

Fortnight of French Connection

Gouts de France or Good France

2019, a worldwide initiative by the French government to celebrate and promote French cuisine around the world. Gouts de France is celebrated every year on 21st March and various initiatives in the form of programmes and events are organised by French consulates and embassies across the world. The International Institute of Hotel Management has taken this opportunity to connect with France and its celebrations through the Young Chef Olympiad 2019 winner, Cyrene Randrianasolo and her mentor Caussimon Magdala. I.I.H.M. organized a French fortnight from March 15 to 30 which included variety of programmes starting from a lavish dinner organized at the French Embassy in Calcutta on 17th March. I.I.H.M. students along with the Chairman and Chief Mentor, Dr Suborno Bose were invited to the dinner. The celebrations of Good France continued with a masterclass organized for the students with Caussimon Magdala on 18th March. The students were delighted to welcome

the YCO 19 champ and mentor back on campus. They gathered at the seventh floor kitchen to watch Magdala prepare French pastries, something she specialises in.

The masterclass was a great opportunity for students to learn from international experts. The class included a detailed description of what she was doing, starting from the mixing to every small addition or twist she gave to the dishes.

This was followed by another lavish dinner at the French Embassy in Delhi on 18th March where the French Consul General had invited Dr Suborno Bose for dinner. The highlight of the evening was the lavish spread for dinner that was specially curated by Magdala. Guests were delighted by the spread of French delicacies prepared by the mentor and her student. "It feels great to come back to India so soon. We feel proud to prepare French food for guests in India," said Magdala.

In continuation of French Fortnight celebrations, Dr Suborno Bose travelled to France to officially hand over the YCO 2019 winner's cheque of



\$10,000 to Cyrene. He visited Albert de Mun College in Paris, where Cyrene is a student and presented the cheque to her and her mentor. "Young Chef Olympiad has given Cyrene the title of Best Young Chef of the World. It is a proud moment for all of you since France has won this Olympiad for the first time in five years. Young Chef Olympiad is the celebration of culinary talent from around the world. 50 countries sent their best Young Chef to come and compete here," said Dr Bose to the students at Albert de Mun.

MASTERING THE ART OF PASTRY-MAKING

The second year students of I.I.H.M. gathered at Escoffier, the kitchen at I.I.H.M. Global Campus, Vive la France, a masterclass conducted by YCO 2019 winning mentor **Caussimon Magdala** and winner **Cyrene Randrianasolo**. The dishes of the day were Millie-feuille and Choux pastries.

"Choux pastry requires only butter, water, flour and eggs. Instead of a raising agent, it employs high moisture to create steam during cooking to puff the pastry," explained Magdala.

The mentor mixed the ingredients with deft hands while the students watched carefully. Magdala explained all the way about the popular dishes of France and their names. Magdala shared inspirational stories from her life when she started off on her own with a food truck.

Magdala explained to students that pastry is a local and popular dish in France which is why she chose to teach I.I.H.M.ites how to make pastries. Cyrene concluded with words of motivation, "Students should love their work. Passion is the tool here, everything else will follow."



Caussimon Magdala and YCO 2019 winner Cyrene Randrianasolo present the Masterclass at I.I.H.M. Global Campus kitchen

IIHM FOUNDATION DAY CELEBRATED WITH PRIZES, CAKE AND FOND MEMORIES OF ALUMNI

A day of celebration, fun and frolic for students, teachers and staff as **IIHM** celebrated its **26th Foundation Day on March 15**. All campuses across India and the world got together in this celebration but most of the grandeur was at the **IIHM Global Campus** in Calcutta. The Kolkata campus observed the 26th anniversary with much grand events executed by the students, faculty members and IIHM staff.

Dr Suborno Bose, Chairman and Chief Mentor, IIHM, wished all the IIHMites a 'Happy Birthday'!

The morning event began with prize distributions - awarded to toppers for their academic performances and likewise to students with best attendance.

Dr Bose in his speech also announced that a new IIHM campus in Goa is on the way and will soon become a part of the IIHM family.

The familiar shout of 'Whisky, Soda, Lollipop! IIHM on the top!' reverberated amidst cake cutting and celebrations. A lavish lunch was arranged for students, faculty and staff on campus that day. The evening was reserved for a dinner exclusively for the alumni of IIHM who were invited to be a part of the celebrations.

The dinner was



(Top and left) Cake-cutting ceremony by the faculty, staff with Dr Suborno Bose at Indismart Hotel; (below left) students receive merit awards for their performance through the year; (below right) a dance performance by students at IIHM Global Campus



a great opportunity to talk to guests and alumni.

On asking Mr Anupam Ganguly, alumnus 1998 batch, presently the General Manager (Operations for Eastern India) Sodexo India, about the new IIHM Global Campus, he said, **"It feels wonderful to recall the excellent years that I have spent in this esteemed institution. The**

setup with what we started during our time and the infrastructure developed right now is simply overwhelming and provides a lot more facilities. I feel nostalgic and happy at the same time to see such an organized setup after 26 long years," he added.

"I feel proud that the 3 years of learning in IIHM has helped

me shape my career and has made me the person I am today. I am thankful to all the faculty, especially Dr Bose, for giving multi-dimensional learning with an apt mix of academics, attitude and leadership training," shared Ankur Mandal, alumnus 1998, presently Deputy General Manager of Speciality Restaurants Limited.

What is wine? How is it made? Where does it come from? How is it priced?

Students walking into their first wine-making class had these questions floating in their head. Second year students of

I.I.H.M. were inducted into the world of wines,

how the best vines are picked and fermented. This class was special for every student as the teacher was none other than **sommelier Keith Edgar**. Through the month of March, Edgar took extensive classes on wine-making and its intricacies of taste, colour and age to students of I.I.H.M. The classes had in depth explanation of wines, starting from the cultivation of grapes, their preferred climatic conditions, soil texture and 'terroir'. Edgar explained how white wine and red wines are prepared from freshly picked grapes and further fermented with yeast.

"Cultivation of grapes is one of the most important parts of the process of wine-making. The climatic conditions, soil textures are some of the factors that affect the taste and texture of the wine," said Edgar. Sugar and yeast also add to the flavour and smell of the wine.

"White wines are light and refreshing compared to red wine and they are less complex as they are not made for aging," explained Edgar in one of the classes.

Not just learning about wines, but the practical exposure left the students enriched and more aware. **"Edgar Sir's class was very informative and interactive. We learnt a lot about wines through his classes,"** said one of the second year students.

WINES AND THEIR MAKING

Foodie's Paradise

THE TELEGRAPH FOOD GUIDE AWARDS 2019

The Telegraph Food Guide Awards 2019 in

association with International Institute of Hotel Management (I.I.H.M.) applauded the best food and flavours of the city, at the Hyatt Regency on March 18. A celebration of the gastronomic journey through Calcutta's old favorites to the newbies, from-the-bite-on-the-go to a leisurely sit down meal, there was something for everyone.

The event was studded with celebrities, starting from actors, directors, fashion designers, producers and the glitterati of Calcutta. The light-hearted ambience mingled with the touch of charm and the aroma of delectable cuisines, thereby making it a passionate foodie's hunting ground. However, the event that mainly aimed at gratifying and appreciating an assortment of talented "culinary artists", offered a lot more than expected. Actress Pamela Singh Bhutoria looked gorgeous in a flowy red gown and was the host for the evening.

The list of awardees was exhaustive, as it aimed to do justice to the best bites of the town. The classical addresses like Flury's, Royal Indian Hotel, Bar-B-Q and Kewpie's will always top the list and so they must have their Award of Excellence. Then there were the choicest ones in each cuisine category like Oriental, Bengali, Vegetarian, South Indian and others. Paris Café, Balaram Mullick & Radharaman Mullick, Kookie Jar and some others took away the awards in the desserts category. Pubs, cafes and tea lounges like Monkey Bar, The Grid, 8th Day Café and Bakery and even Arun Tea Stall at the back gate of St Xavier's College were on the list of awardees.



Sommelier Keith Edgar, Chef Clement D'Cruz, Hyatt Regency GM Birgit Holm, celebrity chef Shaun Kenworthy and Dr Suborno Bose at The Telegraph Food Guide Awards

After the awards, the audience witnessed Chef Ranveer Brar's culinary mastery at his Masterclass on a Bengali lip smacking recipe - Lau Patay Ilish Bhapa (steamed Hilsa in mustard and asparagus in Bottle gourd leaves). Celebrating a Bengali's infinite love for Ilish Maach, Brar wielded his magic to give a modish touch to this traditional Bengali delicacy.

The highlight of the evening was the launch of the 256-page The Telegraph Food Guide, the ready reckoner of the city's fave food addresses. The book was launched by actor Abir Chatterjee, Hyatt Regency Kolkata GM, Birgit Holms, jury members Rohan Arora, Shaun Kenworthy, Chef Ranveer Brar, CEO and Chief Mentor of IIHM, Dr Suborno Bose and others.

Dr Suborno Bose shares a light moment with Birgit Holm



Future of food and hospitality

At the onset of **The Telegraph Food Guide Awards 2019** in association with IIHM was a panel discussion on, **'What is the future of food and beverage and the hospitality industry'**. The panellists included Dr Suborno Bose, the Chairman and Chief Mentor, IIHM, Birgit Holm, the General Manager, Hyatt Regency Kolkata, Celebrity Chef and Culinary Director of IIHM Shaun Kenworthy, Ranveer Brar, Celebrity Chef and IIHM ambassador, Keith Edgar, international sommelier, Chef Clement D'Cruz, Executive Chef, Hyatt Regency, Kolkata and Irfan, veteran mixologist.

The discussion revolved around how the future of the hospitality sector is heavily dependent on technological advancement, good food and innovations. **Dr Suborno Bose** spoke on the necessity of technology in hospitality industry.

"We need to create products which are easy going, friendly. We are living in the tech world. It's not just about food and beverage but I call it 'food-tech', which is food, beverage and technology."

Speaking on the use of **Artificial Intelligence (AI)** in hotels, **Birgit Holm** said, **"I think hospitality has a human touch, and robots serving all the time, will be less of an experience."**

On food, it was **Chef Ranveer Brar** who spoke on the future of organic food. **"After 30 years there will be scarcity of water and that will be the new gold."** **Chef Shaun Kenworthy**, added on consuming healthy food as against boundless drinking and eating meat. **"This needs to change through proper planning**

Chef Ranveer Brar showcases his special recipe of Lau Patay Ilish Bhapa during his masterclass



Foodie's Paradise

THE TELEGRAPH FOOD GUIDE AWARDS 2019

in small formats for hospitality servers. Many British people have gone vegan and we need to adapt that here as well."

Sommelier Keith Edgar strongly advised about aging wine naturally adding that, **"The future of hospitality is infinite in India. It is going to be the 3rd largest country with immense consumers of wine in future."**

Chef Irfan advised to stick to basics but also bring variety. **"I feel future food is not going to be mundane and monotonous, it will be different with every bite,"** he said.

Chef Clement D'Cruz simply added, **"Future Chefs must have three qualities, Compassion, energy and dedication."**

IIHM SALUTES WOMEN POWER AT THE

Celebrating Women power and spreading inspiration to young women in society, the third edition of **The Telegraph SHE Awards 2019** presented by IIHM, once again recognized the women achievers of Bengal or those connected to Bengal. A mélange of inspirational stories from 11 women from different walks of life who have paved the way for other young women to follow. The evening of 26th March at J W Marriott was a dazzling event with stories of women who have strength of mind and oodles of confidence. IIHM, the leader in hospitality education, has always supported women empowerment and believes in helping them look beyond traditional roles and forge ahead in dynamic leadership in the field of hospitality. **"The Telegraph She Awards is the symbol of the ultimate salute to incredible women who have excelled in their own fields, despite serious challenges. IIHM is fully committed to working for the empowerment of women in India and we are proud to be associated with this iconic event,"** said Dr Suborno Bose, CEO and Chief Mentor of IIHM.

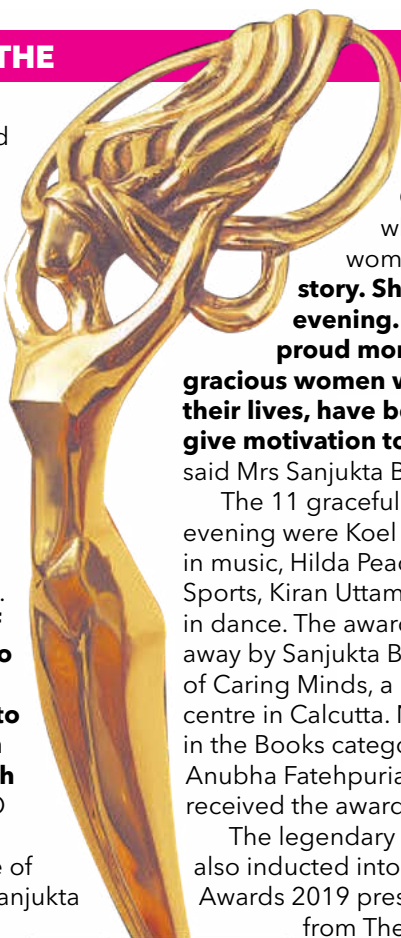
IIHM's very own Director and representative of women's empowerment and leadership, Mrs Sanjukta Bose, was present at the award ceremony as a member of the Jury for the She Awards. Along with her were Tollywood actress

TELEGRAPH SHE AWARDS 2019

Rituparna Sengupta, British Deputy High Commissioner Bruce Bucknell and Chairperson of Ambuja Neotia Group, Madhu Neotia among the jury who selected the eleven exemplary women awardees. **"She is not just a success story. She is an inspiration. It was an amazing evening. The Telegraph She Awards is a proud moment for confident, independent and gracious women who, through their work and through their lives, have been able to show their strength and give motivation to other women in every sphere of life,"** said Mrs Sanjukta Bose.

The 11 graceful and inspiring women awardees of the evening were Koel Mullick in films, Kaushiki Chakraborty in music, Hilda Peacock in education, Jhulan Goswami in Sports, Kiran Uttam Ghosh in sports and Tanushree Shankar in dance. The award in the social work category was given away by Sanjukta Bose to Minu Budhia, the founder director of Caring Minds, a psychological and cognitive wellness centre in Calcutta. Nabaneeta Dev Sen received the award in the Books category, while the award for theatre went to Anubha Fatehpuria. Ananya Choudhury of Anjali Jewellers received the award in entrepreneur category.

The legendary Indian actress Sharmila Tagore was also inducted into the Hall of Fame of The Telegraph SHE Awards 2019 presented by IIHM. She received her award from The British Deputy High Commissioner, Bruce Bucknell and filmmaker Aniruddha Roy Chowdhury.



IIHM Director, Sanjukta Bose, among the jury members of The Telegraph She Awards 2019, seen with other iconic women like Sharmila Tagore and Koel Mullick at the award ceremony and (right) Mrs Bose giving away awards with actress Rituparna Sengupta, Bruce Bucknell



PRE-BOOK FOR ADMISSIONS 2019

International Institute of Hotel Management (IIHM) pre-book examination was held on April 5th as the first step to offer admission to fresh candidates in hotel management programmes such as BSc Hotel Management, Catering and Tourism, BA Hospitality Management and Advance Diploma in International Hospitality Administration. This entrance test is also called Combined Hospitality Aptitude Test. This is a national level test which candidates must clear to get further shortlisted for admissions on the basis of their performance in the group discussion and personal interview. An online electronic multiple-choice exam was taken and an aptitude report was emailed to the candidates within 24 hours. The new students registered for the eChat exam and they were briefed about the courses available and also about the curriculum through a presentation. Guardians were also given a clear idea about the institution and the various prospects that it offers to the students.



(Top) Candidates being briefed about the eChat exam; registering for the eChat and (above) Mrs Sanjukta Bose checks the credentials of new candidates taking admission.



Catching Them Young at Young Chef India Junior



International Institute of Hotel Management (IIHM) aims to 'Catch them Young' through their fresh new initiative designed for little cooks of the country, called, **'Young Chef India Junior' (YCI Jr)**. With the aim to promote life skills among young children, IIHM organised the first season of Young Chef India Junior this year. The competition that started some six months back across the country at various schools, had little cheftestants between 9 to 13 years, participating.

After several rounds of competition at various schools in North, South, East and West zones, the little participants were selected for the regional semi-finals and finals and then the All India final. After the runaway success of YCI Schools, YCI Junior became an instant hit with around 400 students from various

schools across the nation participating at the respective IIHM campuses in their regions.

At the preliminary rounds which were held at the respective schools, the little cheflings carried dishes prepared at home or at their school labs, on the basis of which, they were selected for the next rounds. The 60 selected ones fought it out in another round of cook-off at the respective IIHM campuses in the regions to reach the semi-finals.

The little cheflings were assigned a 'Buddy', from among the 1st and 2nd year IIHM students to assist, mentor and see to the safety of the juniors.

The cheflings were allowed to select ingredients for their desired dishes from those which were

Chef Shaun Kenworthy, the Culinary Director of IIHM said, "YCI Jr. was a dream for years at IIHM. It has now come into reality, cooking is a life skill, so YCI Jr is just a start, it's a new beginning."

"We need to catch them young and hone their talent, YCI Jr had very excited youngsters coming and cooking," said **Chef Sanjay Kak, Culinary Director of IIHM**.

Cook-off of Young Chef India Junior being held at the IIHM Global Campus



A Young Chef explains his dish to the judge after plating after a round of competition at the Young Chef India Junior 2019 competition



provided. They were allowed one hour, to prepare and plate out their dishes. **"I am making papdi chaat and its lip-smacking and even chefs like it,"** said Binay Kumar Gupta, a student of Rose Bud School, Liluah.

Amna Aftab, a student of The BSS School said, **"I am making papdi pizza, chocolate puchkas and mousse shots."**

The little ones were marked based on the cleanliness of their station, composition and presentation of their dishes, taste, texture and knowledge they had of their respective dishes.

Each zone had two representatives to the final. East zone's finalists were 12-year-old Akshat Mishra from Hariyana Vidya Mandir and Pratyush Saraf from Lakshmipat Singhania Academy.

The Regional Finals were held at the respective campuses around India. At the Global Campus in Kolkata, the cheflings had to make Spaghetti Aglio and fruit truffle with the ingredients provided.

ASPIRING CHEFS SHOW THEIR BEST IN YCI SCHOOLS 2019

After more than six months of competition within students of each school, the ninth edition of **Young Chef India Schools**, organized by **I.I.H.M.**, culminated in a gripping competition at the regional semi-finals and finals and finally the All India Finals. India's first ever culinary competition designed for school students of Classes XI and XII saw huge participation and enthusiasm among school students from across India. The excitement mounted for the students as the All India finals will be aired on **Food Food Channel**, the media partner for this grand event.



All the finalists of the Young Chef India Schools Eastern Zone lined up in the Central Hall of I.I.H.M. Global Campus



Cook-off of Young Chef India Schools eastern zone being held at the IIHM Global Campus. (Right) Dishes prepared by the students after the rounds.



"I am very excited to be a part of this initiative by IIHM. Aspiring chefs like us get an opportunity to explore various cooking methods and techniques," said an overwhelmed Mohana, eastern region finalist and student of BSS School.

YCI Schools, a culinary extravaganza for school students designed by IIHM, is a concept where students of Classes XI and XII get a chance to showcase their culinary talents and skills. YCI Schools 2019 was held through more than six months in four zones - North, South, East and West, where students had to compete through several rounds of cook-offs before culminating into the regional finals and All India finals held on 16th April, 2019. While all the rounds were held at the home cities of the students, at the IIHM campuses. In each round, the contestants were judged on various aspects like technique, culinary skills, hygiene practice, minimal waste and best use of ingredients, professional appearance, plating and of course, taste, variation and flavour.

"Cooking has always been my passion. As a kid, I would watch my mother cook. I also followed cooking programmes on television from a very early age which fascinated me," said Anushka Dhar, the other eastern region finalist, a student of Mahadevi Birla World Academy.

While the competition was tough, it was fun as well. A 'Basket Test' was given to the cheftestants where the contents of the basket were disclosed only 48 hours before the competition. The Rapid Fire round aimed to test how the budding chefs could handle tricky situations. The semi-finals were their final race to clinch a spot in the Top Two from the region to the Mega Finals.

The competition will be aired through the next few weeks on **Food Food Channel** which will showcase the journey of the **young chefs** from **East, West, North & South zones** till they battle it out in the **YCI Schools Mega Finals**.



Announcing the names of the finalists for the Young Chef India Schools Eastern zone at the IIHM Global Campus