

CULINARY CURRICULUM AT I IHM ADDS MORE EXPERTISE WITH CHEF CLEMENT D'CRUZ

The **International Institute of Hotel Management (IIHM)** has a new star to its panel of experts on the culinary curriculum. **Chef Clement D'Cruz**, former Executive Chef of Hyatt Regency Kolkata, has joined IIHM as Senior Resource in Culinary Arts at IIHM providing unique ideas and concepts to the vast curriculum of the institute. This will prove to be a wonderful opportunity for students of IIHM to be able to learn skills, innovation and ideas from Chef D'Cruz. Not just as a guide, Chef Clement will also be present in the judges panel of **YCO2020** and will mentor the India representatives **Varun Tej Reddy** and **Keval Chauhan** of IIHM Ahmedabad. He will be training the participants to prepare the dishes for the Olympiad to perfection and within the stipulated time.

While this new addition to the culinary panel will definitely turn out to be advantageous to the students as well as the institute, the year so far has been extraordinary for Chef Clement D'Cruz. He was awarded Chef of the Year at **The Telegraph Food Guide Awards 2019**, hosted in association with IIHM. Chef D'Cruz has 29 years of work experience in which he has worked at many places around the world. *"I am really delighted and excited to have got this opportunity to be able to work with IIHM and to be able to interact with students here. It will be great to share my experiences with students of this institution. I have started by visiting the IIHM campuses across India where I am conducting master classes,"* said Chef Clement D'Cruz.

Chef Clement's forthcoming plans for IIHM:

"I think it's wonderful work that IIHM is doing for students here. IIHM has a truly global curriculum that sets them apart. Students here get a lot of exposure that helps them when they enter the job market. I have seen that IIHM students need a little fine tuning to fit the hotel's rules and norms. I have worked with many students who came to the kitchen to work under me at Hyatt Regency and they were wonderful," said Chef Clement.

Taking the curriculum one step higher, Chef Clement will be conducting regular practical classes with Food and Beverage and Food Production students of IIHM. Although he will not be conducting a purely academic programme at the institute, Chef Clement will be able to give regular practical lessons to students about working in the kitchen.

"I will conduct classes as well as take small tests of the students where I will judge their performance. This will help me to measure their progress," said Chef Clement.

In keeping with the current Sustainability campaign in IIHM and also the YCO2020 Sustainability theme, Clement will also be conducting classes on Sustainable Resources called Honestly Healthy. *"There is a growing demand for vegetarian food around the world. Many people choose to go Vegan these days, so its important to learn a variety of items in the vegetarian category. My workshop will be based on vegetarian items, cooked in western style. Generally people know how to cook vegetarian food in Indian style, but western vegetarian cuisine is rare and that is what we will do here. To support the Sustainability campaign, we will conduct this workshop using locally grown organic produce,"* said Clement.

Dr Suborno Bose, Chief Mentor, IIHM, said, *"It is a pleasure to have Chef Clement D'Cruz on board with us at IIHM. He is a culinary expert and has a brilliant career record that I am sure will help enrich the learning experience of students of IIHM."*

About Chef Clement D'Cruz:

Chef D'Cruz has travelled the world and explored cuisines across continents before his last 7-year stint with **Hyatt Regency** in Kolkata. He owes his success to challenges, opportunities, passion and lifestyle. He has worked in the Middle East, Asia, Europe before coming to India.

Clement started his career from the **Oberoi Grand**, Kolkata after which he moved to Saudi Arabia in 1994 where he was Sous Chef with **The Ritz Carlton**, Dubai for over a decade. From there he moved on to **Lux Maldives** as Executive Sous Chef. After that he moved on to **Al Gurair Arjaan** and **Reyhaan** by Rotana, UAE before coming to **Hyatt Regency** as Executive Sous Chef and becoming Executive Chef of the hotel.

"I have travelled the world and seen places. I have had varied experiences and that has only increased to my knowledge as a person and as a professional," said Chef D'Cruz. He witnessed the first **Ritz-Carlton** opening in UAE in Dubai in 1998 and also the opening of **Abama Beach Resort and Hotel** in Tenerife, Spain by **Ritz-Carlton**. Being a part of rebranding of Lux in Mauritius and working in Maldives was also an exciting experience for Chef Clement.



"ONE OF THE WORLD'S BEST HOTEL SCHOOLS"
RAISED BY 50 COUNTRIES

IIHM THANKS HYATT FOR CHEF CLEMENT.

Chef Clement D Cruze, previously, Executive Chef Hyatt Regency Kolkata, joins IIHM.

For IIHM students it's a great chance to learn first-hand from an iconic chef from Hyatt, one of the World's finest Hotel chains.

MADHYA PRADESH TOURISM BOARD BAGS 10 AWARDS AT THE NATIONAL TOURISM AWARDS 2019

Madhya Pradesh Tourism won in 10 of the categories in the **National Tourism Awards 2019**. The categories in which they won were Best Adventure State; Excellence in Publishing in Foreign Language for their Chinese brochure; Best Tourism Promotion Publicity Material for Lonely Planet pocket guides; Best Maintained and Differently-abled friendly monument for Buddhist Stupa at Sanchi; Best Wildlife Guide to Manoj Kumar, Panna, Best Heritage City for Orchha, Best Airport award for Indore and Best Tourist Transport Operator went to Radiant Travel.

Marriott plans to open 20 more hotels by 2020:

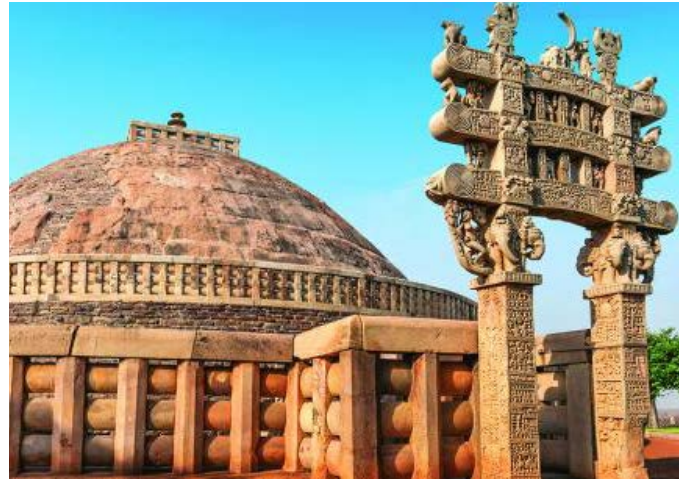
Global Hospitality giant **J W Marriott** plans to open another **20 hotels in India** by the end of 2020 as part of its expansion plans in the country. The brand presently has **120 hotels across India** including **Ritz-Carlton**, Pune. **"We will have close to 140 properties in India by the end of 2020,"** said South Asia Senior Vice President of Marriott International, **Neeraj Govil**. The hotels will be a mix of brands under in the company's portfolio.

Fabelle launches world's most expensive chocolate:

ITC's Fabelle Chocolates, the premium luxury chocolate space, launched the **world's most expensive chocolate** called **Trinity-Truffle Extraordinaire**. The chocolate has been co-curated by **French Michelin Star Chef Phillipe Conticini**. One Kilogramme of this limited edition chocolate is priced at **GBP 4813** which translates to **INR 4.3 lakhs**. With this extraordinary creation, **Fabelle** has successfully listed itself in the **Guinness Book of World Records**. The offering will be available in a handmade wooden box containing 15 truffles each.

CIA honours Chef Anthony Bourdain by naming a hallway after him:

The Culinary Institute of America (CIA) dedicated a hallway in the institute to late **chef Anthony Bourdain**. The main **hall in Roth Hall** was named in his honour and more than 100 students cheered. The **CIA** usually chooses to honour only those people who have ground breaking impact on the **culinary industry** and **Anthony Bourdain** was certainly one of those.



FINNISH RESORT STANDS FOR A SUSTAINABLE PLANET

An upcoming resort in Finland gives guests the opportunity to determine the cost of their stay depending on the carbon footprint that you leave during your stay.

Arctic Blue Resort is an eco-hotel that will open in 2022 in Kontiolahti, 450 km northeast of Helsinki, Finland. Its design will be inspired by nature and the purpose is to make it as sustainable as possible. It will be built with natural materials, powered by renewable energy sources, and it will have its own water treatment system. Each of the rooms will be designed with a special theme and every guest can choose whether they want to sleep under a starry night sky or enjoy a 360-degree view of the forest. Guests at the resort can also influence their own lodging cost by consuming less energy attending ecological activities and making sustainable dietary choices. **"We want the resort to be a place of true tranquility and thus encourage our guests to be more present and embrace a digital detox,"** said **Mikko Spooft**, the VP and Founder of Arctic Brands. This amazing new sustainable resort has some extraordinary ideas and methods to reduce your lodging cost, and you can very well do it yourself. The resort will offer discounts off the total cost of your stay for watching your water consumption, electricity usage and also making simple and sustainable food choices. Further, planting a tree in the nearby forest can also help to reduce cost. The variety of activities and excursions on offer will include ice-swimming and snowshoeing in the winter and rowing and berry-picking in the summer.



PRACTISING SUSTAINABILITY AT IIHM ON WORLD TOURISM WEEK

In view of **World Tourism Day** on **September 27th**, IIHM organised a week-long celebration through various innovative initiatives themed on Sustainability at IIHM Global Campus. IIHM students participated in the various events that included **poster-making, Best out of Waste** on campus. **Eat Local, Eat Seasonal, Eat Healthy** was a cooking contest among students where they had to prepare

food items from local and healthy produce. A **quiz, street play** and **songs on sustainability** were the order of the day on Day Five of World Tourism Week which was followed by a **Tourism Day seminar** on 27th September at the **David Foskett Auditorium** at IIHM Global Campus. **Dr Suborno Bose**, Chairman and Chief Mentor of IIHM addressed the students on Sustainability.



IIHM GIVES STUDENTS A TASTE OF ITALY AND ITS WINERIES

IIHM provided yet another breath taking experience to the students of the institute as 10 lucky students were selected for the **Italian Wine Tour** that happened in October. The tour was made even more special as **wine curator** and **sommelier, Keith Edgar**, went with the team as their guide. The students got to visit the land of some of the world's most exotic wineries where they got to witness both traditional and modern techniques of making wine. The students visited most of the **wineries** in the **Veneto region** where some of the most celebrated classical favourites of the world are produced. The team visited **Dal Cera, Masi** and **Bisolo Prosecco**

wineries in the region. Wine goes well with cheese and for that reason, the students also got to witness the making of **Parmesan cheese**. More wineries awaited their tour in the **Tuscany region** like **Col d'Orcia, Principe Corsini** and **Tenuta San Guido**. It was an amazing experience for all the students who also got to taste some local delicacies prepared specially for them, to pair with the different types of wines produced at the wineries. While soaking in the Italian sun, **Keith Edgar** also did his bit in taking important practical lessons with the students so that they could understand texture, colour and taste of wine better.



HYDERABAD, PUNE AND BANGALORE SHINE IN IIHM SUPER CHEF CONTEST

It was a superb experience and amazing exit for third years **Varun Tej Reddy** from IIHM Hyderabad, **Aditya S Dherage** from IIHM Pune and **Manisha Yogesh** from IIHM Bangalore. They were the top three at the **Super Chef 2019 competition**, that is the annual culinary competition for third year students of IIHM. After the initial rounds at their respective campuses the finalists from all campuses flew off to **Bangkok** on **17th September** for the final round of competition. Its an opportunity of a lifetime for the students of IIHM, who not only

get to participate in the competition but also get to visit one of the premier international campuses of the institute at Bangkok. **Varun's** winning dish was quite an exquisite preparation. He cooked up **Hand-made noodles with pan-seared chicken** teamed with **pan grilled vegetables** and Asian inspired **tomato sauce** infused with **ginger garlic** and **lemongrass**. **Manisha** impressed the judges with her impeccable **Grilled Fish with Pumpkin rice cake** and **Sauteed Vegetables**.



KOLKATA ROOKIES MAKE CAMPUS PROUD

What a way to start! **Sayantika Ghosh** and **Sourav Valentine Gomes** of IIHM Kolkata and **Tanzeem** of IIHM Bangkok, made a flying start right at the beginning of their study at the International Institute of Hotel Management (IIHM). The three freshers were the **top three winners** of the **Rookie Chef 2019 contest** that took place in

September. All three were elated to learn that they have bagged that they have won the competition. **Rookie Chef** is the culinary competition for freshers of IIHM. It's a great way to start the career of all those who aspire to become great chefs over the weekend. The final of **Rookie Chef 2019** was also held at IIHM Bangkok.



ITC SONAR WINS CRICKET HOSPITALITY CUP

For the second year in a row, the International Institute of Hotel Management (IIHM) organised the **Cricket Hospitality Cup** on **September 24** and **25**. Celebrating the true spirit of hospitality, the brought together the entire hospitality fraternity and the top hospitality brands in Kolkata. **22 teams** representing the **top hotels** in the city participated in the tournament and played through the two days. After the league and knockout rounds, the top two hotels, **JW Marriott** and **ITC Sonar** reached the final. In a nail-biting finish, **ITC Sonar** won the **final match** and bagged the **winner's**

trophy. Celebrations burst out at the centre where even the **General Managers** of the hotels took part. The **Cricket Hospitality Cup** was themed on **Sustainability** and for that cause, an exhibition match between two General Manager teams was organised on 24th Sept. The two teams were named **Sustainability Fighters** and **Sustainability Stars** and the match aimed to spread the message of eradicating **hunger** and making the world a more **sustainable planet**. On that day the GMs also launched the audio on the **United Nations Sustainable Development Goals (SDGs) song**.



IIHM AWARDS FOR ASSAM SCHOOLS AT THE TELEGRAPH SCHOOL AWARDS

After a successful Kolkata edition, IIHM **The Telegraph School Awards** went off to Assam to recognise and award schools and meritorious students from the **north eastern state**. IIHM made huge contribution again at the **Guwahati award** ceremony as well. **IIHM** gave away the **IIHM Award For Excellence in Academics** (CBSE/ISC) which went to **Sanskriti The Gurukul School**

and the IIHM Award for Excellence in Academics (SEBA) went to **joint winner, St Mary's Higher Secondary School** and **Sishu Niketan High School**. **Dr Suborno Bose**, the Chairman and Chief Mentor of IIHM gave away both awards. **"This is a noble initiative by The Telegraph Education Foundation and IIHM is delighted to be associated with it,"** said **Dr Bose**.

