

AMITY SCHOOL OF HOSPITALITY E-REVIEW

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Hospitality means we take people into the space that is our lives and our minds and our hearts and our work and our efforts. Hospitality is the way we come out of ourselves. It is the first step towards dismantling the barriers of the world. Hospitality is the way we turn a prejudiced world around, one heart at a time.” ~
Joan D. Chittister

OUR STUDENTS IN THE NEWS!

STUDENT PARTICIPATION AT JAIPUR NATIONAL UNIVERSITY

CITY ACTIVITY

‘आतिथ्य’ में देशभर की 12 टीमों ने लिया भाग

सिटी रिपोर्टर, जयपुर

स्कूल ऑफ होटल मैनेजमेंट एंड केटरिंग टेक्नोलॉजी, जयपुर नेशनल यूनिवर्सिटी में राष्ट्रीय आतिथ्य प्रतियोगिता ‘आतिथ्य 2022’ का आयोजन किया गया। दो दिवसीय इस प्रतियोगिता का उद्घाटन जेएनयू के चांसलर डॉ. संदीप बक्शी ने किया। इसमें देशभर से 12 टीमों ने भाग लिया। जिसमें एमिटी-नोएडा, आम्रपाली इंस्टीट्यूट ऑफ होटल मैनेजमेंट, एफसीआई-अलीगढ़, आईएचएम अंबाला और आईएचएम-जयपुर के लगभग 500 छात्रों ने हिस्सा लिया।

इस दौरान डॉ. संदीप बक्शी ने कहा कि आज हॉस्पिटैलिटी केवल होटल उद्योग तक ही सीमित नहीं है, बल्कि चिकित्सा विज्ञान में भी महत्वपूर्ण भूमिका निभाता है। कार्यक्रम



के दौरान टिक्स एंड टॉवेल प्रतियोगिता का आयोजन किया गया जिसमें प्रतिभागियों ने फूलों की व्यवस्था से पर्यावरण की सुंदरता को बढ़ाया।

AATITHYA-2022 AT JAIPUR NATIONAL UNIVERSITY JAIPUR, RAHASTHAN was organized on (11TH,12TH MARCH 2022). It was well organized and properly conducted with separate judges for each event from industry. Various Technical / Professional Hospitality Institutions from India participated with great enthusiasm making all the events as enriching experience for budding hospitality professionals. Almost all the events showcased

new trends of the ever-changing hospitality industry and industry experts/judges gave valuable feedbacks to the students.



The students hard work can be showcased through the above photograph.

WORKSHOP ON SPIRITS

The workshop was organized for the theme of spirits. The spirits workshop was organized for the students of 8th semester of BHM programme. First part includes presentation on different varieties of spirits popularly used widely in hotels, manufacturing processing and standard storing, other relevant details related to spirits. Second part includes tasting of 6 different varieties of spirits along with their serving procedures. Dr. (Prof.) Pranshu Chomplay, HOI-ASH, also joined the session for taking feedback and motivating students for the field of manufacturing and marketing of spirits. At the end participation certificates were awarded to all the students present in the workshop.

INTERNATIONAL HOSPITALITY EXPO 2022

From 3rd August 2022, Indian Hospitality Expo 2022 has organised 4-day Expo includes conclave, Masterclass and competitions at India Expo Mart, Gr. Noida. Amity School of Hospitality, Amity University Noida has also installed a booth in expo booth no. H12-13/20 in IHE. Undersign with two faculties name Dr Shelley Duggal & Dr Manish Kr Sharma and students of BHM 7th Semester and MBA 3rd Semester of Hotel Management were also present on day 1 of the Expo. Amity school of Hospitality students have participated in different competitions which were organized by 'Young Chef Culinary Challenges by ICF'. There were more than 400 stalls from manufactures, suppliers, Famous brands of furniture and fixture, Automation for hospitality, Robotics, chemicals, Cutlery & crockery and Hotel Management Institutes etc. On Day one almost 5000+ visitors across globe have visited the expo including Hospitality professionals, Global hospitality leaders, Students of different hotel management colleges and their faculties, Food industry professionals and owners.

Some of renowned personalities from hospitality industry have participated in these panel discussions such as Mr. Greesh Bindra, Vice President (Operations), The Surya, New Delhi, Mr. Anirban Sarkar, GM, Radisson Blu, Greater Noida, Mr. Abinash Manghani, CEP, Welcome Heritage, Mr. Mehul Sharma, CEO, Signum Hotels & Resorts, Mr. Sanjay Khullar, Vice Chairperson, The Seasons Group, Mr. Ramesh Dang, MD, Seven Seas Hospitality etc.



Budding chefs of Amity School of Hospitality having eyes full of dreams and hearts filled with hope.



One of our students brought laurels to the institute by winning a gold medal in a chef competition at the Expo.



Faculty Dr Malini Singh participated in Panel Discussion "Housekeeping-Growth, innovation and career opportunities post pandemic " with eminent panelists. The institute has faculty with industry experience who are also actively participative and well informed about the various trends and issues faced by the hospitality industry.

FHT JOINS HANDS WITH THSC

The Faculty of Hospitality and Tourism under the aegis of Amity University Uttar Pradesh, Noida signed an important MoU with Tourism & Hospitality Skill Council (THSC). The historical MoU Signing Ceremony was held at 19th May, 2022 at Amity University Uttar Pradesh, Noida Campus in Hybrid Mode. This MoU would be beneficial in many ways including conduct of Short-Term Professional Skills Development Programs & to prepare students with the support of industry partners of THSC for the industry and to minimize the gap between demand and supply of Tourism & Hospitality professionals.



BUDDING BARTENDERS MASTERCLASS



The workshop was organized to provide basic knowledge of mixology and bartending to students of BHM and MBA(HM) Semester I. The event was conducted by Mr Eluther Gomes, Global Brand Ambassador and Mr Badrul Beverage Brand Manager. The event was conducted on November 17 2022. The event begins with

the presentation of Food Service India Pvt Ltd followed by introduction to basics of drink making and bartending. In Later part experts demonstrated preparation of drinks, students were allowed to first taste the drinks and then students were allowed to prepare the same drinks under the guidance of experts. The workshop ended with Q & A session where in experts gave detailed answers to all the queries of the students.



REPUBLIC DAY CELEBRATIONS AT ASH

On January 25th, for the occasion of the 74th Republic Day, the students of Hospitality Club, Amity School of Hospitality conducted an event named the Treasures of India, under the guidance of Dr Agnel Ritish Kumar Tirkey. This small-scale event was organized for the Amity School of Hospitality faculty members. The event was dived into two main parts a treasure hunt and a lunch buffet.

The treasure hunt was themed Treasures of India keeping in mind the inherent importance of Republic Day. In the treasure hunt, there

were multiple levels in the game, where the clues were designed keeping in mind the important events and people of the Indian Independence movement and were hidden across the training bar. We wanted all faculty members to find the lost child in them so we incorporated some old games like staapu and maze which will take them back in time. The faculty members were divided into three teams and were asked to find the clues and solve them.

We were honored to have Prof. Pranshu Chomplay, HOI along with us for the event. We were being blessed by his words and appreciation. The event was much appreciated by all the faculties of Amity School of Hospitality. Overall, the faculty members enjoyed this experience, and the winning team was awarded a gift hamper contributed by the students of hospitality club committee.

It was a fun and informative event where everyone put on their thinking caps to solve the clues and reach the final goal. The whole training bar was decorated by the students with different elements of Indian history. This included posters, drawings, models etc.

EGG-NNOVATION AT AMITY SCHOOL OF HOSPITALITY

On April 1st, 2023, Amity School of Hospitality, AUUP organized an egg cooking competition named 'Egg-nnovation' for chefs. The competition was focused on egg-based dishes, and chefs from different parts of the region participated in it. The event was aimed at promoting creativity and innovation in egg-based cooking. The competition was held in a friendly and supportive environment, where chefs were given the opportunity to showcase their unique talents and skills. The event was a great success, with participants

There is no love
sincerer than the
love of food.

George Bernard Shaw

presenting a wide range of egg dishes that impressed the judges and the audience.



Overall, 'Egg-nnovation' was an exciting and memorable event that celebrated the versatility and deliciousness of egg-based cooking. In this culinary challenge a team of two students (from any UG or PG stream), will be required to dish out 3 dishes - 1. B/F or Appetizer or Snack; 1- Main Course and 1- Dessert (not Frozen). Out of the three dishes at least one shall be having Egg as compulsory Main Ingredient, in 3 hours. Students were judged for their innovative ideas, perfection of cooking, portion size, taste and presentation of the dishes. The final dishes were a testament to the skills and dedication of the contestants, and the judges' evaluation process was thorough and fair. Overall, the cooking competition was a fantastic showcase of culinary expertise and creativity. It was successfully organized with the help of faculty and student coordinators of ASH,AUUP.



Students Corner



Made by Bhoomika Lunia (BHM 6th semester)

*'And with the last breath she flew to her freedom' - Quote by
Riddhi Asthana (BHM 6th semester)*

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