

## AWARDS FOR ACADEMIC EXCELLENCE AND LAUNCH OF IIHM FOOD AID TRUST AT IIHM THE TELEGRAPH SCHOOL AWARDS 2019

Grit, determination and a 'Never Say Die' spirit are the key ingredients to their success and to acknowledge this spirit was the 24th edition of The Telegraph School Awards 2019, presented by the International Institute of Hotel Management (IIHM). The Awards were held on 7th September 2019 at the Nazrul Mancha.

### IIHM AWARDS FOR EXCELLENCE IN ACADEMICS

IIHM partnered with **The Telegraph School Awards** to give away the Awards for Excellence in Academics to schools for their outstanding performance in the Board examinations this year. The Chairman and Chief Mentor of IIHM, **Dr Suborno Bose** was invited on stage to give away the awards in this segment. The IIHM Award for Excellence in Academics (CBSE Board) jointly went to

South Point High School and Lakshmipath Singhanian High School.

There were joint winners in the IIHM Award for Excellence in Academics (ICSE/ISC) category as well. The award went to **La Martiniere School for Girls** and **Vivekananda Mission School, Joka**. A Special Honour was announced that went to **St Michael's School, Siliguri**. **Ramakrishna Sarada Mission Sister Nivedita Girls School** won the **IIHM Award for Excellence** in Academics (WB Board) for their outstanding results in 2018-19.

### LAUNCH OF THE IIHM FOOD AID TRUST

The **IIHM Food Aid Trust** was launched on this day. The philanthropic body was formed as a pledge to support the **UN Sustainable Development Goal No 2 of Zero Hunger**.

**IIHM Food Soldiers** dressed in white T-shirts with the Food Aid logo, were seen in and around the auditorium spreading the message of Food Aid on how to distribute surplus food from home, restaurants and other places

among the underprivileged. The students spoke to young students and interested people to join in the **IIHM Zero Hunger Movement**.

**Dr Suborno Bose** said, "On 15th August 2019, we launched our IIHM Food Aid Trust and right now all our 8,000 students all over the campuses are food soldiers and they are committed to enlighten hospitality. We are supporting the **United Nations Sustainable Development Goal No 2. Of Zero Hunger**. We are committed to make India a 'Zero Hunger' nation. For this



we need a lot of support, so I request all the schools, all the principals to support us. We will go to your school and we will enrol your students as 'Food Soldiers' who can feed a lot of people around them who die hungry every day."

## I.I.H.M FINDS FOOD SOLDIER

**Partha Chowdhury**, a car pool driver, finishes his duties by 4pm everyday and starts off on another service. He takes his car out in the evening to collect surplus food from various restaurants, packs it properly and distributes it among the patient parties and families who wait in the premises of hospitals like SSKM, Sambhunath Pandit Hospital and Chittaranjan Cancer Hospital. Most of them cannot afford to buy food from eateries near the

hospitals. Others who come from far away might be spending days waiting for their loved ones to recover. Partha's heart went out to these distressed people and he started this service.

It was sheer coincidence that Partha Chowdhury's goal matched with the UN and I.I.H.M Sustainability Goal of Zero Hunger. **Dr Suborno Bose** felicitated and thanked Partha on stage for this immense service to society.

**"I want to thank Partha Babu for this fantastic initiative. We need a million of you and I think we will all be able to achieve this goal,"** said **Dr Suborno Bose**.





## HONOURS TEACHERS FOR THEIR WORK

**Teachers** are the **key motivators** of **students**, pushing them on to excel and achieve their dreams in life. Teachers indeed change lives and, so, the **International Institute of Hotel Management (IIHM)** organised yet another year of felicitation for teachers across schools in the respective regions. **IIHM Teachers' Day Awards** were held across all campuses and other cities in view of Teachers' Day on September 5. Teachers from respective schools in and around the IIHM campus cities were felicitated for their outstanding contribution, commitment and dedication to their work. This is the fifth year of the awards and it was held through **20 cities of India**.

**Dr Suborno Bose**, Chairman and Chief Mentor of IIHM said, *'At IIHM we believe that whatever we are is because of our teachers, because teachers change lives. Teachers are with us right from our elementary school up to college and postgraduation. Five years back we decided that teachers deserve more honour and esteem and we decided to start this award initiative.'*

Like every year, the awards were given away to teachers who were considered to have made an outstanding contribution towards education in the schools.

The selection process was done through the schools. The IIHM Teachers' Day Awards are a prestigious and much-awaited event because of its national reach and recognition among the important and well-known institutions of the country. This year, almost 1,000 teachers across the country were felicitated at various chapters of the Teacher's Day Awards around the country. The Award ceremony was followed by a panel discussion. This year's

panel discussion revolved around **Sustainability** and the **United Nations 17 Sustainable Development Goals**. Teachers and principals from various schools spoke on how to increase awareness about sustainability and how these factors are playing a vital role on our environment and lives.



## IIHM CHEFS BAG GOLD, SILVER, BRONZE AT ALL INDIA CULINARY CHALLENGE

The talented and innovative young chefs of the **International Institute of Hotel Management (IIHM)** Bangalore campus, bagged gold, silver and bronze medals at the **India Foodex Culinary Challenge 2019**, held in Bangalore from August 31 to September 2. Through the competition, IIHM students showcased the high standards of training at the institution and how they are made industry-ready.

The India Foodex Culinary Challenge 2019, organised by the **Media Today Group**, was an outstanding culinary competition where students from various institutions participated. The aim of the competition is to bring out budding talents from the universities and colleges of hotel and hospitality management. This was the 13th year of the India Food Exhibition, India's largest Food and



Business Show, organised by Media Today Group.

IIHM Bangalore students participated in the three segments of the Culinary Challenge. **Rahil** and **Noel** took part in the **BoB** or **Biryani Challenge**. **Tanvi** and **Pawan** awed judges in the plated appetiser round while **Deepanjana** won in the **Petit Fours** segment. All five bagged gold, silver and bronze medals at the competition and made IIHM proud.

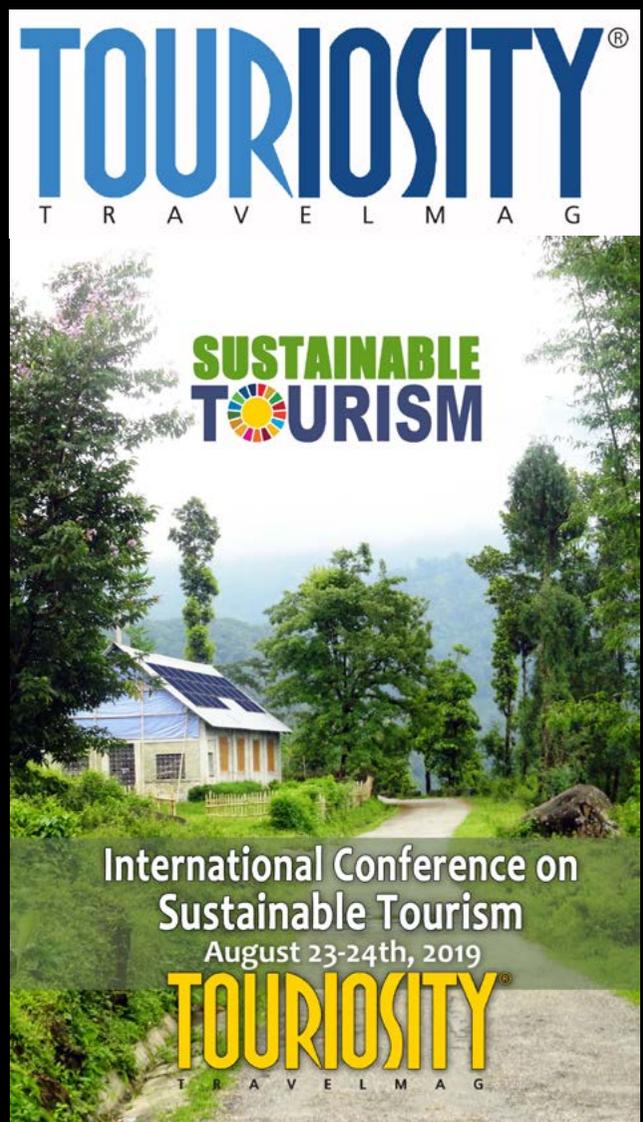
**The India Foodex Culinary Challenge** aims to bring out the budding future chefs from the comfort of their college campuses to the tough arena of an open challenge where they can compare they can learn from others.

The judges were some of the best chefs of the industry. Either executive chefs, or founders of kitchen studios, cafes and restaurant chains across the country.

## sustainability the only answer to future tourism

Sustainability is the buzzword today in all industries and it is being used and applied in all aspects of life and livelihood around the world. **Sustainability in tourism** is an equally important subject that has taken the world by storm. To elaborate on this subject and to increase awareness about **Sustainable Tourism**, TouriosityTravelmag organized its first international conference on **Sustainable Tourism** on **23rd August 2019** in Kolkata. The conference was held at the Prof David Foskett auditorium at **IIHM Global Campus**. The objective of the conference was to examine critical sustainability issues for the Tourism sector and to explore what they mean for business in tourism. The purpose was also to explore the pressing issues, bringing together the country's opinion leaders for a day of debate and high-level discussions. The subjects of discussion varied from Sustainable Tourism initiative by Ministry of Tourism by the government of

India to Role of Technology in Sustainable Tourism. **Dr Piyasi Bharasa**, Assistant Professor, Department of Museology, Calcutta University, spoke on an important subject of Community Museum as an important tool for Sustainable Tourism at the World Heritage Site of Sunderbans. She spoke about preserving the art, culture, vegetation and age old traditions of this region that is gradually disappearing with time, modernisation and, of course, environmental pollution. The seminar helped to increase awareness about the studies and important initiatives being taken by various authorities to preserve the assets of the nation that attract tourists to the country.



## ITALIAN DELICACIES FROM SICILLIAN CHEF ENZO OLIVERI



If its **Italian**, then who better than **The Sicilian Chef**. The students of **International Institute of Hotel Management** could find no better opportunity to experience the expertise of renowned Sicilian Chef, **Vincenzo Oliveri**, popularly called **Enzo Oliveri**. After several trips to India and IIHM as a **judge** at the **Young Chef Olympiad (YCO)**, this was the first time that IIHM students had an opportunity to interact and learn from the master himself. On a week-long trip to India with his talented **Sommerlier** son, **Marco Oliveri**, Enzo made the rounds of **IIHM Global Campus** in Kolkata followed by IIHM Hyderabad, where the **father-son duo** demonstrated **Italian dishes** and exhibited and discussed about Italian wines with the students.

The distinct and characteristic taste of Italian food and wine, its intricacies, pairing and what are the attributes to that taste were the main highlights of yet another delightful masterclass by **Enzo Oliveri** and his son **Sommelier Marco**. Held at the IIHM campuses, the masterclasses were conducted through early September. On 5th September 2019, **Enzo** and **Marco** held a masterclass at the **IIHM Global Campus, Kolkata**. The Sicilian Chef demonstrated and explained essential factors and ingredients about Italian cuisine and its preparation. He elaborated about the types of ingredients that go into making the dishes especially delightful to

taste. Students of the Food Production and Food and Beverage Departments of IIHM attended the masterclass. **Enzo** demonstrated items like **ravioli, fettuccine** and **lasagne** at the class, showing even the basic mixing techniques. He showed to students how to make tomato sauce from fresh plump tomatoes. **Marco**, on the other hand, spoke about the different **kinds of wine in Italy**. He went on to make students taste some samples that he had brought with him.

When the master is in town, how can he leave without curating a special dinner of his signature delicacies. A gala dinner comprising a

delectable spread of **Chef Enzo Oliveri's** signature items was arranged at the Indismart Hotel. Guests enjoyed the extraordinary preparations like **Arancini, Gamberoni in Sambuca, Fettuccine Mediterranean, Polo Limone, Tiramisu Al Pistacchio**. **"It was a wonderful experience to come here as a teacher instead of a judge. I felt much more relaxed and I was able to connect with the students as well,"** said Enzo. Marco's first visit to India and to IIHM was also very special. **"I am really liking it here and would love to see the Young Chef Olympiad,"** said, Marco.

