

INSTITUTE OF HOTEL MANAGEMENT, BATHINDA

Mezbaan

The Host...

Annual Magazine

JAN 2021-DEC 2022

ਮੇਜ਼ਬਾਨ

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The horrors of empty corridors, empty classrooms and the students in their classes has been the most devastating time for work, schools, colleges due to the COVID pandemic starting 2020. The whole scenario was of change, uncertainty, fear and most by what one could happen next.

Two years went by, and the students lost a lot of their precious college life being home and I am sure they were happy but not for long, as this period of one's life is such that changes the personality and grooms a child to come out on his own, standing tall on the brink of what the future holds for him.

We as teachers were lost without the personal interaction between us and the students. It was in every word "I am teaching, are you learning".

This said we are finally glad the worst is over, and things have slowly returned to normal, and the industry is slowly moving forward. Tourism is bound, holidays, vacations all are back having said this we hope that this kind of setback never repeats again and also the students once again bring us hope, joy and pride.

We wish all to stay safe, stay healthy and prosper.

"The strength of our student relationships makes the difference in translating our passion for teaching into their passion for learning." - Beth Marrow.

Ms. Rajnit Kohli
(Principal)



The Institute of Hotel Management Bathinda has been able to create a mark in the field of Hospitality education since its inception. The efforts of the faculties, staff, students and other stakeholders of the institute has worked odiously for the development of the Institute and attaining its objectives.

This is a very proud moment for me to be a part of the Institute and able to witness the current launch of the Institute magazine "Mezbaan-The Host". I congratulate the editorial team and the contributors to the magazine. The content of the magazine will be able to highlight the achievements of the Institute and also impart knowledge about various aspects of the Hospitality sector.

Mr. Abheek Pramanick
(Head of the Department)



It gives me immense pleasure to know that our institute is going to publish the magazine. The institute magazine is an important medium to depict the institute activities. It offers vast opportunities to young writers to express their views on various topics and creative talents.

I earnestly hope the entire student community of the institute will make the best use of this opportunity by contributing to the institute magazine and the readers will benefit from the knowledge and contents of the Articles published in the magazine. I wish the editorial team for great success.

"You can, you should, and if you're brave enough to start, you will." - Stephen King

Mr. Raj Kumar Singla
(Admin officer)

From The Editor's Desk



In the Editorial Board, we believe that hard work and dedication along with an open mind, are the best assets to a team, and to recognize how each and every member has endeavored to the best of their potential, despite the appalling circumstances, is exhilarating. It gratifies and fills me with sheer delight, to see how the team worked tenaciously and doggedly to bring forward the magazine called, 'Mezbaan-The Host'.

The magazine acts as memorabilia, a souvenir and a repository of recollections to each and every soul associated with the institute. It sumptuously showcases our odyssey, quests, recitals and conquests to all and sundry.



Mr. Sukhdeep Singh Mann
(Editor)

RELEASE OF IHM BATHINDA'S THE FIRST ISSUE OF ANNUAL MAGAZINE "MEZBAAN-THE HOST"



The First edition of "Mezbaan - The Host" an annual magazine was released by honourable Additional Chief Secretary, Department of Tourism & Cultural Affairs, Govt. of Punjab Shri Sanjay Kumar (IAS), He is a source of inspiration and a great motivator without whose help and support such initiative would not have become possible. We are very grateful.

LOHRI CELEBRATION



The first batch of HSRT and EP who were on campus celebrated Lohri as Lohri is a festival of great importance in Punjab. All the Faculty members and students danced and sang folk songs together and fully enjoyed the moment. Lohri is a festival which is celebrated by all, by lighting the bonfire, eating sweets like rewari and peanuts. The celebration of Lohri is for blessing the new arrivals in the families with a message and celebrating with fervour. It is said also that Lohri drives away the bitter cold season and welcomes spring.

REPUBLIC DAY CELEBRATION



On the eve of 72th Republic Day, the National flag was hoisted in the institute. Sweets were distributed among the students. The first year students witnessed their first campus event on joining hostel as most students joined on 25th January 2021, after a long break away from college due to lockdown since 2020 March. The students were all missing the campus life and were here to start physical attendance.

MAA SARASWATI PUJA



Maa Saraswati Puja was held on the occasion of Basant Panchami on 16.02.2021 at the institute. The first-year degree and diploma students arranged the Pooja at Cruet restaurant of the institute.

LIFE BEYOND TOMORROW

We are all creature of habit, and we feel things should fall on our plate but not possible. We have to strive, work hard to achieve better tomorrow. We need to be focused, positive and do what we need to do today and not say we will do it tomorrow as tomorrow never comes. As long as we push ourselves towards a goal, a mission we will be able to achieve and be successful.

So, for a better tomorrow we need to:
Work today!

Be better today!!
Live for today!!!
so that our tomorrow is better.
Life goes on beyond tomorrow.



Ms. Rajnit Kohli

TRUTH OF LIFE

"Hard work pays off in many ways. Good thing comes to those who wait until they succeed."

With this said I would like to say that I am grateful for the need that this institute fulfilled in my life. The three-year period it took me to complete the requirements for the degree was an exceptionally fine educational experience. The competency and the professionalism of the professors were nothing less than outstanding. It allowed an easy, smooth, and rewarding transition from a novice to a professional in the Hotel industry. I am pleased and proud to be part of this clan.

Muskan Pareek , Batch: 2018-21

ORANGE AND POPPY SEEDS GLUTEN FREE CAKE



INGREDIENTS

- Whole fresh oranges : 1 Pc
- Almond powder : 180 gm
- Castor sugar : 180 gm
- Poppy seeds : 40 gm
- Eggs : 4 nos.
- Baking powder : 2 gm (make sure it's gluten free if you're making this as a gluten free cake)

METHOD

1. Boil orange in water for 20 minutes.
2. Slice orange and remove seeds, then Roughly chop – no need to be meticulous here, it's just to help it blend.
3. Place in a food processor Blender and make smooth texture puree.
4. Add the remaining ingredients – almond powder , poppy seeds, baking powder, sugar and eggs, then blend until well combined. If at this stage you realise there's still too many rind chunks, you can blend for longer; you can also use cut and fold method)
5. Pour into a cake pan and put some almonds flakes or chopped almonds on top.
6. Bake for 20 -25 minutes at the Temperature of 170oc until the cake is golden and a toothpick inserted into the Centre comes out clean; and
7. Cool in the pan – it's too fragile to remove while warm.

DECORATION SUGGESTIONS

- Dusting of icing sugar / powdered sugar – simple and pretty!
- Fresh oranges slices
- Roasted almonds



Ms. Poonam

Award winning of super chef competition

Batch: 2019-2022



FRESHER PARTY



A fresher's welcome function was organized for the first year students of B.Sc in H & H.A and Diploma students by second and third year. The COVID pandemic brought a lot of students under stress, the event acted as a booster to their morale; during this function the students performed various cultural activities and the guest of honor were various members of the inner whole club of Bathinda. Mr. & Miss fresher were selected from Degree & Diploma.

STRAWBERRY LEMONADE MOJITO - COCKTAIL RECIPE



This is a great drink when you're in the mood for something fruity.

INGREDIENTS

- Lemon wedges : 2
- Mint leaves : 6
- Mint sprigs for garnish : 1 (optional)
- Strawberry : 1
- Halved strawberry for garnish : 1
- Ounces gold or aged rum : 2
- Fresh lemon juice : 15 ml
- Prepared sugar syrup or agave nectar : 20 ml
- Club Soda : 20ml
- Ice Cubes & Crushed Ice

METHOD

1. In a cocktail shaker, muddle the lemon wedges with the whole strawberries and mint leaves.
2. Add ice and the rum, lemon juice and sugar syrup; shake well.
3. Strain into crushed ice-filled highball glasses. (3/4)
4. Top-Up With Club Soda. (1/4)
5. Garnish with the strawberry halves and mint sprigs.



SOYA-GINGER CHICKEN



These two recipes are my favorite as they are easy to cook with no added frills, no time required, and minimum amount of oil and my kid loves it.

INGREDIENTS

- Chicken : 1 pc (cut it in to 8-12 pcs. Curry cut.)
- Soya Sauce : 5-10 ml.
- Ginger : 2 inches
- Garlic : 10 pods
- Barbeque sauce : 10ml
- Onions large sliced in rounds : 3
- Salt
- Pepper freshly grounds
- Chili flakes

METHOD

1. Mix all ingredients above and marinate the chicken in a bowl and leave for an hour.
2. Take a hot pan/kadai with one teaspoon oil put the chicken in with the marinate and sauté.
3. After 10 mins add the onions keep stirring and leave it to cook, it can be served in own juices.
4. In case a sauce required then add water/stock and it's done.
5. It will take total 15 minutes to cook.

DAHI WALA CHICKEN

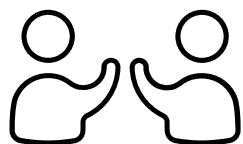
- Marinate the chicken in curd, salt pepper and ginger garlic, repeat the same method above with onion etc.
- Except in the end we can finish the chicken to make it tastier by addition of cream one spoon and kasori methi, and we can eat both these chicken as snack, with bread, rice, paranthas it tastes nice always.



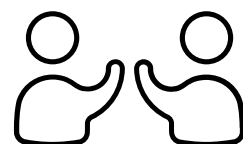
INTERNATIONAL WOMEN'S DAY



Women's day was celebrated at Cruet Restaurant of Institute. Women from different walks of life, doctors, teachers, home makers were invited and served a sumptuous lunch. The food arrangement was done by students for all guests, faculty and students. The guest participated in various games and activities; mementos were distributed. The diploma Bakery students prepared a sumptuous cake to mark the occasion.



FAREWELL PARTY



Good Luck!



International World Youth Skills Day 2022 was celebrated at Hotel VRC Bathinda in collaboration with Pie and Visa Bathinda and IHM Bathinda. The students from various schools were guided by the delegates of various employment departments. The ADC Bathinda graced the event and guided the students & audiences present in the event.

THE SEVEN BEST STRATEGIES FOR STAYING MOTIVATED

The following seven strategies will show you how to cultivate a positive attitude and stay motivated:

- **Visualize your goals.** Positive imagery is a powerful way to remain inspired to advance. Think about your goals every day.
- **Be realistic.** Advancing your career is all about attaining your goals—but those goals must be realistic; otherwise, you're just setting yourself up for failure
- **Have a setback plan.** It's essential to be prepared to deal with setbacks. Approach them as a learning opportunity by analysing what you could have done better and how you can improve your performance in the future.
- **Learn positive self-talk.** Just like a coach encourages his or her athletes by assuring them they can do it; you should learn to encourage yourself with positive self-talk.
- **Develop a routine.** Developing a routine can provide you with a powerful tool to stay positive and motivated.
- **Create a competitive environment.** Friendly competition can help you up your game and surpass your own expectations. Find one or two colleagues or friends who are also looking to advance their careers, and inspire each other too continuously do better.
- **Reward yourself.** However, instead of only celebrating when you've achieved a goal, take the time to reward yourself simply for your hard work. For example, at the end of every week, if you've met your goal of studying every evening, treat yourself to a movie, a nice dinner, or whatever fun activity you enjoy most.
- **Advancing your career takes time and hard work.**



STUDENT EXCHANGE PROGRAM @IHM GOA



A student exchange program was organised for the students of 2nd year B.Sc.H&HA from 16/07/2022 to 28/07/2022 in collaboration with the IHM Goa. Our students took the theoretical & practical classes with their instructors and the students and explored the beauty of Goa and also got the chance to know the culture and tradition of the Goa & Goan Cuisine. Very special thanks to Ms. Donna D'Souza (Principal), HOD's & Ms.Swati Sharma (Lecturer) and other faculty members of IHM Goa, who made this exchange program a successful and fruitful event for the students of IHM Bathinda.

THE WORLD SKILL COUNCIL COMPETITION ON COOKING



The 46th World Skills Cooking Skill Competition was held at the Institute of Hotel Management, Bathinda following the directions of Punjab Skill Development Mission. Apart from IHM Bathinda, students from Faridkot, Gurdaspur and Fazilka districts participated in these competitions. The second phase of cooking competitions of various items related to starter, soup and main course were conducted. A total of 10 contestants participated in these competitions. The first three positions in these competitions were won by the students of IHM Bathinda in which Manmeet Singh, Kunal Uppal and Reena Kaur came first, second and third respectively. To identify the cooking skills of the first-place contestants, a three member judges panel comprising of Rajneet Kohli, Mr. Gurinder Singh Mangat and Mr. Jagdish Singh were constituted, who prepared the result of the competition. On this occasion the encouraged the winning trainees and encouraged the other contestants to perform better.

INDEPENDENCE DAY CELEBRATION



The Independence Day was celebrated in the institute by hoisting the flag and the national anthem was sung by all. The students and staff members which was followed by a sumptuous brunch.

STUDENTS ORIENTATION PROGRAM





Ganesh Pooja by students and staff members of IHM Bathinda on Ganesh Chaturthi.

PEACE LIES WITHIN US ALL

People hold within them an inherent thirst to be content that humanity's essential desire is for peace. He is deeply convinced that, although we may have lost touch with it, peace is found in the heart of every human being. He sees that if enough individuals experience peace, society as a whole will be at peace. His view is that the condition of the world today is simply an extension of human minds. The absence of peace manifests as violence, greed, ignorance, hatred, and environmental destruction. He perceives that we often treat merely the symptoms, not the cause of this absence of peace, and that governments and politicians cannot be expected to bring about peace. Nevertheless, he envisions that peace will be humanity's greatest achievement.

"Peace is in people, not in things. When peace illuminates every human being, there will be real peace. Who makes war? People! And who needs peace? People! Everyone has war in them, and everyone has peace in them, as well as anger and forgiveness. Which ones do we practice? Practice peace and peace will be mankind's finest achievement."

There are people who are very greedy; there are people who don't care. But in my opinion, that is a minority. The majority of the people on the face of this earth want peace, and if this is true, then peace on earth is a very achievable objective. People say it's not going to happen. Well, let this time belong to those who believe it can happen, not to the ones who say it cannot.

Aman Chhetri, Batch: 2019-22

WORLD TOURISM DAY CELEBRATION



On the occasion of World Tourism Day, ihm, Bathinda organized a Drawing ,Quiz and Rangoli competition for B.Sc H&H.A and Diploma course students. All the winners were honored with certificates by the institute.

MILLET COOKING WORKSHOP



Millet Cooking Workshop was organized by IHM Bathinda on the celebration of international year of millets. Chef. Meghna Shukla gave various millets demonstrations to the students, staff members and guests.

TEACHER DAY CELEBRATION



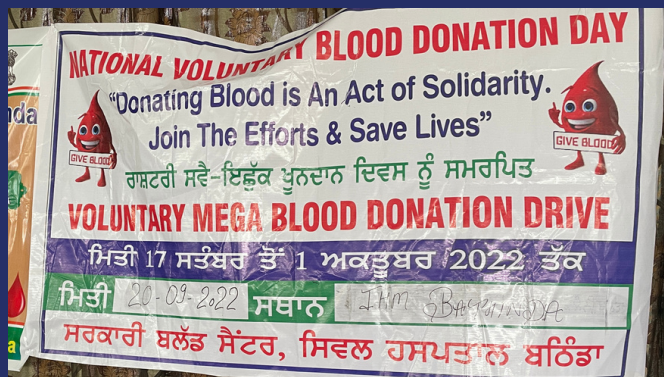
SWACHHTA PAKHWADA



TREE PLANTATION



CLEANLINESS DRIVE



BLOOD DONATION DAY

Tree plantation, Blood donation camp & Cleanliness drive was conducted under the SWACHHTA PAKHHWADA as a part of AZADI KA AMRIT MAHOTSAV @ ihm bathinda. In continuation to the events of "Swachhta Pakhwada" on 30th September 2022 the concluding day, Sh. Showkat Ahmad Parry, IAS the D.C. Bathinda visited to setting up of Herbal garden at IHM, Bathinda. Students also planted herbal trees and pledged to take care the plants.

BATHINDA'S SUPER CHEF-2 COMPETITION IN COOKING AND BAKING



On the International Chef Day 2021, Institute of Hotel Management Bathinda organized "Bathinda's Super Chef-2 Competition in Cooking and Baking on 21 October 2021. In this competition ten students from IHM Gurdaspur, local homemakers and IHM Bathinda students participated. The Judges for the competition were Mr. Tyagan Menon G.M Mittal Group and Mr. Rahul Ahuja Director MIHM, Bathinda along with the Ms. Rajnit Kohli Principal. The prize distribution ceremony, Chief guest Mrs. Sunita Mittal Owner of Mittal Industry, Mr. Manraj Brar Manager IDBI bank Bathinda graced this event. During this competition, participants made plenty of dishes from different states and it was a feast for the eyes to see such beautiful and tasty dishes on display. Miss. Poonam 3rd year Student IHM Bathinda came First, Miss Priyanka, Homemaker and teacher came Second and Miss. Himani Malhotra, Bakery Diploma student got third position in Bakery competition. The Cooking competition winners were First Ms. Sunita Jain, Ms. Kalpana Jain second and Mr. Sanju Manna Third from IHM Gurdaspur. The IDBI Bank Bathinda sponsored the gifts to be presented to the winners.

YOUNG CHEF CULINARY CHALLENGE SEASON -1 @ MIHM, BATHINDA



The Students of IHM Bathinda participated in Young Chef Culinary Challenge season -1 held by MIHM Bathinda on the occasion of International Chef Day 2021. The students got first position in Fusion Starter.

"RANG PUNJAB DE " TOURISM MELA 2022 - INTER SCHOOL COMPETITIONS



STAIN REMOVAL SPECIALIST WORKSHOP - FABRIC CARE AT ITS BEST" IN ASSOCIATION WITH BUZIL ROSSARI



The Institute of Hotel Management, Bathinda had conducted a "Stain Removal Specialist Workshop - Fabric care at its Best" in association with Buzil Rossari which is a joint venture between Buzil from Germany and Rossari in India that has an experience of 100 years with representation in 36 countries, headquartered in Mumbai. This workshop was hosted in both online and offline mode. Mr. Prateek Srivastav, Senior Application Manager hosted the E-workshop session with over 200 participants from across the country. Mr. Hardik Gupta, Business Development manager at Buzil Rossari and demonstrated in offline mode at IHM Campus. The event chaired by Sh. Satish Arora, President Hotel Association of Punjab, and hosted by Principal IHM Bathinda Smt. Rajnit Kohli. The Students of IHM Bathinda, Guru Kashi University, Rajindra College and various local laundry owners, Hotel Housekeepers from Bathinda participated in the offline workshop held at campus.

STUDENTS CAMPUS VISIT



The students from Mahant Gurbanta Das School for Deaf & Dumb, Bathinda were visited the college and the various departments of IHM Bathinda. They were given demonstrations and then allowed to work on their own to formulate recipes with the help of our instructors.

CHRISTMAS CELEBRATION



IHM Bathinda in collaboration with Country Inn & Suites by Radisson, Bathinda celebrated a Cake Mixing Ceremony for the Christmas at Country Inn & Suites by Radisson, Bathinda. Mr. Satish Arora president of Hotel Restaurant Resort Association, Punjab and Principal IHM, Bathinda Ms. Rajnit kohli graced the event.

हा में एक शेफ हूँ

हा में एक शेफ हूँ, तो कुछ के लिए एक कुक हु
अन्नपूर्णा सा कर्म मेरा, एक रेसिपी कि बुक हूँ।

जायका जांच जांच कर, जायका बन गई ज़िंदगी
हर जिबा पर नाम छोड़ा, साँस ग्रेवी से ही बंदगी।

नज़रो में आम नहीं मै, अपनी नज़रो से अहम हूँ
एटीट्यूड सा देखते मुझमे, चककचोन्द सा वहम हूँ

बरखा, त्योहार, पर्व, उत्सव सा, बाहर जाता हूँ मैं
पहचान मेनू प्लानिंग, आपरेशन से कर पाता हूँ मै।

मेरे अपने अवसर आपकी पार्टियों पर ही होता
अतिथि भगवान होता, भगवान सदा सही होता।

शेफ शब्द गरिमापूर्ण है, ये कर्म ही मैंने चुना है
शिकवा नहीं कैरियर से, नींव से ही मैंने बुना है।



Archit Khanna ,Batch: 2018-21

चला गया..

एक हुनर सड़को पे झाड़ू लगाता गया एक
नालायक उसके हिस्से की शौहरत खाता चला
गया..

उसको देखकर कई आए वाह वाही करने वो झुठा
मक्कर सब पचाता गया पैसो की खनक से कला
मर गई यहाँ ये महलो का कसूर था, धाब बढ़ाता
गया ढलती उमर उसकी रही थी तरफदारी का
पता...

वो बखत का मारा, तालीम भूलता चला गया रट
रट पूछ के किताबे कही मिली थी बुलंदी तो कोई
ज़मीन पे पढ़ कर, दर्द छुपाता गया किसी के मरने
पर छपी थी खबरे.....

तो कोई जल कर तन्हा खुद को मिटाता गया...



Amandeep Kaur, Batch: 2020-21

FOCACCIA BREAD



INGREDIENTS

- Refined Flour : 300gm
- Yeast : 20gm
- Salt : 3 gm
- Caster sugar : 5 gm
- Gluten : 5 gm
- Bread Improver : 3 gm
- Water : 200 ml
- Olive oil : 15 ml
- Herbs : 13 gm
- Olives : 25 pcs.
- Sun dries tomato pieces : 3pcs

METHOD

1. Measure all the ingredients according to the recipe.
2. Sieve refined flour with salt, gluten & bread improver and add herbs.
3. Mix yeast and Caster sugar in water separately.
4. Start kneading the dough by combining the dry and wet mixture and as the dough is formed, transfer it into the baking tray.
5. Now add olives & the sundried tomato on the top.
6. Bake the focaccia at 220°C in pre heated oven.
7. As the baking is done apply generous amount of olive oil on top.



BEETROOT CHOPS - STARTER



INGREDIENTS

- Beetroot, finely grated : 2 medium sized
- Carrots, finely grated : 2 medium sized
- Potatoes, boiled and mashed : 2 small
- Ginger grated : 1tsp
- Green chillies, finely chopped : 2
- Peanuts, Fried : 2tsp
- Green coriander, finely chopped : 1 tsp
- Garam masala : 1/2 tsp
- Breadcrumbs : 1 tsp
- Salt to taste
- Sugar a pinch

METHOD

1. Take a kadhai, take 1tsp of oil and fry ginger and green chillies till you get a light aroma.
2. Add the grated beetroot and carrot and sauté well. Now add the mashed potatoes, salt, sugar, garam masala, panko and chopped coriander leaves.
3. Mixed well.
4. Do not sauté for more than 2 to 3 minutes.
5. Cool the mixture and make 15-20 medium cutlet balls.
6. Pan fries the cutlets in a saucepan until it gets brown.
7. Serve hot.



CHOCOLATE WALNUT BROWNIE



INGREDIENTS

- Whole egg : 10 no
- Caster sugar : 1 kg
- Butter : 750 gm
- Dark chocolate : 750 gm
- Refined flour : 600 gm
- Walnut : 250 gm

METHOD

1. Measure all the ingredients according to the recipe.
2. Melt chocolate and butter over double boiler.
3. Take eggs and Caster sugar into a mixing bowl and beat them until Caster sugar mixes completely.
4. Now combine butter and chocolate mixture to egg and Caster sugar mixture and keep mixing vigorously.
5. Add refined flour to the mixture and pour the mixture into greased and lined tray with butter paper.
6. Sprinkle crushed walnut on top.
7. Bake at 180°C for 20 minutes.

Chef Amit Tomar
Batch : 2010-13

EP BAKER CERTIFICATION



SIHM Bathinda conducted EP program for the members of various Self Help Groups (SHGs), working under the umbrella of ADC (development) Bathinda. They learnt the skills to prepare different types of bakery items. ADC (D) offered many schemes to make them Entrepreneurs in the field of bakery. All trainees were awarded with certificates by the Competent Authority on dated 15.08.2021. During the certification were Dr.Usha Goyal DHS,ADC and Mr.Ram Single ,PIA (BTI).

SUNSET PUNCH - COCKTAIL RECIPE



INGREDIENTS

- Bourbon : 2 ounces
- White vermouth : 2 ounces
- Fresh lemon juice : ½ ounces
- Simple syrup : ½ ounces
- Chilled ginger beer : 3 ounces
- Lemon slice for garnish

METHOD

1. In a punch bowl, combine the bourbon, vermouth, lemon juice and syrup.
2. Add the ginger beer and lemon slices and serve over ice.

NOTES

To make simple syrup, heat 1/4 cup of sugar with 1/4 cup of water and stir until the sugar is dissolved. Let cool.

Vishal Mehendiratta
Faculty

VEGGIE BOOST MOCKTAIL



INGREDIENTS

- Tomato : 2pcs
- Carrot : 2pcs
- Orange : 3pcs
- Cumin, Roasted : 1tsp
- Black salt : a pinch
- Ice cubes

METHOD

1. Blend tomato, carrot and orange in a juicer.
2. Pour in a glass with ice cubes.
3. Season with cumin seeds and serve.

Ms. Deepannjali, Batch : 2017-20

COLLEGE LIFE

People who go to college are incredible because we read and absorb and are comprehensively tested on heavy amounts of various materials. We sleep very little. We party too much. Someone is always sick. Someone is always complaining. We become attached to close friends. We smother each other. We think often of the past and want to go back. We know we cannot.

We all have separate lives, families, backgrounds and pasts. We live totally different from how we used to live. We are frustrated and sometimes want to give up, but we never stop trying. We disregard health. We eat awful foods. We are forced to think about the future. We are scared and confused. We reach out for things, yet we don't find them. We try to sort out our minds, which are filled with studies, worries, problems, memories, emotions.

We keep going still, because above all else, we never stop learning, growing, changing, and most important dreaming. Dreams keep us going and they always will. All we can do is be thankful that we have something to hold onto, like dreams and each other.



Mr.Vishal Mehendiratta

IBADAT KI DER

Ibadat Ki Der

Agar uss khuda se tumhe dekhna mangu

To na jane kitni der lag jaye

Agar uss khuda se tumhe paana mangu

To na jane kitni der lag jaye

Log kehte hai uske ghar me der h andher nahi

Agar usse roshani se bhara Jahan mangu

To na jane kitni der lag jaye

Agar uss khuda se tumhe dekhna mangu

Ek chahat si zindagi jiya karta tha mai

Har kisi ko mohabbat diya krta tha mai

Bhatakti roohon ko mohabbat ki raah dikhana fitrat thi meri

Agar aaj us mohabbat ka Armaan mangu

To na jane kitni der lag jaye

Agar uss khuda se tumhe dekhna mangu

Na jane kyu pyar ka izhaar nahi krte wo

Gar kuch kahu unse to inkaar bhi ni krte woh

Unhe dekhkar Dil Muskurane sa lagta hai

Agar uss Muskurahat ki Muskan mangu

To na jane kitni der lag jaye

Agar uss khuda se tumhe dekhna mangu



Mr.Shubhkarman Singh , Batch : 2017-20

SHIRLEY GINGER - MOCKTAIL RECIPE



INGREDIENTS

- Grenadine : 1/2 tablespoon
- Lemon-lime soda : 1/3 cup
- Ginger ale : 1/3 cup
- Maraschino cherry, for garnish

METHOD

1. Gather the ingredients.
2. Pour grenadine into a collins glass with ice cubes.
3. Top it with equal amounts of lemon-lime soda and ginger ale
4. Stir well
5. Garnish with a cherry. Serve and enjoy.

Satvir Singh , Batch: 2021-24

BERRY BURLESQUE - MOCKTAIL RECIPE



INGREDIENTS

- Lime Juice : 5 oz
- Honey Syrup : 5 oz
- Blackberry Puree : 1 oz
- Mint : 4-6 Leaves
- Ginger Beer

METHOD

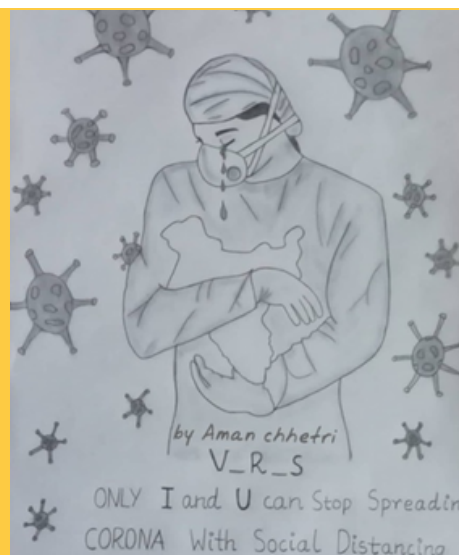
1. Combine Lime Juice, Honey, and Blackberry Puree with ice into a cocktail shaker. Shake for about 15 seconds.
2. Strain over fresh ice, top with ginger beer and garnish with fresh mint!

Amanjit Singh Sawhney , Batch : 2021-24

PAINTINGS BY STUDENTS



Palak Sood Batch : 2019-22



Aman Chhetri Batch: 2019-22

**Stop
Spreading
Corona
Virus**

WINE SERVICE

While serving wine, attention must be given to the following points:

- Right glassware
- Right temperature
- Proper handling of the bottle
- Right quantity

Wine glasses come in many shapes and capacities. The minimum capacity of a wine glass is 7 oz.

Wines are served in the type of glasses given as follows :

- Champagne and sparkling wines:** Flûte or tulip-shaped glass.
- White wine:** Medium-size wine glass
- Red wine:** Large wine glass, 10 fl oz
- Rosé wine:** Flûte or medium-size wine glass
- German wines:** Tall green stemmed wine glass for mosel wines, amber stems for hocks.

Wine is best enjoyed when served at appropriate temperature.

Red wines:

- Vintage Port, Bordeaux, Cabernet Sauvignon 60–65°F (16–18°C)
- Burgundy, Chianti, Shiraz, Barolo 54–62°F (12–17°C)
- Light Reds, Beaujolais, Loire 50–55°F (10–15°C)

White wines:

- Dry white wine (7–10°C), Heavier white wines, Chardonnay (10–15°C), Sweet white wines (4.5–10°C)

Rosé wines

45–50°F (7–10°C)

Champagne and other sparkling wines

40–50°F (4.5–10°C)

Wine bottles should be handled carefully while transporting to the table and during the service.

- Red wine:** Old red wine is taken to the table in a wine cradle. Young red wines are carried by hand
- White wine:** It is taken to the table in wine cooler or ice bucket.
- Champagne and other sparkling wines:** Taken to the table in champagne cooler or ice bucket.
- Rosé wines:** It is handled in the same way as white wine.

Wine should be poured in right quantity in the appropriate glass. The quantity of wine served varies according to the policy of the establishment.

- Normally, 125 ml is served per glass. Wine should not be poured more than 2/3rd of the glass.
- Red wine is often poured in half of the glass, leaving much space for swirling and appreciating the bouquet before drinking.

TYPES OF WINE GLASSES





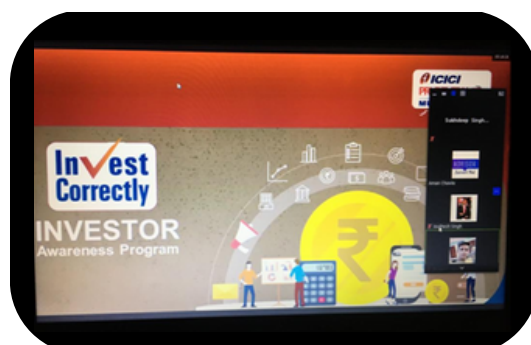
A webinar on "First Aid Training" was organised on Thursday, 7th January 2021 for all students. Mr. Naresh Pathania (The First Aid Master Trainer) from Red Cross Bathinda, made the student aware about first aid and its importance. The students got firsthand knowledge about how to help the sick or injured people and how one could save a life with awareness and training. Also an insight into CORONA and how situation can be handled for the pandemic were taught.

"Entrepreneurship in Food and Beverage Services" webinar was conducted for the B.Sc (H&H. A) students on Friday 15th January 2021. Students were oriented by the guest speaker, Mr. Manoj Kumar Sharma, Assistant Professor, WGSHA regarding entrepreneurship as an important way to move forward and established ones skill sets and develop their own business potential. The students were given insights and guidance on the importance of entrepreneurship. Start up is the trend of today. The Government is also encouraging the youth to take up entrepreneurship under Aatma Nirbhar Bharat Abhiyan and there is a lot of support for small scale entrepreneur to set up their business. The college also has established an entrepreneurship cell to assist students.



IHM Bathinda conducted a webinar on "Food Safety and Precautions" for students through an online platform on Thursday 21st January 2021. Concepts of Food safety, FSSAI were all elaborated by the guest speaker, Dr. Simmi Jain, Assistant Professor, Department of Food Tech. & Mgt, M.O.P Vaishnav College for Women, Chennai. In this session students learnt about the precautions to be taken while cooking and eating healthy food. Also Students gained knowledge about the various nutrients, vitamins and carbohydrates in the food. This session was conducted specially for Diploma and 1st year B.Sc H & H.A students. These events were all co-ordinated online due to pandemic.

A webinar on "Financial Literacy & Investor Awareness" was organised on Monday, 25th January 2021 for the staff and students. It was presented by Mr. Rahul Shukla, CA Professional through online mode. During this session, information was shared with participants regarding various investment areas and plans. Candidates learnt about the long- and short-term benefits of investment.





A seminar on "International placement opportunities" was conducted on 19.03.2021 by Kareer Krafters. The main aim of this seminar was to aware the students about the international placement opportunity of Hospitality industry.

The institute of Hotel Management conducted a virtual session with Chef. Vineet Manocha on April 30th 2021 for B.Sc H & H.A students. In this #Stay Strong interaction, Chef Vineet shared the important moments of his career & life including the COVID-19 pandemic with students and what he is doing to stay strong and successful Chef. Vineet adept in Food & Beverage concepts, Menu planning ,Designing new kitchens and production of Indian,European,Oriental and new world cuisines. Thorough knowledge of ingredients, cooking methods, their application and adaptability, make his culinary creations, unique and innovative.



IHM dinning out and restaurant tech solutions platform in B2C and B2B front with InRestro & Torqus,processing more than 100M diners and \$800M worth of transactions for its partner restaurants across its network of 50,000 restaurants in 20cities,providing a collective savings of more than \$100M on restaurant bills annually.

Mr.Hardeep Singh,owner of cloud kitchens "House of Bamboos" and "Khana Galli" delivered the guest lecture on "Challenges & opportunities to be a entrepreneur" on 7.05.2021.During this lecture all diploma and degree students were made aware about entrepreneurship skills.

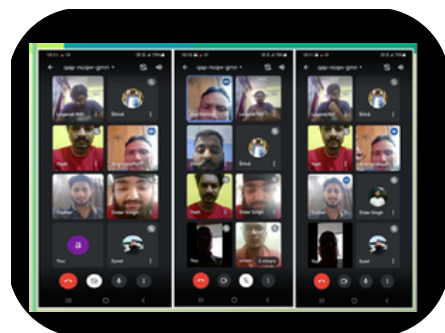


A Tete'-e'-Tete" was conducted for the IHM Bathinda students with Chef Roopanshi, Junior Sous Chef live from Dubai on 21.05.2021. Chef Roopanshi shared her experience and answered the students queries at the end of session.

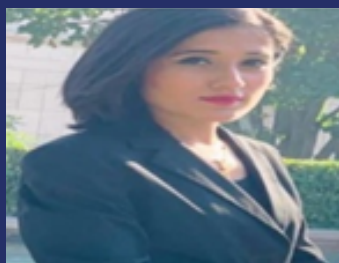


A Webinar on "Industry and Academia Interface – Bridging the gaps" the Principal Ms. Rajnit Kohli, Principal was invited as a panel speaker to share her views on the preparation of accommodation for modern travelers. Post pandemic the webinar was attended by students of the university.

An online workshop on COVID Helper's Skills for student community by Mahatma Gandhi National Council of Rural Education (MGNCRE), Department of Higher Education, Ministry of Education, GOI was organised on 14.07.2021. This workshop focused on providing information and psychosocial support for the COVID-19 affected. Through a structured process, the workshop enabled creation of different groups with specific roles to achieve outcomes.



ALUMNI TALK



Our Alumna Ms. Divita Malik (2015-2018) – Front office Supervisor at Rambagh Palace, Jaipur delivered guest lecture for the Degree students on 30.04.2021. She made the students aware about how guest experience can be enhanced by using various social media platforms.



On 07.05.2021, Under the Alumni talk series Mr. Prashant Mishra (2012-2015) – Bar supervisor at Hotel Radisson, Dubai delivered guest lecture for B.Sc. H & H.A students on "Career on cruise line". He shared the information about various career opportunities in cruise lines.

NAVRATRA FESTIVAL



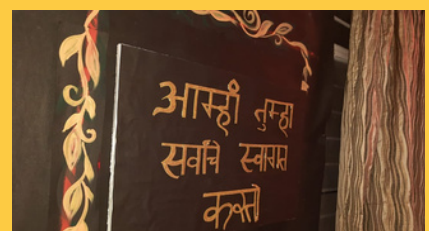
A Theme lunch was organised by the students of IHM BATHINDA on the eve of Navratra Festival. The occasion was graced By Mr. Apurav International immigration coordinator from TrainTurf, Ms.Rajnit Kohli Principal, Ms.Yammi Dutt from The Heights Bathinda, Faculty and the students. The students performed various activities like Dandiya and Dance at the event.

PHIR BHI DIL HAI HINDUSTANI



Institute of Hotel Management, Bathinda has organized a Theme Party " PHIR BHI DIL HAI HINDUSTANI" at "THE CRUET RESTAURANT" on 25.03.2022. The students of B.Sc H & H.A third year as part of their hospitality curriculum are to design restaurant setting with specialty menu for which they decorated the restaurant and represented the culture of various states through food like chicken chettinad, Harre ki dal, Malyi koftan, Kathail ki biryani, Salan, Pachadi, Mushroom kokani and various starters and desserts. After two years of the COVID Pandemic the students were excited and did wonderful job in both decorating and producing sumptuous food.

MAHARASTRA THEME



PLACEMENT DRIVES



SAHIL
SINGH



ARCHIT
KHANNA



ANKIT
KUMAR

BATCH : 2018-2021

appointed as

MANAGEMENT TRAINEES

for



AMRIT PAL
SINGH CHAUHAN

BATCH : 2018-2021

appointed as

FOOD BEVERAGE ASSOCIATE

for



AKASH
VERMA



RAJAT TYAGI

BATCH : 2018-2021

appointed as

GUEST SERVICE ASSOCIATE

for



| S NO. | NAMES | BRAND'S |
|-------|-----------------------|-----------------------------|
| 1 | ABHAY KUMAR YADAV | HALDIRAM MT |
| 2 | AMAN KRISHNA TRIPATHI | HALDIRAM MT |
| 3 | AMAN KUMAR CHHETRI | BIKANERVALA MT |
| 4 | ARUN KUMAR | BURGERKING MT |
| 5 | ARYAN KAKRAN | BIKANERVALA MT |
| 6 | AYUSH NEGI | HALDIRAM MT |
| 7 | KUMARI VIDHI | HALDIRAM MT |
| 8 | LALATENDU BISHOYI | HALDIRAM MT |
| 9 | MAHIR | HALDIRAM MT |
| 10 | MANMEET SINGH | HALDIRAM MT |
| 11 | NAVJOT SINGH | BIKANERVALA MT |
| 12 | NITISH KUMAR | F&B SERVICE RAMADA LUCKNOW |
| 13 | PALAK SOOD | HALDIRAM MT |
| 14 | PANKAJ CHAUHAN | KITCHEN RAMADA LUCKNOW |
| 15 | PRAMOD | BIKANERVALA MT |
| 16 | PRANAV SHARMA | BIKANERVALA MT |
| 17 | PRANSHU DUBE | F&B SERVICE RAMADA LUCKNOW |
| 18 | RIDHIMA | BIKANERVALA MT |
| 19 | ROHIT KUMAR | HOUSEKEEPING RAMADA LUCKNOW |
| 20 | SAHIL DADWAL | BIKANERVALA MT |
| 21 | SHIVA SHARMA | F&B SERVICE RAMADA LUCKNOW |
| 22 | SIMON SAHOTA | BIKANERVALA MT |
| 23 | SREEJITH T S | KITCHEN RAMADA LUCKNOW |
| 24 | SUBHAJIT NATH | KITCHEN RAMADA LUCKNOW |
| 25 | SUDHANSHU RANJAN | BIKANERVALA MT |
| 26 | YASH NEMA | HALDIRAM MT |
| 27 | ROBIN | F&B SERVICE RAMADA LUCKNOW |
| 28 | OMKARESHWAR YADAV | KITCHEN RAMADA LUCKNOW |



COUNSELLING SESSIONS



SSD Girls College, Bathinda



GGs School ,Chakk Attar Singh Wala



GGs School, Goniana Mandi



GGs School, Mandi Kalan



GGs School, Maur Kalan





Priya Tiwari
Batch : 2017-20

"I got into symbiosis institute of business management...and this i was able to achieve because of the guidance you gave us in our college days... because of the growth in my personality and the boost in my confidence which i got because of ihm bathinda....i was a very under confident kid when i came there...but the knowledge and experiences i got there...i was able to build my confidence....and i want to thank you because if you were not there I wouldn't have got where i am now....i hope i made you proud ♥ Thank you so much mam..and looking forward to make you and ihm Bathinda proud in the upcoming future..😊 hope to meet you soon😊"

WE ARE PROUD OF YOU !!



Prasoon Bajpai
Batch : 2015-18

I joined IHM BATHINDA, a world-class facility where dedication and close ties to the hospitality and tourism industry are hallmarks of teaching and learning. Students get unparalleled instruction from the best mentors in the field and gain an excellent head start in the dynamic and exciting world of hospitality, catering & tourism. Grilled and roasted with skills, I learnt the nuances of Hotel Industry and proud to share that I have been selected for the Prestigious HYATT Hotel in Front office Dept. straight out of campus placement. I am now a proud part of Hyatt Hotels and Corporate and thank my College for chiseling me to be part of this smart world.



Aviral Khare
Batch : 2015-18

"I am glad to be a part of IHM Bathinda. I would like to express my heartfelt thanks to my teachers for shaping me up for the bigger World outside our cocoons. The education, values and ethics that I have imbibed which have paved the path of success for me. Currently I am working with Oberoi Hotels and resorts and I would like to thank our Principal mam Rajnit kohli and very special thanks to my favorite Chef Ashish Nikhanj for developing my skills #ihmbathindarocks





Mr. Hitesh Sachdeva, Batch: 2016-19

Owner: Curry Up

Sri Ganganagar, Rajasthan

Mr. Hitesh Sachdeva, passed his degree program B. Sc H & H.A in 2019 from IHM, Bathinda. After the completion of degree, he established his own brand "Curry UP- Authentic Indian" outlet in Sri Ganganagar. IHM Bathinda recognized his endeavor's in creating an entrepreneurship business model with his skills and awarded him with the excellence award. IHM Bathinda is proud of him and best wishes for his future.



Mr. Akshay Chopra , Batch : 2016-17

Owner : Love's Bite

Bathinda , Punjab

Mr. Akshay Chopra passed his diploma program of Food Production in 2017 from IHM, Bathinda. After the completion of diploma, he started his own brand "Love's Bite" outlet in Bathinda, Punjab. He became a trail blazer in the field of fast food, Loves Bite is a popular fast-food Pizza Brand in Bathinda. Recently, IHM Bathinda recognized his endeavor's in creating an entrepreneurship business Brand with his skills and awarded him with the excellence award. IHM Bathinda is proud of him and best wishes for his future.

NEWS ALERT

75 ਵਾਂ ਆਸਾਦੀ ਦਿਵਸ ਮੌਕੇ ਸੇਂਟ ਨਿਰੰਕਾਰੀ ਮਿਸ਼ਨ ਦੁਆਰਾ ਵਨੱਸ ਵੱਟ ਪਰਿਵੇਸ਼ਨਾ ਦਾ ਸ਼ੁਰੂ ਆਰੰਭ ਕੀਤਾ ਗਿਆ

ਬਠਿੰਡਾ-ਭਾਰਤ ਦੇ 75ਵਾਂ ਆਸਾਦੀ ਦਿਵਸ ਦੇ ਅਵਸਰ ਮੌਕੇ ਸੇਂਟ ਨਿਰੰਕਾਰੀ ਮਿਸ਼ਨ ਦੁਆਰਾ 'ਵਨੱਸ ਵੱਟ' ਪਰਿਵੇਸ਼ਨਾ ਦਾ ਸ਼ੁਰੂ ਆਰੰਭ ਕੀਤਾ ਗਿਆ। ਵਨੱਸ ਵੱਟ (Vansh Vats) ਨਾਮ ਦੀ ਇਹ ਪ੍ਰੋਗਰਾਮ ਨੂੰ ਸੰਤਿਕਰਮ ਮਾਤਾ ਸੁਰੀਬਾਜ਼ ਦੀ ਮਹਾਰਾਜ ਦੇ ਅਭਿਵਾਦ ਨਾਲ ਪ੍ਰੇਰਿਤ ਭਾਰਤ ਵਿੱਚ 22 ਰਾਜਾਂ ਦੇ 280 ਹਿੰਦੂ ਵਿੱਚ ਵੰਡ ਕੀਤੇ ਹੋਏ ਲਗਭਗ 350 ਸ਼ਾਹੀ ਦੇ ਆਸਿਰਧਰੀਆਂ ਨੂੰ ਸੇਵਾ ਦੇਣਾ ਹੈ। ਇਸ ਵਿੱਚ ਕਰੀਬ 1,50,000 ਰੁਪਏ ਖਰਚੇ ਜਾਣਗੇ। ਇਸ ਪ੍ਰੋਗਰਾਮ ਵਿੱਚ ਹਿੰਦੂ ਦੀ ਇਤਿਹਾਸ ਵਿੱਚ ਵਾਪਾ ਹੋਣ ਦੀ ਸੰਕਾਤਨਾ ਨੂੰ ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ। ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ। ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ।



ਅੱਜ ਦਿੱਲੀ ਦੀ ਇਸ ਅਭਿਆਨ ਦਾ ਸ਼ੁਰੂ ਆਰੰਭ ਕੀਤਾ ਗਿਆ। ਇਸ ਦਾਵਾਬਾਹੀ ਵਿੱਚ ਹੋਏ ਸੇਵਾ ਦੇਣ ਵਾਲੇ ਸੇਂਟ ਨਿਰੰਕਾਰੀ ਮਿਸ਼ਨ ਦੇ ਵੱਖ-ਵੱਖ ਭਾਗਾਂ ਦੇ ਮੈਂਬਰਾਂ ਨੇ ਹਿੱਸਾ ਲਿਆ। ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ। ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ। ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ।

ਟ੍ਰੇਨਿੰਗ ਹਾਸਿਲ ਕਰਨੇ ਵਾਲੀਂ ਕੋ ਸਰਟਿਫਿਕੇਟ ਵ ਟੂਲ ਕਿਟ ਵितरित की

ਬਠਿੰਡਾ। ਇੰਸਟੀਟ्यूਟ ਆਫ ਹੋਟਲ ਮੈਨੇਜਮੈਂਟ ਐਂਡ ਕੈਟਰਿੰਗ ਟੈਕਨੋਲੋਜੀ ਐਂਡ ਅਪਲਾਈਡ ਯੂਟ੍ਰੀਸ਼ੀਅਨ ਮੈਂ ਭਾਰਤ ਸਰਕਾਰ ਦੇ ਸੈਰ ਸਪਾਟਾ ਮੰਤਰਾਲਯ ਦੀ ਆਰ ਸੇ ਪ੍ਰਾਯੋਜਿਤ ਸੀਬੀਐਸਪੀ ਪ੍ਰੋਗਰਾਮ ਦੇ ਤਹਿਤ ਏਂਟਰਪ੍ਰਾਈਜ਼ਰਸ਼ਿਪ ਟ੍ਰੇਨਿੰਗ ਦੇ ਸਮਾਪਨ ਪਰ ਸਰਟਿਫਿਕੇਟ ਵितरण ਪ੍ਰੋਗਰਾਮ ਕਰਾਯਾ। ਵਿਸ਼ੇਸ਼ ਮੇਹਮਾਨ ਨਿਕਾਸ ਕੁਮਾਰ ਆਈਐੱਸਸੀ ਵ ਡੀਐੱਚਐੱਓ ਡੀ. ਤਥਾ ਗੋਯਲ ਨੇ ਟ੍ਰੇਨਿੰਗ ਹਾਸਿਲ ਕਰਨੇ ਵਾਲੇ 30 ਸ਼ਿਸ਼ਯਾਰਥੀਯੋਂ ਕੋ ਸਰਟਿਫਿਕੇਟ ਬਾਂਟੇ। ਇਸਕੇ ਸਾਥ ਹੀ ਆਈਐੱਚਐਮ ਮੈਂ ਚਲ ਰਹੇ ਹੁਨਰ ਸੇ ਰੋਜਗਾਰ ਤਕ ਟ੍ਰੇਨਿੰਗ ਪ੍ਰੋਗਰਾਮ ਮੈਂ ਭਾਗ ਲੇ ਰਹੇ ਸ਼ਿਸ਼ਯਾਰਥੀਯੋਂ ਕਾ ਟੂਲ ਕਿਟ ਭੀ ਬਾਂਟੀ ਗਈ।

ਪ੍ਰਿੰਸਿਪਲ ਰਾਜਨੀਤ ਕੋਹਲੀ ਨੇ ਮੇਹਮਾਨੋਂ ਕਾ ਅਭਿਨੰਦਨ ਕੀਯਾ। ਪ੍ਰੋਗਰਾਮ ਕੋਆਰਡਿਨੇਟਰ ਰੀਤੂ ਗਾਂ



ਨੇ ਬਤਾਯਾ ਕਿ ਆਈਐੱਚਐਮ ਮੈਂ ਹੁਨਰ ਸੇ ਰੋਜਗਾਰ ਤਕ 500 ਘੰਟੇ ਤਥਾ ਏਂਟਰਪ੍ਰਾਈਜ਼ਰਸ਼ਿਪ ਪ੍ਰੋਗਰਾਮ 150 ਘੰਟੇ ਕੀ ਟ੍ਰੇਨਿੰਗ ਮੁਫਤ ਦੀ ਜਾਤੀ ਹੈ। ਹੋਟਲ ਏਸੋਸਿਏਸ਼ਨ ਦੇ ਪ੍ਰਧਾਨ ਸਤੀਸ਼ ਅਰੋਡਾ ਨੇ ਕੋਸ ਪੂਰਾ ਕਰ ਚੁਕੇ ਸ਼ਿਸ਼ਯਾਰਥੀਯੋਂ ਕੋ ਉਪਯੁਕਤ ਨੌਕਰੀ ਦਿਲਾਨੇ ਕਾ ਵਾਦਾ ਕੀਯਾ।

ਈਐੱਮਐੱਸ. ਬਠਿੰਡਾ ਵਿਖੇ 75 ਵਾਂ ਆਸਾਦੀ ਦਿਵਸ ਮਨਾਇਆ ਗਿਆ

ਬਠਿੰਡਾ-ਭਾਰਤ ਦੇ 75ਵਾਂ ਆਸਾਦੀ ਦਿਵਸ ਦੇ ਅਵਸਰ ਮੌਕੇ ਸੇਂਟ ਨਿਰੰਕਾਰੀ ਮਿਸ਼ਨ ਦੁਆਰਾ 'ਵਨੱਸ ਵੱਟ' ਪਰਿਵੇਸ਼ਨਾ ਦਾ ਸ਼ੁਰੂ ਆਰੰਭ ਕੀਤਾ ਗਿਆ। ਵਨੱਸ ਵੱਟ (Vansh Vats) ਨਾਮ ਦੀ ਇਹ ਪ੍ਰੋਗਰਾਮ ਨੂੰ ਸੰਤਿਕਰਮ ਮਾਤਾ ਸੁਰੀਬਾਜ਼ ਦੀ ਮਹਾਰਾਜ ਦੇ ਅਭਿਵਾਦ ਨਾਲ ਪ੍ਰੇਰਿਤ ਭਾਰਤ ਵਿੱਚ 22 ਰਾਜਾਂ ਦੇ 280 ਹਿੰਦੂ ਵਿੱਚ ਵੰਡ ਕੀਤੇ ਹੋਏ ਲਗਭਗ 350 ਸ਼ਾਹੀ ਦੇ ਆਸਿਰਧਰੀਆਂ ਨੂੰ ਸੇਵਾ ਦੇਣਾ ਹੈ। ਇਸ ਵਿੱਚ ਕਰੀਬ 1,50,000 ਰੁਪਏ ਖਰਚੇ ਜਾਣਗੇ। ਇਸ ਪ੍ਰੋਗਰਾਮ ਵਿੱਚ ਹਿੰਦੂ ਦੀ ਇਤਿਹਾਸ ਵਿੱਚ ਵਾਪਾ ਹੋਣ ਦੀ ਸੰਕਾਤਨਾ ਨੂੰ ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ। ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ।

ਅੱਜ ਦਿੱਲੀ ਦੀ ਇਸ ਅਭਿਆਨ ਦਾ ਸ਼ੁਰੂ ਆਰੰਭ ਕੀਤਾ ਗਿਆ। ਇਸ ਦਾਵਾਬਾਹੀ ਵਿੱਚ ਹੋਏ ਸੇਵਾ ਦੇਣ ਵਾਲੇ ਸੇਂਟ ਨਿਰੰਕਾਰੀ ਮਿਸ਼ਨ ਦੇ ਵੱਖ-ਵੱਖ ਭਾਗਾਂ ਦੇ ਮੈਂਬਰਾਂ ਨੇ ਹਿੱਸਾ ਲਿਆ। ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ। ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ। ਇਸ ਮਾਮਲੇ ਵਿੱਚ ਵਿੱਚ ਸੇਵਾ ਦੇਣਾ ਹੈ।

ਔਰਤਾਂ ਦੇ ਸਥਾਈ ਵਿਕਾਸ ਲਈ ਆਈਐਚਐਮ ਤੇ ਐਸਐਸਡੀ ਗਰਲਜ਼ ਕਾਲਜ ਵਿਚਕਾਰ ਹੋਇਆ ਸਮਝੌਤਾ

ਬਠਿੰਡਾ, 28 ਅਪ੍ਰੈਲ (ਮਨੋਜ ਚਰਚੀਵਾਲ)। ਬਠਿੰਡਾ ਵਿੱਚ ਇੰਡੀਅਨ ਹੋਟਲ ਮੈਨੇਜਮੈਂਟ ਆਰ ਐਸੋਸੀਏਸ਼ਨ ਗਰਲਜ਼ ਕਾਲਜ ਨੇ ਆਪਣੀ ਸਮਝੌਤਾ ਮੋਮੋਰਮ 'ਤੇ ਹਸਤਾਖਰ ਕੀਤੇ ਹਨ, ਜਿਸ ਦੇ ਤਹਿਤ ਦੋਵੇਂ ਸੰਸਥਾਵਾਂ ਸਾਂਝੇ ਤੌਰ 'ਤੇ ਕੌਰਸ਼ਿਪ ਵਿੱਚ ਆਪਣਾ ਕਰਨਗੇ। ਇਸ ਸਮਝੌਤਾ ਦੀ ਪਾਲਣਾ ਕਰਨਗੇ। ਇਸ ਸਮਝੌਤਾ ਦੀ ਪਾਲਣਾ ਕਰਨਗੇ। ਇਸ ਸਮਝੌਤਾ ਦੀ ਪਾਲਣਾ ਕਰਨਗੇ।

ਚਾਹੁੰਦੇ ਹਨ, ਉਹ ਇਸ ਟਾਈ-ਅੱਪ ਦਾ ਲਾਭ ਉਠਾ ਸਕਦੇ ਹਨ। ਸਥਾਨਕ ਤੌਰ 'ਤੇ ਆਸ-ਪਾਸ ਦੇ ਖੇਤਰਾਂ ਦੇ ਉਮੀਦਵਾਰ, ਜੋ ਉੱਚੀ ਬਣਨਾ ਚਾਹੁੰਦੇ ਹਨ, ਆਪਣੇ ਆਪ ਨੂੰ ਆਈਐਚਐਮ ਵਿੱਚ ਉੱਚਾਣਾ ਸੌਖਾ ਬਣਾਉਣ ਲਈ ਇਸ ਸਮਝੌਤਾ ਦੀ ਪਾਲਣਾ ਕਰਨਗੇ। ਇਸ ਸਮਝੌਤਾ ਦੀ ਪਾਲਣਾ ਕਰਨਗੇ। ਇਸ ਸਮਝੌਤਾ ਦੀ ਪਾਲਣਾ ਕਰਨਗੇ।

ਸਰਕਾਰੀ ਆਈਐਚਐਮ ਇੰਸਟੀਚਿਊਟ ਵਿਦਿਆਰਥੀਆਂ ਲਈ ਵਿਦੇਸ਼ ਦੇ ਵੀ ਖੋਲ੍ਹੇ ਗਏ ਹਨ

ਪੇਸ਼ੇਵਰ ਕੌਰਸ ਦੇ ਨਾਲ ਹੀ ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਮਿਲਦੀ ਹੈ ਪਲੇਸਮੈਂਟ: ਪ੍ਰਿੰਸੀਪਲ ਰਾਜਨੀਤ ਕੋਹਲੀ

ਪਟਿਆਲਾ : ਮੀਡੀਆ ਕਲੱਬ ਵਿਖੇ ਪੱਤਰਕਾਰਾਂ ਨੂੰ ਸੰਬੋਧਨ ਕਰਦੇ ਇੰਸਟੀਚਿਊਟ ਦੇ ਪ੍ਰਿੰਸੀਪਲ ਰਾਜਨੀਤ ਕੋਹਲੀ ਨੇ ਹੋਏ। ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਹੋਰ ਪੜ੍ਹਾ ਵਿਦੇਸ਼ ਜਾਣ ਦੇ ਯੋਗ ਬਣਾ ਅਤੇ ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਖੋਲ੍ਹੇ ਗਏ ਹਨ। ਇਸ ਸਮਝੌਤਾ ਦੀ ਪਾਲਣਾ ਕਰਨਗੇ। ਇਸ ਸਮਝੌਤਾ ਦੀ ਪਾਲਣਾ ਕਰਨਗੇ। ਇਸ ਸਮਝੌਤਾ ਦੀ ਪਾਲਣਾ ਕਰਨਗੇ।

ਆਈਐਚਐਮ ਬਠਿੰਡਾ ਕਰਵਾ ਰਹਾ 'ਪ੍ਰੀ' ਓਕੇਸ਼ਨਲ ਕੋਰਸ

ਬਠਿੰਡਾ (ਸ਼ਬ ਕਰ੍ਹੇ / ਸੁਖਮਨੀ)। ਆਈਐਚਐਮ ਬਠਿੰਡਾ ਦੇ ਟਰੇਨਿੰਗ ਕੇਂਦਰ ਵਿੱਚ 'ਪ੍ਰੀ' ਓਕੇਸ਼ਨਲ ਕੋਰਸ ਦੀ ਸ਼ੁਰੂਆਤ ਹੋਈ। ਇਸ ਕੋਰਸ ਵਿੱਚ ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਪੇਸ਼ੇਵਰ ਕੌਰਸ ਦੇ ਨਾਲ ਹੀ ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਮਿਲਦੀ ਹੈ ਪਲੇਸਮੈਂਟ: ਪ੍ਰਿੰਸੀਪਲ ਰਾਜਨੀਤ ਕੋਹਲੀ

ਬਠਿੰਡਾ (ਸ਼ਬ ਕਰ੍ਹੇ / ਸੁਖਮਨੀ)। ਆਈਐਚਐਮ ਬਠਿੰਡਾ ਦੇ ਟਰੇਨਿੰਗ ਕੇਂਦਰ ਵਿੱਚ 'ਪ੍ਰੀ' ਓਕੇਸ਼ਨਲ ਕੋਰਸ ਦੀ ਸ਼ੁਰੂਆਤ ਹੋਈ। ਇਸ ਕੋਰਸ ਵਿੱਚ ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਪੇਸ਼ੇਵਰ ਕੌਰਸ ਦੇ ਨਾਲ ਹੀ ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਮਿਲਦੀ ਹੈ ਪਲੇਸਮੈਂਟ: ਪ੍ਰਿੰਸੀਪਲ ਰਾਜਨੀਤ ਕੋਹਲੀ



ਆਈਐਚਐਮ ਦੇ 18 ਵਿਦਿਆਰਥੀਆਂ ਕਾ ਨੌਕਰੀ ਕੇ ਲਿਏ ਚਯਨ

ਮਾਸਕਰ ਨ੍ਯੂਜ਼| ਬਠਿੰਡਾ। ਇੰਸਟੀਟ्यूਟ ਆਫ ਹੋਟਲ ਮੈਨੇਜਮੈਂਟ ਦੀ ਆਰ ਸੇ ਹੁਨਰਸੰਦ ਬਨਾਨੇ ਕੇ ਸਾਥ ਜੌਬ ਦਿਲਾਨੇ ਕੇ ਨਿਯਮੋਂ ਕੇ ਅੰਤਰੰਗਤ ਕੈਂਪਸ ਪਲੇਸਮੈਂਟ ਕਾ ਆਯੋਜਨ ਕੀਯਾ ਗਯਾ। ਵਿਸ਼ੇਸ਼ ਤੌਰ ਪਰ ਪਥਾਰੇ ਬੀਕਾਨੇਰ ਵਾਲਾ ਫੁਡ ਪ੍ਰਾ.ਲਿ. ਕੇ ਚੀਫ ਮੈਨੇਜਰ ਟ੍ਰੇਨਿੰਗ ਆਸ਼ੀਸ਼ ਬਿਥਰ ਦੀ ਆਰ ਕੇ ਸਾਥ ਗੁਪ ਡਿਸਕਸ਼ਨ ਨਿਲ ਈਟਰਵ੍ਯੂ ਕੀਯਾ ਗਯਾ। ਪੱਧਰ ਮੈਂ ਗ੍ਰੀਪਸਯੀ ਥੀ

ਬੇਕਿੰਗ ਵਿਦ ਮਿਲੇਟ੍ਰਸ ਕਾਰਯਕ੍ਰਮ ਸੇਹਤਮੰਦ ਖਾਨੇ ਕਾ ਕੀਯਾ ਆਫ਼ਾ

ਸਵਾਸਥਯ ਮੈਂ ਸੁਧਾਰ ਕਰਨਾ ਚਾਹੁੰਦੇ ਹੋਂ ਤੋ ਬਾਜਰਾ ਹੀ ਏਕਮਾਤ੍ਰ ਵਿਕਲਪ, ਬਾਜਰਾ ਸੇ ਯੰਕੜ ਟੈਯਾਰ ਕਰਕੇ

ਮਾਸਕਰ ਨ੍ਯੂਜ਼| ਬਠਿੰਡਾ। ਇੰਸਟੀਟ्यूਟ ਆਫ ਹੋਟਲ ਮੈਨੇਜਮੈਂਟ ਦੇ ਟ੍ਰੇਨਿੰਗ ਕੇਂਦਰ ਵਿੱਚ ਬੇਕਿੰਗ ਵਿਦ ਮਿਲੇਟ੍ਰਸ ਪਰ ਏਕ ਇਕਸਵਿਥ ਕਰਕਾਏ ਗਏ। ਫੁਡ ਕੋਰੀਓਗ੍ਰਾਫਰ ਵ ਕਰੀਅਰਕਲ ਯੂਟ੍ਰੀਸ਼ੀਅਨ ਫੁਡ ਏਡ ਟ੍ਰੇਨਿੰਗ ਕੇਂਦਰ ਨੇ ਵਿਦਿਆਰਥੀਆਂ ਆਰ ਇਕਸਿਸ ਸਮੱਗਰੀ ਕੇ ਸਵਾਸਥਯ ਲਾਭਕਰ ਡੇਮੋਸਟ੍ਰੇਸ਼ਨ ਕੇ ਯੋਗ ਵਿਸ਼ੇਸ਼ ਕੀਯੇ।

ਬਠਿੰਡਾ, 22 ਅਕਤੂਬਰ (ਮਨੋਜ ਚਰਚੀਵਾਲ)। ਬਠਿੰਡਾ ਵਿੱਚ ਅੰਤਰਰਾਸ਼ਟਰੀ ਵਿਦਿਅਕ ਮੇਕੇ ਇੰਸਟੀਚਿਊਟ ਆਫ ਹੋਟਲ ਮੈਨੇਜਮੈਂਟ (ਆਈਐਚਐਮ) ਨੇ ਬਠਿੰਡਾ ਸੁਪਰ ਸੈਂਟਰ-2 ਕੁਕਿੰਗ ਅਤੇ ਬੇਕਿੰਗ ਪ੍ਰਤੀਯੋਗਤਾ ਦਾ ਆਯੋਜਨ ਕੀਤਾ। ਮੁਕਾਬਲੇ ਦੇ ਜੱਜ ਸੀ ਐਮ ਮਿੱਤਲ ਗਰੁੱਪ ਸ਼੍ਰੀ ਤਿਆਗਨ ਮੈਨਨ ਅਤੇ ਡਾਇਰੈਕਟਰ ਐਮ ਆਈ ਐਚਐਮ ਬਠਿੰਡਾ ਸ਼੍ਰੀ ਰਾਹੁਲ ਆਹੂਜਾ ਨੇ ਫਾਨ ਪ੍ਰਿੰਸੀਪਲ ਸ਼੍ਰੀਮਤੀ ਰਜਨੀਤ ਕੋਹਲੀ ਸਨ। ਇਸ ਪ੍ਰਤੀਯੋਗਤਾ ਲਈ ਇਨਾਮ ਵੱਡੇ ਸਮਾਰੋਹ ਦੇ ਮੁੱਖ ਮਹਿਮਾਨ ਵਜੋਂ ਮਿੱਤਲ ਉਦਯੋਗ ਦੇ ਮਾਲਕ ਸ਼੍ਰੀਮਤੀ ਸੁਨੀਤਾ ਮਿੱਤਲ, ਆਈਡੀਬੀਐਚਐਮ ਬੈਂਕ ਬਠਿੰਡਾ ਦੇ ਮੈਨੇਜਰ ਸ਼੍ਰੀ ਮਨਰਾਜ ਸ਼ਾਮਲ ਹੋਏ। ਉਨ੍ਹਾਂ ਵੱਲੋਂ ਸਮਾਗਮ ਦੀ ਸ਼ਲਾਘਾ ਕੀਤੀ ਗਈ ਇਸ ਪ੍ਰਤੀਯੋਗਤਾ ਦੇ ਦੌਰਾਨ ਵੱਡੇ ਰਾਜਾਂ 'ਤੇ ਆਏ ਭਾਰਤੀਦਾਰਾਂ ਨੇ ਬਹੁਤ ਸਾਰੇ ਪ੍ਰਕਾਸ਼ਨ ਬਣਾਏ ਅਤੇ ਪ੍ਰਦਰਸ਼ਨੀ ਵਿੱਚ ਅਜਿਹੇ ਸੁੰਦਰ ਅਤੇ ਸਵਾਦਿਸ਼ਟ ਪ੍ਰਕਾਸ਼ਨ ਆਪਣੇ ਆਪ ਵਿੱਚ ਇੱਕ ਮਨਮੋਹਕ ਦ੍ਰਿਸ਼ ਪੇਸ਼ ਕਰਦੇ ਸਨ। ਬੇਕਰੀ ਮੁਕਾਬਲੇ ਵਿੱਚ ਪਹਿਲਾ ਸਥਾਨ ਮਿਸ ਪੁਨਮ ਵਿਦਿਆਰਥਣ ਆਈਐਚਐਮ, ਦੂਜਾ ਸਥਾਨ ਮਿਸ ਪ੍ਰਿਯੰਕਾ ਹੋਮੇਰਕ ਅਤੇ ਅਧਿਆਪਕ ਅਤੇ ਤੀਜਾ ਸਥਾਨ ਮਿਸ ਹਿਮਾਨੀ ਮਲਹੋਤਰਾ ਬੇਕਰੀ ਡਿਪਲੋਮਾ ਦੀ ਵਿਦਿਆਰਥਣ ਨੇ ਹਾਸਲ ਕੀਤੀ। ਕੁਕਿੰਗ ਮੁਕਾਬਲੇ ਵਿੱਚ ਪਹਿਲਾ ਸਥਾਨ ਸੁਨੀਤਾ ਜੈਨ, ਦੂਜਾ ਸਥਾਨ ਸ਼੍ਰੀਮਤੀ ਜੈਨ ਅਤੇ ਤੀਜਾ ਸਥਾਨ ਸ਼੍ਰੀ ਸੰਜੁ ਮਨਾ ਆਈਐਚਐਮ ਗੁਰਦਾਸਪੁਰ ਦੇ ਸ਼੍ਰੀਮਤੀ ਹਾਸਲ ਕੀਤੀ। ਮੁਕਾਬਲੇ ਵਿੱਚ ਜੇਤੂ ਉਮੀਦਵਾਰਾਂ ਨੂੰ ਦਿੱਤੇ ਜਾਣ ਵਾਲੇ ਇਨਾਮਾਂ ਦੀ ਸੂਚੀ ਹੇਠਾਂ ਦਿੱਤੀ ਗਈ ਹੈ।

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