



creating hospitality leaders

IHM Ranchi SANDESH NEWSLETTER

Volume # 7
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OUR MISSION

We create hospitality leaders with an aim to shape hotel management graduates that are passionate, proficient and industry-ready to tackle the future challenges head-on.



WELCOME

Welcome to "Sandesh," the newsletter of IHM Ranchi! We're thrilled to have you with us as we embark on a journey filled with excitement, learning, and collaboration. As you read through pages, get ready for the magic to unfold. This year promises to be one of growth, teamwork, and fun. Know that you're surrounded by individuals driven by a shared passion for hospitality and a commitment to success—each and every day. Sit back, relax, and enjoy as we take you through the hallways of IHM Ranchi toward an inspiring and successful year ahead!



OUR VISION

The Institute aims to be the pioneer and progressive Hotel Management Institute in terms of Research and Development in the field of Hospitality in India.



creating hospitality leaders

IHM CORE VALUES

Respect

- We do not look down on others or their opinions
- We treat people with dignity

Adult Education

- We treat students like thinking adults
- We promote active involvement in learning process

Learning

- We believe in the authority that knowledge, study and experience provide
- We look for opportunities to update our knowledge systematically

Walk The Talk

- We model the behaviour that we expect from others
- What we do is more important than what we say

Entrepreneurship

- We promote an entrepreneurial mind set
- We develop skills for exercising initiative in a given business environment

Rigour

- We Provide in depth learning experience which is academically, intellectually and personally challenging.

Relevance

- Learning in the institute relates to the 'Real World' of the hospitality
- Our students will be familiar with latest industry practices



SANDESH

Principal's Message



The mind is not a vessel to be filled, but a fire to be kindled,” said Plutarch, and this resonates deeply with our vision at IHM Ranchi. It is with immense pride that we present the 4th volume of our newsletter, *SANDESH*, for the year 2024. Over the past year, IHM Ranchi has made significant strides in academics, extra-curriculars, and capacity building that benefit not only our students but also the community of Jharkhand. We are delighted to share that our institute has achieved remarkable recognition: 1st Rank among Government IHMs in the Promising Category, 1st Rank in Jharkhand (Government), and 5th Rank in the Eastern & Cultural Region (Government). In addition, we proudly received the CSR Top Hotel Management Institute of India Award 2023.

I am confident that this issue of *SANDESH* will inspire and inform everyone who is passionate about hospitality education and technology-driven initiatives. A newsletter serves as a reflection of an institution's vibrant activities and nurtures writing skills among both students and faculty.

My heartfelt congratulations to the Editorial Board for their incredible effort in bringing this edition to life within record time. I extend my sincere gratitude to all faculty, staff, and especially the Editorial In-charge for their guidance in ensuring the publication of this biannual newsletter. Together, like our nurturing mother earth, *SANDESH* will continue to spark curiosity, learning, and growth among our students.

Happy Reading!

Dr. BHUPESH KUMAR
PRINCIPAL

Activities/Events held at IHM Ranchi

A unique initiative was launched to empower third-year students with essential life skills through a Smart Class on Personality Development

A unique smart class on Personality Development was organized for 3rd Year students, featuring live sessions by renowned experts, including Mr. Deek Parassini. Principal of IHM Ranchi also conducted a session focusing on positivity, self-awareness, and goal-setting to foster personal growth and development.

The smart class program began on July 3, 2024, with a live session by Mr. Deek Parassini, founder of "Life is All Positive." This was his third visit to IHM Ranchi. Mr. Parassini shared his experiences and emphasized the importance of positivity, self-awareness, and goal-setting.

On the second day, Dr. Bhupesh Kumar, Principal of IHM Ranchi, conducted a session on the importance of a positive attitude, self-confidence, and overcoming obstacles. He emphasized the need to focus on personal growth and development. On the third day, Mr. Kush Kapoor, CEO of Roseate Hotel, conducted a session.

IHM Ranchi is committed to providing quality education and life skills to its students. He emphasized that this smart class program would benefit students during campus placements. The program also featured expert lectures by industry professionals including Ms. Ritu Jolly, Ms. Saumya Sengupta, Ms. Reshmi Paul Patra, Ms. Sandhya Joshi, and Dr. Chef Parvinder Singh Bali.



"Coffee with GM" program was hosted, providing students with a unique opportunity to interact with General Managers from the hospitality industry and gain valuable insights

A Coffee with GM program, featuring panelists from hotels, to enhance students' personalities and update them on hospitality industry trends was organized on 10th July 2024 by the college. The panel included Mr. Hemant Mehta, General Manager, Hotel Radisson Blu, Ranchi; Mr. Ranjan Das, Vivanta Hotel, Jamshedpur; and Mr. Pankaj Anand, Prime Hotel, Ranchi. The panelists shared their experiences, emphasizing leadership qualities, communication skills, and personality development, inspiring students to achieve their goals. They discussed various topics, including how to become a general manager, leadership qualities required, and the importance of communication skills, attitude, and personality. The panelists also answered questions from students regarding the hospitality industry and effective work styles.



Bartending Workshop was organized to educate students about the art of mixology and cocktail-making, a crucial skill in the hospitality industry

"Flair Mania", a bartending workshop was organized on 30th July 2024 featuring Guinness World Record holder Mrs. Kavita Medhar. The workshop aimed to educate students about mixology and cocktail-making, an essential skill in hotel management and hospitality.

Mrs. Kavita Medhar, founder of Flair mania Bartending Academy, Pune, shared her journey from a small village to becoming a successful female bartender. She emphasized that one's location is not a barrier to achieving success. She also demonstrated how to make various cocktails, including Whiskey Sour, Cosmopolitan, and Piña Colada. She also performed a fire-flaring presentation.

Principal Dr. Bhupesh Kumar said, "We are proud to have organized this bartending workshop, which will provide our students with leading-edge skills in bartending. This workshop is a golden opportunity for our students, crucial for their career development."



Students from IHM Ranchi were selected to represent Jharkhand at the prestigious UNESCO World Heritage Conference, showcasing their talent and expertise on a global platform

IHM Ranchi has made it for the first time to represent Jharkhand at the 46th UNESCO World Heritage Committee conference in New Delhi from 21st July 2024 to 31st July 2024. This prestigious opportunity allowed the college to promote cultural and natural heritage preservation alongside global representatives.

The World Heritage Committee consists of representatives from 21 countries. IHM Ranchi was represented by Lecturer Ms. Shama Baa and third-year students Ms. Vaishnavi, Ms. Richa Singh, Mr. Kunal Kumar Mishra, Mr. Abhishek Kumar Singh and Mr. Rishu Kumar.

Principal Dr. Bhupesh Kumar stated that it is a matter of great pride for IHM Ranchi that its students were selected to lead the representation of Jharkhand at this international conference. He added that the institute is writing new success stories every day, and this journey will continue in the future.



A welcome Ceremony was held to warmly welcome the new batch of students, marking the beginning of their academic journey

An induction program was organized on 6th August 2024 for the new batch of students enrolled in the BSc in Hospitality and Hotel Administration (HHA) and short-term courses for the academic year 2024-25.

The ceremony was attended by Mrs. Anjali Yadav, Director of Tourism, Government of Jharkhand, as the chief guest. The program began with lighting of the lamp and a Ganesh Vandana presentation by the students. Principal Dr. Bhupesh Kumar also shared the institute's achievements, including being ranked first in India Today's ranking of emerging hotel management institutes, sixth in the GRDC ranking survey, and first in the Competition Success Review ranking.

The chief guest, Mrs. Anjali Yadav, addressed the students and highlighted the career opportunities available in the hotel management and tourism sector. She emphasized the need for quality human resources in this field and encouraged students to focus on their goals, adapt to industry demands, and use technology effectively.



A grand welcome ceremony was held to mark the beginning of the 2024-2027 academic session, warmly welcoming new students to the institution.

The Institute of Hotel Management (IHM) Ranchi hosted a Freshers party on 30th August 2024 for the new students of the 2024-2027 academic session. The event was marked by the esteemed presence of Mrs. Pooja Lakra, Global Tribal Queen India 2022, as the chief guest, along with Dr. Manisha Oraon and Praveen Raman, Editor-in-Chief of Morning India, as special guests. The ceremony was also attended by all the faculty members, non-teaching staff, and other distinguished personalities.

The highlight of the event was the vibrant cultural program presented by the students, featuring group dances, musical performances, singing, and an exciting ramp walk. The program not only showcased the talents of the students but also set a lively tone for the new academic journey.

In a much-anticipated segment, Mr. Priyansh Toppo was crowned Mr. Fresher, Ms. Jiya Ranjan was crowned Miss Fresher, Ms. Anisha Kerketta won the title of Miss Elegant, and Mr. Avinash Banerjee was named Mr. Handsome, while Mr. Nitish Singh won The Big Name on Campus title. The winners were selected by the judges based on their communication skills, intelligence, promptness, personality, attitude, and ramp walk performance. The event concluded with a vote of thanks and left the new students inspired and ready to embark on their educational journey at IHM Ranchi.



Training program on the Prevention of Sexual Harassment (POSH Act, 2013) was organized to raise awareness and promote a safe and respectful work environment.

A training program on the Prevention of Sexual Harassment (POSH) Act 2013 was conducted on 16th August 2024, focusing on "Creating a Safe Workplace for All." Mrs. Yashaswini Sahay, a lawyer and social worker, shared insights on workplace safety and women's empowerment. Principal Dr. Bhupesh Kumar emphasized responsible behavior, respecting boundaries, and supporting women's rights.

The speaker, Mrs. Yashaswini Sahay, a lawyer and social worker, shared her insights on various topics, including workplace safety for women, increasing women's participation, protection and preservation, Vishaka guidelines, empowering women to strengthen society, and the importance of workshops like this in providing POSH-related information to students. Principal Dr. Bhupesh Kumar emphasized the importance of responsible behavior, respecting others' boundaries, and maintaining dignity. He also highlighted the importance of social media etiquette, problem-solving, and adopting good practices. Additionally, he emphasized the need to support women in overcoming their fears and to act as guardians to protect women's rights. He announced that the Vishaka guidelines would be distributed among all students.



International Chef Summit hosted by IHM Ranchi

IHM Ranchi organized a three-day International Chef summit 2024 in collaboration with the Tourism Department, Government of Jharkhand. The conference took place from 25th to 27th September 2024, at Netarhat and Audrey House.

The primary objective of this conference was to provide a platform for renowned chefs from around the world to share their thoughts, techniques, and innovations on Jharkhand's rich cultural heritage, natural beauty, indigenous ingredients, and traditional cooking practices.

Principal Dr. Bhupesh Kumar stated that the "International Chef Conference" initiative has helped to preserve Jharkhand's culinary heritage and promote sustainable and local food practices. The conference will also inspire documentation of the findings to share Jharkhand's rich flavors among chefs and food enthusiasts. The conference has featured prominent chefs, including Dr. Chef Bali, Dr. Chef Saurabh, Chef Ritika Gill, Chef Ashish Bhasin, Chef Gunjan Goyal, and an international food blogger.



IHM Ranchi Organizes Various Competitions on "Tourism and Peace" On World Tourism Day

World Tourism Day was celebrated with great enthusiasm and a vibrant cultured programmed organized on 27th September 2024, theme "Tourism and Peace" by the Institute of Hotel Management (IHM) Ranchi associated with the Department of Tourism, Government of Jharkhand at Audrey House, Ranchi.

The Institute of Hotel Management (IHM) Ranchi commemorated World Tourism Day with a culturally rich programmed, showcasing the state's diverse tribal heritage. A panel discussion emphasized the significance of sustainable resources and indigenous ingredients in Jharkhand's cuisine. Various competitions, including painting, quiz, photography, and chef contests, were held to promote tourism and preserve the state's cultural legacy.

Renowned chefs presented a live cooking show featuring local dishes. The event aimed to promote tourism and preserve Jharkhand's cultural heritage. Secretary of Tourism, Mr. Manoj Kumar, and Director of Tourism, Ms. Anjali Yadav, attended the event.



On the Foundation Day IHM Ranchi Conducted International Chef Day and a National Cooking Competition, "Kahin Gum Na Ho Jaye"

The Institute of Hotel Management (IHM) Ranchi celebrated its founding day on 21st October 2024 by organizing a national cooking competition, "Kahin Gum Na Ho Jaye" (Let's Save Our Lost Recipes), in collaboration with the NGO "Let's Give Back". The competition aimed to promote and preserve Jharkhand's traditional cuisine. Thirty participants from across Jharkhand showcased their culinary skills, preparing dishes such as Gobhi ki Mithai, Kasar Madua Halwa, and Sanai Phool Sag. The winners were awarded prizes, and the top three will participate in a national-level competition with a prize pool of ₹51,000, ₹31,000, and ₹21,000.



Let's Give Back Presents
 NATIONAL COOKERY CONTEST
Kahin Gum Na Ho Jayein- Season 7
 Hamari Virasat Hamare Uyanjan
 Guest Of Honour
 For Grand Finale

PadmaShri Dushyabaji
 Mr Sandeep Marwah Chef Manjit Gill
 Mr Gyan Bhusbar
 Dr Sachchidanand Joshi

Ms Babeeifa
 Co-Founder-Let's Give Back
 Chief Coordinator

Col Atul
 Co-Founder-Let's Give Back
 Chief Coordinator

Judge



Chef Nishant Choubey

Judge



Dr Bhupesh Kumar
(Principal IHM Ranchi)

Judge



Chef Ram Chandra

Judge



Dr. Manisha Oraon

Coordinator



Shweta Tiwary

State - Jharkhand

OUR ASSOCIATES



OUR VENUE PARTNER



OUR SPONSOR



Our Sincere Thanks To "IHM Ranchi"
 for partnering with "KCNHJ"

REGISTER NOW
 8789621733, 8360819975
 Event Date-21st October

"SPARDHA 2K24" – Annual Sports Festival at IHM Ranchi concludes with grand prize distribution ceremony

The closing ceremony of two week long annual sports meet "Spardha" 2K24, was organized at IHM Ranchi from 12.11.2024 to 25.11.2024. The chief guest of the ceremony was Shri Samarjeet Jana, Principal, JVM Shyamali, Ranchi, and the special guest was Shri Amit Singh, Principal, ODM Sapphire Global School Ranchi, Mr. Alok Aswal, HOD, IHM Ranchi and other dignitaries were present on this occasion.

The Special guest Shri Amit Singh, while greeting and thanking everyone, said that students should be ahead in sports as well as in studies. Sports keep students active in every field, never give up on any task, and fulfill their dreams. He also said that this course is not only about living life but also helps in building a better society. The Principal of the Institute, Dr. Kumar while greeting all the attendees with a Johar, dedicated the successful organization of the annual sports festival to the students of the institute and shared the importance of sports.

Various competitions like carrom, badminton, chess, table tennis, cricket, football, volleyball, javelin throw, shot put, discus throw, long jump, race, relay race, tug of war was organized for the students of the institute in the annual sports festival 2K24, in which everyone participated enthusiastically. Abhishek Kumar and Sadgi, third-year students, emerged as the overall champions of Spardha 2K24.



Jharkhand Cookery League Season 4 was hosted, bringing together culinary enthusiasts and teams for an exciting display of skill and competition

The Jharkhand Cookery League Season 4, a culinary competition celebrating the state's rich cultural heritage and traditional cuisine, was held on 24th September 2024 . The event brought together 68 students who showcased their culinary skills by preparing a diverse range of local dishes. The competition aimed to promote Jharkhand's unique cuisine, boost tourism, and foster a sense of community pride. The winners were awarded prizes, and the event was deemed a huge success, with participants and spectators alike enjoying the vibrant display of traditional Jharkhand cuisine.



Fruit mixing Ceremony organized at IHM, Ranchi

"Mix 'n' Soak" Christmas cake mixing ceremony on 19th November 2024. The ceremony is a traditional ritual that marks the beginning of the Christmas season. The chief guests included Shri P.S. Karla, Principal, Vikas Vidyalaya, Ranchi, and other dignitaries. The cake mixing ceremony involves mixing dry fruits with rum, fruit juice, and wine to create a flavorful cake. The institute's Principal, Dr. Bhupesh Kumar, welcomed the guests and shared the significance of the cake mixing ceremony, stating it's a tradition that spreads joy and happiness, symbolizing the arrival of good news and happiness, while promoting creativity and unity.



IHM Ranchi conducted a hospitality training program for Jharkhand Forest Department

In a unique initiative on 29th November 2024, IHM Ranchi provided hospitality training to Jharkhand Forest Department personnel. The training, starting in late November, will cover housekeeping, food and beverage service, and front office operations. Participants will learn about cleanliness, personal hygiene, and professional etiquette. Upon completion, they will receive certificates. Principal Dr. Bhupesh Kumar emphasized that this training will enhance the personnel's sensitivity, politeness, and professional development, ultimately boosting their reputation and trust in the workplace.



IHM Ranchi Inauguration (PMU) of JSLPS

A Project Management Unit (PMU) of Jharkhand State Livelihood Promotion Society (JSLPS) was inaugurated on 4th October 2024 to promote rural women entrepreneurship in the food service sector. The PMU will provide training to women, empowering them to become self-sufficient and provide high-quality services.

A Project Management Unit (PMU) of Jharkhand State Livelihood Promotion Society (JSLPS) was inaugurated at the Institute of Hotel Management (IHM) Ranchi, with the objective of promoting rural women entrepreneurship in the food service sector.

Under this project, a PMU of JSLPS has been established at IHM Ranchi, which will provide training to women from the state. This training will empower them to become self-sufficient and provide high-quality services in various departments of the state.



Awards and Accolades Achieved by IHM Ranchi

IHM Ranchi Ranked as Best Emerging College

Institute of Hotel Management (IHM) Ranchi has been ranked as the Best Emerging Hotel Management College in India-by-India Today's annual ranking survey 2024. Within just five years, IHM Ranchi has achieved the top rank in the emerging college category, first rank in the Northeastern states, 18th rank in India, and 12th rank among government hotel management colleges.

IHM Ranchi has demonstrated exceptional performance in academic excellence and placement categories. Principal Dr. Bhupesh Kumar and Department Head Mr. Alok Aswal stated that IHM Ranchi is working in a unique way, blending tradition with modernity, and leading innovative ideas and thoughts of the new era. They added that the institute is setting new records every day, achieving new milestones, and climbing the ranking ladder.

The screenshot shows the India Today website's ranking page for Emerging Hotel Management Colleges in 2024. IHM Ranchi is listed as the top performer in this category. The page includes a table of rankings, a magazine cover for 'BEST COLLEGES OF INDIA 2024', and a photograph of a group of students in graduation gowns.

Rank	College Name	Score	Admissions	Placement	Fee
1	IHM Ranchi	80.7	140.4	139.7	124.3
2	Symbiosis School of Culinary Arts	78.8	143.1	207.1	73.9
3	Department of Tourism and Hospitality Management, Joraha Millia Islamia	93.7	147.9	196.7	87.4
4	School of Hospitality and Tourism, Gargotia University	87.1	152.3	153.3	85.9

Dr. Bhupesh Kumar, Principal, IHM Ranchi awarded with the prestigious “Lifeline of Jharkhand 2024” award

Institute of Hotel Management (IHM) Ranchi, the well-known and only government hotel management institute of Jharkhand state, run by the Tourism Department, Government of Jharkhand, has been awarded with the prestigious “Lifeline of Jharkhand 2024” organized by Hello Life Magazine on 24th August 2024.

Principal, IHM Ranchi, extended his thanks to Mrs. Ronita, Head and Mr. Praveen Raman, editor and their entire team of Hello Life Magazine for this honor and appreciated the efforts of Hello Life Magazine for this unique initiative to spread positive thinking and news in the society through their Magazine.



Students of 3rd Year shine in the First Phase of Campus Placement

During the first phase of campus placement drive for the 2022–25 batch of B.Sc. in Hospitality and Hotel Administration program, third-year students displayed exceptional performance, securing offers from eight prestigious organizations, including Taj Hotels, ITC Hotels, The Oberoi Hotels, The Park Hotels, Sodexo India, Roseate Hotels, Sterling Resorts, and Delhi Duty-Free.

In this phase, 39 students were selected for prominent roles such as Management Trainee, Executive Development Program, Brand Promoter, and others. The highest annual package of ₹6 lakh was offered by Sodexo India, which extended the job offers to Arshi Nagvanshi, Md. Farhan Akhtar, Rehan Ali, Kunal Kumar Mishra, Ruhama Kongari, Sagar Kumar Rana, and Raj Singh as Management Trainees. Richa Singh was appointed as Brand Promoter by Delhi Duty-Free, while Sterling Resorts selected Rishu Kumar, Khushi Kumari, Sneha Ghanty, Kirandeep Karmakar, and Priyanshu Kumar for Management Trainee roles.

The second phase of the placement drive is scheduled for January 2025. Selected students expressed gratitude, emphasizing the pivotal role the institute played in their success. They credited the relentless support and guidance of the faculty and principal, comparing the institute’s nurturing environment to a second home. Principal encouraged students to remain dedicated and use their success not just for personal growth but to contribute positively to society and the nation.



Editorial committee:

1. Dr. Bhupesh Kumar, Principal
2. Mr. Ravi Kumar, Sr. Lecturer
3. Ms. Komal Sharma, Asst. Lecturer
4. Mr. Ashwin Addi Lakra, 3rd Year Student
5. Ms. Ruhama Kongari, 3rd Year Student



टूरिज्म अण्ड हॉटेल्स अण्ड कॅटरिङ्ग इण्डिया

होटल प्रबंधन खानपान तकनीक एवं पोषण आहार संस्थान

INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND APPLIED NUTRITION
(An Autonomous Institutions under Department of Tourism, Art Culture, Sport and Youth Affairs, Govt. of Jharkhand)
(Affiliated to National Council of Hotel Management & Catering Technology, Ministry of Tourism, Govt. of India)

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