



MENTOR SPEAK

Hello Students, Faculty members and Friends, We are the beginning of another New Year and International Institute of Hotel Management (IIHM) is gearing up for more new initiatives to engage and encourage students and everyone else at IIHM. IIHM Times is another digital initiative from the stable of IIHM where we will highlight important events, initiatives and innovative ideas happening across all IIHM campuses. Starting from food fests to seminars and conferences, it will all be here in the E-Newsletter. In a nutshell, IIHM Times will bring all campuses closer together. This is the Digital Age and we need to keep pace with the trends. As you all know, IIHM Global Campus is a state-of-the-art infrastructure that has taken global hospitality education to the next level of technological advancement. From here we can reach kitchens, hotels and any place around the world at a touch of a button. IIHM Times is yet another digital initiative from the house of IIHM and I would like everyone to follow this E-Newsletter and provide us with important inputs and feedback about content and ideas.

Dr Suborno Bose
Chairman, YCO Global Council
Co-chairman & CEO,
International Hospitality Council
Founder & Chief Mentor,
Indismart Group

BRINGING THE WORLD TO IIHM GLOBAL CAMPUS

The new year opened its doors to yet another leap by IIHM towards becoming leaders in hospitality education. An iconic white structure at the Salt Lake Electronics Hub is the brand new IIHM Global Campus spread across 100,000 square feet of premier facility. The Global Campus is symbolical to the vision of IIHM that is to become a truly international leader in the field of hospitality

education. Equipped with state-of-the-art facilities, the new Global Campus will be at the core of all international activities organised by IIHM. From hosting international events like the YCO finals, to organising international conferences, talk shows, seminars and even TEDx events will be just some of the many features of this IT-driven campus.

The Global Campus will be the

INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT (IIHM) IS READY TO TAKE ON THE WORLD WITH ITS ICONIC NEW TECHNOLOGY-BASED GLOBAL CAMPUS AT THE SALT LAKE ELECTRONICS HUB.

hub of all global activities that will take IIHM to the position of global hospitality leader. And all this will be possible only by integrating IT with hospitality education that will happen the new campus. Technology is the driver of all industries today and hospitality is not too far behind. The Global Campus will be totally technology driven, to popularise the Global Connect programme with all 50 and more countries that participate in the

International Young Chef Olympiad (YCO).

IT and hospitality will integrate smoothly at the Global Campus and a lot of inter-institution culinary demonstrations, teaching across borders, talk shows from all over the world and social media activities, will be done from this campus. The campus has been designed to create a strong technological impact on the hospitality industry. Students will be able to easily connect with the experts of the hospitality industry across the world at this campus.

IIHM Global Campus is a great learning place and space for students of IIHM, not only for the Calcutta campus, but for all other campuses as well. Student exchange programmes at the Global Campus will enable holistic and comprehensive hospitality education for students of IIHM and other countries. This will, in turn, set a benchmark for global hospitality education for IIHM students.

IIHM Global Campus at the heart of Bengal's Silicon Valley.



MEET THE CULINARY MASTERS OF THE WORLD AT YCO 2019



GARY HUNTER

- Deputy Principal, Westminster Kingsway College, UK's most prestigious and oldest Culinary Arts School.
- UK Chocolate Ambassador for Barry Callebaut and World Chocolate Masters Final Jury Member.
- Author of seven popular culinary titles

including the Professional Chef and In a Class of Its Own.

- World Culinary Competitor in Patisserie, Chocolate and Culinary Skills - led the first UK Pastry Team to the World Championships in Arizona, USA in 2010.
- Received Queens Anniversary Award for Excellence in Education in 2014.



DAVID GRAHAM

- Principal Lecturer International Hospitality Management at Sheffield Hallam University.
- Author of Food and Beverage Management, for the hospitality, tourism and event industries.
- Has teaching commitments in UK, Hong Kong and Botswana.
- Working in delivering hospitality education in Asia and creating a fusion of education of the West with the East.
- Has a PhD on the transformational nature of kitchen work through open kitchens.

CHEF ANDREAS MULLER

- Program director at the International Culinary Institute (ICI) of the Vocational Training Council (VTC), Hong Kong.
- Programme Director of culinary studies of ICI.
- Oversees training activities for IHK Koblenz and HwK Koblenz.
- Chairman of Culinary Education of World Association of Chefs Society

(WACS) since 2017.

- Member of board of YCO since 2015.



CHEF ANDY VARMA

- Celebrity chef and icon in the British Asian food industry.
- Co-founder of Vama and Chakra Restaurants in London.
- Global Food Consultant.
- Director of Purple Jasmine, a bespoke destination event planning and catering company.

CHEF ENRICO BRICARELLO

- Chef-instructor at Institute of Hotel & Restaurant Management in Turin, Italy.
- Member of the Italian Association of F&B Press of Milan.
- An ISO 9001:2000 auditor and HACCP and food cost expert.



CHEF SCOTT BAECHLER

- Instructor at the Canadian Food & Wine Institute.
- A certified Class B judge at the World Association of Chefs' Societies (WACS).
- Earlier Executive Chef at Four Seasons Resort & Residences, Whistler, Canada.
- Has over 23 years of industry-education experience.

CHEF STEFAN HOGAN

- Executive Chef of the Corinthia Palace, Malta.
- Senior Executive Chef of Corinthia Group of Hotels.
- Has won many international competitions.
- Mentors young chefs to participate in international competitions.



CHEF GARTH STROEBEL

- Founder of South African Chefs Academy.
- Received South Africa Chefs' Association Pinnacle Chef Award for excellence.
- Accredited judge at the World Association of Cooks Societies.
- Has captained South African Chefs Team to world champions in 1992.
- Was Corporate Chef of African collection of Orient Express Hotels.



CHEF ANDREW BENNETT

- An Executive Chef and Food & Beverage Director in 5 Star Hotels and Restaurants for over 40 Years.
- Awarded an MBE for services to the Hospitality Industry including the development of young Chefs.
- Current Chairman of the Craft Guild of Chefs.
- Judging Nationally and Internationally for over 25 Years.
- Fundraising for many charities with a total exceeding £300,000 which incorporated college students as part of their development.



CHEF STUART LITTLEJOHN

- Executive chef The Oxford and Cambridge Club.
- Member of the League of Club Chefs.
- Runs a successful Apprenticeship Programme.
- Runs an in house training programme for Kitchen Management.
- Masters in Culinary Management from University of West London.

CHEF VINCENZO OLIVERI

- The Sicilian Chef in London.
- Italian-born celebrity chef and owner of six restaurants in Italy and London.
- Chef and nutritionist for Italian national Cycling team.
- Co-hosted TV shows Kitchen Impossible with Chef Michel Roux Jr and Sicily with Aldo & Enzo with Chef Aldo Zilli.



RON SCOTT

- Tourism and Hospitality industry practitioner and academic.
- Member of the Young Chef Olympiad organising committee.
- UG Hospitality and Tourism degree programme leader and overseas partnerships manager (Queen Margaret University, Edinburgh).



CHEF JOHN WOOD

- Renowned Michelin-starred chef.
- Director of Kitchencut, a cloud-based technology designed for kitchens and food and beverage professionals.
- Former Executive Chef of Burj-Al-Arab, Dubai.
- Also worked at The Savoy and Dorchester.

YCO - GREATEST CULINARY EVENT THAT WILL EVER BE

Prof David Foskett, MBE, the Chairman of the International Hospitality Council (IHC), speaks on how the Young Chef Olympiad has grown through five seasons into the biggest culinary competition in Earth.



You have visited India several times over the years. What is your opinion about Indian food and hospitality?

It is some of the best in the world, the Indian hospitality is part of their culture and their DNA, so many countries could learn from the Indian culture. It is just simply magnificent!! Or as the Celebrity Chef from Scotland put it incredible, incredible, incredible!!

So, YCO is now a little more than an infant. This is the fifth season of the Olympiad and you have seen it from birth. How do you feel about it today?

This is the greatest Young Chef competition in the world by all those that attended and will attend.

IIHM Students are completely involved in organising and co-ordinating the event. How would you comment on their training and co-ordination skills?

The Students at IIHM are world Class with exceptionally professional employability skills.

How has the quality of the competition improved over the five years? How difficult is it to judge the student chefs who come to compete?

The competition and the organisation has improved enormously due to a highly competent, passionate and dedicated team of organisers at IIHM. It is extremely difficult to judge that is why we recruit the best culinary Judges in the world.

We have a considerable variety of judges on the panel who come from various areas of the culinary industry from across the world. What would you say about them and the judging process?

The Judges are all well experienced highly competent and thorough and are exceptional culinary professionals.



ROCK 'N ROLL AT RIGOLO

Salt Lake City Centre and the IIHM campus in sector V Salt Lake, rocked with cheering, claps and catcalls through some amazing events at Rigolo, IIHM's annual college fest held on November 22 and 24, 2018. Students from about 40 colleges of the city let their hair down and took part in the fun and frolic of Rigolo. There was a variety of amazing events taking place at the fest including football, choreography, tug-of-war, treasure hunt, eastern dance, western dance, music, rap and even fashion show and bartending. The students had four days of complete fun and games, but each one put up their best performances to make their college win.

IIHM students got the most amount of cheers but other colleges, too, put up some of their best performances. Team iLead burned the stage with their great

MENT KOLKATA EXPLOSION



moves in the western dance section. While the 15 participants performing in eastern dance showcased some colourful regional and classical performances.

The fashion show also made heads turn as students walked the ramp in some really innovative and creative ensembles. "There were some innovative ideas and

designs in the garments at the fashion show. Some of them were quite inspiring," said Pinky Kenworthy, one of the judges at the fashion show.

FOOD BLOGGING IS THE FUTURE OF FOOD INDUSTRY

Food blogging is not a carefree attempt to post personal opinions, its must be honest and unbiased. This was the highlight of the panel discussion by Top Food Bloggers Awards held at Indismart Hotel on 15th January 2019. Senior bloggers and eminent jury members were present at the discussion on emerging trends in the food industry and blogging. The discussion began in the presence of Dr Suborno Bose, the Chairman and Chief Mentor of International Institute of Hotel Management (IIHM).

The panelists were Mizanuddin, the Hotel Manager of IBIS, Kolkata, Suman Chakraborty, CEO, Roman Books, Birgit Holm, the General Manager of



Food bloggers and eminent jury members at the panel discussion on Food Blogging at Indismart Hotel



Dr Suborno Bose and Director Sanjukta Bose with Mizan Uddin, former student of IIHM and presently Hotel Manager of IBIS, Kolkata

Hyatt Regency, Kolkata, Sanjukta Bose, Director of IIHM, Chef Sanjay Kak, Culinary Director of IIHM and Indismart Group. Senior bloggers like Indrajit Lahiri, Ruksana A Kapadia, Poorna Banerjee and Luna Chatterjee were also present. Paromita Ghosh of Candid Communications was moderator. "Food writing must be so impactful that people will want to read your reviews and restaurants will want to be reviewed by you," said Poorna. Suman spoke on the declining



interest in books among the millennials. "Books are less personal than a review of a restaurant on social media which creates more impact." Food blogger Luna Chatterjee said, "The food market in Kolkata has boomed, but it's important that we blog responsibly." However, Ruksana feels that blogging is more of sharing an experience. "Food is a journey and food blogging is simply sharing that experience," she said.

Sanjukta Bose spoke on how students at IIHM are encouraged to follow food bloggers. Chef Sanjay

Kak feels that blogging is the future of the food industry. "We have moved away from printed glossy magazines to writing about what we eat on social media." Senior blogger Indrajit strongly supported the new trend. "Blogging is the place to be for people who want to write about food." "Food today must be Instagrammable for the millennials as its all about ease of access for them," said Mizan Uddin.



A BLEND OF CUISINES AT ROYAL SYMPHONY

Food as an enchanting experience was evident at Royal Symphony - IIHM Kolkata's 23rd Food and Drink Festival. The annual two-day affair held at Nicco Park Wet-O-Wild in December saw a footfall of 1,500 guests. Having a theme based on cuisines from Iran, Lebanon, Egypt, Afghanistan, Turkey and India, the guests dug into delectable items prepared by the third years students of IIHM Kolkata. The evening chill and hot food being dished out of live counters made the festival an even more pleasant experience. Dukka Spice Egyptian Wings, Shish Taouk, Hariyali Paneer, Murg Afghani, Ratatouille and Kibbeh were some of the items on the menu. Guests were amply entertained by a fashion show and a games zone for kids. Dr Suborno Bose, the Chief Mentor and CEO of IIHM, said, "The students plan the festival keeping in mind every detail, right from deciding the theme, planning the menu, making a budget for the event. This is a great exposure for the students and an integral part of hospitality education at IIHM."