Prashant, Mr. Fouad Mohammed, Regency College of Culinary Arts & Hotel Management, Hyderabad**

**IInd Runner Up: Mr. M. Manideep Reddy, Mr. Uzair Khan, Indian Institute of Hotel Management & Culinary Arts, Hyderabad**



## **THE TAJ HOSPITALITY BRAIN TWISTER, 2025**

The Taj Hospitality Brain Twister was one of the key highlights of the Chandiwala Hospitality Ensemble. Organized in collaboration with the prestigious Taj Group of Hotels, the event featured an engaging quiz that tested the knowledge and expertise of hospitality students from various institutions. Each team, comprising two participants, competed in a dynamic and intellectually stimulating environment. The quiz provided an excellent platform for students to showcase their understanding of industry trends, global travel, hospitality, and tourism. Contestants demonstrated their proficiency across a wide range of topics, including hotel management, travel destinations, customer service, and other core areas of the hospitality industry. The distinguished guest present at event was Ms. Viniti Bahl, Director Young Talent, Taj Hotel and Ms. Navneet Batra, Assistant Manager-Learning & Development.

**Winner: Mr. Bhavya Kaur Sahni, Mr. Madhav Yadav, Vedatya Institute HM, Haryana**

**Ist Runner Up: Mr. Hardik Makol, Mr. Naman Gupta, Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi**

**IInd Runner Up: Ms. Lakshanya B.P. , Mr. Anan P. Anjeeb, Indian Culinary Institute, Tirupati.**





## **CHANDIWALA MILLET CULINARY CHALLENGE**

The Millet Culinary Challenge took participants on a delightful culinary journey where innovation met nutrition in an exciting cooking competition. Organized as part of the Chandiwala Hospitality Ensemble the event celebrated the versatility and health benefits of millets that are nutrient-rich grains and are gaining recognition in contemporary cuisine for their sustainability and nutritional value.

Participants were evaluated based on multiple key aspects to ensure a comprehensive assessment of their culinary skills. The taste of the starter and dessert as well as the main dish was given the highest priority, highlighting flavor, seasoning, and balance. Portion size and nutritional balance were assessed to encourage healthy and well-proportioned preparations. Judges also considered accompaniments and overall presentation, ensuring the dishes were visually appealing and complete. The competition aimed to promote the use of traditional grains in modern gastronomy while encouraging creativity, innovation, and a focus on healthy cooking practices. Contestants impressed the judges with their unique interpretations, balanced flavors, and artistic plating. This culinary competition not only highlighted the immense potential of millets in Indian cuisine but also inspired young chefs to explore sustainable and wholesome ingredients in their culinary creations. The notable judges for the event were Chef Jaskaran Singh, Chef De Cuisine, Habitat World, Chef Rajeev Goyal, President ,Indian Food Tourism , Chef Sunal Krishna Thakur, Executive Chef , Crowne Plaza ,Okhla.

**Winner: Mr. Syed Ismail, Ms. J. Uma Maheswara Rao, Indian Institute of Hotel Management and Culinary Arts, Hyderabad - Culinary Arts**

**Ist Runner Up: Mr. Ridham Chanpa, Ms. Yashika Jain, School of Hospitality Management, Auro University, Surat**

**IInd Runner Up: Ms. Manya Gupta, Ms. Tamana, Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi**





## **TRANSFORMING TRASH INTO TREASURE**

During the Ensemble, creativity and sustainability converged in the inspiring "Transforming Trash into Treasure" competition, where students transformed discarded materials into remarkable works of art. The event highlighted the innovative spirit of young minds, demonstrating how waste can be repurposed into beautiful and functional creations while emphasizing the importance of environmental responsibility.

The competition space was alive with energy as students from various colleges presented their displayed their creative and resourceful creations. The event aimed to foster creativity, resourcefulness, and practical skills among participants, while also promoting teamwork, raising awareness about waste reduction, and encouraging a culture of sustainable practices within the hospitality industry. Participants were evaluated based on explanation, presentation, artistic design and innovation, and effective utilization of materials.

Beyond the remarkable creativity, "Transforming Trash into Treasure" highlighted the hospitality industry's potential to champion sustainable practices. By rethinking the use and disposal of materials, future hoteliers are encouraged to adopt eco-friendly habits that extend beyond competitions and into their professional careers. Participants, judges, and attendees left the venue inspired and motivated, carrying a renewed sense of responsibility toward creating a world where waste becomes an opportunity for innovation.

This competition demonstrated that sustainability can be achieved through small, creative steps, proving that when innovation meets purpose, the possibilities are limitless. Events like these ensure that the future of hospitality is not only inventive but also environmentally conscious, leaving a lasting impact on students, guests, and the wider community. The eminent judges for the event were Ms. Anka Arora, Associate Director, CBRE, Ms. Asha Pathania, Senior Vice President , PVR INOX Ltd., Dr. Sharda Sharma, Director of Operations , Suryaa Hotel, Mr. Gaurav Pant, Executive Housekeeper , Novotel New Delhi City Centre.

**Winner: Ms. Nancy Mudhal, Ms. Shreya Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi**

**Ist Runner Up: Ms. Monisha Arora, Ms. Sonika Mandal, Jagannath Community College, New Delhi**

**Mr. Nikhil Kumar, Ms. Savni Chowdhury, Amity School of Hospitality, Noida**

**IInd Runner Up: Ms. Guana P avan, Ms. Athiya Khan , Regency College of Culinary Arts & Hotel Management, Hyderabad**



## LUXURIA CREATIVE CREASE COMPETITION

The event provided an engaging platform for aspiring hoteliers to showcase their artistic skills in the refined art of napkin folding. This visually captivating competition challenged participants to transform ordinary napkins into intricate designs, seamlessly blending traditional and contemporary styles. Each contestant was tasked with creating 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 ten minutes to complete their creations. Judging was based on precision, adherence to the theme, crispness of folds, creativity, visual appeal, clarity of explanation, and timely completion, allowing students to explore the elegance of table setting while demonstrating their talent in crafting sophisticated and visually appealing napkin designs. The distinguished panel for the day included Ms. Simran Singh, L&D Manager, Novotel New Delhi City Centre, Mr. Kapil Kumar Seth, Hospitality Consulting and Skills Trainer.

**Winner: Mr. Manas Rawat, Jagannath Community College, New Delhi**

**Ist Runner Up: Ms. B. Divya Sree, Regency College of Culinary Arts & Hotel Management, Hyderabad**

**IInd Runner Up: Mr. Prakash Suthar, Indian Institute of Hotel Management & Culinary Arts, Hyderabad - Hotel Management**



## **COOL M REGIONAL INDIAN DRINKS CHALLENGE**

In this event, participants presented two regional Indian drinks of their choice, highlighting their recipe, cultural origin, and health benefits. Regional Indian drinks, like regional foods, are traditional beverages unique to specific parts of India, often made with local ingredients and influenced by cultural, festive, or medicinal practices. While the drinks remained traditional, participants were encouraged to present them in contemporary ways.

Judging was based on taste and balance, authenticity of ingredients, portion size and nutritional balance, healthfulness, presentation, written recipe, wastage and cleanliness, and the cultural connection of the drinks. The eminent judges for the event were Chef Diwas Wadhwa, Executive Chef, EROS Hotel, Chef Umesh Prasad, Chef de Cuisine, Crown Plaza, Okhla, Chef Umesh Singh, Executive Chef, Novotel New Delhi City Centre.

**Winner: Mr. Prem Bhagchandani, Ms. Nishi Upadhyay, School Of Hospitality Management, Auro University, Surat**

**Ist Runner Up: Mr. K. Prashanth, Mr. Fouad Mohammad, Regency College Of Culinary Arts & Hotel Management, Hyderabad**

**IInd Runner Up: Mr. Uzair Khan, Ms. Keerthi Deepak, Indian Institute of Hotel Management And Culinary Arts, Hyderabad - Culinary Arts**





**Day 2: 16<sup>th</sup> October 2025**

### **CHANDIWALA REGIONAL INDIAN CUISINE CHALLENGE**

The *Chandiwala Regional Indian Cuisine Challenge* highlighted the diversity of India's regional cuisines and traditional cooking styles. The event aimed to celebrate the nation's rich culinary heritage by encouraging students to research, recreate, and present authentic regional dishes representing different states of India. Participants were required to prepare a three-course menu comprising a starter, main course, and dessert, reflecting a specific festival, tradition, or regional occasion, along with suitable accompaniments and garnishes. They were also allowed to use regional ingredients and thematic props to enhance presentation. Each dish was presented in two identical platings for evaluation. The dishes were judged on parameters such as taste, theme, authenticity, nutritional balance, creativity, and presentation. The competition provided an excellent opportunity for students to understand regional food diversity, develop their culinary and presentation skills, and appreciate traditional Indian cooking methods. Overall, the event successfully blended cultural learning with professional skill development, reinforcing the importance of preserving and promoting India's diverse culinary traditions. Working in teams encouraged collaboration and effective communication, while the competitive setting enabled participants to manage pressure and develop essential skills vital for a successful career in the culinary industry. The esteemed judges for the event were Chef Rajiv Malhotra, Corporate Chef, Habitat World, Chef Sanjeeb Ghatak, CEO AND Culinary Director, Mary Browns Chicken India, Chef Bharat Alagh, Vice President Operations and Culinary.

**Winner: Mr. Uzair Khan, Mr. Syed Ismail, Mr. J. Uma Maheshwara Rao, Ms. Y. Charmi Naidu, Indian Institute of Hotel Management and Culinary Arts, Hyderabad - Culinary Arts**

**Ist Runner Up: Ms. Shahista Shaikh, Mr. S. Joga Rao, Mr.K. Prashanth, Ms. Athiya Khan, Regency College of Culinary Arts & Hotel Management, Hyderabad**

**IInd Runner Up: Mr. Prem Bhagchandani, Mr. Ridham Chanpa, Ms. Nishi Jariwala, Ms. Brinda Senjaliya, School of Hospitality Management, Auro University, Surat**





### **ZONE BARWIZARD BAR CHALLENGE**

Cocktails are often seen as a delightful blend of fun, flavor, and sophistication, representing not just a beverage but an evolving art form that carries a sense of history, creativity, and connection. Reflecting this spirit, the *Zone Bar Wizard Bar Challenge* was organized under the banner of the *Chandiwala Hospitality Ensemble* to celebrate the artistry of mixology and recognize emerging talent in the field of bartending. The competition aimed to encourage innovation, precision, and professionalism among aspiring bartenders. It comprised two rounds: a preliminary round in which participants crafted their own signature cocktails, followed by a final round where the top five contestants recreated a classic cocktail. Participants were provided with all necessary arrangements to prepare garnishes, rim glasses, and present their drinks effectively. Evaluation was based on parameters such as taste, appearance, technical skill, efficiency, and adherence to the given time frame. The event provided an excellent platform for students to demonstrate their creativity, technical knowledge, and composure under pressure, reflecting the professionalism required in the hospitality and beverage industry. The notable judges for the event were Mr. Prem Prakash, Hospitality Consultant, Mr. Akash Tomar, Managing Director, Pourfection, Mr. Gaurang Alagh, Assistant Restaurant Manager, Tribe and Phuket Patong.

**Winner: Mr. Aman Banula, Amrapali Institute, Uttarakhand**

**Ist Runner Up: Mr. Patil Sri, Indian Institute Of Hotel Management And Culinary Arts, Hyderabad - Culinary Arts**

**IInd Runner Up: Mr. Dhruv Singh, Banarsidas Chandiwala Institute Of Hotel Management And Catering Technology, New Delhi**



## **ROYAL GROVE FUTURE CHEF CONTEST**

The *Royal Grove Future Chef Contest* was one of the most engaging events of the *Chandiwala Hospitality Ensemble*, providing young and aspiring chefs with an opportunity to explore the dynamic world of culinary arts. The contest served as a platform for school students to display their creativity, innovation, and technical skills by preparing a fireless dish and a beverage of their choice.. More than just a competition, it was an inspiring learning experience that encouraged participants to consider a professional career in the culinary field. The atmosphere remained vibrant and competitive, with each participant passionately presenting their finest culinary creations.

The *Royal Grove Future Chef Contest* successfully nurtured young talent and inspired future culinary professionals. The participants impressed the judges with their creativity, presentation, and passion for food, making the event a true celebration of emerging culinary excellence. The eminent judges for the

event were Mr. Shaktik Banerjee, Sous Chef, ITC Mughal Agra, Mr. Sanjeev Chopra, Former Executive Chef, Taj Hotels, Ms. Sarika Alagh Founder , Educator English Academy.

**Winner: Ms. Saanya Puri, New Era Public School**

**Ist Runner Up: Mr. Laavanay Nagwaani, Jagannath International School**

**IInd Runner Up: Ms. Dimya Luthra, DLF Public School**



### **DAAWAT BIRYANI COMPETITION**

The *Daawat Biryani Competition* was organized at *Banarsidas Chandiwala Institute of Hotel Management and Catering Technology*, where participants showcased their culinary expertise and creativity in preparing one of India's most cherished dishes — biryani. The event aimed to celebrate the rich heritage, diverse flavors, and regional variations of biryani that unite food lovers across the nation.

Participants were tasked with preparing two servings of a vegetarian or non-vegetarian biryani of their choice, accompanied by suitable side dishes or condiments. They were encouraged to bring their own special ingredients or seasonings to enhance the authenticity and flavor of their creations.

The competition served as a platform for students to express their innovation and mastery in cooking while upholding the traditional essence of biryani making. It also fostered teamwork, creativity, and attention to detail in presentation. The aromatic blend of spices, textures, and techniques showcased during the event truly reflected the participants' passion for culinary excellence.

Supported by *Daawat Biryani Basmati Rice*, known for its long, slender grains and rich aroma, the competition emphasized quality, precision, and the art of creating the perfect biryani. Overall, the event was a celebration of culture, flavor, and craftsmanship — uniting participants through their shared love for this timeless dish. The notable judges for the event were Chef Imtiaz Alam, Senior Chef De Cuisine, Habitat, and Mr. Gurpreet Singh. , Managing Director, ROYEX-The royal catering experience, Mr. Rajiv Chopra, Former-GM Samrat Hotel, Ex- ITDC.



**Winner: Mr. K. Prashanth, Mr. Fouad Mohammed, Regency College Of Culinary Arts & Hotel Management, Hyderabad**

**Ist Runner Up: Ms. Lakshanya B.P., Ms. Divya Vashist, Indian Culinary Institute, Tirupati**

**IInd Runner Up: Ms. Pakhi Jindal, Mr. Jai Sharma, Banarsidas Chandiwala Institute Of Hotel Management And Catering Technology, New Delhi**



## **ROSEATE INNOVATIVE STARTUP CHALLENGE- KHOJ**

Take your entrepreneurial dreams to new heights with **KHOJ**, a dynamic platform organized in partnership with **The Roseate Hotels & Resorts**, where innovative minds come together to pitch their start-up ideas and turn visions into reality. The KHOJ Innovative Start-Up Challenge 2025 brought together the brightest young minds from across colleges, showcasing a vibrant spectrum of entrepreneurial ideas rooted in sustainability, culture, and community empowerment, with the theme “Vocal for Local”. With 14 dynamic teams presenting their ventures, the event was a celebration of innovation with purpose. Esteemed culinary experts—Chef Harshita Ahuja, Chef Shaktik, and Chef Harish Thakran—graced the jury panel, lending their expertise and encouragement to the budding entrepreneurs.

Each team brought a unique perspective, blending innovation with cultural roots and social impact. The KHOJ Challenge proved to be more than a competition—it was a platform for young visionaries to reimagining India’s future through entrepreneurship. With such promising ideas, the next wave of change-makers is already here; ready to build a better, greener, and more inclusive tomorrow.

**Winner: Mr. Vadla Hrushikesh Achari, Mr. P. Sree harsha, Indian Culinary Institute, Tirupati**

**Ist Runner Up: Mr. Guana Pavan, Ms. Athiya Khan, Regency College Of Culinary Arts & Hotel Management, Hyderabad**

**Iind Runner Up: Ms. Antika Patel, Mr. Abdul Tawab, Banarsidas Chandiwala Institute Of Hotel Management And Catering Technology, New Delhi**



## **AB MAURI INDIA DRESS THE CAKE IN 90 MINUTES CHALLENGE**

The cake decorating competition was a theme-based event where participants were given 90 minutes to decorate a single finished sponge cake, either chocolate or plain, with a sponge sheet provided by the college. All decorating ingredients were required to be edible and prepared on-site during the competition. The finished cake could be round (maximum 15 inches in diameter) or square (maximum 15 x 15 inches), with a height not exceeding 2 feet. The competition aimed to showcase students' skills in bakery and cake decoration while fostering creativity, innovation, and attention to detail. Participants from various departments took part, each eager to bring their artistic vision to life on an edible canvas. The event celebrated not only culinary expertise but also artistic presentation and bakery techniques, and was organized in partnership with AB Mauri, a global leader in baking solutions with a heritage of over 150 years. The prominent judges for the event were Chef Ankit Hera, Pastry chef ,Jaypee Greens, Mr. Darpan Gupta , Sales Director, AB MAURI, Chef Pawan Kaushik, Corporate chef, Join Ventures.

**Winner: Mr. Mayank Panwar, Institute Of Hotel Management, Meerut**

**Ist Runner Up: Ms. B. Divya Sree, Regency College Of Culinary Arts & Hotel Management, Hyderabad**

**IInd Runner Up: Mr. M. Manideep Reddy, Indian Institute Of Hotel Management And Culinary Arts, Hyderabad - Culinary Arts**



## NESTLE PROFESSIONAL CULINARY CHALLENGE

The dessert competition, organized in association with Nestle Professional, focused on quality and relevant food and beverage solutions, providing participants an opportunity to showcase their creativity and technical skills. Participants were required to prepare two desserts of their choice using Nestle Milkmaid, Kit Kat Spread, and Maggi Coconut Milk Powder as the key ingredients. The entries were judged on overall taste, presentation, creativity, and innovation, with emphasis on portioning, visual appeal, and the effective use of the key ingredients. The competition highlighted both culinary expertise and imaginative approaches to dessert preparation. The special guests for the event comprised Chef Monu, Nestle, Chef Deepak Kumar, Jr. Sous Chef, Taj surajkund, Chef Pawan Kaushik, Corporate chef, Join Ventures.

**Winner: Ms. Shahista Shaikh, Ms. B. Divya Sree, Regency College Of Culinary Arts & Hotel Management, Hyderabad**

**Ist Runner Up: Mr. Prem Bhagchandani, Mr. Ridham Chanpa, School Of Hospitality Management, Auro University, Surat**

**IInd Runner Up: Mr. Satnam Pawar, Mr. Manas Rawat, Jagannath Community College, New Delhi**



**Day 3: 17<sup>th</sup> October 2025**

**LEE KUM KEE ORIENTAL CULINARY CHALLENGE**

**"Add a dash of Lee Kum Kee — where flavor meets tradition."**

The Oriental Cuisine activity highlighted the rich and diverse culinary traditions of Asia, emphasizing the unique regional flavors, ingredients, and cooking techniques that define this cuisine. Participants showcased their culinary creativity and skills by preparing a three-course menu comprising an appetizer or dessert, rice or noodles, and a main course. Each dish reflected the authentic taste, balance, and presentation associated with Asian gastronomy. The event not only encouraged innovation and cultural appreciation but also provided a platform for students to enhance their practical skills in international cookery. This culinary challenge was proudly sponsored by Lee Kum Kee, adding further authenticity and flavor to the experience.

This competition offered participants a valuable opportunity to delve into the world of Oriental cuisine, challenging them to master new ingredients, flavors, and cooking techniques. It provided hands-on experience that enhanced their creativity, particularly in balancing flavors and creating visually appealing presentations. The event also promoted teamwork, as participants worked collaboratively to plan and execute their dishes with precision—an essential skill for success in the culinary profession. The esteemed panel for the day included Chef Ajay, Executive Chef, Jaypee Hotels, Chef Utkarsh Bhalla, Corporate Chef, First Fiddle restaurants Pvt. Ltd., Chef Sireesh Saxena, Former Vice President ITDC.

**Winner: Ms. Nandini Gupta, Ms. Kanan Chopra, Banarsidas Chandiwala Institute Of Hotel Management And Catering Technology, New Delhi**

**Ist Runner Up: Mr. M. Manideep Reddy, Ms. Keerthi deepak, Indian Institute Of Hotel Management And Culinary Arts, Hyderabad - Culinary Arts**

**IInd Runner Up: Mr. Fouad Mohammed, Mr. K. Prashanth, Regency College Of Culinary Arts Hotel Management, Hyderabad**



## **CROWNE PLAZA “MANAGE THE DAMAGE” CONTEST**

**"Think fast, lead smart — Manage the Damage!"**

The Manage the Damage – Leadership Challenge offered a platform for participants to apply and showcase their leadership abilities in a simulated hotel environment. The main objective of the event was to assess participants' ability to think critically, make effective decisions, and deliver practical solutions to operational challenges faced in the hospitality industry.

The competition was conducted in the form of a role play. Each college was represented by one participant. Case studies were provided 15 minutes prior to the activity, allowing teams to analyze the situation and prepare their responses. During the role play, each participant assumed the role of a Head of Department (HOD) and presented solutions to the assigned challenge. The event was evaluated by esteemed judges from Crowne Plaza, Okhla Ms. Nishigandha Chitale Bharadwaj, L&Q Manager, and Mr. Devendra Kumar HR Manager.

**Winner: Mr. Prem Bhagchandani, School Of Hospitality Management, Auro University, Surat**

**Ist Runner Up: Mr. Madhav Yadav, Vedatya Institute Hm, Haryana**

**IInd Runner Up: Mr. Sachin Bhaguna, Amrapali Institute, Uttarakhand**



## **THE SURYAA FLORAL DECORATION & TOWEL ORIGAMI CONTEST**

The Floral Decoration and Towel Origami Competition 2024, held on Friday, 25th October 2024 at BanarsidasChandiwala Institute of Hotel Management and Catering Technology, was a remarkable display of creativity and craftsmanship, celebrating the transformative power of artistic expression.

The competition showcased the intricate artistry involved in transforming simple materials into visually captivating and meaningful decorative creations. In the Floral Decoration category, participants presented arrangements that reflected aesthetic elegance and thematic depth. Entries were evaluated on parameters such as innovation, composition, and overall visual impact. The Towel Origami segment highlighted participants' precision and creativity as they skillfully folded towels into detailed and imaginative forms.



Both categories exemplified the seamless blend of artistic vision and practical execution. The esteemed panel of judges comprised of Dr. Sharda Sharma, Director Operations at The Surya. Their expertise and insights added immense value to the evaluation process. Ms. Madhu Chandhok, Founder Inspiring Innovative.

Overall, the competition served as an engaging platform for students to explore the intersection of art and functionality. It inspired participants to pursue decorative artistry with renewed enthusiasm and confidence, while fostering a community of creative learners eager to expand their artistic horizons.

**Winner: Ms. Priyanka Roy, Ms. Amrita Mehar, Banarsidas Chandiwala Institute Of Hotel Management And Catering Technology, New Delhi**

**Ist Runner Up: Ms. B. Divya Sree, Mr. Gnana Pavan, Regency College Of Culinary Arts & Hotel Management, Hyderabad**

**IInd Runner Up: Ms. Sonam Singh, Mr. Aakash Gogia, Vedatya Institute HM, Haryana**



## **IVO FRUIT & VEGETABLE CARVING CHALLENGE**

**“Where Creativity Meets Culinary Craft!”** — the Fruit and Vegetable Carving Competition is a true reflection of this idea. Originating in 14th-century Sukhothai, Thailand, this ancient art form turns simple produce into intricate and awe-inspiring masterpieces. Although less widespread in modern times, fruit and vegetable carving remains an important element of fine dining and the hospitality industry, representing skill, meticulousness, and artistic elegance.

The Chandiwala Fruit and Vegetable Carving Competition 2025 beautifully showcased the artistic flair and creativity of hospitality students. By reviving this timeless craft, the event emphasized the importance of presentation, innovation, and visual appeal in culinary artistry. Each participant displayed remarkable attention to detail and originality, transforming fruits and vegetables into extraordinary works of art.

This competition not only celebrated tradition but also encouraged students to think beyond taste, exploring the visual and cultural dimensions of gastronomy. It inspired a new generation of hospitality professionals to elevate the dining experience through creativity, artistry, and passion for culinary excellence. The eminent judges for the event were Chef Amar Mandal , Master Chef at Country Inn & Suites, Chef Praveen Kumar ,Chef De Partieat Habitat World, Chef Lalit Mohan Consultant Chef.

**Winner: Mr. S. Joga Rao, Regency College Of Culinary Arts & Hotel Management, Hyderabad**

**Ist Runner Up: Mr. M. Dhanush, Indian Institute Of Hotel Management And Culinary Arts, Hyderabad - Hotel Management**

**IInd Runner Up: Mr. J. Uma Maheswara Rao, Indian Institute Of Hotel Management And Culinary Arts, Hyderabad - Culinary Arts**





### **AWARD CEREMONY**

This year the event theme, 'SANSKRITI TO SAMRIDHI: back to roots', explores the powerful link between our traditions and modern, thriving future. The event highlights how embracing our rich heritage acts as an engine for innovation and sustainable growth. It's a testament to the belief that connecting with our cultural foundation is key to cultivating a resilient tomorrow, deeply aligning with the 'Vocal for Local' initiative in its every detail.

The closing ceremony was honored by the presence of distinguished dignitaries from the hospitality industry. We proudly welcomed our esteemed Chief Guest, Ms. Jyoti Mayal, CEO of Red Hat Communications & Chairperson of the Tourism and Hospitality Skill Council, along with eminent guests Mr. Greesh Bindra, Vice President-Operations, The Suryaa, New Delhi, and Mr. Sandeep Tandon, Chief Operating Officer, India Habitat Centre, New Delhi. In a gesture reflecting our commitment to sustainability, each guest was presented with a planter.

The successful execution of The Chandiwala Hospitality Ensemble 2025 was a testament to the strong support and collaboration of our many partners. We extend our sincere gratitude to our esteemed event partners Unox, Cool M, Zone, Daawat, AB Mauri-India, Royal Grove, Wonderfills, Nestle Professional, Lee Kum Kee, and IVO Cutelarias. A special thank you to our supporting partners Taj Mahal, New Delhi; The Suryaa Hotel; Roseate Hotels & Resorts; Crowne Plaza-Today, Blue Eyes, Rock & Storm, Rad Elan Distributors Pvt. Ltd., Global Education Management Ltd., Placement International, Unimate India, Pentagon Tech Fusion Services Pvt. Ltd., Italian Coffee Academy, Indian Culinary Forum, Professional Housekeepers Association, and PHA Yuva. Also we are thankful to our dedicated Media Partners for spreading the words, including Hotels and Restaurants Network, Food & Beverage Business Review, eTurbo News, Eclat Hospitality, Hospemag.me, Spiritz, Hospibuz.com, World of Hospitality, and HospitalityLexis.media. Finally, we acknowledge the crucial contribution of our Food Partner, Karamat, and our Crockery Partner, Luxuria Crockery Services, for enhancing the culinary experience of the Ensemble.

The celebration commenced with the time-honored tradition of a ceremonial lamp lighting, an auspicious start graced by Ms. Jyoti Mayal; Mr. Sandeep Tandon; Mr. R. K. Bhandari, Principal-BCIHMCT; Dr. Prem Ram, Event Coordinator; and Dr. Gagandeep Soni, Deputy Event Coordinator.

Following the tradition, esteemed Chief guest, Ms. Jyoti Mayal shared her valuable insights and words of encouragement with the gathering. Ms. Mayal's core message highlighted the critical role of skill development in the modern hospitality industry. She emphasized that for hospitality students to achieve true professional success, they must master not just technical skills, but also the art of creating value for every individual they interact with. She eloquently explained that the ultimate success of any hotel or hospitality enterprise doesn't hinge solely on infrastructure, but on the strategies employed to make people feel valuable, whether they are a patron enjoying the service or a dedicated member of the organizational workforce. Her words served as a powerful encouragement to focus on human-centric strategies in their future careers.

The event, filled with culinary innovation and creativity, drew to a spectacular close with a unique and powerful segment dedicated to seeking divine favor. The finale featured a captivating presentation of the Shiv Tandav, a performance renowned for its intensity and spiritual depth. This mesmerizing dance served as a powerful concluding ritual, symbolically offering up the efforts of the ensemble and petitioning for divine blessings for continued growth and prosperity in the coming year.

The cultural segment of the event provided a stunning platform for the artistic talents of the students of the Banarsidas Chandiwala Institute of Hotel Management and Catering Technology. Far exceeding expectations, the students enthralled the audience with a mesmerizing presentation of an epic scene from the Mahabharata. This classical dance drama was a profound and beautiful rendition, focusing on the powerful narrative of Draupadi's unwavering faith in Lord Krishna. The student performance was a compelling fusion of theatrical skill and cultural depth, demonstrating that their capabilities extend well beyond the kitchen and classroom.

The three-day event concluded with a formal prize distribution ceremony, designed to felicitate the winners and recognize the talent and achievements of all participants. The ceremony was a dedicated acknowledgment of the hard work and dedication demonstrated across various events. As each winner stepped up to receive their award, they were met with enthusiastic applause, marking the successful conclusion of the competitions.

Adding to the electrifying atmosphere, the cultural team delivered a dynamic performance—a blur of colorful costumes, lively music, and thrilling dance that energized the entire audience.

The Chandiwala Hospitality Ensemble reached its climax with the highly anticipated announcement of the 24th Chandiwala Champions Trophy winner. Regency College of Culinary Arts and Hotel Management, Hyderabad achieved the pinnacle of success, emerging victorious and receiving the trophy in recognition of their exceptional teamwork and culinary excellence.

The grand finale of the three-day extravaganza was an exquisitely themed lunch, thoughtfully hosted to honor all college participants. As guests enjoyed the delicious cuisine, the atmosphere buzzed with celebratory energy. Participants seized the moment to share stories of triumph, forge valuable new connections, and collectively cherish the unforgettable memories created during the spectacular event.



\*\*\*\*\*