

IT-ENABLED GLOBAL CAMPUS TO ENABLE GLOBAL CONNECT

The Young Chef Olympiad 2019 had an extra edge over other years. The talking point of the event this year was the Global Connect that the International Institute of Hotel Management (IIHM) has highlighted in its activities and

YCO 2019 was the inauguration of the IIHM Global Campus that took place in the morning of 1st February. Distinguished judges of YCO19, YCO 19 contestants and their mentors along with students of IIHM cut the blue ribbon

everlasting. The new campus is a new technologically advanced infrastructure designed to provide some of the best opportunities to get hands on training for students.

IIHM Global Campus is equipped

best IT framework. This will help faculty, chefs and other experts teach our students and sometimes even our faculty can teach foreign students. We plan to have more of these interactive sessions which will only help to enrich



Prof David Foskett, author and Head of London School of Tourism and Hotel Management

"The IIHM Global Campus is a feast for the eyes. The infrastructure is amazingly well developed. I am amazed at Dr Bose's vision and planning."



Chef John Wood, Michelin-starred chef and Director of Kitchen Cut

"The Global Campus is a true picture of International connect. It lives up to the name IIHM Global Campus."



Chef Avijit Saha, Co-founder and Director, Avant Garde Hospitality

IIHM Global Campus at Salt Lake, Sector V, Kolkata



events through so many years. February 1, 2019 saw the inauguration of the IIHM Global Campus, the finest IT-based campus dedicated to Hospitality training at Kolkata's IT Hub in Salt Lake Sector V.

Other than the competition, the highlight of

to declare the new Campus open. It was a historic moment for IIHM.

The new Campus has a lot to impress visitors and students together. The impressive Central hall with the huge LED display screen makes the first impression

with modern classrooms, a state of the art kitchen, bakery, a wine tasting room, a banquet hall and even a 150-seater auditorium. "This campus has been designed to make the IIHM vision of Global Connect possible with advanced infrastructure and the

their curriculum here," said Dr Suborno Bose, the Chief Mentor of IIHM.



Tour of IIHM Global Campus for distinguished guests

The weather played spoilsport, but our spirits couldn't be drowned. On February 27, IIHM Global Campus welcomed distinguished guests from Kolkata's hospitality arena on campus. The occasion was a grand Opening Reception of the campus where general managers of hotels along with other important personalities of the industry were invited on an official tour of the brand new IIHM Global Campus. The campus and students were delighted to welcome guests like Mukesh Verma, the

General Manager of Lemontree, Pramod Bhandari, the General Manager of The Park, Sandeep Johri, the General Manager of Novotel and others on campus.

Despite torrential rain and thunderstorm that started just at the time of the programme, the turnout was good. The guests stepped into the strikingly attractive Central Hall of the campus. The large LED screen above the hall displayed colourful images of the recently concluded Young Chef Olympiad 2019. IIHM students were their hospitable best as they took the guests around for a tour of the new IT-enabled campus located at Kolkata's IT Hub in Salt Lake. They were shown around the IT-section that houses the Information Centre, the Digital Media department, Server Room and other sections. Guests took a look at the banquet hall, the David Fosskett auditorium, the



classrooms in the academic building, the state of the art kitchen and bakery sections and the wine tasting room of the Institute. The Campus tour delighted the guests and they praised the new infrastructure, "I think this is a brilliant advantage that students have over other campuses because this provides all the necessary exposure required in the industry,"

said Abanti Gupta, HR Director, JW Marriott, Kolkata. "The infrastructure is fabulous and way beyond any other campus in India. This kind of opportunity will definitely make students industry-ready," said Sekhar Mukherjee, the General Manager of Taj Sats Air Catering.

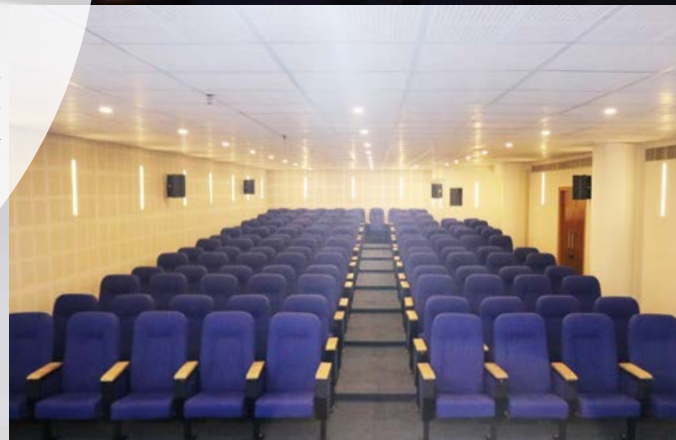
Dr Suborno Bose, the chairman and chief mentor of IIHM said, "This campus

has been designed looking at the future of the hospitality industry. The main purpose is to connect 50 countries through this campus. There will be an exchange of learning programmes between IIHM and other leading international hospitality institutions of the world. Located in Kolkata's IT Hub, we are definitely at an advantage over others."



AN AUDITORIUM OF WORLD CLASS STANDARD

I IHM Global Campus is a plethora of facilities, the most notable one being the 150-seater state of the art auditorium named David Foskett Auditorium. The auditorium has been designed to host international seminars and other important programmes. This is part of the IIHM Global Connect initiative where students and faculty get to share their expertise and experience in the hospitality industry through the years. "I feel honoured to have an auditorium in my name. It is truly a wonderful initiative on IIHM's part to take culinary art and hospitality to a new level altogether," said Dr David Foskett, the renowned author of culinary books who was visiting the campus during The Young Chef Olympiad 2019. Dr David Foskett himself inaugurated the auditorium by cutting a cake. The auditorium is equipped to host seminars, conferences and talk shows that can be streamed live on social media and on the internet.



IN GOOD SPIRITS

A wine and spirit room named Champagne makes the IIHM Global Campus another aspiring sommelier's dream address. Students who have interest in wines and spirits get to learn all they need in this special room designed for the purpose. The room is also used for WSET training which is an international certification of wine and spirits training. In keeping with the Global Connect agenda, expert and renowned sommelier, Keith Edgar visited the IIHM Global Campus to take wine and spirit practical classes at this wine room. He was rather impressed by the facilities. The wine room is also one of its kind in any hotel management institute that gives students a first-hand experience of the world-class training in wine and spirit making, mixing and even serving.





KITCHEN AND BAKERY AT PAR WITH ANY IN THE WORLD

A kitchen with modern facilities makes the I.I.H.M Global Campus the finest culinary address. After five kitchens already attached with I.I.H.M campus, the world-class Global Campus Kitchen is another feather added to the cap. The huge kitchen complete with 38 well-equipped workstations, has been designed to international standards with the best facilities and ample safety for students. This means that this is the largest kitchen so far that I.I.H.M owns. Of course, it is a modern kitchen, with state of the art cooking facilities. In addition to the essential cooking

equipment, the Global Campus kitchen also has a tandoor, convection ovens and even combination ovens that allows students to prepare a large variety of cuisines and dishes here.

The kitchen is of international standard and this has been proven time and again. The Young Chef Olympiad 2019 was the first time that the kitchen was used and most of the contestants and their mentors were delighted by the facilities they received here. The finalists of YCO 19 cooked their dishes with ease here. "We have designed the kitchen and bakery

following international standards of culinary institutions from around the world like the Culinary Institute of America and other leading colleges of the world," said Dr Suborno Bose, the chief mentor and chairman of I.I.H.M. The bakery, located next to the kitchen and equipped with modern equipment and oven makes learning a delightful experience for the students as well.

Not just for regular classes with the culinary faculty, the Global Campus kitchen is ready for global learning and classes by international faculty to come and teach here. The kitchen is also armed with state of the art AV facilities. There is also a studio kitchen on campus where students can



also make videos of their cooking and upload on YouTube or other digital media.

Alongside the kitchen is the third bakery and confectionery attached to I.I.H.M. The bakery has 30 stations. This is also the first Chocolate room or Chocolatier where students get to learn chocolate carvings, desserts and other chocolate innovations. Students

are delighted to be able to use such advanced facilities on campus where there are two training restaurants where food and dining and theme dining concepts are experimented and taught. Tea and coffee appreciation classes are also held at these restaurants, the first of their kind in the hospitality education sector.



The new Global Campus facility is going to add immense value to the learning of students at I.I.H.M as it is specifically designed to encourage students in global learning and research.

Chef Sanjay Kak,
Culinary Director, I.I.H.M

Amongst many other things, the love for food is something Kolkatans always agree upon - adding a cherry to the self-proclaimed foodie city - a food festival, 'Foodielicious- Spring Food Fest 2019', humbly hosted by the 2nd year students of International Institute of Hotel Management (IIHM), Kolkata, was held at Wet-o-Wild, Nicco Park in Salt Lake on 2nd March evening.

"IIHM has given us an opportunity to host the spring food fest. With our mentors always backing us,

we jointly were able to make sumptuous delicacies, cooked in front of our guests," said Anthana Shom, a 2nd year student at IIHM, Kolkata.

The Food Fest was one among the various activities and projects given to students of IIHM through their course of study and training at IIHM. These enable them to understand and gain first hand experience in hospitality .

"The IIHM training has helped us not only to hone our culinary skills but also deliver the food to not just a limited audience but to a mass of foodies," added Shom.

Hundreds from various walks of life



thronged to feast on cuisines which included British, Italian, Thai, Turkish, Lebanese and Indian - all made by the students .

"The pasta and falafels, made right in front of our eyes were something that really took me aback," said Mr Mondol, a guest, adding , "I wonder how their food will taste like when they turn professional."

"I am astonished to eat

what my son has cooked for me, my friends and others present here," said a proud parent of a student.

Food fests like these, are always for the students and by the students, which also retains IIHM's core moto.

Besides, the guests were also entertained by the First Year students - as they grooved to various musical tunes, keeping the spring evening alive.

HUNDREDS THROUGH FOOD FEST, IIHM STUDENTS IMPRESS ALL

IIHM GIRLS PLAY SOCCER TO CELEBRATE INTERNATIONAL WOMEN'S DAY

Women Power it was and everyone present at Spring Club grounds on 10th March 2019, saw how women can fight and get their place. International Women's Day, was celebrated by a

women's football match conducted by International Institute of Hotel Management (IIHM) in association with Aparup Chakraborty, match commissioner of All India Football Federation (AIFF).

The Women's Day Cup was an attempt to celebrate empowerment of women in India. The Match Commissioner, the brainchild behind the event, said that he wants to promote gender parity and

highlight important roles they play in the society.

"My girls reside in a Muslim dominated slum. Getting out of the house is a challenge. We are grateful to have got a platform for our

girls to play football. This will boost their confidence in stepping out of the house," said an official of Roshni, an NGO at the event.

On the other hand, Paul Walsh, Head, Jungle Crows, an NGO, who also was present at the occasion as Chief Guest said, "The women teams comprise girls from different segments of society. This mixture is a unique thing in the tournament today," adding "We have to be together for empowering women and events like these should be held throughout the year."

