



IHM
RANCHI

MADE IN JHARKHAND
MADE FOR THE WORLD

पलाश-वृत्त

Celebrating IHM Ranchi's Journey



Modernity with
Tradition and Excellence

*Join the
Celebration!*

Explore Our Success
Story

INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION

Brambe, Ranchi (Jharkhand)



About

When spring stirs the silent earth, the forests of Jharkhand light up in a fiery dance of crimson—*Palash* has arrived. More than just a bloom, *Palash* is the heart of the land, the pulse of its people, the poetry of its culture. It is a symbol of joy, of resilience, of roots that run deep. And so, our story begins—**Palash-Vritta**, the first annual magazine of IHM Ranchi.

Why *Palash*? Because like this radiant flower, we too have blossomed—quietly, steadily, beautifully—since our humble beginning in 2019.

Why *Vritta*? Because this is a circle of stories, a rhythm of reflections, a narrative that holds within it the essence of who we are.

This magazine is not just a collection of pages—it is a living, breathing embroidery. Woven with the voices of our teachers, the dreams of our students, the footprints of our alumni, it captures moments of learning, laughter, struggle, and celebration. Through words and images, it echoes the warmth of a campus that dares to grow and glow—just like the Palash.

And just as the Palash returns each year with renewed fire, so too will this magazine, blooming anew with every passing spring. *Palash-Vritta* is not the end of a chapter, but the beginning of a journey—cyclical, colorful, and ever-evolving.

Come, walk with us through these pages. Let the blossoms tell you, our story.

The journey has just begun.

Message



Manoj Kumar, IAS
Secretary,

Department of Tourism, Arts, Culture, Sports & Youth Affairs
Government of Jharkhand



As Chairman of the society, It is gratifying to know that IHM Ranchi is bringing out its first magazine, Palash-Vritta (पलाश-वृत्त). This is not just a set of memories—this is an ode to endurance, to expansion, and to the collective endeavour of a passionate group of people.

Since 2019, IHM Ranchi has played a major role in the career growth of students in hospitality and tourism. The magazine captures the milestones of this journey—spotlighting not only awards and recognition, but also the rich experiences that have contributed to the institute's distinct identity. I am confident that the contributory articles from the teachers, mentors, alumni and students shall add value to the content and make this magazine not only interesting but also a knowledge resource for the readers.

I compliment the editorial team, the teachers, staff, and the students for making this magazine a reality. I have no doubt that Palash- Vritt (पलाश-वृत्त) will be an inspiration and a legacy for generations to come.

Good luck with the success and meaningful contributions in the future.



(MANOJ KUMAR)

Message



**MADE IN JHARKHAND
MADE FOR THE WORLD**

Dr. Bhupesh Kumar
Principal
IHM, Ranchi



Johar Dear Readers,

It gives me immense joy to welcome you to this edition of our magazine—a reflection of the dedication, discipline, and passion that defines IHM Ranchi. Hospitality in India is not just a profession but a tradition, an art, and a way of life where service is offered with sincerity and devotion.

At the heart of this industry lies the ethos of “Atithi Devo Bhava”—where a guest is regarded as an embodiment of divinity. This is not just a teaching at IHM Ranchi but a value we live by every day. Whether in Food Production, Food & Beverage Service, Front Office, or Housekeeping, our students are not just learning techniques; they are imbibing the very essence of hospitality. Every meal served, every room prepared, and every welcome extended reflects this deeply ingrained tradition.

Our goal is not just to train professionals but to shape future hospitality leaders—individuals who carry forward this legacy with expertise, vision, and heart. Learning at IHM Ranchi goes beyond textbooks; it is shaped by practical experience, perseverance, and innovation. Our faculty, with their wisdom and guidance, nurture students into professionals who lead with both knowledge and integrity. Our students, with their enthusiasm and dedication, bring life to this institution. Together, we uphold a culture of excellence, respect, and responsibility.

This magazine is a celebration of that spirit—a showcase of the talent, aspirations, and achievements of our IHM Ranchi family. To our students, I say—honour the values you learn here, keep evolving, and always serve with pride, for true hospitality is timeless.

As we move forward, IHM Ranchi remains steadfast in its commitment—to produce not just professionals but leaders who will define the future of hospitality. Let us walk this path together, with dedication and pride.

Dr. Bhupesh Kumar

Magazine Editorial Committee



Dr. Bhupesh Kumar- Principal. IHM Ranchi



From Left to Right:

Mr. Aditya Kumar Singh - B. Sc. H&HA 4th Semester

Ms. Sanskriti Agarwal - B. Sc. H&HA 2^{nds} Semester

Mr. Ravi Kumar - Sr. Lecturer, IHM Ranchi

Ms. Komal Sharma - Assistant Lecturer, IHM Ranchi

Ms. Ruhama Kongari - B. Sc. H&HA 6th Semester

Mr. Ashwin Addi Lakra - B. Sc. H&HA 6th Semester

Behind the Scenes:

A note from the Editorial Team

Not a myth, not a scam—our magazine's finally on the 'gram!

After six long, insane, and absolutely unpredictable years, it's finally happening—the first-ever edition of our college magazine. SIX. WHOLE. YEARS. That's longer than some of our degrees, longer than we ever imagined this would take, and definitely long enough for this to feel almost mythical at one point. But today? It's real. It's printed. It's in your hands.

This isn't just our work—it's something built over years, with every batch before us leaving behind ideas, drafts, and the stubborn determination that one day, this would happen. The efforts of those who have left their marks in our campus, capturing the moments, making plans, all while keeping a hold of their academic life poured their hearts into this—gathering stories, making plans, trying their best despite exams, assignments, and life itself getting in the way. They walked so we could sprint (or, let's be real, trip and fall a few times before finally standing up again). We just picked up where they left off, added our own brand of madness, and refused to let another year pass without seeing this through.

And let's not sugarcoat it—this process was chaos. Trying to find a time when everyone was free? Impossible. Meetings that were supposed to be “quick” somehow turned into hour-long debates. We stayed back after classes, squeezed in discussions between lectures, and even worked during exams because we were that committed (or maybe just crazy). We threw ideas at each other, scrapped some, fought for others, and somehow, through it all, made it work. We even dragged our mentors (shoutout to Mr. Ravi Shrivastava, Senior Lecturer, and Ms. Komal Sharma, Assistant Lecturer, for not running away when they had the chance).

And as for us—Ashwin Addi Lakra and Ruhama Kongari (3rd year), Aditya Singh (2nd year), and Sanskriti Agarwal (1st year)—we somehow survived this rollercoaster together, turning late-night chaos and never-ending discussions into something we're actually proud of. No “thank you” sections, no formalities—this was all of us, building on the hard work of those before us, pushing past every hurdle, and proving that some things are worth the wait (even if that wait is six years long).

Oh, and before you close the magazine—don't miss the quizzes, personality test and other fun stuff we snuck in at the end. Nothing too deep, just some light chaos to keep the vibe going. Attempt them, laugh at them, or completely ignore them (your call). We're just here making sure it's not all serious around here.

So, dear readers, flip through these pages, soak in the stories, and know this—this magazine is a product of blood, sweat, caffeine, and a ridiculous number of late nights. And honestly? We wouldn't have it any other way.

--Happy Reading--

IHM Ranchi photo Gallery





Batch : 2019-2022



Batch : 2020-2023



Batch : 2021-2024



Batch : 2022-2025



IHM Ranchi Faculty Members



IHM Ranchi Administration Staff



IHM Ranchi JSLPS Team



IHM Ranchi Housekeeping Staff

IHM Ranchi: A Tale of Excellence

The Underdog's Tale : A Year in the Life of IHM Ranchi (2019)

They built me quietly. No grand fanfare, no flashing cameras, no history to weigh me down. Just walls, clean and white, floors unmarked by time, windows looking out over a city that barely noticed I was here.

When the first students walked in, they didn't walk into legacy. They walked into silence. Freshly scrubbed kitchens, chairs that had never been sat in, books whose pages had never been turned. I had everything a great institute needed. The space, the equipment, the vision. But what I didn't have was proof. No one expected much from me. I was new, untested, unknown. Maybe they thought I'd be just another name on a long list, blending into the background, forgotten before I'd even begun.

And maybe I thought so, too.

At least, at first.

Then, the kitchens roared to life. Gas burners flared; knives met cutting boards with rapid, rhythmic certainty. Students fumbled, learned, burned their fingers, tried again. The training restaurant, once pristine and untouched, filled with voices calling out orders, silverware clinking, plates being set down with nervous precision. The hallways, once silent, now echoed with laughter, with debate, with the sound of ambition taking shape.

Suddenly, I wasn't just a building anymore. The year 2019 was not supposed to be remarkable for me. I was the newest, still setting up my roots, still trying to carve a space in an industry that barely knew my name. But I was here. I was alive.

The first true test came early. On 22nd October 2019. It was a crisp winter morning, the kind where the sun barely warmed the skin but the excitement in the air was enough to chase away the chill. The gates had been polished, the banners strung high, and there was an energy within me that I had never felt before. They arrived in neat lines, men in dark suits, women in pressed sarees, their expressions serious, their eyes taking in everything—the fresh paint, the newly planted trees, the shine of floors that had never known dust.

And then, he walked in the state's most powerful figure at the time—Jharkhand's Chief Minister, Shri Raghubar Das—crossed my threshold. He was flanked by the then Secretary of Tourism, Sh. Rahul Sharma, IAS (Founding Chairman of IHM Ranchi society), Director of Tourism (Mr. Sanjeev Besara), IAS and other industrialists, and those whose handshakes decided the fate of institutions like mine.

They had come to inaugurate me.

I was young. I was new. But that day, under the



watchful eyes of those who shaped the future of this state, I felt immensely significant.

"Hospitality is the future," the Chief Minister declared, addressing the gathering. "And Jharkhand has the potential to be at the heart of it. Institutions like IHM Ranchi will be the pillars that hold up this industry."

It was strange, really—to hear my name spoken with such weight. For years, hospitality education in this region had been an afterthought. But now, in that moment, standing tall in the presence of those who mattered, I knew I had been noticed.

Yet, being noticed was not the same as being respected. That had to be earned. The first opportunity came swiftly—a competition, but not just any competition. It was a battleground. September 2019. The veterans of the hospitality industry were there, the ones whose names carried weight, the ones with decades of history, whose alumni filled the ranks of the most prestigious hotels. They arrived confident, sure-footed, their experience speaking for them before they even lifted a knife.

My students? They were novices.

They stood among these giants, hands steady, hearts racing, armed with nothing but their passion and the flavors of home. While others plated gourmet dishes perfected over years of training, my students leaned into tradition. They cooked not just food, but heritage—Dhuska, Madua Momo, Dal Pitha—recipes whispered through generations, flavors that carried the essence of their roots.



No one expected them to win.

And they didn't.

But then came the announcement—a special mention. It wasn't victory, not in the traditional sense. But it was proof. Proof that they belonged. Proof that my name could be spoken in the same breath as those who had been here long before me. The judges tasted their food and nodded in approval. The veterans, the ones who had barely spared them a glance before, looked at them differently now. Jharkhand's flavors had entered the conversation.

And for me, that was enough.

That recognition fuelled something bigger.

September 27, 2019. On World Tourism Day, my students decided it was time to bring their home to the





small towns and put them on national stages. I turned forgotten traditions into celebrated cuisines. I cleaned streets. I mixed cake batter. I showed the world that Jharkhand's flavors deserved a place at the table.

I am IHM Ranchi.

And I am just getting started.

The Underdog's Tale : A Year in the Life of IHM Ranchi (2020)

If 2019 was the year I proved I existed, 2020 was the year I proved I could endure. I had only just found my voice, my place in the industry, my momentum—when the world stopped. The news came in waves. First, murmurs. Then, restrictions. Then, an emptiness I had never known before. My halls, once alive with the clatter of knives against chopping boards, with voices calling out orders, with the scent of spices wafting from the kitchen—fell silent. My classrooms, where students once debated flavors, plating techniques, and service etiquette, now stood still, their chairs pushed in, their whiteboards frozen on lessons that would remain unfinished. The world locked down. And for a moment, I wondered—was that it? Had my story ended before it had even begun?

But hospitality does not give up.

It adapts. It survives. It finds ways to serve, even when the world least expects it. The kitchens that once trained future chefs now became centers for something far greater—hope. My students, the same ones who had just begun their journey into the world of hospitality, now found themselves cooking not for Michelin stars, not for competitions, but for survival. They prepared meals for stranded laborers, for those left behind in the chaos. The same hands that once plated dishes with artistic precision now packed simple, nourishing meals into boxes, ensuring that no one went hungry.

The lesson was no longer just about cooking. It was about humanity. But resilience isn't just about survival. It's about growth. If they could not learn within my walls, then I would find ways to reach them. The transition to virtual learning was not seamless. Hospitality is not meant to be taught through a screen. You cannot feel the weight of a chef's knife through a laptop. You cannot master the art of service without the presence of a guest. But they tried. And they learned. And they adapted. Webinars replaced workshops. Online culinary challenges kept the fire alive. Industry leaders, once unreachable, now joined in from across the country, their words of wisdom filling the screens of students who refused to let their dreams be put on hold. In May, a special webinar brought in veterans of the hospitality industry. General Managers of luxury hotels, celebrated chefs, tourism experts—they all joined, speaking not just of food and service, but of survival.



"Adaptability," one speaker had said, "is what separates the ordinary from the extraordinary. The world has changed. So must you."

And they did.

When the world was still afraid to fully open its doors but learning could no longer be put on pause, I welcomed my students back—but behind closed doors. The air smelled of sanitizer and caution. Desks set far apart, masks covered once-smiling faces, and the usual warmth of hospitality had been replaced by a quiet vigilance. But it was something.

In July, practical classes resumed in secret, behind locked gates. The kitchens roared to life again, but with fewer hands, working in shifts, sanitizing every surface before and after. Students whispered lessons to each other through masks, learning the art of precision even when half their expressions were hidden. Even under the weight of restrictions, they dared to keep going.

They said the world had stopped, but I knew better.

The clatter of pans and knives, the hum of voices debating over the perfect balance of flavors, the quiet concentration of a bartender perfecting his pour—these things do not simply disappear. They adapt. They survive.



When the lockdowns came, my halls emptied. My classrooms, once buzzing with energy, fell silent. The kitchens, once alive with the sizzle of spices and the rhythmic chopping of vegetables, stood still. For the first time since I had been built, I felt hollow. But even in that emptiness, there was something else—a quiet determination, a refusal to let go of what had only just begun.

The students didn't stop. They couldn't. They set up makeshift workstations in their homes, transformed kitchen counters into competition grounds. August came, and with it, the National Online Culinary Challenge. There was no audience, no applause—just dishes plated under the cold scrutiny of a camera lens, sent out for silent judgment. It wasn't the same. But they did it anyway.

Then came September, and with it, the Virtual Bartending Contest. It was almost comical—students mixing drinks in their living rooms, arranging whatever bottles they could find into something resembling a professional bar. No real counters, no real guests, just the slow, careful movements of a bartender perfecting his craft in a space that was never meant for it. But they didn't let that stop them.

October brought another contest—culinary contest. No grand stage, no bright lights, just screens flickering in different corners of the country, each student battling it out against some of the best minds in hospitality. The stakes were the same. The format was different. The goal remained unchanged: to prove they belonged.

They didn't always win. But that wasn't the point. The point was that they were there. Competing. Learning. Refusing to fade into the background.

By November, the world still wasn't ready for grand celebrations. And yet, somehow, a festival was born.

The Jharkhand Food Festival had always been a vibrant affair—music, dance, crowds gathering around steaming plates of local cuisine. This time, there were no crowds. The dishes were plated and left in silence, judged from a distance. No eager guests lining up, no shared laughter over a hot meal—just carefully arranged plates of Dhuska, Madua Roti, Dal Pitha, their flavors speaking louder than any words ever could.

And that's what this year had been. A story of resilience, of learning, of creating something out of nothing. When the world shut down, they could have given up. But they didn't.

When the time came, they returned—not just as students, but as survivors. Practical classes resumed behind closed doors, the scent of sanitizer mingling with the familiar aroma of freshly baked bread. Masks covered faces, but not determination. Knives met cutting boards again. Orders were called out once more. It wasn't normal, not yet. But it was something.

The year could have broken me. It could have buried my name under the weight of uncertainty. Instead, it became the year I proved that I wasn't just here to exist.

I was here to last.

To Create Hospitality Leaders

I am IHM Ranchi.

And I am still standing better stronger and lively.



The Year We Stood Unshaken: IHM Ranchi's Journey Through 2021

They thought I had settled. That the struggle to make my name was over, that I would now slip into a steady rhythm, just another institution carrying out its duties. They thought I would fade into the background, that the fire that had burned in my first few years would dim.

They were wrong.

The year began with hesitation. The world had stepped forward cautiously, uncertain of what lay ahead. My students returned in waves, some with excitement, some with doubt. The first-years walked through my gates for the first time, stepping into a reality they had only known through blurry video calls and muted microphones. They touched the kitchen counters, traced their fingers over polished tables, let their shoes echo against the freshly scrubbed floors. For months, they had only imagined what it would feel like to be here, to truly belong to me. Now, they did.

The air was different this time. Not just because of the lingering caution that still gripped the world, but because something had changed. They had changed. My students were no longer just learning hospitality—they were embodying it. They had spent too long adapting, adjusting, proving that even when the doors were closed, they would keep going. Now, they were here, standing in real kitchens, feeling the heat of real stoves, hearing the rhythmic clatter of knives against chopping boards. There was no more hesitation. There was only movement.

And once they started, they didn't stop.

The Jharkhand Cookery League was the first true test, and my students approached it with a quiet kind of determination. The giants of the industry were there—the names that commanded respect, the institutions that had been in this game for decades. But my students did not come to watch. They came to compete. They plated dishes with confidence, mixing flavors and techniques they had practiced in isolation, in small home kitchens with whatever ingredients they could find. They stood tall in hospitality quizzes, their minds sharp, their answers precise. They stepped into mixology with the ease of professionals, crafting drinks with practiced hands. They didn't win every



time. But they were there. They were noticed. They weren't just competing. They were proving something.

The Annual Sports Meet was the next battlefield, but this time, it wasn't about knowledge or skill. It was about endurance. The grounds, which had been silent for too long, roared back to life. Running, jumping, pushing limits—breaking the stillness that had gripped them for months. They weren't just playing. They were reclaiming something. It wasn't just about medals. It was about proving that hospitality was more than serving food and making rooms look beautiful. It was about resilience, about strength, about the ability to keep going even when the world tells you to stop.

But if the Olympiad and the Sports Meet were battles, the International Conference on Travel, Tourism, and Hospitality was a different kind of war. It wasn't fought with speed or skill, but with ideas. The greatest minds in the industry walked through my halls, their voices shaping the future. Sustainability. Adaptation. The rebirth of hospitality after years of uncertainty. Some spoke from behind podiums, others from glowing screens, their voices crackling through speakers, bridging distances that no pandemic could erase.

"Hospitality is no longer just an industry," one of them said. "It is a responsibility."

And my students listened, knowing that these words would shape them, that this was the world they would step into. A world that had changed. A world that needed them to be more than just professionals. It needed them to be pioneers.

But listening was never enough. They had to prove themselves. And so, they entered the National Culinary Competition, stepping into yet another arena where the well-established names dominated. My students didn't just serve food. They served history. Their plates told stories—stories of Jharkhand, of forgotten traditions, of recipes that had been passed down in homes but had never been placed on five-star tables. Thekua, Madua Roti—each dish was a piece of a larger narrative, a reminder that fine dining did not belong to any one culture. It belonged to all.

The judges tasted. They nodded. They whispered. And when the winners were announced, my name was there.

And then, a different kind of competition. One that required no flames, no liquor, no ingredients. Only knowledge. The Hospitality Quiz Championship was a battle of wits, a silent war fought with strategy and precision. There were no knives, no stoves, no clinking glasses. Just minds at work, questions asked and answered in quick succession, the tension thick as



competitors faced off against some of the sharpest minds in the country.

Then came home.

The Jharkhand Food Festival was not just an event. It was a declaration. The air was thick with the scent of mustard seeds crackling in oil, of slow-cooked lentils, of spices that clung to the skin.

This was not just a festival. This was proof.

But hospitality is not just about food. It is about service. And so, they walked. The Cleanliness



Awareness Drive stretched beyond my gates, into streets, into marketplaces, into places where hospitality was not expected. They did not wear aprons that day. They carried brooms, swept streets, cleared litter, spoke to shopkeepers and passersby. They didn't do it for applause. They did it because hospitality was not just about making spaces beautiful—it was about making them better. Then the world began to watch.

Recruiters arrived. Not looking for students who had simply learned their craft, but for those who had endured, who had adapted, who had fought to be here. They weren't looking for talent alone. They were looking for resilience. And they found it.

And then, before the year could end, the new ones arrived.

The Freshers' Day Celebration was more than just an event—it was a beginning. The new batch had spent months behind screens, wondering if they would ever truly experience what they had signed up for. That night, they did. The seniors who had once been freshers themselves welcomed them into something bigger than just a college. They welcomed them into a legacy that was still being written. The halls shook with music, with laughter, with the sounds of futures unfolding.

The year began with hesitation. It ended with certainty.

I was no longer just proving myself. I was no longer just another IHM trying to find my place.

I was here. I was noticed. And I was just getting started.



The Year We Stood Tall : IHM Ranchi in 2022

There was a time when I was new, untested, barely noticed. That time had long passed. Now, they knew my name.

The students who once fumbled with knives and hesitated before a crowd now moved through my halls with a quiet certainty. They had spent years learning, growing, becoming. And 2022 was not going to be just another year. It was going to be the year they proved what they were made of.

They arrived in waves, bright-eyed and eager, their luggage heavy with expectations. Freshers' Day was waiting for them, a rite of passage, an unspoken welcome into a world they had only imagined. The seniors, no longer the nervous students they once were, took the stage first—commanding, effortless, fully in control of the night. The music pulsed through my walls, lights flashing in time with the rhythm. There were dances, skits, voices raised in song. Some performances were polished, practiced to perfection. Others were raw, spontaneous bursts of excitement. And in that moment, the newcomers saw their future—not as something distant, but as something unfolding before them.

They would belong here.

The laughter faded, and reality set in. The days of simply being students were over. The expectations were higher now. The challenges, greater. But they were ready.



My students were no longer passive listeners. They asked questions, they challenged ideas, they made sure they were heard. They spoke with the confidence of professionals, not just students. And when the conference ended, they walked away with something more valuable than knowledge—they walked away with recognition.

But hospitality was not just about learning theories or discussing possibilities. It was about action. 2022 was when we made history—literally.

We stamped our name into the India Book of Records, showcasing Jharkhand's rich traditional cuisine and our beloved millet, Madua, to the world. We didn't just

celebrate culture—we launched it into the global spotlight. And honestly? We weren't even close to being done.

The Cleanliness Awareness Drive wasn't grand or glamorous. There were no lavish ballrooms, no perfectly set tables—just brooms, dustpans, and the will to make a difference. They walked through streets, picking up what others had left behind, urging shopkeepers to join them. The city barely noticed at first. A few turned their heads, some watched with mild curiosity. But as the days passed, more and more people followed. Some stopped to help, others simply watched, but they all understood one thing: hospitality wasn't just about hotels and restaurants. It was about responsibility.

Inside my kitchens, something else was brewing. The



Jharkhand Food Festival was more than just an event; it was a tribute, a way of saying, this is who we are. This is where we come from.

The students didn't just cook—they told a story. Each dish, a chapter. Each ingredient, a memory.

There was no need for unnecessary embellishment—Dhuska, Rugra, Thekua, chawal Kiechai—Flavors passed down through generations, prepared with the same care as they had been for centuries. The judges took their first bites in silence, their expressions unreadable. Then came the nods, the murmurs of approval, the realization that Jharkhand's cuisine had just demanded its place at the table.

The food spoke for itself.

Then came the competitions—one after another, relentless. Culinary showdowns, mixology duels, hospitality quizzes. Each one a battlefield, each one a test of everything they had learned.



They were up against the best. The students from institutions whose names carried weight, whose alumni filled the ranks of the finest hotels. They were up against experience, against history. But my students had something different. They had resilience.

They had something to prove.

Some wins were celebrated. Others slipped through their fingers. But they never stepped back. They never disappeared into the crowd. They made sure, with every competition, that the world knew IHM Ranchi was here.

Then came the moment that had been years in the making.

The 1st Graduation Ceremony.

They stood before me, no longer students but professionals. Their names were called, one by one, each step forward a step away from the safety of my walls. The caps flew, the cheers rose, but beneath it all was something deeper—a quiet realization that this was only the beginning.

Some already had jobs waiting. Some had interviews lined up. Some had no idea what came next. But none of them were afraid.

Before they left, before they walked into the real world, there was one final challenge—the Skill Testing Certification Programme at Hotel Capitol Residency. This was no classroom exercise. This was a test under the watchful eyes of industry veterans, professionals who had no time for half-measures.

The kitchens roared to life. Every dish had to be flawless. Every drink measured to perfection. Every service interaction delivered with the ease of someone



who had spent years mastering the craft. There was no margin for error. Every movement was observed, every decision assessed. And when it was over, when the last dish was plated and the final critique given, the verdict was clear—they were ready.

The year had taken everything from them—their energy, their time, their fears, their doubts. And in return, it had given them something far greater.

As the final days of December approached, they gathered for something different. Not an exam, not a challenge, but a tradition.

The Cake Mixing Ceremony wasn't about competition. It was about celebration.

Laughter filled the air, hands dusted with flour, the rich scent of rum-soaked fruits spreading through the halls. Professors and students stood side by side, no longer separated by titles, just people brought together by the love of their craft.

For a moment, there were no deadlines, no pressures. Just the simple joy of creation.

And then, just like that, the year was over.

I looked at them—these students who had once walked through my doors uncertain, untested.

Now, they were ready.





Making of a Legacy : IHM Ranchi in 2023

They had heard my name before. By now, I was no longer just a footnote, no longer the institute that people overlooked in conversations about hospitality education.

I had proven myself in battles fought over gas burners and cutting boards, in competitions where my students plated their ambition alongside their dishes, in classrooms where knowledge was absorbed like the scent of freshly baked bread.

But 2023 was different.

This was the year I stopped asking for recognition. This was the year I took it.

The journey did not begin with grand celebrations or fireworks. It started, instead, with the quiet hum of preparation. Of knives being sharpened, of hands moving through flour, of recipes being tested over and over until the Flavors were just right.

Because this time, we were not just cooking for practice.

We were cooking for Bharat Parv.

Imagine a stage where every state of India steps forward to present its best—its finest art, its most vibrant performances, its most treasured Flavors. The places that had long dominated the conversation were all there, their names carrying a weight that had been built over generations.

And then, there was me. IHM Ranchi. Still young, still carving out my place.



One bite was all it took. Their brows lifted in surprise, their lips curved into the faintest of smiles. The taste of Jharkhand was no longer just a local delight—it had become part of a larger conversation.

“What is this?” they asked.

“This,” my students answered, “is us.”

And with every plate they served, every nod of approval from the dignitaries who passed through,

I felt it—Jharkhand's cuisine was no longer hidden. It had arrived.

But food was only one part of the story.

Hospitality is not just about feeding people; it is about serving them in every way possible. And in a world that moves at relentless speed, what could be more essential than balance?

That was the question my students answered on International Yoga Day.

The sun had barely begun its ascent when they gathered, dressed in white, standing in perfect formation as the morning light painted the sky in soft hues of gold and pink.

They did not just go through the motions. They embodied them.

Breath in. Hold. Exhale.

The same control that kept their hands steady when plating a delicate dish.



Breathe in. Hold. Exhale.

The same patience that allowed them to endure long hours in the kitchen, the same resilience that pushed them forward when exhaustion begged them to stop

This was more than just an exercise. It was a lesson in discipline, in mindfulness, in the kind of endurance that hospitality demands.

Because hospitality is not just about smiling at guests. It is about serving them even when your legs ache, when your mind is clouded with fatigue, when the weight of perfection presses down on your shoulders.

And in that moment, as they moved in unison, as their breaths synced with the rhythm of the earth, I knew they had learnt something far more valuable than any recipe or management technique.

They had learnt control.

But control alone is not enough.

To thrive in this industry, one must adapt. The world was evolving, and so were its expectations. Hospitality was no longer confined to the clinking of glasses in five-star hotels. It had extended into

technology, into sustainability, into experiences that could be tailored with a click.

And so, my students learnt to evolve with it.

Specialized training programs took them beyond the traditional.

They studied AI-driven customer service—learning how machines could personalize guest experiences while never replacing the human touch.

They explored sustainable tourism, where luxury met responsibility, where hotels could thrive without leaving the planet in ruin.

They practiced digital check-ins, immersive virtual reality hotel tours, and the art of crafting experiences that felt personal even in a world becoming increasingly automated.

And when it was time to prove their skill, they stepped into real-world spaces—interning at some of the best hotels, standing in the heart of peak-hour service, learning not just from textbooks but from the sheer, raw experience of the industry itself.

I watched as they navigated through the chaos, their movements efficient, their instincts sharp. They were no longer students fumbling through lessons. They were professionals in the making.



From Footsteps to Legacy: IHM Ranchi's Journey Through 2024

If you had stood within my walls a few years ago, you would have heard only silence. The kind that fills an empty space, waiting—waiting for voices, for purpose, for history to unfold. But silence never lasts forever. It breaks with footsteps, with laughter, with the sound of a knife against a chopping board, with the unmistakable sizzle of oil in a pan. And now, in 2024, my halls no longer remember what it was like to be quiet.

The year began with a spark—a fire lit not in the kitchens, but in the hearts of those who walked through my gates. National Youth Day was more than a celebration; it was a declaration. The students who stood before me weren't just here to learn. They were here to change things. Swami Vivekananda's words filled the air, reminding them that the future belonged to those who dared to dream, to those who refused to stand still. Discussions turned into debates, debates turned into resolutions, and by the time the event ended, I could see it—the shift, the realization that they weren't just students anymore. They were builders of something bigger.

There came 2024 — and we exploded onto the national stage.



We clinched 1st place as India Today's Emerging College — a title we wore like a crown. We were hailed as the Best Institute of the Northeast, and we held strong, keeping our 6th place spot in GHRDC's 2024 survey too. Oh, and guess what? We locked in the CSR Top Hotel Management Institute of India Award yet again, because excellence isn't just something we chase — it's who we are.

But a dream is nothing without roots, and so, National Tourism Day brought them back to where they belonged. Jharkhand—this land of ancient forests, of waterfalls hidden behind towering cliffs, of flavors so deeply tied to its soil that you could taste its history with every bite. They spoke of places untouched by the rush of modernity, of dishes forgotten in the pages of time. And they didn't just talk about it. They lived it. The kitchens roared to life once again, pots bubbling with the essence of Jharkhand's heart—Dhuska crisping to golden perfection, lending its unmistakable sweetness to desserts that told stories older than any of us.



The world was listening now.

The International Conference on Cultural and Traditional Cuisine in the Digital World made sure of that. Scholars, chefs, and visionaries from every corner of the industry gathered under my roof, where the aroma of tradition met the sharp, clean efficiency of the digital age. Could recipes passed down through generations survive in a world of fast trends and fleeting tastes? Could an ancient dish, once cooked over an open flame, find a place in the sleek, metallic



precision of a modern kitchen? They debated, they demonstrated, they reimagined. And my students—oh, my students watched with wide eyes and steady hands, absorbing every lesson, every trick, every whisper of wisdom passed between the greats.

And then, the tone shifted.

International Women's Day arrived, and with it, a celebration of strength that could not be ignored. IHM Ranchi had never been just about hospitality; it had always been about people, about the power of service, about the relentless pursuit of excellence. And this day? It belonged to the women who had carved their way through an industry that had, for too long, underestimated them. They spoke of kitchens where their voices had once been drowned out, of boardrooms where their opinions had been dismissed, of the tables they had fought to sit at—and then, of the tables they now led. My students listened, and I knew they understood. This industry was changing, and they would be the ones to shape it.



But hospitality is not just about food. It is about flair. It is about performance. The Bartending workshop was a spectacle in itself. Bottles flipped through the air, glasses spun in practiced hands, drinks were poured with precision. What had once been practiced in dorm rooms, with plastic cups and borrowed bottles, was now being performed under real lights, in front of students and teachers.

She's a bartender. She's a mother. And she juggles not just glass bottles, but fire too. This powerhouse woman from Pune is known by the name of Kavita Medhar. She dressed in a stunning green silk saree, she juggles two glass bottles with one hand while holding her child. Her passion and dedication paid off in 2020 when she set a world record for the fastest female flair bartender.

Then, the competition season began.

The Jharkhand Skill Competition was not for the faint-hearted. It was a test—not just of technique, but of patience, of discipline, of the ability to perform under pressure when every second felt like a lifetime. My students had spent years honing their craft, perfecting the way a sauce thickens under heat, memorizing the way a steak feels under a knife when it's just right. And now, it was time to show it. Judges watched, their expressions unreadable, as dishes were plated with shaking hands and steady determination. The results? A triumph. Maybe not for every student, maybe not with gold in every category, but triumph nonetheless. Because they had stood among the best, and they had been seen.

But nothing could have prepared me for what came next.





Articles and Literary Contributions

The Secret to Outstanding Hospitality: Mastering Soft Skills

"People will forget what you said, people will forget what you did, but people will never forget how you made them feel." – Maya Angelou



The magic of the hospitality industry lies in its intangibility—service isn't something you can touch or measure, but something you deeply feel. It's an art of creating unforgettable moments, where warmth, care, and personal touches shape unique experiences. Since every guest perceives it differently, hospitality remains beautifully subjective and endlessly meaningful. *"People create memories, not things,"* the famous quote from Simon Cooper during his tenure as chief operating officer and president of The Ritz-Carlton Hotel Company truly sums up the very essence of soft skills in hospitality. It is very well-set principle that in hospitality industry, technical skills get you in the door, but soft skills earn you the keys to the kingdom. Interns can be taught to make a bed, pour the water, making key cards, chopping the vegetables or plate a dish according to standard operating procedure or the standard recipe. But that spark—that special something that makes a guest feel truly seen and valued? That can't be found in any training manual. The true magic of hospitality is found in the little things—the quiet, thoughtful gestures that transform a routine service into a cherished memory. Imagine a family arriving at a restaurant after a long, exhausting journey. The children are restless, the parents overwhelmed. A hospitality professional with emotional intelligence doesn't just seat them; they read the situation. A simple gesture, like offering crayons to the kids or suggesting a quick appetizer, can shift the entire mood. "In a very real sense, we have two minds, one that thinks and one that feels," said Daniel Goleman. In hospitality, those who master both create experiences that guests will never forget. As Jimmy Johnson put it, "The difference between ordinary and extraordinary is that little extra." It's that extra effort—the warm greeting, the personal touch, the anticipation of needs—that transforms a simple meal or stay into something truly special.

Few industries offer the instant gratification of seeing your actions directly impact another person's happiness. Hospitality isn't just a job; it's a calling—one where mastering soft skill becomes a

superpower, turning everyday moments into extraordinary memories. Whether you're starting out as a fresher or a seasoned veteran, remember: technical skills may impress your manager, but soft skills will impress the world. Because, as Peter Drucker once said "The most important thing in communication is hearing what isn't said." Thus, great service is not about what you give, but how you make people feel."

Quite frequently I quote the two- door theory of success for the aspirants, which is very apt to understand the importance of soft skills in service sector especially the hospitality industry. It is well known phenomenon and quite often seen that the aspirants toil day in and day out during their stint at the institution and prepare themselves for the interviews, trade test and practical, they work behind the gas range facing temperature challenges, working in a simulated setup and thus come out of their comfort zones. They restrict their focus so much in developing their technical and practical skills that many a times they ignore the fact that the technical round of placement selection process takes place only after the preliminary Group Discussions/extempore/Case Studies/interviews etc., so even if the candidate is very well prepared for the technical round, trade test and practical the door to which shall open only after he/she has successfully opened the 1st door and key to the 1st door is mastering the soft skills such as Grooming, Communication, Time Management, Stress Management, Emotional Intelligence etc. The regret on to the face can be seen in the eyes of an aspirant who has mastered the technical but does not get the opportunity to showcase his mettle to the employer because he did not have the keys (requisite soft skills) to open the 1st door itself, resulting which the key to 2nd door i.e., technical round remains unused in his pocket.

Ravi Kumar
Senior Lecturer
IHM Ranchi

Training & Placement Department



The Spine of the Institution In today's competitive world, where the hospitality industry is rapidly expanding and evolving, the importance of a robust Training and Placement (T&P) department in a hotel management college cannot be overstated. The T&P department serves as the backbone of the institution, bridging the gap between academic learning and industry expectations. It plays a vital role in shaping students into highly skilled professionals who are ready to take on the challenges of the dynamic hospitality industry.

Role of the Training & Placement Department:

The Training and Placement (T&P) department in a hotel management college is responsible for coordinating industrial training, and final placements. It serves as the primary point of contact between students and the industry, ensuring that students receive the necessary exposure to real-world operations while also providing them with career opportunities. The T&P department is crucial in not just training students but in moulding them into industry ready professionals.

Industrial Exposure Training:

One of the core responsibilities of the T&P department is to facilitate internships and industrial training programs. Hotel management students are required to undergo practical training in various departments like front office, food and beverage, housekeeping, and kitchen for 17 weeks. These internships provide students with hands-on experience and a deeper understanding of the operational aspects of the hospitality industry. The T&P department ensures that students are placed in reputed hotels, resorts, and other hospitality establishments for their training. This real-time exposure allows students to apply the theoretical knowledge gained in the classroom in a practical environment.

Industry Collaboration :

A well-established T&P department maintains strong connections with top-tier hotels, chains, and other

industry players. The department regularly collaborates with industry leaders to offer students a wide array of opportunities, including internships, part-time jobs, and full-time placements. These collaborations also allow students to gain insights into industry trends, customer preferences, and evolving business practices.

Grooming, Resume Building and Soft Skills Development :

The T&P department plays a critical role in preparing students for the professional world. From the basics of the Grooming Skills to building effective resumes to developing interview skills, the department ensures that students are ready to face recruiters with confidence. Through Late evening conducting of mock interviews, group discussions, and personality development sessions, students gain the communication and interpersonal skills necessary for a successful career in the hospitality industry. Soft skills such as teamwork, leadership, problem-solving, and customer service are essential.

Job Placements and Career Counselling

Job placement is one of the most significant outcomes of the T&P department's efforts. The department works diligently to connect students with top employers in the hospitality sector. From preparing students for interviews to matching their skill sets with employer requirements, the T&P team ensures that students secure placements with reputed hotels, restaurants, cruise lines, airlines, and other hospitality-related organizations. Additionally, career counselling plays an important role in guiding students towards their ideal career paths. Not all students are aware of the diverse career opportunities within the hospitality industry, and the T&P department helps them explore various roles, whether in operations, management, marketing, or event planning.

Impact of T&P Department on Students

The T&P department's impact on students is far-reaching. It not only helps them secure internships and jobs but also plays an integral role in developing their overall personality, making them well-prepared for the demands of the hospitality industry. Students who benefit from a strong T&P support system are more likely to be confident, adaptable, and successful in their careers. Additionally, having a solid training and placement infrastructure enhances the reputation of the institution. A high placement rate signifies the college's strong industry connections and its commitment to producing capable and skilled professionals. Prospective students and their parents often consider the T&P track record of an institution when making their decisions.

Challenges Faced by the T&P Department

While the T&P department plays a crucial role in the college's success, it also faces challenges. The fast-evolving nature of the hospitality industry means that students must be trained to adapt to changes in technology, customer expectations, and management practices. The department must continually update training materials and methods to ensure that students are always in line with current industry standards. Technical knowledge development of the students are not the responsibility of one department but all, so, sometimes challenges in tuning with other departments in line for the joint efforts for the students are always a challenge. The technical knowledge cannot be developed in a day or night. The value of technical knowledge must be inculcated amongst students from the very first day in the college. Training & Placement is more of responsibility than a duty. Since the department serves as a link between academia and industry, it must be open around-the-clock. Since the hotel and hospitality industry is open 365 days a year, it often becomes impossible to work during the department's time frame (College Timings). Even conducting of placement interviews on Saturdays or Sundays or taking the calls of intern's late night is usually part of routine work of the T&P Department.

Rewards of T&P Department

Placement Achievements: One of the main rewards is the successful placement of students in reputable

companies. This helps boost the department's credibility and reflects its effectiveness.

Career Growth for Students: The T&P department provides students with skill development opportunities, ensuring they are industry-ready and helping them secure internships and full-time jobs.

Strong Alumni Base: - When hospitality leaders reflect on their early, difficult job profiles after reaching adulthood, they generally discover that the college and Training & Placement department helped them succeed. Consequently, it fosters a close link among graduates. Strong alumni ties also benefit the training and placement department since, over time, the alma mater itself becomes a representation of the sector.

Institution's Reputation

Brand Value & Marketing tool for future Admissions: Successful training and placement programs enhance the college's reputation. A strong placement record is often a deciding factor for prospective students when choosing a college. **Corporate Relationships:** The department establishes connections with top companies, strengthening the college's industry network and reputation.

Veenit Sinha
Senior Lecturer
IHM Ranchi



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Rajnish Kumar Singh
Lecturer
IHM Ranchi

Title: Culinary Renaissance in India: From Tradition to Innovation



India's culinary landscape is undergoing a remarkable transformation. From modern Indian cuisine to the emergence of sustainable food practices, the country's gastronomic scene is captivating both local and global palates. India's rich culinary heritage is now blending with global influences to create extraordinary dining experiences.

The Rise of Modern Indian Cuisine

Modern Indian cuisine is a fascinating blend of traditional flavors and contemporary culinary techniques. Inspired by global trends, chefs across India are experimenting with indigenous ingredients, presenting classic dishes in avant-garde styles. Restaurants like Indian Accent in New Delhi and Masque in Mumbai are setting benchmarks with their innovative menus, earning acclaim on international platforms. Dishes like the "Meetha Achaar Pork Spare Ribs" at Indian Accent and "Smoked Mutton with Black Garlic" at Masque exemplify this culinary evolution.

Michelin Starred Excellence in India

Although Michelin Guide is yet to officially enter India, Indian chefs have made significant global contributions. Michelin-starred restaurants such as Gaggan in Bangkok and Junoon in New York, helmed by Indian chefs, showcase the brilliance of Indian cuisine. Additionally, establishments like ITC Grand Chola's Avartana and The Bombay Canteen have raised the bar, attracting global recognition for their culinary creativity. Signature dishes such as "Rasam Poached Shrimp" at Avartana and "Pork Vindaloo Tacos" at The Bombay Canteen offer diners a refined yet authentic experience.

Embracing Sustainability: The New Culinary Ethos

Sustainability has become a major focus in India's hospitality industry. Restaurants are adopting farm-to-fork concepts, sourcing locally grown, seasonal produce. Establishments like Oota Bangalore and The Table in Mumbai are leading the way, reducing carbon

footprints while supporting local farmers and producers. Dishes like Oota's "Ragi Mudde with Mutton Saaru" and The Table's "Heirloom Tomato Salad with Local Ricotta" highlight the beauty of fresh, sustainable ingredients. Furthermore, the Indian government's promotion of millet consumption, declared as the "International Year of Millets 2023," has further encouraged the use of sustainable grains.

Rediscovering Millets and Indigenous Ingredients

Millets, once considered a poor man's food, are now making a stellar comeback. Recognized for their nutritional value and environmental resilience, millets are becoming a staple on gourmet menus. Renowned chefs are creatively incorporating these grains into contemporary dishes, demonstrating the versatility and appeal of indigenous ingredients. Examples include "Foxtail Millet Risotto" at The Lodhi, New Delhi, and "Jowar Upma with Curry Leaf Pesto" by leading culinary innovators.

Tribal Cuisines: A Cultural Revival

India's tribal cuisines, once overshadowed by mainstream gastronomy, are now gaining visibility. With chefs and food historians delving into regional traditions, dishes like bamboo shoot curry from the Northeast and Mahua-based delicacies from Jharkhand are taking center stage. Restaurants and culinary festivals are celebrating these authentic flavors, offering a glimpse into the country's rich cultural diversity. Notable examples include "Black Rice Pudding" from Nagaland and "Mahua Flower Kheer" from Chhattisgarh, presenting traditional flavors with a modern twist.

Pop-Up Menus and Celebrity Chef Collaborations

The concept of pop-up menus and curated dining experiences has gained momentum in recent years. Celebrated chefs like Manish Mehrotra and Garima Arora frequently collaborate with luxury hotels,

offering limited-time menus that showcase their culinary artistry. Dishes like "Jackfruit Galouti Kebab" by Mehrotra and "Fermented Rice Pancakes with Coastal Curry" by Arora have left lasting impressions on food enthusiasts.

Emerging Celebrity Chefs in India

India's culinary landscape is also witnessing the rise of a new generation of celebrity chefs. Pooja Dhingra, often referred to as India's 'Macaron Queen,' has revolutionized the dessert scene with her Le15 Patisserie. Saransh Goila, the founder of Goila Butter Chicken, has brought authentic Indian flavors to global platforms. Chef Ranveer Brar, through his television shows and YouTube presence, continues to inspire budding chefs with his culinary expertise. Similarly, Priyam Chatterjee, the first Indian chef to be awarded the prestigious 'Chevalier de l'Ordre du Mérite Agricole' by France, is making waves in the global culinary community. These chefs serve as role models for culinary students, proving that dedication and innovation can lead to remarkable success.

From Home Bakers to Gourmet Stars

The pandemic gave rise to a wave of home bakers and chefs who transitioned into successful culinary entrepreneurs. With the help of social media and online platforms, many have built thriving businesses, gaining recognition as gourmet chefs. This democratization of the food industry has infused the culinary landscape with creativity and diversity. Desserts like "Biscoff Cheesecake" and artisanal products such as "Sourdough Breads with Millet Flours" have emerged as favorites among urban consumers.

A Bright Future for Culinary Students

For aspiring culinary students, the future holds immense opportunities. With the rise of modern Indian cuisine, sustainable practices, and global recognition, hotel management institutes must adapt their curricula to include topics like sustainable gastronomy, regional Indian cuisines, and global culinary trends. Hands-on experiences through internships, collaborations with renowned chefs, and participation in culinary festivals can bridge the gap between academic learning and industry demands. Moreover, incorporating courses on culinary

entrepreneurship, food tech innovations, and sustainable cooking techniques will prepare students to contribute meaningfully to the hospitality industry. Institutions can also foster partnerships with farm-to-table restaurants and eco-conscious brands to encourage practical learning in real-world settings.

India's Impact on Global Culinary Trends

In recent years, India's culinary diversity has significantly influenced global dining preferences, particularly in promoting vegetarian and plant-based eating. Traditional Indian dishes like "Baingan Bharta," "Sarson Ka Saag," and "Paneer Tikka" have become internationally beloved. Additionally, innovations like millet-based salads, plant-based protein dishes, and Ayurvedic-inspired wellness meals are catering to the growing demand for health-conscious cuisine worldwide.

Indian chefs are also championing plant-based fine dining with menus that celebrate seasonal produce and regional flavors. By leveraging this diversity, India's culinary ambassadors are showcasing the country's gastronomic richness on the global stage.

Rajshekhar
Lecturer
IHM Ranchi



THE ART OF MAKING FIRST IMPRESSION IN FRONT OFFICE



In the fast-paced world of hospitality, the first impression you make in the front office can set the tone for your relationships, both professional and personal. Whether you're greeting a guest, interacting with visitors, or introducing yourself to a new colleague, how you present yourself in these moments is crucial. It can influence how people perceive you, and in many cases, may impact future opportunities. Here are a few guidelines on mastering the art of making a positive first impression in a front-office setting

THE POWER OF APPEARANCE

First impressions are often shaped by what people see, and in a front office environment, your appearance speaks volumes. Dressing appropriately for the environment is key. Your attire should be neat, polished, and reflect the company's culture. Keep your clothing clean, wrinkle-free, and professional. Pay attention to grooming as well – hair, nails, and overall hygiene can affect how seriously you're taken in a professional setting.

A WARM AND CONFIDENT GREETING

The first words you speak when meeting someone can significantly affect their perception of you. Whether you're on the phone or in person, greet people with a warm smile, handshake and direct eye contact. A friendly and approachable demeanour can create an instant connection. Ensure your tone is positive and upbeat without being overbearing. If you're meeting someone for the first time, offering a brief, respectful introduction with your name and title is a simple yet effective way to establish rapport.

THE IMPORTANCE OF BODY LANGUAGE

Non-verbal communication can convey just as much, if not more, than words. In a front-office setting, it's essential to be mindful of your body language. Stand tall, avoid crossing your arms, and maintain an open posture to appear more approachable. Your body language should mirror the level of professionalism you wish to convey. When speaking to someone make sure to focus on them fully – put away distractions like your phone or computer. By offering your undivided attention, you demonstrate respect and genuine interest in the conversation.

ACTIVE LISTENING AND EMPATHY

A key part of making a lasting first impression is how you listen. Active listening means giving your full

attention to the person speaking, acknowledging their words, and responding thoughtfully. Ask questions to show you're engaged and interested in what they're saying. This not only creates rapport but shows you value the other person's perspective. In a front-office role, it's also important to empathize with visitors or clients. If they seem frustrated or confused, acknowledge their emotions and offer help with sincerity.

PROFESSIONAL COMMUNICATION

Effective communication is essential for building credibility and trust. In front office, your ability to convey clear and concise information can leave a lasting impact. Whether you're on the phone, speaking with a client, or relaying messages between departments, always be polite, professional, and well-spoken. Avoid slang, be mindful of your tone, and remain patient, even when handling difficult situations. A calm, confident, and polite approach can often diffuse tense situations.

TIME MANAGEMENT AND PUNCTUALITY

Punctuality speaks to your reliability and respect for other's time. Arriving on time for meetings, phone calls, or appointments is crucial in a front-office role. Being late can create a negative first impression and make you seem disorganized or inconsiderate. If you can't avoid being late, always communicate ahead of time and offer an apology. Being punctual also includes managing your time well so that you're prepared for any task or interaction.

BUILDING AND MAINTAINING RELATIONSHIPS

Making a good first impression is just the start; maintaining it is equally important. Always follow through on promises, remain consistent in your professional behaviour, and check in with others as needed. Building relationships through regular and effective communication will enhance your reputation. People remember individuals who show interest in others and who maintain a positive attitude over time.

Komal Sharma
Assistant Lecturer
IHM Ranchi

The "Wow" Factor in Hospitality: Elevating Guest Experiences Beyond Expectations



Delivering great hospitality in today's fast-paced world, where guests have countless options, is about going above and beyond what is expected of you. The "Wow" factor—a combination of innovation, personalisation, and attention to detail that makes an impression—is the key to crafting visitor experiences that will be remembered.

There is no one-size-fits-all recipe for the "wow" factor. It is a nuanced fusion of genuine human connection, personalisation, and expectation. Exceeding expectations is more important than simply meeting them.

What is the "Wow" Factor?

The "Wow" factor in hospitality refers to those special touches that surprise and delight guests, making their experience memorable. It's the difference between a standard hotel stay and one that guests can't stop raving about. This could be a personalized welcome, a surprise upgrade, or an unexpected complimentary service.

How to Deliver the "Wow" Factor?

1. Personalization: The Heart of the "Wow"

Guests love feeling valued. Remembering their preferences—whether it's their favourite drink, room type, or dietary needs—creates an emotional connection. Luxury hotels and boutique properties excel at this by using guest data to tailor experiences. A simple welcome note with a guest's name or a personalized itinerary can leave a lasting impression.

Many luxury hotels offer traditional Indian welcome rituals, such as "aarti" ceremonies, flower garlands, and personalized welcome drinks, providing an immersive cultural experience.

Hotels in Jharkhand might provide a traditional Jharkhandi welcome with local music and dance.

2. Anticipate Needs, Don't Just React:

- **Proactive Service:** Instead of waiting for a guest to request a specific amenity, anticipate

their needs based on observed cues or pre-arrival information. For example, offering a warm blanket and hot cocoa to a guest arriving from a cold climate demonstrates thoughtful anticipation.

- **Personalized Recommendations:** Leverage technology and guest profiles to offer tailored recommendations for dining, activities, and local attractions. This shows that you've taken the time to understand their preferences.
- **Seamless Problem Solving:** When issues arise (as they inevitably will), address them swiftly and efficiently. Go beyond simply resolving the problem; offer a gesture of goodwill to turn a negative into a positive

3. Cultivating Genuine Human Connection:

- **Empathetic Listening:** Train staff to actively listen to guests and respond with empathy and understanding. This builds trust and rapport.
- **Genuine Smiles and Warmth:** A genuine smile and a warm, welcoming demeanour can go a long way in creating a positive atmosphere.
- **Going the Extra Mile:** Encourage staff to go above and beyond their job descriptions to create memorable experiences. This could involve anything from helping a guest find a lost item to providing impromptu local insights.

4. The Role of Technology:

- **Streamlined Processes:** Utilize technology to streamline check-in, check-out, and other processes, freeing up staff to focus on personalized interactions.
- **Personalized Digital Experiences:** Leverage mobile apps and digital platforms to offer personalized recommendations, seamless communication, and convenient access to services.
- **Feedback Collection and Analysis:** Use technology to gather guest feedback and identify areas for improvement.

5. Creating a Culture of "Wow":

- Empower Employees: Give staff the autonomy to make decisions and take initiative to create memorable experiences.
- Recognize and Reward Excellence: Acknowledge and reward employees who consistently deliver exceptional service.
- Foster a Positive and Supportive Work Environment: A happy and engaged staff is more likely to deliver exceptional service.

The "Wow" factor in hospitality is all about going the extra mile. It's about surprising guests in ways they didn't expect but deeply appreciate. Whether through personalization, thoughtful gestures, or seamless service, delivering an extraordinary experience ensures guests return—and recommend your establishment to others.

In the end, hospitality is about creating emotional connections. And when you leave guests with an unforgettable feeling, they'll carry the memory of your service long after they've checked out.

Rishav Thakur
Assistant Lecturer
IHM Ranchi



दादी की यादें



वो बचपन की कहानी कौन सुनाएगा, फिर ना वो मनपसंद खाना कौन खिलाएगा।
वो दिन वो पल, अब कहां वापस आएंगे, हमारे दिलों में बस वही यादें रह जाएंगे।
वो गाने, वो खेल, वो खुशियाँ सारी, अब नहीं मिलतीं वो दादी की बातें प्यारी।
चाय की प्याली, और दादी की मुस्कान, उनकी गोदी में सोना, वो था कितना आसान।
अब घर में तन्हाई, आंगन भी सूना, उनकी हंसी की आवाज नहीं सुनाई देती कोई।
उनके बिना, सब कुछ अधूरा सा लगता है, कभी तो लगता है, उनका प्यार भी कहां जाता है।
लेकिन दादी की यादें, दिलों में रहेंगी, उनकी दुआएं, हमें हमेशा मिलेंगी।
बचपन की खुशियाँ, कभी नहीं मिटी, दादी का प्यार, हमेशा रहेगा सच्ची।

Hare Krishna Chaudhary
Assistant Lecturer
IHM Ranchi



The Evolution of Revenue Management in Hotel Industry



The hotel industry, like many others, has undergone dramatic changes in recent decades. Among these transformations, revenue management (RM) stands out as one of the most significant innovations. What began as a basic pricing strategy has evolved into a sophisticated, data-driven discipline that plays a crucial role in the financial health of hotels. Let's explore the journey of revenue management in the hotel industry, from its humble beginnings to its current state as an essential business function.

The Birth of Revenue Management

Revenue management traces its roots to the airline industry in the 1980s, where carriers first began experimenting with dynamic pricing to maximize profitability. The concept was simple: sell the right product (seat) to the right customer at the right time, at the right price.

In the early 1990s, the hotel industry began adopting similar strategies, but the approach was less systematic. Traditionally, hotels had relied on a fixed pricing structure, with rates often set based on a combination of seasonality, location, and competitive benchmarking. Occupancy levels played a role, but pricing flexibility was limited, and revenue optimization wasn't a top priority.

As competition intensified and customers began to expect better services and value, hoteliers sought more effective ways to manage their revenue streams. The initial introduction of Revenue Management was based on the concept of adjusting room prices in response to occupancy levels—simple, but effective.

The Introduction of Technology

In the late 1990s and early 2000s, as the internet revolutionized the way travelers booked hotels, technology played a pivotal role in the evolution of revenue management. The introduction of property management systems (PMS) and central reservation systems (CRS) allowed hotels to collect vast amounts of data on occupancy rates, booking trends, and customer behavior.

This period marked the beginning of more sophisticated pricing strategies, powered by software that could dynamically adjust prices based on real-time supply and demand conditions. Hotels no longer

relied solely on manual adjustments; instead, algorithms started to play a role in determining the optimal price for each room at any given time.

Revenue management systems (RMS) emerged during this time as comprehensive solutions that helped hoteliers track their revenue performance, optimize their rates, and forecast demand. For the first time, hoteliers could leverage data to predict trends and adjust prices accordingly, minimizing the risk of underpricing or overpricing rooms.

Data-Driven Decision Making

As technology continued to advance, hotels gained access to an even wider array of data sources. It was no longer just about room occupancy rates—hotels began collecting information about guest profiles, booking lead times, and competitor pricing. This data could be analyzed to create complex forecasting models, enabling hotels to predict demand patterns with greater accuracy.

With the rise of online travel agencies (OTAs) like Expedia and Booking.com, hotel revenue managers gained access to global distribution channels that made it possible to reach a broader range of customers. The challenge, however, was balancing the influence of OTAs, who charged hefty commissions, with direct booking efforts that offered higher margins. This led to an increasing emphasis on “direct booking” campaigns, where hotels encouraged guests to book through their websites rather than third-party platforms.

Revenue management strategies expanded to include segmentation. Hotels began pricing rooms differently based on various customer segments—business travelers, leisure guests, group bookings, and others—each with unique booking behaviors. Personalized pricing, targeted offers, and loyalty programs became essential tools in optimizing revenue.

The Role of Artificial Intelligence and Machine Learning

The 2010s saw the rise of artificial intelligence (AI) and machine learning (ML) as game-changers in the world of revenue management. AI-driven systems could now analyze vast amounts of data in real time and identify patterns that human revenue managers might miss. These advanced algorithms allowed for hyper-targeted pricing, predicting not only short-term demand but also longer-term trends that could affect future revenue.

The integration of AI also meant that revenue management decisions could be automated to a degree that was previously impossible. Hotels could adjust room prices, offer personalized discounts, and manage their inventory on the fly, all based on insights generated by machine learning models. Moreover, AI allowed hotels to provide a more personalized experience for guests by offering dynamic pricing tailored to their preferences, increasing conversion rates and customer satisfaction.

Additionally, the emergence of cloud-based RMS platforms made it easier for hotels of all sizes to access these advanced revenue management tools. Smaller independent hotels, once at a disadvantage compared to large hotel chains, were now able to compete more effectively by leveraging the same cutting-edge technology.

The Current Landscape: Omni-Channel Integration and Predictive Analytics

Today's hotel industry is marked by an increasing emphasis on omni-channel integration and predictive analytics. The sheer volume of data available to hoteliers continues to grow exponentially. In addition to traditional sources like PMS, CRS, and OTAs, hotels now tap into data from social media, guest reviews, and even smart devices within the hotel.

Predictive analytics has become a cornerstone of modern revenue management. By analyzing historical data, current trends, and external factors (such as weather, local events, or economic shifts), predictive models can forecast demand and pricing opportunities with remarkable accuracy. These insights allow hoteliers to optimize their revenue strategies across multiple channels, ensuring that they are always offering the right price at the right time.

Omni-channel strategies have also become vital in the digital age. Guests may book through OTAs, social media platforms, or directly via the hotel's website, so

having a unified approach to pricing and inventory management is crucial. Revenue management systems now support seamless integration across all these channels, ensuring consistency in pricing and maximizing revenue opportunities no matter where the booking originates.

Looking Ahead: Sustainability and Beyond

As the hotel industry continues to evolve, revenue management will remain an essential function, but its role is expanding. One of the emerging trends is the integration of sustainability into revenue management strategies. With the growing importance of eco-conscious travelers, hotels are beginning to factor sustainability practices—such as energy-saving initiatives, sustainable sourcing, and eco-friendly amenities—into their pricing and promotional strategies.

Moreover, as guest experience becomes more personalized, the use of AI and data analytics will continue to evolve, enabling hyper-personalized experiences and tailored pricing. Revenue management will not just be about optimizing pricing for maximum profit but also about enhancing the guest experience, creating long-term loyalty, and ensuring that sustainable practices are factored into the equation.

Anup Kumar Singh

Adjunct Faculty

IHM Ranchi



Scope of Vegan Bakery and Pastry Products in India



India's culinary landscape is undergoing a significant transformation, with vegan bakery and pastry products emerging as a prominent trend. Driven by health consciousness, ethical considerations, and environmental concerns, the demand for plant-based alternatives is reshaping the bakery industry.

What is Vegan Food?

Let us comprehend it in an easy manner.

Vegan food is food that comes only from plants. It does not include anything that comes from animals. That means:

- No meat (like chicken, fish, or beef)
- No eggs
- No milk, cheese, or butter
- No honey

Instead, vegan food uses:

- Vegetables and fruits
- Grains like rice, wheat, and oats
- Beans and lentils
- Nuts and seeds
- Plant-based milks like soy milk or almond milk



Innovation in Vegan Baking

Entrepreneurs are pioneering innovative vegan bakery products that cater to traditional tastes while aligning with modern dietary preferences. For instance, Vijay Sweets in Coimbatore has developed plant-based versions of classic Indian sweets like Mysore Pak and Gulab Jamun using alternatives such as coconut milk and cashew paste.

Entrepreneurs are pioneering innovative vegan



bakery products that cater to traditional tastes while aligning with modern dietary preferences.

Similarly, bakeries like The Real Green Café in Bangalore and 24 Carrot in Mumbai are offering a range of vegan pastries and desserts, emphasizing organic and locally sourced ingredients.

Regional Adoption and Consumer Behaviour Madua, also known as ragi or finger millet, holds significant cultural and nutritional importance in Jharkhand and Chhattisgarh. Traditionally cultivated by tribal communities, madua is a resilient crop well-suited to the region's climate and soil conditions.

Urban centers like Mumbai, Bangalore, and Delhi are at the forefront of the vegan bakery movement, driven by a young, health-conscious demographic. These cities are witnessing a proliferation of vegan cafés and bakeries, reflecting a growing acceptance of plant-based diets.

However, challenges remain in expanding this trend to rural areas, where awareness and availability of vegan products are limited. Efforts to educate consumers and improve distribution channels are essential for broader adoption.

Future Outlook

The future of vegan bakery and pastry products in India appears promising. With increasing consumer awareness, technological advancements in food processing, and supportive regulatory frameworks, the industry is poised for significant growth.

As India continues to embrace plant-based lifestyles, the vegan bakery sector is expected to flourish, offering innovative and sustainable options that cater to diverse palates.

Here are some trending vegan bakery products in India:

1. **Vegan Cakes and Pastries:** Bakeries like Bakeart in Delhi offer a variety of vegan cakes and pastries, including chocolate cakes, cheesecakes, and fruit-topped desserts.
2. **Millet-Based Biscuits:** Karachiwala Bakery has introduced vegan pistachio and blueberry millet biscuits, catering to health-conscious consumers seeking plant-based options.
3. **Artisanal Vegan Breads:** The Cinnamon Kitchen in Delhi specializes in gluten-free, millet-based vegan breads and desserts, combining traditional Indian grains with modern baking techniques.
4. **Vegan Doughnuts and Muffins:** Bakeries like Just What I Kneaded offer a range of vegan doughnuts and muffins, often incorporating unique flavors and natural sweeteners.
5. **Vegan Cookies and Brownies:** Clarissa's Vegan Bakery provides an assortment of vegan cookies and brownies, focusing on wholesome ingredients and rich flavors.

Aadity Banerjee
Teaching Associate
IHM Ranchi



TOPPING CHARTS, SERVING STARS

From the pen of alumni and students of the institute, the torch bearer of IHM Ranchi legacy.

Message from Student of the Year 2022

Heartfelt Gratitude for an Unforgettable Journey at IHM Ranchi

As I reflect on my journey at IHM Ranchi, I am filled with immense gratitude for the experiences, challenges, and growth that this institution has offered me. Serving as the President of the Student Union has been an incredible honour, allowing me to contribute to the college community while also learning invaluable lessons in leadership, teamwork, and responsibility.



From the dynamic classroom sessions to the hands-on practical training, every moment at IHM Ranchi has been instrumental in shaping my understanding of the hospitality industry. The numerous events, competitions, and industry interactions have not only honed my skills but have also built a strong foundation for the future. The friendships formed, the late-night brainstorming sessions, and the sense of camaraderie among students have made these years truly special.

Beyond academics, IHM Ranchi has been a place of personal transformation. It has instilled confidence, discipline, and a spirit of innovation that I will carry forward in my career. I am especially grateful for the mentorship and guidance I received along the way, particularly from Principal Dr. Bhupesh Kumar, whose leadership has been inspiring, and my teachers, including Mr. Ravi Kumar, Chef Rajnish, and Chef Rajshekhar Sir, who have been pillars of knowledge and support. A special thanks to all the other faculty members, whose encouragement has made a lasting impact on me.

IHM Ranchi will always hold a special place in my heart, and I look forward to applying the lessons learned here in the real world. Thank you for an unforgettable journey!

With gratitude and best regards,

Mohit Kumar Singh
Class of 2019-22

Message from Student of the Year 2023

IHM Ranchi- Where foundation is built

The hospitality industry is known for its dynamic nature, demanding a unique blend of skills, dedication, and passion. I, Pratibha Toppo, embarked on my hotel management journey in 2020 with the dream of being selected by one of the top hotel brands. With that goal in mind, I committed myself to giving my best at every stage.



I took admission at the Institute of Hotel Management, Ranchi, and Jharkhand. Unfortunately, our batch enrolled during the peak of the COVID-19 pandemic, which posed a major challenge — we couldn't attend in-person practical classes, which are just as crucial as theory. However, despite the pandemic barrier, our faculty went above and beyond, conducting online practical sessions that proved to be incredibly helpful.

My enthusiasm for the field, combined with a disciplined approach to learning, earned me the title of “Student of the Year.” With hard work, perseverance, and the constant guidance of my mentors, I was selected as a Management Trainee at Taj Hotels, and I am now proud to serve as a Food and Beverage Executive at Taj Connemara, Chennai.

For me, being a topper wasn't just about academic excellence — it is about understanding that true success in hospitality lies in serving others with integrity, and striving for continuous growth. Taj Hotels provided me with the platform to evolve, and I am deeply grateful for the mentorship and training that shaped my journey.

Pratibha Toppo
Class of 2020-23

Message from Student of the Year 2024

My Journey Through Hospitality: From IHM Ranchi to the Taj

It all started in 2020, when the pandemic hit and we were confined to our homes. That's when I stumbled upon the course of Hotel Management. I still remember walking through the doors of IHM Ranchi and meeting one of the most dynamic personalities I've ever come across — our Principal, Dr. Bhupesh Kumar. That first interaction was also my introduction to the world of hospitality, and it left a lasting impression.



Since I've always wanted to be part of something people-centric, I knew I had found the right path. IHM Ranchi became the perfect place to begin this journey. Many friends and family members asked me why I chose this field — a sector known for being demanding with comparatively modest pay. But for me, it wasn't just about the glamour or career prospects. I wanted to make a difference, create meaningful experiences, and bring joy to people's lives. That's what drew me to hospitality.

Of course, hotel management isn't easy — it's a path filled with long hours, hurdles, and moments of self-doubt. There were times I questioned whether I had what it took to succeed. But every challenge became a lesson. The stress of deadlines, late nights preparing assignments, and the constant demand for perfection taught me resilience and reinforced the value of hard work, passion, and perseverance.

IHM Ranchi became more than a college — it became the place where I truly discovered myself. From professors to classmates and hands-on learning, each experience shaped who I am today. I remember feeling overwhelmed in the beginning, but those very challenges helped me grow stronger and more confident.

One of the most eye-opening experiences was my first internship at The Iconic Oberoi, New Delhi. Long shifts, demanding guests, and attention to every small detail taught me not just technical skills, but also patience, persistence, and the power of a positive attitude. I learned to embrace challenges with a smile and turn obstacles into opportunities.

On our first day at IHM Ranchi, a professor told us that this course is like a train journey with three important stations before we reach our destination. He reminded us that it's important to enjoy the journey and make thoughtful decisions at each stop along the way.

Today, I'm proud to be associated with one of the world's most prestigious hospitality brands — Indian Hotels Company Limited — as a Management Trainee. Looking back at those three years, I've taken away three major lessons from the “stations” I passed through:

- 1. Embrace the Challenges**
- 2. Find Your Passion**
- 3. Never Give Up**

My time at IHM Ranchi has been about more than academics or internships — it's been about growth, both personal and professional. The relationships, the lessons, the struggles, and the triumphs have all shaped me.

To my juniors: this is just the beginning. You're about to embark on a journey that will challenge, inspire, and transform you. Embrace every experience, learn from every setback, and walk this path with passion and purpose. The world of hospitality awaits — and your future is brighter than you can imagine.

Aditya Vikram Bajaj
Class of 2021-24

Leading with Passion: My Journey as General Manager at IHM Ranchi

Introduction

As a student of Hotel Management at IHM Ranchi, I never thought I'd have the opportunity to lead my peers as the General Manager of our college. But life had other plans, and I'm thrilled to share my experience with you.



Challenges and Learnings:

As General Manager, I faced numerous challenges, from managing events to coordinating with faculty members. However, these challenges taught me valuable lessons in leadership, communication, and time management. I learned to prioritize tasks, delegate responsibilities, and make informed decisions.

Achievements and Successes:

During my tenure, our team successfully organized several events, including cultural festivals and Events. We also implemented new initiatives, such as to run our college like a hotel. so, that the student can Understand the work culture of the Hotel Industry. These achievements not only enhanced our college's reputation but also fostered a sense of community among students.

Lessons for Future Leaders:

- As I reflect on my experience, I'd like to share the following lessons with future leaders:
- Empower your team: Give your team members the autonomy to take ownership of their tasks and projects.
- Communicate effectively: Clear communication is key to success. Listen actively, and express yourself confidently.
- Be adaptable: Be prepared to face unexpected challenges and adapt to changing situations.

Conclusion:

My experience as General Manager at IHM Ranchi has been an incredible journey of growth, learning, and self-discovery. I'm grateful for the opportunity to lead my peers and contribute to our college's success. As I move forward, I'll carry these lessons with me, and I hope to inspire future leaders to do the same.

Vaishnavi Sharma
B.Sc. H&HA (3rd Year)
NCHMCT: 2241225081

Role of a Chief Engineer

As a student of 3rd Year, playing the role of a Chief Engineer for Hotel IHM Ranchi hierarchy was not only exciting but challenging too. A Chief Engineer plays a vital role in managing engineering operations across various industries, including hospitality, manufacturing, construction, and maritime. This position involves overseeing maintenance, ensuring the smooth functioning of mechanical, electrical, and plumbing systems, and implementing preventive maintenance plans to minimize breakdowns. Additionally, a Chief Engineer is responsible for managing a team of engineers and technicians, assigning tasks, providing training, and ensuring workplace efficiency. Safety and compliance are also critical aspects of the role, as the Chief Engineer must enforce regulatory standards, conduct safety inspections, and develop emergency response protocols. Budget management is another key responsibility, requiring cost-effective planning for repairs, maintenance, and equipment upgrades. Furthermore, they often lead renovation or expansion projects, coordinating with contractors, vendors, and other departments to ensure timely project completion. To excel in this role, a Chief Engineer must possess strong technical knowledge, leadership abilities, problem-solving skills, and financial management expertise. Typically, candidates for this position have a degree in engineering, significant hands-on experience, and industry-specific certifications. As technology evolves and industries advance, Chief Engineers must continuously update their knowledge and skills to maintain efficiency, safety, and innovation in their respective fields.



Aaryan Kumar
B.Sc. H&HA (3rd Year)
NCHMCT: 2241225001

Bharatanatyam: The Timeless Dance of India

Bharatanatyam, one of the oldest and most revered classical dance forms of India, originated in the temples of Tamil Nadu. Rooted in spirituality, it was traditionally performed by temple dancers, known as Devadasis, as a form of worship and storytelling. Over centuries, Bharatanatyam has evolved into a globally recognized art form, blending graceful movements, intricate footwork, and expressive storytelling.



The name Bharatanatyam is derived from three Sanskrit words:

Bha – Bhava (expression)

Ra – Raga (melody)

Ta – Tala (rhythm)

Natyam – meaning dance

This dance form is a perfect harmony of Nritya (expressive dance), Nritta (pure dance movements), and Natya (dramatic storytelling). Performers use facial expressions (Abhinaya), hand gestures (Mudras), and rhythmic footwork (Adavus) to convey emotions and narrate mythological tales.

Unique Features of Bharatanatyam

- **Geometry in Motion** – Bharatanatyam is known for its precise postures, angular movements, and symmetrical patterns. The dancer often assumes the Airamandi stance, a half-sitting posture that provides balance and grace.
- **Storytelling through Expression**– The dancer enacts stories from Hindu epics like the Ramayana and Mahabharata using elaborate expressions and symbolic hand gestures.
- **Carnatic Music Accompaniment** – Bharatanatyam is performed to Carnatic music, with instruments like the Mridangam (drum), Veena (string instrument), and Flute adding depth to the performance.
- **Elaborate Costumes and Jewellery** – Dancers wear vibrant silk costumes with pleated fans that enhance movements. Traditional temple jewellery, intricate makeup, and alta (red dye on fingers and feet) complete the look.

Interesting Facts About Bharatanatyam:

- **Ancient Origins** – Bharatanatyam is over 2,000 years old and is believed to be mentioned in the Natya Shastra, an ancient Sanskrit text on performing arts.
- **Once a Temple Ritual** – Originally performed in temples as an offering to the gods, Bharatanatyam was later revived and adapted for stage performances in the 20th century.
- **Global Recognition** – Today, Bharatanatyam is performed worldwide, with dedicated schools and enthusiasts in countries like the U.S., U.K., and Australia.
- **Physical and Mental Benefits** – Practicing Bharatanatyam improves flexibility, stamina, concentration, and emotional expression. It is often considered a form of meditation in motion.

Bharatanatyam is not just a dance form; it is a spiritual and cultural experience that connects performers and audiences to India's rich heritage. Whether performed in temples, on grand stages, or in modern interpretations, Bharatanatyam continues to captivate hearts with its elegance, discipline, and divine storytelling.

Bidisha Ray

B.Sc. H&HA (3rd Year)

Student President, IHM Ranchi

NCHMCT: 2241225023

Heritage Tourism

Heritage tourism is a journey through time, allowing travellers to experience the rich cultural, historical, and architectural legacy of a destination. This type of tourism focuses on preserving and promoting unique heritage sites, generating economic benefits for local communities.



Heritage tourism encompasses ancient monuments, historical landmarks, museums, and cultural festivals. Travelers can immerse themselves in local culture by staying in heritage hotels, participating in traditional workshops, and savouring local cuisine.

The benefits of heritage tourism are multifaceted. It promotes cross-cultural understanding, conserves cultural heritage sites, and supports local economic development. Heritage tourism encourages responsible travel practices, fostering respect for the environment and local traditions.

By embracing heritage tourism, travellers can uncover a destination's authentic essence. This type of tourism offers a unique and enriching experience, allowing travellers to connect with the past and appreciate the present. Heritage tourism is a valuable tool for preserving cultural heritage and promoting sustainable tourism practices.

Ashwin Addi Lakra
B.Sc. H&HA (3rd Year)
NCHMCT: 2241225019

The Sweet World of Bakery : A Career Option

As we walk into a bakery, the sweet aroma of freshly baked bread and pastries fills our senses, making our mouths water. But have you ever wondered what goes into creating these mouthwatering treats? Behind every delicious loaf of bread, cake, or pastry, there's a team of skilled bakers who work tirelessly to bring joy to our taste buds.



- Bakery as a Career Option

Bakery is not just a hobby or a passion; it's a full-fledged career option that requires skill, creativity, and hard work. With the rise of the food industry, the demand for skilled bakers has increased manifold. From artisanal bakeries to large-scale commercial bakeries, the opportunities are endless.

Types of Bakery Careers

1. Artisanal Baker: Specialize in traditional baking methods and create unique, handcrafted bread and pastries.
2. Pastry Chef: Create intricate pastries, cakes, and desserts for high-end restaurants and bakeries.
3. Bakery Manager: Oversee the daily operations of a bakery, including production, sales, and staff management.
4. Food Scientist: Develop new recipes and products, ensuring they meet food safety and quality standards.

- Skills Required

To succeed in the bakery industry, you'll need:

1. Creativity: Experiment with new recipes and ingredients to create unique products.
2. Attention to detail: Ensure that every product meets high standards of quality and presentation.
3. Physical stamina: Work long hours on your feet, lifting heavy equipment and ingredients.
4. Teamwork: Collaborate with other bakers, chefs, and staff to meet production demands.

Ruhama Kongari
B.Sc. H&HA (3rd Year)
NCHMCT: 2241225063

The Evolution of Fusion Cuisine: A Culinary Revolution



Fusion cuisine has developed from an innovative experiment into a worldwide culinary trend, combining the flavours and methods of various cultures to produce new dishes. Its origin can be traced back to the 1970s when chefs started experimenting with combining ingredients and methods from various culinary traditions. The trend for fusion spread with increased immigration, globalization, and the greater availability of international ingredients.

One of the leaders in fusion cooking was French Chef Jean-Georges Vongerichten, who made his reputation for integrating French cooking skills with the vibrant flavours of Southeast Asia. At his restaurant, Jean-Georges in New York, he served such innovative dishes as tuna tartare served with ginger and wasabi and paved the way for the revolution in high-end fusion cuisine.

Another key figure in the fusion movement was Wolfgang Puck, who made California cuisine mainstream in the 1980s by combining European methods with fresh local produce and Asian influences. His restaurant Spago was a centre of innovation, where dishes such as the "Chinese Chicken Salad" demonstrated his skill at combining flavours from around the world. During the 2000s, fusion came to the streets with the emergence of food trucks and casual dining. Roy Choi, the Kogi BBQ truck owner, made the news by fusing Korean BBQ with Mexican tacos. The resulting hybrid food item, a mixture of bulgogi beef and kimchi in a taco shell, illustrates how street food can be turned into a global force through fusion.

In addition, chefs such as David Chang of Momofuku renown have led the charge in combining Asian and American food. Chang's innovations with ramen, incorporating Western ingredients such as milk and butter, redefined the parameters of comfort food and demonstrated the possibilities offered by fusion cuisine. Today, fusion continues to grow, embracing not only various culinary traditions but also modern issues like sustainability and plant-based ingredients. As chefs keep on experimenting and discovering global flavours, fusion cuisine is still a celebration of cultural exchange, creativity, and the infinite possibilities of the culinary world.

Amit Kumar Bediya
B.Sc. H&HA (3rd Year)
NCHMCT: 2241225012



My Journey towards Excellence

Entering IHM Ranchi for the first time with the fear of getting outcaste or under shadowed being a girl from the outskirts of the city and in the crowd of students from different states and cities. Being introvert, I was known to less and kept minding my own business in the classroom and studied on my own only to not be outshined by the students who were from different cities and backgrounds until I did well in my midterm examination and got recognized by the faculties and students of my batch. After that I got acknowledged by honorable Principal which is rare in other colleges and had friends to stay with at the college.



Days passed by and I completed my Industrial training with good recognition and praises. Excelling in my studies and other activities creating memories of IHM to remember for lifetime. Years passed by and in my final years I got placed at Sodexo India, a prestigious company in India with good package and at the end of my final year I was lucky enough to get acknowledged by IHM Ranchi for being best in academics and I was awarded with "Baroda Achievers Award" by Bank of Baroda for excelling in academics. I'm grateful to our Honorable Principal Dr. Bhupesh Kumar, all my individual faculties and my friends for supporting me and playing a vital role in my journey at IHM Ranchi.

Arshi Nagvanshi
B.Sc. H&HA (3rd Year)
NCHMCT: 2241225018

Poem : Dear College

If I hurt you, then please accept my sorry,
I will keep with me always, your golden memory.

We knew only, One, Two, Three, Four, Five,
But you thought us, how to survive in life

Dear college, always you were to me cheerful
But sometimes, you were for us little fearful.

You made me mature day by day,
How to chase dream, you also explained that way

To know something about English, it is my nature
and, you made me habitual to learn about Eng. Literature.

i can see the world for that you made me able,
my journey with you, always be unforgettable.

a refreshing realm of knowledge,
that is my college.



Shivam Kumar Singh
B.Sc. H&HA (2nd Year)
NCHMCT: 2341225087

The Heartbeat of Hospitality: A Story beyond Service

Hospitality for me is more than a business—it's an emotion, an experience, and an art that thrives on human connection. Every guest who walks through the doors of a hotel, a restaurant, or a resort carries a story, and the role of hospitality professionals is to make their journey memorable.



I still remember my first visit to a five-star hotel as a child. The Leela palace, Bangalore, the soft music in the background, the aroma of fresh flowers at the reception—it felt like stepping into another world. But what truly stayed with me wasn't the luxury; it was the warm smile of the receptionist who welcomed us, the thoughtful gesture of the waiter who brought my favourite dessert without being asked, and the housekeeper who left a handwritten note wishing us a pleasant stay. These small acts of kindness define hospitality in its truest form.

In the fast-paced industry of hospitality, technology has revolutionized operations, from AI-powered check-ins to personalized guest experiences. Yet, the essence of hospitality remains deeply rooted in human interaction. A perfectly folded napkin, a concierge's attention to detail, or a chef's willingness to customize a dish—these are the moments that turn an ordinary stay into an unforgettable experience.

However, the world of hospitality isn't just about smiles and service; it's about resilience. And now I being a hotelier realise that the each and every team and staff work tirelessly behind the scenes, handling unpredictable challenges with grace. Whether it's accommodating a last-minute request, managing high-pressure situations, or making a guest feels special on their worst day, hospitality is about turning moments into memories.

The magic of hospitality lies in making every guest feel at home, no matter where they come from. In an era where experiences outweigh material possessions, hospitality professionals become storytellers, creating moments that linger in the hearts of travellers.

So, the next time you step into a hotel or dine at a restaurant, look beyond the grandeur. Observe the silent dedication of those who make your experience seamless. Because at the end of the day, hospitality isn't just about providing a service—it's about creating a feeling, a moment, and a story worth remembering.

Aditya Kumar Singh
B.Sc. H&HA (2nd Year)
NCHMCT: 2341225004

Poem : You

The storms may rage, the winds may howl,
But within you lies a fearless soul.
Every fall is a step to rise,
Every tear is a star in disguise.
So spread your wings, let courage ignite,
The world is yours, embrace the fight.
For in your heart, a fire burns bright,
You are the dawn; you are the light.



Ashutosh Kumar
B.Sc. H&HA (1st Year)
NCHMCT: 2441225026

My Professors Are Trying to Kill Me!!! (With Knowledge)

Stepping into IHM Ranchi feels like entering a reality show where every faculty member is a different final boss you encounter and have to make through. Forget about coasting through—this place demands survival skills.



Take Ravi Sir. The moment you step into his class, you better be fully focused, armed with knowledge, and prepared for war. Think you can be slick and even check the time on your phone? Congratulations! You are now the proud author of a 2000-word essay on why you are a fool who uses their phone in class. And no, you cannot copy-paste the same line over and over—he will notice. Try to sound smart without knowing your facts? He will ask for specifics until you regret ever speaking.

DO:NOT:EVER:TRY:TO:USE:AI:IN:HIS:ASSIGNMENTS:EVER. I repeat NEVER; no matter how hard you engineer it, whatever paraphraser you use, he will know. He has the mental agility of a courtroom lawyer—one second of hesitation and you're caught. But if you actually know your stuff? He respects that. The challenge is making sure you don't become the example for why no one else should dare to slack off. But here's the thing: he actually doesn't care if you're wrong—he just wants you to participate. Speak up. Answer questions. The key to surviving his class? Engage. Stay quiet, and you'll become an example. Participate, and he'll push you to be better. And that's why, despite all the essays and the intense questioning, he's one of the most encouraging professors around.

And then there's Veenit Sir. The second he walks in, time slows down, and your survival instincts activate. People straighten their backs so fast it's practically a reflex. And that one guy who was slouching a second ago? Yeah, he's now standing like he's guarding the Buckingham Palace. The classroom, which was a chaotic mess two seconds ago, is suddenly in military formation. No one dares to breathe too loudly. Why? Because he notices everything. Not just uniform details—your entire existence is under review. Your hair? Needs fixing. Your tie? Off by a fraction of a degree. Your posture? Could be straighter. Your energy? Non-existent. Your shoes aren't blindingly polished? Might as well be walking barefoot. He doesn't even need time to analyze—one look, and he knows. But his perfectionist streak is truly commendable and terrifying at the same time. Imagine being under a high-powered microscope, but instead of bacteria, it's YOU he's analyzing.

If knowledge had a human form, he would be it. You could ask him about wine pairings, historical gastronomy, the physics of a soufflé, or the 1st Prime Minister of Tuvalu, and he would have an answer before you even finish asking. Having said that, here's the thing—everything he does? It's calculated. Every correction, every seemingly impossible standard, every moment of microscopic analysis? It's not about nit-picking—it's about precision, excellence, and making sure you don't look like a disaster when it actually matters. And deep down, we know it. That's why, despite the terror, we wait for his class. Because let's be real, one lecture with him has more value than an entire week of just existing.

And in Dhiren Tiu Sir's class, it is like a high-energy crash course in excellence. He talks fast, moves fast, and thinks even faster. If you're paying attention, you'll absorb more in one session than you thought was possible. If you're not? Well, good luck catching up. He's not the type to sugar-coat things—he tells it like it is, straight-up, no fluff. But that's what makes him one of the best. His explanations are clear, on point, and full of real-world knowledge. He won't just teach you the basics; he'll give you the why, the how, and the industry secrets that actually matter. And the best part? He's got a great sense of humour. His energy makes the class fun, engaging, and unpredictable. One moment, you're learning the art of fine dining service, and the next, he's dropping knowledge bombs that make you rethink everything. If you ever get called on, don't panic—just say what you know, because he values effort. Stay sharp, stay engaged, and you'll leave his class not just smarter, but maybe a little flustered too.

Shama Ma'am is a testament to the world that beauty with brains actually exists. She'll roast you in the smoothest way possible—so effortlessly that it takes a full five seconds to realize you've just been destroyed. Mispronounce something? She'll repeat it back to you, slowly, deliberately, with a look that says, really? She's got a sharp wit and a sixth sense for nonsense. Think you can bluff your way through something? Cute. She'll smile, let you dig your own

grave, and then—just when you think you're safe—she'll drop a single line that leaves the whole class stunned and wheezing.

But here's the catch: she's very brilliant. She doesn't just want you to learn; she wants you to be sharp, quick, and unshakable. If she's roasting you, it's because she sees potential. If she's correcting you, it's because she knows you can do better. And when you actually get things right? That rare nod of approval feels like winning a championship. And let's not ignore the beauty with brains factor. Shama Ma'am carries herself with the kind of effortless elegance that makes you wonder, how does someone this sharp also look this flawless? She'll outsmart you, outclass you, and out-roast you—all while looking like she walked straight out of a high-end magazine shoot. In short, she'll humble you, shape you, and make you laugh all at the same time. And honestly? We wouldn't want it any other way.

Now let's head to the kitchen wizards:

If espresso shots and culinary genius had a human form, it would be Rajshekhar Sir, he has this positive energy and glow that no one can surpass. The man enters the kitchen with the energy of being in a reality show finale, and suddenly, everyone's moving at 2x speed. One second, he's hyping you up like a sports coach, the next, he's tasting your dish with a look that says, "Are you sure about this?" (You are not.) His enthusiasm is dangerously contagious—you could walk in tired, but the moment he starts talking about plating, you'll find yourself finessing a garnish like your career depends on it. He doesn't just teach; he transforms—ingredients, students, the general energy of the room. You might walk in clueless, but you'll walk out feeling like a Michelin-star chef (until you realize you forgot the salt).

If you ever need a reality check in the kitchen, Rajnish Sir is the guy. No yelling, no drama—just a sharp glance that somehow makes you rethink every single step you're taking. He's not the type to spoon-feed you answers, but if you're genuinely stuck and willing to learn, he'll go above and beyond to help—sometimes quite literally till midnight. Yeah, you read that right. He once helped me till midnight for a competition, going over every little detail, making sure things were perfect. He didn't have to, but that's just how he is—if you show dedication, he matches it. His brain? A whole archive of culinary knowledge. You could ask about the most random, obscure technique, and he'll break it down like it's the simplest thing in the world. But here's the best part—he doesn't just teach cooking. He emboldens confidence into one's mind and body. He'll push you, test you, challenge you, but never let you settle for less. He's not loud, he's not flashy—but his impact? Unmatched.

Walking into BTK without knowing your menu? Bold move. But not a smart one—because Alka Ma'am is waiting. And she will not let you step inside unless you've got your recipes and pronunciations down flawlessly. She's not loud, she's not harsh—but when she raises an eyebrow and asks you to say the dish name again, you better pray you get it right. If not? Back to the hallway. No shortcuts, no pleading, just learn it and return. But here's the thing—she's not doing it to scare you. She's doing it because she knows you can be better. She's not just teaching recipes; she's shaping chefs. And the moment you start believing in yourself, you realize she's been believing in you this whole time. She pushes, but never just for the sake of it. If she's tough on you, it's because she sees potential. And when you finally get it right? The way she nods, that small but undeniable look of approval—it hits different. You walk out of her class knowing you've earned it. Strict? Yes. Sweet? Yes. Intimidating? A little. But you'll thank her later. And if you ever doubt yourself in a kitchen again, just ask—would Alka Ma'am let me get away with this?

Moving towards the bakery, we have our lovely Aadity Ma'am, she doesn't need to raise her voice—her calm presence alone makes you want to do your best. She observes everything with a sharp eye, catching details you didn't even realize mattered. But here's the best part: she actually lets you experiment. Want to try a new technique? Go ahead. Got a weird food combination idea? Don't want to use eggs? She'll hear you out. Her explanations aren't just lessons; they get engraved in your brain like a secret recipe passed down through generations. She makes even the trickiest concepts feel like second nature, breaking them down so well that you'll find yourself explaining them to others without even trying. And if you ever need help? She's always there—sweet, patient, and ready to guide you without making you feel like a complete disaster. She never shuts you down, never makes you feel silly for asking questions. Instead, she'll calmly help you correct your mistakes, ensuring you understand the "why" behind everything.

Oh, and how could we even forget Harekrishna sir? He walks into the bakery like it's his personal stage, and oh boy, does he have stories to tell. If there's one thing you'll get besides baking skills, it's a detailed autobiography of his

student life. From legendary baking disasters to his greatest achievements, he'll make sure you know exactly what he went through—and how you should do better. He's not exactly the one who believes in spoon-feeding. If you expect step-by-step guidance, good luck. You're expected to figure things out, which is great... until a certain batch (not naming them for security reasons) started proofing their sponge cake. But hey, mistakes are the best teachers, right? When you finally get something right, you might not get a grand celebration, but you'll see that tiny smirk of approval—his version of a gold medal. At the end of the day, he's got the skills, the experience, and the nostalgia-filled lectures that make bakery class part baking, part listening to a one-man TED Talk.

Speaking of new, we have our beloved Komal Ma'am, the undisputed queen of sugar-coated destruction. She doesn't need to yell—just one well-placed “*Beta...*” and you already know you've messed up. It's almost an art form. Answer a question with full confidence? She'll smile and go, “*Ohhh... that's an interesting answer, beta.*” Translation? You're so wrong it's almost adorable. Mispronounce a word? She'll correct you—three times—until it echoes in your head at 3 AM. Give a shaky answer? She'll tilt her head slightly, raise an eyebrow, and say, “*Are you sure, beta?*” And in that moment, you will start doubting not just your answer, but your entire education. But here's the thing—she doesn't just roast for fun (...okay, maybe a little). She does it because she knows you can do better. She pushes, she corrects, she challenges—but she never discourages. The best part? She never holds grudges. You can flop spectacularly today and redeem yourself tomorrow, and she'll be the first to acknowledge your improvement. And if you ever actually need help, she'll guide you without an ounce of condescension and making you feel dumb. That's her magic—she keeps you on your toes, makes you laugh at your own mistakes, and somehow, you always leave her class smarter than when you entered.

Rishav Sir handles things differently, he is like that cool senior who knows everything but doesn't act like he does. He's chill, approachable, and always down for a chat—until you realize you've been assigned to clean the pantry or perfect your napkin folds without even noticing how it happened. Effortless delegation is his secret weapon. But let's talk about his one true love—Room No. 2. Nobody knows what mystical connection he has with it, but if there's an F&B class, chances are, we're ending up in Room No. 2. Maybe the acoustics are better. Maybe the tables align with the stars. Maybe it's just tradition. We don't ask anymore—we just go. And honestly, watching him survive F&B theory classes is a sport in itself. The moment the batch is in full chaotic mode (you know who you are), the kind of questions that get thrown at him would make anyone lose their patience—but he never does. Instead, he somehow redirects it back into actual learning. Genius moves. Also, his approval? Not rare, but never meaningless. If he says you did a good job, take the win. If he doesn't? Well... maybe try helping him with the inventory of PaahiMokhna :)

Speaking of Anup Sir—strict? Without a doubt. Funny? Painfully so. His sarcasm is as sharp as a perfectly optimized algorithm, and if you test his patience, brace yourself for a roast session so subtle yet devastating, you won't even realize you've been schooled until it's too late. Rule number one: No phones. Don't even think about it. If he catches you, he won't yell—just a long, unimpressed stare. Three seconds of pure, silent judgment. Then, when you least expect it, a sarcastic one-liner that has the whole class howling (except for you, now questioning your life choices). And if you're really unlucky? Say goodbye to your phone—confiscation is swift, merciless, and non-negotiable. Ask a questionable question? He won't shut you down immediately. Instead, he'll give you that signature stare—like he's genuinely considering whether responding is even worth his time. Then, with impeccable comedic timing, he'll drop a response so dry and precise, it'll make you rethink your entire understanding of the subject. But here's the kicker—his teaching works. He explains concepts so well that even if you walked into class half-asleep, somehow, you'll walk out actually getting it. And when the class ends? No gentle farewells, no “See you tomorrow.” Just a perfectly delivered, “*Get lost.*” Efficient. Direct. Iconic.

Moving towards Dishari Ma'am, she isn't just a teacher—she's a walking, talking masterclass in patience. You could mix up your cleaning agents, struggle with a simple setup, or ask the same thing a hundred times, and she'd still answer like it's the most important question in the world. It's almost supernatural. She didn't just teach housekeeping; she made it feel like an elegant craft. Take flower arrangements, for example—what started as a “just place them nicely” moment quickly became a high-stakes design challenge where angles, balance, and colors suddenly mattered way more than we expected. Yet, somehow, under her watchful eye, even the most tragic bouquets found their redemption. And of course, the legendary stain-removal lessons. Need a pep talk? Need a laugh? Got an ink stain? A wine spill? Need to know how to get “leepeeesteek” out of white sheets? She's got you

covered—literally and figuratively. And let's be real, if there were an award for handling clueless students with the grace of a saint, Dishari Ma'am would have a whole trophy shelf by now.

Of course, this is just the highlight reel from my first six months. There are faculty members I haven't crossed paths with yet—some I've only heard legendary tales about. What awaits? More wisdom? More perfectly-timed roasts? A new, unforeseen terror? Guess I'll find out, soon enough.

But for now, flip the page—there's a surprise waiting (or, let's be real, the visual proof of suffering).

Also, before anyone accuses me of committing a national crime—yes, Principal Sir.

(And yes, I know a certain someone pointed out, “You didn't even add Principal Sir!” — right in front of him — and still very sweetly said, “It's okay, give her the liberty, she's not that impacted by me yet.”)

But respectfully, Sir... respectfully—you're wrong.

Maybe you didn't notice it, but you've already made an impact. You trusted me with 27 students on the Deoghar trip (which, honestly, felt like managing a mini battalion). You gave me real responsibility, believed I could handle it, and pushed me to rise to the occasion—and that taught more than anyone ever could. Plus, your feedback? Brutal, honest, straight to the point. No sugarcoating, no fake “good job” when it isn't deserved.

And honestly? It still amazes me how down-to-earth you are, despite being the principal of such a prestigious institution. You care so much for all of us that I know if something went wrong at midnight, you'd be the first one ready to show up without a second thought. It's the kind of leadership that quietly teaches us what responsibility actually looks like—no speeches, no drama, just pure action. If there's one thing we all should learn from him, it's this—**opportunity is always there**. You just have to be ready to spot it and *reach for it without blinking*. And he does exactly that—he moves with such intention that by the time you're still thinking, he's already halfway through making it happen.

So yes, maybe I didn't originally add his name here (because even the best intentions sometimes forget the most obvious things), but forgetting the impact?

Not even possible.

This is IHM Ranchi—not just a college, but a full-blown reality show where every professor brings a unique test of skill and character, and your final prize is walking out as an absolute hospitality pro, or as we like to call it, a hospitality leader. You'll start as a clueless fresher, fumbling through your first table setup, mispronouncing French dishes, and wondering if you'll survive the creative punishments. But by the time you're done? You'll have the instincts of a five-star hotel manager, the confidence of a Michelin-star chef, and the ability to iron a uniform so crisp it could cut glass.

You'll be grilled, roasted, and occasionally sautéed alive, but you'll also laugh, hustle, and build friendships that feel like a battle-worn team of survivors. And when you finally graduate, walking out those doors in your perfectly pressed suit, you won't just be another hospitality student—you'll be a legend.

Sanskriti Agarwal
B.Sc. H&HA (1st Year)
NCHMCT: 2441225079

...the important reason... will give
classroom may have several detrimental effects
on these students learning inquiries and answers
classroom dynamics.
while technology
can lead to various disadvantages
students mind. Firstly cellphones
are a significant source of distraction
often receive notifications, text and
class - which can divert their atten-
tion from the class. This constant inter-
ruption of the learning process and
secondly the use of it.
the Internet,
new as
...is a common form of seizure by a government on a given public
...the world is also used popularly, of innovation under legal
...of seizure by a government of a property as punishment
enforcement of the law
...it differs from a fine in that it is not
...the crime but rather re-
...the criminals ill-gotten spoils (arise as a con-
...the crime itself, still
...the actual punishment for the crime itself, such as protection
various kinds of contraband, such as protection
...to the community or even aims
...their socio-economic status, in the
...to their poverty, or lack of
...denies them the power
...legal heirs.
ADVANTAGES OF ATTENDING THE CLASS:-
...we all know that education is very important
our life. Moreover, attending college education gives
...advantage to lead themselves in any di-
...they want to proceed in life. Many stu-
...that attending college classes
...of college classes
...to enhance our
...regular attendance
...of commitment,
...which are essential
...in school and colleges and
...also allows students to partici-
...in classroom learning, understand
...in discussions and activities
...their perspective. Attending a
...on the material,
...even if you think of
...the material well, classes
...to learn. It is
...knowledge and your
...is very important
...is also very important
...develop skills and
...attending classes and for
...regularly.

By attending regularly,
using their responsibilities
well, and playing their
own habits not only help
it in their future
regular ~~work~~ attendance
going and coming
to, with students
class

Mobile Phones also facilitate academic disphency, with the internet at the students' and easy access information. Resources that may encourage an cheating. During exam an quizes, many use their Phones to look up communicate with others, or share information. The undermines the integrity of educational process and devalues efforts of those who strive to succeed through honest means.

The presence of mobile phones can cause disruption in the classroom. Reasons include notifications, and the glow of screens being distracting, not only when the user is using the phone but also just the sight of it. Even when phones are on silent. One visual presence of a phone can be a distraction. This disruption can be a flow of a lesson and create an environment where maintaining focus becomes a challenge.

education of girls
 hindered in life. Many st
 attending college classes
 colleges, to enhance
 regular attendance
 of commitment
 which are

Phases in class can encourage all students have access to multiple data connections. This is an employing field; where some are worried where some are needed. Using can widen the gap. Additional challenges for a disadvantage. In an

Conclusion, while mobile phones offer numerous
advantages, their use in educational settings presents several
disadvantages. Distraction, compromised
academic integrity, compromised social interaction,
and equity issues are all significant concerns.
must be addressed.

In conclusion, while mobile phones offer numerous benefits, their use in educational settings presents several notable disadvantages: Distraction, Compromised academic integrity, Impaired social interaction, Erosion of discipline, Disturbance to others, Health concerns, and Equity issues are all significant drawbacks that must be addressed. To mitigate these disadvantages, effective policies and strategies must be developed and implemented. The use of mobile technology must balance the benefits of mobile technology with the real-world demands of a negotiable and productive learning environment. Ensuring that mobile phone use is responsibly and strategically can help maximize its benefits on education.

an essential intelligence. In today's world, communication, and highly valued factors for regular attendance. By attending regularly, students assume their responsibilities, and plan their time wisely. Not only help them in their future career, but also regular attendance fosters ongoing and consistent participation, with students staying proud of their class identity. Regular attendance leads to a dropout rate. The research shows that students who attend classes regularly to finish their education in academic goals and placements in the consistent attendance in academic.

Rise like the Sun

When darkness whispers, "You cannot shine,"
Remember, the stars need night to climb.
Each failure, a lesson, a guiding spark,
Lighting your way when the world feels dark.

Dreams aren't built in a single day,
Brick by brick, you pave the way.
Fall if you must, but rise once more,
Strength is found in the trials you bore.

No storm can break a heart so bold,
No chains can shackle a spirit gold.
Believe, persist, embrace the fight,
And like the sun, you'll rise with lights



Afzal Ansari
B.Sc. H&HA (1st Year)
NCHMCT: 2441225047

All days are not the same

All days are not same,
Some bad gone, some good just came.
If it's pain all you got,
Struggle, entitled in your name.

Oh, my dear friend let me tell you,
Nothing lasts forever
Not even the heaviest pain.
A wise man said,
We have nothing that is really our own;
we hold everything as a loan.

The magic fades too fast
the scent of summer never lasts
the nights turn hollow and vast
but nothing remains...nothing lasts
Decide what you want,
What's the aim of your life?
But nothing lasts forever,
Not even your beautiful wife.

So, remember,
The bad news is nothing lasts forever,
The good news is nothing lasts forever.
Enjoy your life to full
Hold your breath still
Feel the magic,
Feel the moment
Go explore the world
You don't need a reason.
All days are not the same



Jatin Jena
B.Sc. H&HA (1st Year)
NCHMCT: 2441225040

Face your fear

When fear whispers, dare to try,
And conquer the doubts that make you shy.
Compare yourself to those who face strife,
And let their courage be your guiding light.

Challenge yourself each day to grow,
To learn new skills and let your spirit glow.
If you lose your way, don't be afraid,
For angels in disguise will guide you through the shade.

Those who have known pain's dark, endless night,
Will cherish peace's warm touch, and hold it tight.
For in the depths of sorrow, we find a spark,
That ignites the fire of hope, and lights the dark.



Sameer Ahmad

B.Sc. H&HA (1st Year)
NCHMCT: 2441225076

Heart of the host

In the world of hospitality, where hearts entwine,

You are the weaver, of memories divine.
With every smile, and every gentle deed,
You craft a life, of moments to proceed.

Like a master chef, you blend and you stir,
Ingredients of kindness, and a dash of love to confer.
The aroma of warmth, and the flavour of care,
Waft through the corridors, and fill the air.

In this grand ballet, of service and of grace,
You are the dancer, who fills the space.
With every step, and every movement true,
You choreograph moments, that guests will always hold anew.

For in the world of hospitality, you are the star,
Shining bright with kindness, near and far.



Sagar Kumar

B.Sc. H&HA (1st Year)
NCHMCT: 2441225075

The Positive Side

The world may whisper doubts and fears,
But listen to the voice that cheers.
The voice within, that knows your worth,
A symphony of strength, a brand-new birth.
For every obstacle you face,
There's a hidden grace, a hidden space.
Where courage blooms and hope take hold,
A story waiting to unfold.
So, rise above the trials you've known,
And let your spirit shine, your light be shown.
The world awaits your strength and grace,
Embrace your journey, find your pace.



Aditi Singh
B.Sc. H&HA (1st Year)
NCHMCT: 2441225004

The Power of One

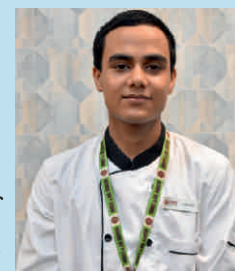
One song can spark a moment
One flower can wake the dream
One tree can start a forest
One bird can herald spring
One smile begins a friendship
One handclap lifts a soul
One star can guide a ship at sea
One word can frame the goal
One vote can change a nation
One sunbeam lights a room
One candle wipes out darkness
One laugh will conquer gloom
One step must start each journey
One word must start each prayer
One hope will raise our spirits
One touch can show you care
One voice can speak with wisdom
One heart can know what's true
One life can make the difference
You see, it's up to you!!



Md. Nawaz Ansari
B.Sc. H&HA (1st Year)
NCHMCT: 2441225053

Embracing Diversity, Overcoming Adversity

As I sit in my hostel room at IHM Ranchi, surrounded by the familiar sounds of Hindi music and the aroma of Indian spices, I am reminded of the journey that brought me here. From the lush hills of Nepal to the bustling streets of India, I have travelled far and wide to pursue my dreams of becoming a hospitality professional.



But it hasn't been easy. As an international student, I've faced my share of challenges. From navigating unfamiliar streets to communicating in a new language, every day has been a test of my courage and resilience. I remember the first time I walked into the IHM Ranchi campus, feeling like a small fish in a big pond. Everyone seemed to know each other, and I felt like an outsider. But, as I began to attend classes and participate in college events, I started to feel more at home. My classmates, who were initially strangers, have become like a second family to me. We bond over our shared love of food, music, and Bollywood movies. My professors, who were once intimidating figures, have become mentors and guides, helping me to navigate the complexities of hospitality management.

But, despite the many positive experiences, I've also faced my share of struggles. There have been times when I've felt homesick, missing the familiar comforts of my family and friends back in Nepal. There have been times when I've struggled to keep up with the academic workload, feeling overwhelmed by the sheer volume of assignments and exams. And, yes, there have been times when I've encountered people who don't understand my culture or my language. They might make thoughtless comments or jokes about my accent or my food. But I've learned to rise above these petty annoyances, to focus on my goals and my dreams.

As I look back on my journey, I realize that the struggles I've faced have made me stronger, more resilient, and more determined. I've learned to adapt to new situations, to navigate unfamiliar territories, and to communicate effectively with people from diverse backgrounds. I've also learned to appreciate the little things in life – a warm smile from a stranger, a helping hand from a friend, or a delicious meal from a street vendor. These small joys have made my journey worthwhile, and have reminded me that even in the most challenging times, there is always something to be grateful for.

So, to all my fellow international students out there, I want to say this: don't give up on your dreams. Don't let the struggles and challenges hold you back. You are strong, capable, and resilient. You can overcome any obstacle, achieve any goal, and realize any dream.

And, to my friends and classmates back at IHM Ranchi, I want to say thank you. Thank you for being my support system, my confidants, and my friends. Thank you for making me feel at home in a foreign land.

Sagar Giri

B.Sc. H&HA (1st Year)

NCHMCT: 2441225074



The Story close to my Heart

Heer was the only child of her parents. Growing up, she was constantly surrounded by skeptical relatives who never missed an opportunity to remind her parents, “She's just a girl, what can she achieve?” or “One day she'll run away; what's the use of educating her?”



But Heer was not one to be discouraged, thanks to her parents who stood by her like a rock. Her mother would often say, “You are my lioness; there's nothing you can't do,” and her father's words echoed in her heart, “My daughter is no less than a son.” They believed in her dreams when no one else did. Despite the constant criticism from relatives who doubted her abilities and questioned her future, her parents made a bold decision – they would send her to the city for higher education. The news spread like wildfire, and the whispers grew louder, “They're sending a girl to the city? She won't be able to handle it.” Others said, “She'll be spoiled; they are making a mistake.”

But her parents turned a deaf ear to these comments. They saved every penny, cut down on their own needs, and made sure Heer never felt burdened by their sacrifices. They taught her to be strong, independent, and confident. When Heer moved to the city, she faced challenges but never lost sight of her goals. She studied hard, secured top grades in college, and eventually landed a prestigious job in a reputed company. Her independence was not just financial but emotional as well. She learned to make her own decisions, face failures, and rise above them without losing hope.

Years later, when Heer returned home, the same people who once doubted her now looked at her with admiration. The relatives who once taunted her parents were now praising them for their courage and vision. Heer's success was not just her own; it was a victory for her parents' unwavering faith in her, and it was a lesson to the society that girls are no less than boys. Heer's story is a testament to the power of belief, courage, and determination. She proved that independence is not about rebelling against traditions but about breaking stereotypes and setting new standards. She became an inspiration, not just for the girls around her but for everyone who ever dared to dream.

Today, Heer is not just her parents' pride but a beacon of hope and empowerment. She showed that when given the wings of education and the support of love, a girl can soar beyond boundaries and become truly independent.

Anshu Priya

B.Sc. H&HA (1st Year)

NCHMCT: 2441225020

Journey to Success

The journey to success is rarely a straight line. It's filled with twists, turns, and unexpected detours. But every obstacle you overcome, every challenge you conquer, builds resilience and strengthens your resolve. Embrace the journey, learn from your setbacks, and never lose sight of your goal. Remember, the only person you need to be better than is the person you were yesterday. Don't let fear hold you back. Take that leap of faith, step outside your comfort zone, and embrace the unknown. The world is full of opportunities waiting to be discovered. Believe in yourself, your abilities, and your dreams. You have the power to achieve anything you set your mind to.



Stay focused, stay persistent, and never give up. The rewards are worth the efforts!

Sakshi Kumari

(Diploma in Front Office)

NCHMCT: 2453225003

The Power of Persistence: Achieving Success Against All Odds

Life is a journey filled with challenges, setbacks, and moments of doubt. Yet, history has shown that those who persist, despite difficulties, achieve greatness. The power of persistence is what separates those who succeed from those who give up too soon.



Think of legendary figures like Thomas Edison, who failed thousands of times before inventing the light bulb, or J.K. Rowling, who faced multiple rejections before the world embraced Harry Potter. These individuals had one thing in common—an unwavering belief in their dreams and the determination to keep going despite adversity.

Persistence is not just about talent or intelligence; it is about resilience, hard work, and an unbreakable spirit. Every great achievement is built upon a foundation of failures, learning experiences, and small victories. Success is not instant—it is earned over time by those who refuse to quit.

One of the most important aspects of persistence is maintaining a positive mindset. Challenges will arise, and self-doubt will creep in, but those who push forward, adapt, and grow are the ones who ultimately succeed. Surrounding yourself with supportive people, setting clear goals, and believing in your capabilities are essential steps to staying on track.

When you feel like giving up, remember why you started. Remind yourself of the progress you've already made and the dreams that fuel your passion. Every step forward, no matter how small, brings you closer to success.

So, embrace persistence. Stay committed to your goals, keep learning, and never let failure define you. Success is waiting for those who refuse to surrender to difficulties. Keep pushing forward, and you will achieve greatness.

Om Mishra
B.Sc. H&HA (1st Year)
NCHMCT: 2441225060

Poem : If I could go back

I look back and ponder
Of childhood days filled with wonder
I want to smile
But I have no reason
I look back and fancy
If I could bring back the lost me
But that's lost in the cruel dark.
Everything seems splendid
When you are just a kid
The world seems a wonderful
With your fairy eyes.
Now when I look back nostalgia envelopes me
I don't want to look forward to marrow
Cause I fear the inevitable sorrow
The past was full of roses butterflies
The present beholds causes of worries
I wish time could fly no more
And my childhood, I could restore.



Haripriya Singh
B.Sc. H&HA (1st Year)
NCHMCT: 2441225034

Award and Accolades – The Feathers to my Cap

Within five years of my inception, I have been bestowed with distinctive recognitions viz. first place in emerging college in India Today's annual ranking survey 2024, best institute of Northeast state, 6th place in entire India in GHRDC's ranking survey 2024 and 6th place in the year 2023, CSR Top Hotel Management Institute of India Award in the year 2024 and 2023 in the ranking survey of Competition Success Review, and 'Most Admired Hotel Management Institute Award' in the year 2021. Apart from this, I have set two landmark records by registering my name in the reputed 'India Book of Records' for two consecutive years i.e. 2022 and 2023 to give world-class recognition to the indigenous traditional cuisine of Jharkhand and thereby celebrating the International Year of Millet 2023 by promoting the state's millet 'Madua' by preparing the maximum number of Madua Chilka, and maximum varieties of Madua cookies wherein 54 varieties of Madua flour -based cookies were prepared and displayed in 52 minutes and 40 seconds of record time.

In addition to its stellar rankings, I have also recently been honoured with the prestigious title of "Top Government Hotel Management Institute" by Competition Success Review, further solidifying its position as a leader in the field.

IHM Ranchi has secured a place among the top 7 institutions in the Edible Cutlery Design Competition organized by the Ministry of Tourism. The competition saw participation from 22 hotel management institutions across the country. IHM Ranchi presented an attractive and biodegradable food cutlery and crockery design, which earned it a place among the top 7 institutions."

Under the guidance and visionary leadership of the institute's principal, Dr. Bhupesh Kumar, IHM Ranchi has established itself as one of the top institutions in all government hotel management institutes across the country within just four years of its inception, owing to its rigorous hard work and consistent excellence. Dr. Bhupesh Kumar, Principal, of IHM Ranchi, extended his gratitude to Tourism Secretary Mr. Manoj Kumar and Tourism Director Mrs. Anjali Yadav for their invaluable guidance towards this achievement. He also commended the dedicated efforts of all the hardworking teachers and staff members of the institute, acknowledging their relentless dedication. Dr. Bhupesh Kumar further highlighted that through consistent efforts on various platforms, the institute continues to achieve new milestones every day, steadily climbing the ranks with stability. IHM Ranchi, through its performance, will continue to play a vital role in the development of the hospitality and hotel management sector, consistently achieving milestones in this field.

PREMIER GOVERNMENT INSTITUTES FOR HOTEL MANAGEMENT IN INDIA

Name	City	State
★ IHM Mumbai, Institute of Hotel Management Catering Technology and Applied Nutrition	Mumbai	Maharashtra
★ IHM PUSA, Institute of Hotel Management Catering & Nutrition, Pusa	New Delhi	Delhi
★ IHM Ranchi, Institute of Hotel Management Catering Technology and Applied Nutrition	Ranchi	Jharkhand
★ IHM Kolkata, Institute of Hotel Management Catering Technology and Applied Nutrition Taratala Road	Kolkata	West Bengal
★ IHM Hyderabad, Institute of Hotel Management Catering Technology & Applied Nutrition, Vidyanagar	Hyderabad	Telangana
★ IHM Shimla, Institute of Hotel Management, Catering and Nutrition, Kufri	Shimla	Himachal Pradesh
★ IHM Chennai, Institute of Hotel Management Catering Technology and Applied Nutrition	Chennai	Tamil Nadu
★ IHMCT - Institute of Hotel Management and Catering Technology, Kovalam	Trivandrum	Kerala
★ IHM Bangalore, Institute of Hotel Management, Seshadri Road	Bangalore	Karnataka
★ IHM Gwalior, Institute of Hotel Management Catering Technology & Applied Nutrition	Gwalior	Madhya Pradesh
★ IHM Goa, Institute of Hotel Management Catering Technology and Applied Nutrition	Goa	Goa
★ IHM Bodhgaya, Institute of Hotel Management Catering Technology and Applied Nutrition	Bodhgaya	Bihar





INDIA BOOK AWARD



CSR AWARD

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Catering Technology and Applied Nutrition
Ranchi**

has been conferred

*CSR Top Hotel Management Institute
of India Award*

*for the year **2023***

*Date of Achievement **April 23, 2023***

SK Sachdeva

Chairman



समाराह में मुख्य अतिथि उमेश प्रसाद साह, महाराबंधक बीएसएनएल मौजूद रहे। प्रिंसिपल डॉ. पूषेरा कुमार ने कहा कि झारखंड का विकास अनाज मंडा का प्रभले गरीबों का अनाज प्रसाद जाता था, इस समय को मिटने का हमने प्रयास किया है। इस अनाज में मैग्नीशियम व फाइबर बहुत ही अधिक मात्रा में पाए जाते हैं। 135 टन के व्हेजन बनाने के पीछे ये भी लक्ष्य था कि वर्ग के लोग, बच्चे से बूढ़े सभी इसको पसंद करें। प्रतियोगिता को सफल बनाने में होटल रेडिसन के महाराबंधक हेमंत मेहता, शेफ मारा उरांव, संतोष, शेफ अवशेष, कमल अग्रवाल, रोशन



CERTIFICATE

— OF ACHIEVEMENT —



**Institute of Hotel Management Catering Technology
and Applied Nutrition, Brambe, Ranchi, Jharkhand**



For Participation in GHRDC Hotel Management Institutes Survey 2024

Awarded

6th Rank of Top Government HMIs in India

1st Rank in the State of Jharkhand (Government)

1st Rank in the Eastern & Central Region (Government)

Global Human Resource Development Centre Pvt. Ltd.
New Delhi

Presented by

Mekhla Sinha
Executive Director

Wall of Fame





Placements

In yet another remarkable achievement for me, The Institute of Hotel Management (IHM), Ranchi, has successfully maintained its outstanding record of 100% placement for the third year in a row.

This incredible feat stands as a testament to the institute's unwavering dedication to academic rigor, practical training, and industry-relevant skill development. Over the years, IHM Ranchi has emerged as a premier institution in hospitality education, producing professionals who are not only industry-ready but also excel in dynamic and competitive work environments.

An Impressive Line-up of Recruiters

The campus placement drive held during the academic year attracted a stellar group of 16 prestigious recruiters, including globally renowned hotel chains and hospitality giants. Among the international recruiters were Arjaan by Rotana (Dubai), Chocolatem (Kuwait), and El Mesila Resort & Spa (Doha), which offered students opportunities to launch their careers on a global platform.

From the Indian hospitality sector, top-tier brands like Taj Hotels, Oberoi Hotels, ITC Hotels, Park Hotels, Lemon Tree Hotels, Accor Hotels, Mayfair Hotels, Pride Hotels, and Barbeque Nation participated enthusiastically in the recruitment process. Other notable organizations included Sodexo, Nestlé Food & Beverages, Encalm Hospitality, and Delhi Duty-Free, further diversifying the range of roles and opportunities available to students.

Exemplary Student Performance

Throughout the placement season, the final-year students impressed recruiters with their professional demeanour, technical expertise, and strong interpersonal skills. From culinary arts and food production to front office management, housekeeping, and food & beverage

service, students demonstrated a deep understanding of hospitality operations and a passion for delivering exceptional guest experiences.

Their performance was met with widespread appreciation from hiring managers and HR professionals, many of whom commended the students for their confidence, grooming, and readiness to step into real-world roles. Several recruiters noted that IHM Ranchi graduates stood out for their strong work ethic, adaptability, and commitment to hospitality values — qualities essential for success in today's fast-evolving industry.

Training and Support Behind the Success

Behind this success story lies a robust support system fostered by IHM Ranchi's faculty, placement cell, and administrative staff. The institute places a strong emphasis on holistic education, blending academic instruction with hands-on training in well-equipped laboratories and on-campus mock hotel setups. Regular industry interactions, guest lectures, internships, workshops, and skill enhancement sessions ensure that students stay updated with current trends and global standards.

The placement cell at IHM Ranchi plays a pivotal role in preparing students for recruitment drives. From resume building and personality development to mock interviews and group discussions, the cell provides end-to-end guidance, ensuring students are well-prepared to meet employer expectations.

Looking Ahead

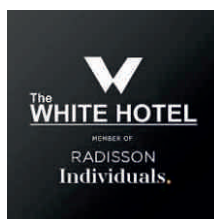
As the hospitality industry rebounds from recent global challenges and witnesses renewed growth, opportunities for skilled professionals are expanding. IHM Ranchi continues to adapt and evolve its curriculum to meet industry demands and prepare students for leadership roles across hotel management, event planning, culinary arts, luxury services, and more.

With a strong alumni network, growing industry collaborations, and a culture of excellence, IHM Ranchi remains a beacon of quality education and career success in the hospitality domain.

The success of IHM Ranchi is not just a celebration for the institute — it's an inspiration for upcoming students and a reaffirmation that with the right training, mentorship, and dedication, dreams do come true.



Our Placement Partners





Check-In to Play Mode:

Check-In Challenge: Hotelier Quiz Showdown

Round 1: Front Office Frenzy

(Test your guest-handling skills and reception knowledge)

1. **What does "ADR" stand for in hotel metrics?**
 - a) Average Daily Rate
 - b) Automated Desk Report
 - c) Admin Duty Roster
 - d) Arrival Departure Ratio
2. **Which document is required during check-in?**
 - a) Resume
 - b) ID proof
 - c) Food voucher
 - d) Room status sheet
3. **What's the primary function of the bell desk?**
 - a) Cooking meals
 - b) Managing room keys
 - c) Assisting with luggage
 - d) Taking guest orders
4. **Which term means a guest hasn't arrived despite booking?**
 - a) Walk-in
 - b) Overstay
 - c) No-show
 - d) Early check-out
5. **Which report shows today's arrivals, departures, and in-house guests?**
 - a) Housekeeping list
 - b) City ledger
 - c) Guest history report
 - d) Expected arrivals list
6. **A walk-in guest is...**
 - a) Without luggage
 - b) With a prior booking
 - c) Arriving without reservation
 - d) VIP
7. **What is the 5x5 rule in guest interaction?**
 - a) Speak 5 languages in 5 mins
 - b) Smile within 5 feet, greet within 5 seconds
 - c) Take 5 calls in 5 mins
 - d) Greet 5 guests in 5 mins

Round 2: Housekeeping Hustle

(Cleaning logic, maintenance, and real hotel scenarios)

8. **What's the first step in bed-making?**
 - a) Tuck corners
 - b) Fluff pillows
 - c) Strip used linen
 - d) Spray air freshener
9. **What does a red tag on a room usually mean?**
 - a) VIP guest
 - b) Staff-only
 - c) Maintenance required
 - d) Discounted rate
10. **What's the ideal time to clean an occupied room?**
 - a) When guest is asleep
 - b) During DND hours
 - c) When guest is away or requests service
 - d) After midnight

11. What's used to clean and shine bathroom mirrors?
 - a) Vinegar spray
 - b) Acid
 - c) Mopping solution
 - d) Baking soda
12. Lost & Found items must be logged within:
 - a) 5 minutes
 - b) 2 hours
 - c) 24 hours
 - d) 7 days
13. A room marked "OOS" stands for:
 - a) Out of Staff
 - b) Out of Service
 - c) Only One Stay
 - d) Over Standard Size
14. Which linen goes on top of a made bed?
 - a) Mattress pad
 - b) Flat sheet
 - c) Blanket
 - d) Bed runner

Round 3: F&B & General Management Mastery

(Service standards, strategy & operations)

15. **What does FIFO mean in food storage?**
 - a) Find It, Freeze Often
 - b) First In, First Out
 - c) First Item, First Order
 - d) Food In, Food Out
16. **What's a “cover” in restaurant terms?**
 - a) Tablecloth
 - b) Guest served
 - c) Menu item
 - d) Billing slip
17. **Mise en place refers to:**
 - a) Guest arrival
 - b) Table reservation
 - c) Pre-setting all kitchen ingredients
 - d) Tipping system
18. **What's a key function of revenue management?**
 - a) Room cleaning
 - b) Staff scheduling
 - c) Price optimization
 - d) Laundry control
19. **What's the best way to handle overbooking?**
 - a) Cancel guests
 - b) Offer Walk guest to a partner hotel
 - c) Lock the system
 - d) Send guests home
20. **A SWOT analysis helps in:**
 - a) Guest greeting
 - b) Room allotment
 - c) Business strategy planning
 - d) Housekeeping shift design
21. **What's the Golden Rule of hospitality?**
 - a) Don't talk to guests
 - b) Treat others how you want to be treated
 - c) Always upsell
 - d) Always call security first

Round 4: Food Production & Bakery Blitz
(Food science, kitchen skills, and bakery basics)

22. Which flour has the highest gluten content?

- | | |
|----------------|----------------------|
| a) Cake flour | b) Pastry flour |
| c) Bread flour | d) Whole wheat flour |

23. What is the ideal temperature for yeast fermentation?

- | | |
|---------|------------|
| a) 0°C | b) 15–27°C |
| c) 50°C | d) 100°C |

24. What's a “roux”?

- | | |
|---------------------|--|
| a) A French dessert | b) A sauce thickener made of flour and fat |
| c) A type of bread | d) A method of grilling meat |

25. What is 'proofing' in baking?

- | | |
|------------------------|-----------------------|
| a) Mixing batter | b) Letting dough rise |
| c) Cooling baked goods | d) Frying pastries |

26. Which fat is traditionally used in puff pastry?

- | | |
|--------------|-----------|
| a) Margarine | b) Butter |
| c) Olive oil | d) Lard |

27. What does "al dente" mean when cooking pasta?

- | | |
|---------------------|-------------------|
| a) Overcooked | b) Soft and mushy |
| c) Firm to the bite | d) Extremely hard |

0–13 Stars – Hospitality Amateur

(You're warming up — keep going!)

14–21 Stars – Service Star

(Solid basics! You're hotel-floor ready!)

22–27 Stars – Hospitality Hero

(Pro-level! Guests would love you!)

28 Stars – Hotel Management Royalty

(Flawless! You own the lobby!)



Hospitality Word Search Puzzle

Instructions:

Find all of the hospitality-related terms listed above.

Words can be horizontal, vertical, or diagonal, and they can go in any direction.

Challenge yourself to find as many words as possible!

U	R	R	R	B	Y	C	G	N	F	W	G	F	E	L
G	C	U	E	U	B	Y	O	R	B	Y	N	T	Z	O
Z	A	L	S	T	V	T	O	N	R	F	I	P	Z	B
Q	A	I	E	M	I	O	L	U	C	U	P	O	K	B
S	P	A	R	E	M	A	X	S	S	I	E	K	J	Y
Y	W	T	V	N	G	U	W	Q	Y	E	E	F	E	T
O	K	K	A	U	L	C	H	E	C	K	K	R	P	X
B	D	C	T	N	A	R	U	A	T	S	E	R	G	C
L	G	O	I	I	V	G	T	T	N	I	S	I	K	E
L	E	C	O	N	A	E	U	O	B	Q	U	P	N	S
E	B	A	N	Q	U	E	T	E	U	P	O	I	T	D
B	E	C	I	V	R	E	S	P	S	R	H	M	N	R
R	E	C	E	P	T	I	O	N	I	T	R	Q	Z	T
E	N	Y	F	T	W	O	G	D	T	V	Y	R	N	K
I	F	L	Y	V	L	T	S	A	F	K	A	E	R	B

Hints:

Banquet
Check
Guest
Lobby
Pool
Restaurant
Spa

Bellboy
Cocktail
Housekeeping
Luxury
Reception
Room
Suite

Breakfast
Concierge
In
Men
Reservation
Service
Tour



Personality Test

What Kind of Person Are You?

(For fun purpose only, no scientific correlation)

Rules:

Pick A, B, C, or D for each question. Be honest (or don't).

Tally your answers to reveal your dangerous energy at the end.

1. You spill coffee on your shirt before an important event. You:

- A) Laugh it off. "It's called fashion."
- B) Stress internally but act calm.
- C) Pretend nothing happened and move on.
- D) Make a new outfit out of random stuff around you.

2. You're at a college fest. What's your vibe?

- A) Hype up random strangers like they're celebrities.
- B) Help organize the event behind the scenes.
- C) Sit quietly at the edge, analyzing everything.
- D) Accidentally become the star of a random competition.

3. Your team loses a match. You:

- A) Plan an epic comeback for next time.
- B) Calmly study what went wrong.
- C) Say nothing, just train harder.
- D) Laugh it off and go for ice cream.

4. You're in a heist movie. Your role is:

- A) Wild getaway driver.
- B) Mastermind planning the perfect operation.
- C) The stealth expert, unseen and unstoppable.
- D) The distraction who somehow wins everyone's hearts.

5. Pick your warning label:

- A) "High Energy Zone"
- B) "Strategic Mind at Work"
- C) "Silent but Deadly"
- D) "Unpredictable and Proud"

6. Your group project role:

- A) Throws out 20 crazy ideas per second.
- B) Makes the master plan and checklist.
- C) Does the critical work alone and crushes it.
- D) Brings snacks, vibes, and last-minute saves.

7. Choose your chaos mascot:

- A) A raccoon stealing snacks.
- B) An octopus opening locked doors.
- C) A black cat judging silently.
- D) A pigeon crashing a fancy event.

8. You're locked inside your college overnight. You:

- A) Host an impromptu talent show.
- B) Map the whole campus escape routes.
- C) Hide somewhere and wait it out.
- D) Explore like you're in a movie.

9. Your go-to excuse for being late is:

- A) "You won't believe what just happened!" (Long story)
- B) "Traffic. Data. Delays. Documented."
- C) Just walks in silently.
- D) "You're lucky I even made it!"

10. Someone tries to take credit for your idea. You:

- A) Publicly correct them with humor.
- B) Calmly pull out receipts.
- C) Wait and drop the truth when it hits hardest.
- D) Make a meme about it and go viral.

11. Your dream college event to organize:

- A) Flash mobs everywhere!
- B) A fully coordinated conference.
- C) A mystery-solving tournament.
- D) A food fest with chaotic games.

12. Pick a survival tool:

- A) A multi-purpose utility belt.
- B) A detailed map and compass.
- C) A silent communication device.
- D) Pure luck and a backpack of snacks.

RESULTS

- Mostly A's** : **The Spirited Hurricane**
You're a walking burst of energy. Life with you is spontaneous, loud, and full of wild stories.
- Strength** : Inspires others.
- Weakness** : Forgets to plan sometimes.
- Catchphrase** : “What's the worst that could happen?!”
- Mostly B's** : **The Mastermind**
You're sharp, focused, and deadly organized. People underestimate you — until you win.
- Strength** : Always 10 steps ahead.
- Weakness** : Overthinking can slow you down.
- Catchphrase** : “It's already handled.”
- Mostly C's** : **The Silent Power**
You're calm, composed, and chillingly efficient. You don't make noise — you make moves.
- Strength** : Deadly focus.
- Weakness** : People misjudge your quietness.
- Catchphrase** : “Watch and learn.”
- Mostly D's** : **The Wild Card**
You're unpredictable, hilarious, and somehow always land on your feet. Everyone wants you around for the vibes.
- Strength** : Surprises everyone (even yourself).
- Weakness** : Organization is not your strong suit.
- Catchphrase** : “It wasn't part of the plan, but here we are!”



DIRECTIONS:
Find and circle the
vocabulary words
in the grid. Look
for them in all
directions including
backwards and
diagonally.



HOTEL AMENITIES

Word Search



AIR CONDITIONING
BELLHOP
BOTTLED WATER
BREAKFAST
CABLE TV
COFFEEMAKER
CONCIERGE



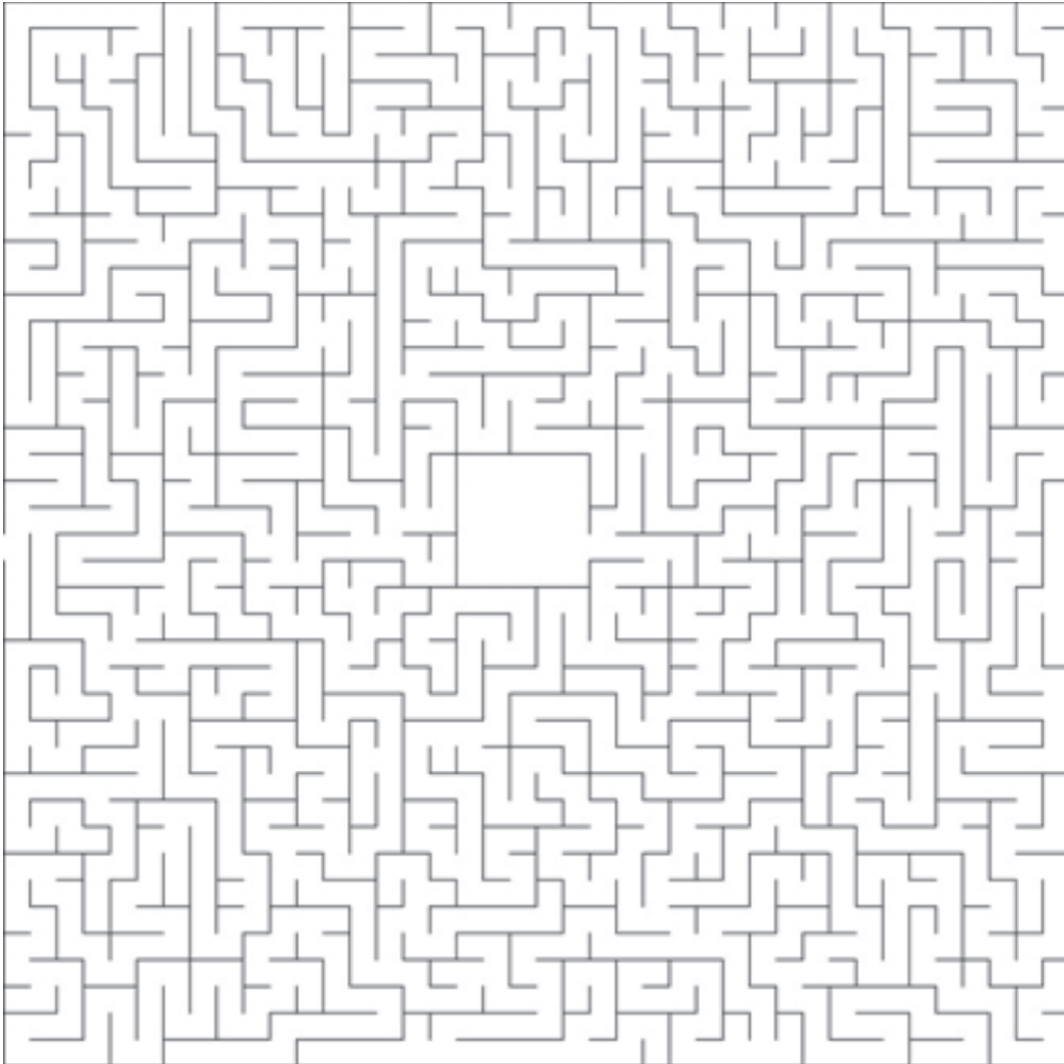
DRY CLEANING
EARLY CHECK-IN
FITNESS CENTER
FREE COFFEE
HAIR DRYER
HOT TUB
HOUSEKEEPING
INTERNET
KITCHENETTE
MICROWAVE

PARKING
POOL
REFRIGERATOR
RESTAURANT
ROOM SERVICE
SHUTTLE SERVICE
SPA
TELEVISION
TOILETRIES
VIEW

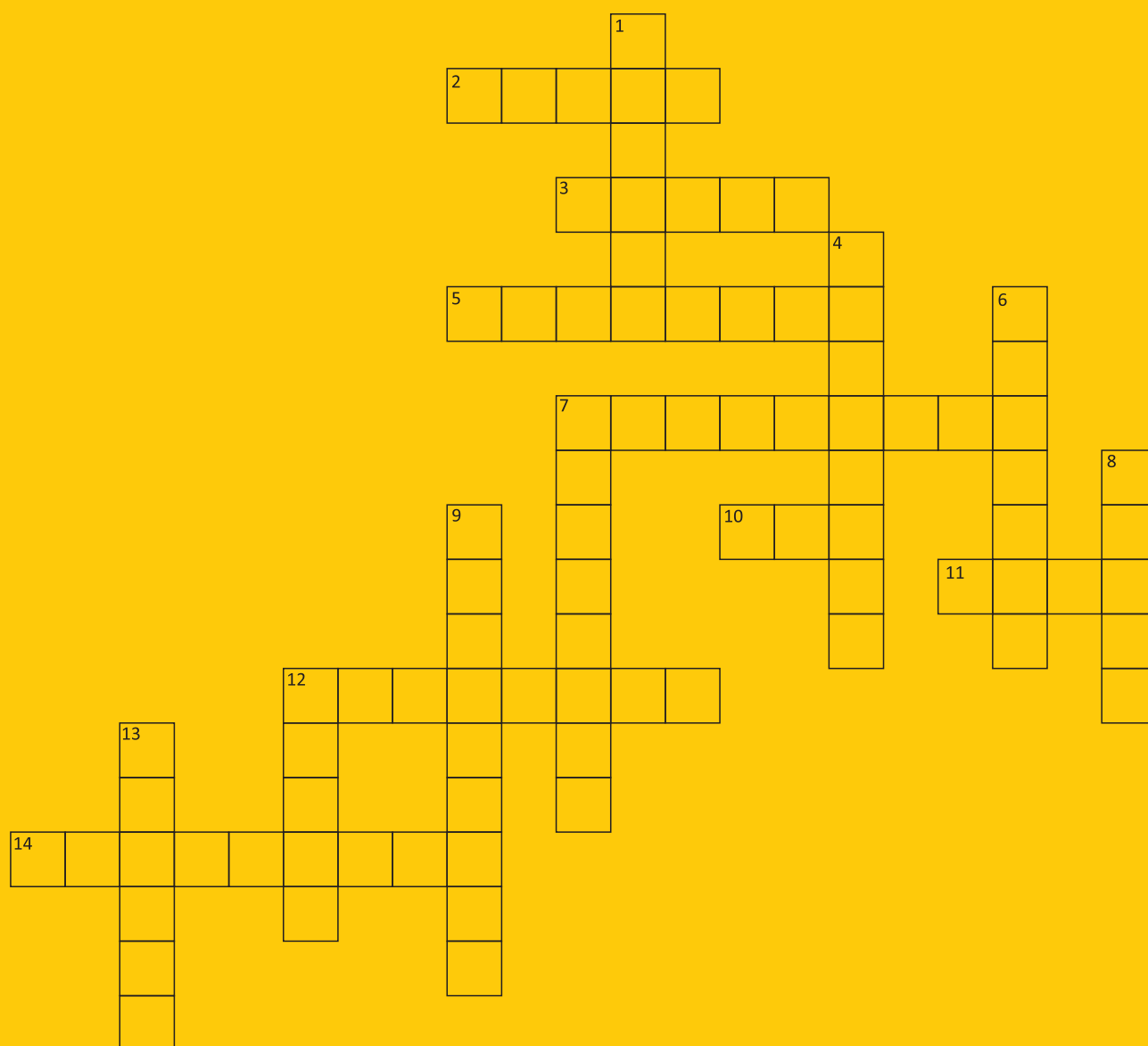


Finding the Uniform Room

You're standing at a crossroads in the hotel. Do you take the left hallway, which is busy with guests, or the right one, where you hear housekeeping noises?



Hospitality Wizard



Across

2. A service that parks and retrieves guests' cars.
3. The main entrance area of a hotel.
5. A small, stylish hotel with unique features.
7. A hotel employee who assists guests with various needs.
10. A place offering health and beauty treatments.
11. Wireless internet access available to guests.
12. The evening service where the bed is prepared for sleep.
14. A hotel employee who assists guests with various needs.

Down

1. A large hotel with extensive recreational facilities.
4. A drink served to guests.
6. The process of registering and receiving a room key.
7. The process of leaving the hotel and settling the bill.
8. A large, luxurious hotel room with multiple areas.
9. The area where guests interact with hotel staff.
12. A piece of cloth used for drying off after a shower.
13. The act of eating a meal, often in a restaurant.

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 **91623 36888**

 **ihmranchi@gmail.com**

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 **www.ihmranchi.in**