



State Institute of Hotel Management, Catering Technology and Applied Nutrition (SIHMCT&AN) was established by Uttarakhand Tourism Development Board (UTDB), Govt. of Uttarakhand in September 2015 in New Tehri, Uttarakhand. The institute is running under registered State Government Society no. 162/2014- 2015, started its first session from July, 2015. The society comprises Secretary- Tourism, Govt. of Uttarakhand as a Chairperson, Principal-SIHMCT&AN, New Tehri as a Member Secretary and 10 other members. SIHMCT&AN is a constituent Institute of Uttarakhand Technical University, Dehradun. The institute is awarding 4 year Bachelor degree in Hotel Management & Catering Technology. The institute is 110 km far from Dehradun and 94.5 km from Haridwar. It is located in 3M & L Block, Near Govt. Girls High School, Moldhar, New Tehri-249001.

SIHMCT&AN provides an unique environment for erudition. The institute is proud to accommodate students of different parts of Uttarakhand and India. The institute pledge to provide learning conveniences for the students to help them in achieving the prerequisite skills. The institute is fully equipped with appropriate laboratories, library and class rooms to acquire necessary skills in response to the demands of industry and changing requirements in hospitality sector. The institute is fully integrated with CCTV and Wi-Fi facility.



It is indeed a matter of great happiness that SIHMCT&AN, New Tehri has successfully published its maiden issue of newsletter

“Ambrosia” this year. I, on behalf of SIHMCT&AN family welcome all the readers. It is an annual newsletter that publish about the events & activities performed by SIHMCT&AN on annual basis.

“Ambrosia” has been formed to disseminate fruitful information to the society, students, industry, alumni & other parts of community. SIHMCT&AN has always adopted a student centric approach in its entire moves. We would continue to strive for excellence in all aspects and enable the students to exploit their full potential and develop them for industry in particular and society in general.

“Ambrosia” focuses on our initiatives in this regard and helps us in reaching the unreached.

I appreciate the efforts of entire team of “Ambrosia” for its third publication and hopeful that you will enjoy reading it. Look forward for offering you interesting issues ahead.

Happy Reading!!!  
- Dr. Yashpal Negi



## Swachhata Pakhwada – 2019:

As per the guidelines given by the Ministry of Human Resource Development (MHRD)



Government of India, “Swachhata Pakhwada Abhiyan” was organized by the institute from 1<sup>st</sup> Sept. to 15<sup>th</sup> Sept. 2019. Dr. Yashpal Negi (Director/Principal) flagged off the cleanliness drive with the oath regarding the cleanliness. During the “Swachhata Pakhwada Abhiyan”, all the faculties, staff members & students participated in various activities in which cleanliness was done in the institute, hostel premises by the students and the students aware the neighbourhoods to clean their

surroundings. So that the families in the society should be protected from the diseases.

## Induction Programme for the Freshers:

**30/08/2019 (Day-1)** - As per the directives of University Grants Commission, the seven days Induction programme for the newly admitted students of BHMCT started at State Institute of Hotel Management Catering Technology and Applied Nutrition on 30-08-2019. The programme was marked by the welcome speech by the Director Dr. Yashpal Negi and the Induction In-charge Mr. Abhishek Chauhan.

On the first day of the Induction programme the students were briefed about the basic etiquettes of the Hospitality Industry and were told about the rules and regulations of the Institute and the Hostel. The session was supervised and conducted by the Induction In-charge Mr. Abhishek Chauhan, Assistant Professor. Later on the new students even introduced themselves and got well acquainted with the Institute and its infrastructure. The students even enrolled themselves and the registration forms were filled by the students. The session was concluded by the vote of thanks speech by Mr. Abhishek Chauhan. The whole team of SIHMCT & AN, welcomed the newly admitted students and wished them a very good luck for their future.



**31-08-2019 (Day 2)** - In continuation to the series of Induction Programme for the newly admitted students of BHMCT as per the directives of University Grants Commission continued on the second day at State Institute of Hotel Management Catering Technology and Applied Nutrition on 31-08-2019 also.



On the second day of the Induction programme the students were briefed about the growth and evolution of Hotel Industry in India by Mr. Jaswant Jayara, Assistant Professor. Later on the new students were told about the new CBCS (Choice Based Credit System) syllabus. The students were told about the various subjects they would be taught during the course in each semester of their BHMCT programme along with the subjects choices they have in each semester which they could choose according to their interest. The students were even made acquainted with the elements and components of Tourism Industry and were told about the relationship of Hotel Industry and Tourism Industry. The session was concluded by the vote of thanks speech by Mr. Jaswant Jayara.



**02-09-2019 (Day 3)** - In continuation to the series of Induction Programme for the newly admitted students of BHMCT as per the directives of University Grants Commission continued on the third day at State Institute of Hotel Management Catering Technology and Applied Nutrition on 02-09-2019 also.



On the third day of the Induction programme the students were briefed about the moral values and ethics required to become a noble human being along with some yoga and meditation session by Mr. Rahul Sharma, Assistant Professor and also gave the directions to the students that how behavioural they should be in the whatsapp academic group. Later on the new students were told about the importance of grooming in the Hotel Industry, as well as personality

development that may include the various activities like:- Improving [self-awareness](#), Improving [self-knowledge](#), Improving [skills](#) and/or learning new ones, Building or renewing [identity/self-esteem](#), Developing strengths or [talents](#), Improving a [career](#), Identifying or improving [potential](#), Building [employability](#) or (alternatively) [human capital](#), Enhancing [lifestyle](#) and/or the [quality of life](#) and time-management, Improving [health](#), [improving wealth](#) or [social status](#), Fulfilling aspirations, Initiating a life enterprise, Defining and executing [personal development plans](#) (PDPs), Improving [social relations](#) or [emotional](#)



intelligence, spiritual identity development and recognition. The session was concluded by the vote of thanks speech by Mr. Rahul Sharma.



**Day 4 (03/09/2019)** - In continuation to the series of Induction Programme for the newly admitted students of BHMCT as per the directives of University Grants Commission continued on the fourth day at State Institute of Hotel Management Catering Technology and Applied Nutrition on 03-09-2019 also.



The session was supervised and conducted by Assistant Professor Mr. Pradeep Negi. In this session the newly admitted students of BHMCT were told about the Importance of regular attendance in the Institute. The students were told to maintain a minimum of 75% attendance as a part of their University rules and regulations. The students were even told about the rules and regulations which they need to adhere in the Institute premises

and hostel failing to which they will be punished. In the concluding part the students were even briefed about the various career advancements and opportunities related to the Hospitality Industry. The students were briefed about the growth and evolution of Hospitality Industry in the later part of the session.

Lastly the students had an interactive session and the students were given the vote of thanks by the concerned faculty member.



**Day 5 (04/09/2019)** - In continuation to the series of Induction Programme for the newly admitted students of BHMCT as per the directives of University Grants Commission continued on the fifth day at State Institute of Hotel Management Catering Technology and Applied Nutrition on 04-09-2019 also.



On the fifth day of the Induction programme the students were briefed about the future prospects of Hospitality Industry. The students were even briefed about the grooming standards which they need to adhere for Hospitality Industry. The session was



monitored and conducted by Mr. Kuldeep Singh, Assistant Professor. The students were told about their moral ethics and norms which they need to follow while working in Hospitality Industry. The students even had the introduction session and were told about the rules and regulations which they need to follow in the Institute and Hostel premises. The faculty member also told them the importance of maintain a minimum of 75% attendance during the course of their course.

The session was concluded by the vote of thanks by Mr. Kuldeep Singh and finally wished the students a very good luck for their future in Hospitality arena.

### Campaign for removing the Plastics & Save the Himalayas Organized by Hindustan Newspaper:

Indians are getting adventurous. But as more of them take to trekking, the trash they invariably leave behind on the mountains spells disaster for the environment.



The 'Save Himalaya' campaign was organized by the Hindustan Newspaper across Uttarakhand showcasing the urgent need for conserving the ecology of the mighty Himalayas. The campaign was co-sponsored and actively supported by the (SIHMCT&AN) State Institute of Hotel Management, Catering Technology & Applied Nutrition.

The 1-day campaign, held at State IHM, new Tehri. The students as well as faculties also pledged for safeguarding the Himalayas which was the part of the campaign.



### Celebrated Teachers Day – 2019:

National Teachers day was celebrated on 5<sup>th</sup> September 2019 & it was organized by the students. Cultural programmes were also organised by the students of BHMCT. On this occasion students perform many programmes like: Dance, Act by the bunch of students, rap by a student, etc.. Students create a small activity for the faculties like: musical chair, chit game, etc. On this celebration students gave the gifts to the Director as well as to all the faculties of





SIHMCT, New Tehri. Cake ceremony was also celebrated by the students. In the end of this celebration Dr. Yashpal Negi Director of our institute appreciated the performance of the students and also told the importance of teachers day.

## Jal Shakti Abhiyan on 06/Sept/2019:

On the instructions of the Ministry of Human Resource Development, the trainees of the State Institute of the Hotel Management, New Tehri organized a public awareness rally in the city regarding the Jal Shakti Abhiyan. They appealed to go to various neighbourhoods to stop waste of water and not to use plastic. On Friday, Director of the institute Dr. Yashpal Negi flagged off the rally. Assistant Professor Pradeep Negi, who is leading the rally, said that currently the biggest challenge is water harvesting. The trainees of the institute took out a rally from J Block to Sai Chowk, after that going to the Moldhar, Geeta Bhawan, C Block, J Block etc., to prevent people from using plastic and to prevent the tanks on the roof from overflow, floating ball and rainwater and also appealed to install harvesting tank. Rahul Sharma was present on this occasion.



## Celebrated Founders Day - 2019:



presented by Dr. Yashpal Negi to

Fourth Founder's day of our institute, SIHMCT, New Tehri" was celebrated on 8<sup>th</sup> September. The Chief Guest was Chief Development Officer was the Guest of Honour. A Motivational & Appreciation speech by was delivered. Welcome Speech&Annual report presentation was conveyed by the Director, SIHMCT,New Tehri. Various cultural programmes were also conducted on this occasion. At the end of event, the token of remembrance were



## Housekeeping Week 8<sup>th</sup> – 14<sup>th</sup> September 2019:





International Housekeeping Week was celebrated from 8<sup>th</sup> September to 14<sup>th</sup> September at State Institute of Hotel Management, Catering Technology & Applied Nutrition, New Tehri. Under which the Director told the students that the society can be saved from many diseases due to the environment being plastic free. We have our natural resources committee, so save them, only then we can imagine a better future. During the housekeeping week, students participated in

various activities in which cleanliness was done in the institute and hostel premises by the students and on this occasion a painting competition was organized, in which the theme was **“Save Earth from Plastic”** the students who got the positions were Ashish Nakoti got first position, Naveen Negi got second position and Naveen Singh got third position.



## Vishwa Karma Diwas:

The Vishwa Karma day was celebrated with Fanfare in State Institute of Hotel management, Catering Technology & Applied Nutrition, New Tehri. On this occasion various labs like Advanced Training Kitchen, Basic Training Kitchen, Quantity Training Kitchen, Front



Office, Food & Beverage Service Department, Housekeeping Department and Restaurant in which all mechanical equipments were cleaned and sequentially worshipped. The importance of Vishwa Karma day was told by Dr. Yashpal Singh Negi, Director of the institute. And on this occasion, Mr. Kuldeep Singh (Assistant Professor) and Mr. Rahul Sharma (Assistant Professor) were present in the institute.

## Workshop on Flair Bartending:

State Institute of Hotel Management, Catering Technology & Applied Nutrition, New Tehri organized the Bartending workshop for the BHMCT students to know about bartending and also to learn the skills. Mr. Ajeet Negi from International Institute of Beverage Management conduct the workshop on “Flair





Bartending”. Team from Dehradun taught various types of drinks and juggling skills to the students. Dr. Yashpal Negi said that it is necessary to teach all kinds of management related training to the students pursuing hotel management courses so that their future can be better. On this workshop Mr. Pradeep Negi (Assistant Professor), Mr. Kuldeep Singh (Assistant Professor), Mr. Abhishek Chauhan (Assistant Professor), Mr. Jaswant Jayara (Assistant Professor), Mr. Rahul Sharma (Assistant Professor) and Mr. Hitesh Ramola (Assistant Professor) were present in the institute.



## World Tourism Day Celebrated at State IHM, New Tehri:

A cleanliness drive was organized by BHMCT students studying in the institute on the occasion of World Tourism Day on 27<sup>th</sup> October, 2019 at State Institute of Hotel Management, Catering Technology & Applied Nutrition in New Tehri. At the same time, a speech competition was organized by the institute on the topic related to “Tourism and Jobs a better future for all” in which Sanjay Negi student of 7<sup>th</sup> semester got 1<sup>st</sup>, Nirmal Sajwan student of first semester got 2<sup>nd</sup> and Ashish Chauhan student of first semester were



on the occasion of World Tourism Day on 27<sup>th</sup> October, 2019 at State Institute of Hotel Management, Catering Technology & Applied Nutrition in New Tehri. At the same time, a speech competition was organized by the institute on the topic related to “Tourism and Jobs a better future for all” in which Sanjay Negi student of 7<sup>th</sup> semester got 1<sup>st</sup>, Nirmal Sajwan student of first semester got 2<sup>nd</sup> and Ashish Chauhan student of first semester were



ranked 3<sup>rd</sup> and in the quiz competition, the students of the seventh semester got the first place.

The students of first semester got second place and the semester who got the third place is third semester. Finally, Director of the institute Dr. Yashpal Negi gave detailed information about employment opportunities related to tourism while addressing the students. On this occasion, Assistant Professor Rahul Sharma, Abhishek Chauhan, Pradeep Negi, Kuldeep Singh and Hitesh Ramola were present.



## Swachhata Abhiyan on the Occasion of Gandhi Jayanti – 2019:



Wreath by the Director of the Institute on the auspicious occasion of Gandhi Jayanti on 2<sup>nd</sup> October, 2019 at State Institute of Hotel Management, Catering Technology & Applied Nutrition, New tehri. The director of the institute told the students regarding the value of life of Mahatma Gandhi ji and Lal Bahadur Shastri ji, the students of the institute were apprised

about how harmful the use of single use plastic is for the environment and public. By organizing a cleanliness drive by all the students, faculties and staff members in the institute, it was sworn that the institute would not and would not use any single use plastic, in order to that the institute cleaned up the hostel and the residential areas (J Block & L Block) near the institute and the people were informed about the complete ban on single use plastic under the Cleanliness Service Program. On this occasion, Assistant Professor Abhishek Chauhan, Pradeep Negi, Jaswant Jayara, Rahul Sharma and Satpal Singh Rana and students of the 1<sup>st</sup>, 3<sup>rd</sup> & 7<sup>th</sup> semester of BHMCT were present.





## Freshers Day:

Fresher's party (October, 18, 2019) was organized by BHMCT second & fourth year students to welcome their juniors. A series of cultural activities and fun events were organized by the students. The event was graced by a motivational speech delivered by the Director of the institute Dr. Yashpal Negi, mentioning the importance of



freshers had their introduction round, ramp walk, passing the pass competition and the judge's round followed by declaration of winners where Arian Rawat was declared Mr. Fresher- 2019 by the appointed panel representatives (Mr. Abhishek Chauhan, Mr. Jaswant Jayara & Mr. Pradeep Negi). The first runner up was Nirmal Sajwan and the second runner was adjudged as Neeraj Negi. The event ended with cake cutting ceremony followed by a lunch buffet and a dance session.



## Two Days Workshop on Pasta & Pizza on the occasion of International Chef Day:

### Pizza workshop:

A workshop on making homemade pizza from grains produced in Garhwal was organized by the institute on 19<sup>th</sup> October 2019 at State IHM, New Tehri, one day before the International Chef Day. Jhangora, Mandua, etc. are used to make







pizza and toppings are done by a variety of local vegetables. Dr. Yashpal Negi, the director of the institute, explained about the pizza and the process of making pizza to the students. The workshop was conducted by Mr. Hitesh Ramola, Assistant Professor of the institute, who taught the process of making pizza to the students and the students also tried to make pizza successfully. On 19<sup>th</sup> October 2019 different types of pizzas

like:- Farm house pizza(Mushroom + capsicum + onion + tomatoes), Mexican Green Wave(Jalapenos + capsicum + onion + tomatoes), Margherita pizza(Concasse sauce + cheese), Spicy cottage cheese pizza(Cottage cheese + capsicum + red peppers), Chicken tikka pizza(Chicken tikka + capsicum + onion), Hawaiian delight(Pine apple + redpeppers + golden corn), Cheese and corn(Cheese + corn), Veggie paradise(Corn + black olives + capsicum), Calzone(Capsicum + onion + paneer + redpeppers) and Stuffed garlic bread(Golden corn + mozrella + jalapeno) were prepared. During the workshop different types of questions related to the process of making pizza were asked by the students. Various methods of making pizza mixed with jhangora, mandua, millet were also exposed to enhance the technical development of the students.



## Pasta workshop:

On the occasion of International Chef Day on October 20, 2019 at State IHM, New Tehri, on the second day of the two-day workshop, the institute organized a workshop on making Homemade Pasta from grains produced in Garhwal. Use of jhangora, mandua, koda, barley, millet, etc. were used to make pasta. The process of making pasta was explained to the students by the director of the institute, Dr. Yashpal Negi. The workshop was conducted by Mr. Pradeep Negi, Assistant Professor of the institute who taught the the process of making





pasta to the students and the students also tried to make pasta successfully. On 20<sup>th</sup> October 2019 different types of pasta like:- Fettuccine Pasta with Creamy Mushroom Sauce, Spaghetti Pasta with Bolognese Sauce, Tortelloni Pasta with Alfredo Sauce and Cheese Ravioli with Marinara Sauce were prepared. During the workshop, different types of

questions were asked by the students related to the process of making pasta. To enhance the technical development of the students, various methods of making pasta mixed with jhangora, mandua, millet were also made aware of.



## Housekeeping Workshop:

A workshop related to the housekeeping department was organized in the institute on 13<sup>th</sup> November 2019 at State IHM, New Tehri which was inaugurated by the director of the institute, Dr. Yashpal Negi, in which the students were explained the methods of decoration





by different types of flowers and different types of processes and methods. The workshop was conducted by Assistant Professor Mr. Satpal Rana, in which the process of making different types of designs by the branches of local flowers and plants was taught to the students and also explained about towel folding and bed making process. Students also tried successfully to make different types of designs through flowers and towels. This workshop was also organized to make students aware of various decoration methods to enhance their technical development. A plan has been prepared to organize such workshops in future, which will prove to be a milestone for the students studying in the institute.



## **Snow @SIHM, New Tehri; Amplifying the Beauty and Views:**

Seems like magic of winter has reached Uttarakhand as the beautiful Tehri district received first snowfall of the season. The snowfall has certainly reduced the temperature of Tehri to 2 Degree Celsius. Tehri Garhwal is one of the most gorgeous places to visit in Uttarakhand and during the winters, it becomes a snow land. The destination for the BHMCT students @State IHM, New Tehri is also covered in a thick blanket of snow. The image can show all about the view of the institute.







## **Online Classes During Lockdown from 25<sup>th</sup> March to 3<sup>rd</sup> May - 2020**

During the lockdown online classes were conducted by the faculties and the maximum number of units that had been taught to the students according to the schedule that was prepared for the students during the lockdown as per the date wise.

## **Seminars/Webinar/Workshop Attended by the faculties during the lockdown**

### **Participated in a five-day workshop from (19<sup>th</sup> April to 23<sup>rd</sup> April, 2020) organized by All India Technical Education on the Study of Human Values**

A five-day online workshop (FDP) organized by All India Council for Technical Education and NCC-IP on the subject of human values in technical education was conducted through webinars. The workshop was attended by various participants from Uttarakhand and Himachal Pradesh as well as Dr. Yashpal Negi, Principal of SIHMCT New Tehri, Assistant Professor Mr. Pradeep Negi, Mr. Jaswant Jayara, Mr. Kuldeep Singh and Mr. Abhishek Chauhan. The workshop at the state level was conducted by Regional Convenor Professor Geetam Tomar. On the first day of the workshop, all the participants were informed about the need of Human Values by the AICTE President Professor Anil Sahastrabuddhe, Vice-Chancellor of Uttarakhand Technical University, Professor Narendra Chaudhary and the Vice-Chancellors of Bikaner Technical University. This workshop concluded from 19<sup>th</sup> April, 2020 to 23<sup>rd</sup> April, 2020. Sessions were conducted daily from 10:00 AM to 2:00 PM and from 6:00 PM to 7:30 PM. Feedback was also taken from the participants on the last day of the workshop. The objectives of human values were elaborated by the Director of the Institute as a panellist at the conclusion of the workshop. All the Vice Chancellors of the University decided to teach the study of human values as a subject in the syllabus, so that the students could be made the right person along with the degree.

### **23<sup>rd</sup> April 2020, Online Seminar on Hospitality Engineering & Maintenance**

As per the directives of director State IHM ..One day webinars was attended director of the college and by two Assistant Professor Hitesh Ramola and Rahul Sharma from institute webinar was focused about the engineering and maintenance of the equipments during lockdown, taking care, preparation for the opening of hotel, and covid 19 preventions.



Following important aspects were discussed during the meeting by experts. The meeting was focused on engineering and maintenance of the hotel equipments, care, energy conservation, cost control, sanitation & cleanliness, and covid19 precautions following points were discussed in the meeting.

- \* Water should not be stored for the longer duration not in the drainage or in the storage tanks as water is now suspected to be one of the carrier of corona virus.
- \* Usage of a/c should be done only when air-conditioning is properly treated due to corona virus, and other bacteria's as equipments have been closed for longer time due to lockdown.
- \* Usage of sodium hypo chloride solution for sanitation.
- \* Proper cleaning of electricity equipment due to shut down for longer period in lockdown
- \* To avoid humidity accumulation.
- \* Human contact surfaces like electricity switches, keyboards, elevators, staircase grills need to be cleaned frequently.
- \* Cleanliness of urinals, toilets, taps on frequently basis with sanitization.
- \* Avoid working barehanded.
- \* Usage of chlorine in the water for the treatment.
- \* To save electricity wherever possible to support govt as well as the organisation.
- \*. Treatment of water before disposing it to ground.
- \* Equipments like fans, tables, working stations all need to be taken care of before usage.
- \* Laundry of any type to be cleaned at temp of above 70°C .

Other points regarding hotels were discussed like

- \* Hotel engineering department has segregated equipment in two parts essential and non essential equipments. Where equipments like non essential equipments are used on the requirements basis and essential equipments like generators, air-conditioning, CCTV, elevators, fire fighting are operational.
- \* HVAC systems are maintained on the regular basis.
- \* Usage of equipment on interval basis to low down operational cost.
- \* A/c filters are now changed with HEPA filters due to covid
- \* Proper and frequent sanitization of human contact surfaces.
- \* Less usage of mobiles and other gadgets as are the main source of cross contamination



### **One Day Workshop Organized by Bakery & Confectionary Forum**

This workshop was based on preparing the business during lock down and after lock down. Director Dr. Yashpal Negi and Assistant Professors of the institute Mr. Kuldeep Singh, Mr. Pradeep Negi and Mr. Hitesh Ramola attended the one day workshop on 25<sup>th</sup> April, 2020.

The following points were discussed during the workshop.

- ❖ During lockdown in Covid-19 maintenance of all machines and sanitizing them in interval.
- ❖ What kind of work to do after the lockdown.
- ❖ Periodically sanitize the cooking surface.
- ❖ Keeping Covid-19 in mind, new types of nutritious food should be added to the menu.
- ❖ Emphasis was laid on maximum use of nutrients that make disease resistant.
- ❖ According to Covid-19, adopt methods of hygiene and cleanliness.
- ❖ Sanitize the customer's food space from time to time.
- ❖ Clean and sanitize the human contact surface from time to time.
- ❖ Wear gloves and avoid working with naked hands.
- ❖ Use sodium hypochlorite for sanitizing.

### **Workshop on Awadh Cuisine**

Director/Principal and Assistant Professors of State Institute of Hotel Management, Catering Technology & Applied Nutrition, New Tehri conducted the online workshop for the students of institute in various subjects through online classes. Apart from this, many types of workshop are also being attended through webinar.

In the same sequence, in a one day workshop on 26<sup>th</sup> April, 2020 Director/Principal of the institute Dr. Yashpal Negi, Assistant Professor Mr. Pradeep Negi & Mr. Kuldeep Singh attended the "Visit to Awadh" workshop in which Zafar Mir Abdullah, Chef Pankaj, Chef Rajiv Goyal gave the lecture that Awadh which is called as Lucknow and the information was given about the modalities and practices of the Lucknowi cuisine & the breakfast and also about the various types of kebabs, roti and sweet dishes. They explained in the workshop that how the Mughal period had a profound effect on food. Both vegetarian and non-vegetarian food is prepared, along with the practice of aromatic spices and dry fruits. Similarly in breakfast like: jalebi curd, crispy kachori, aloo bhaji nihari is taken with Kulche.

Detailed information was given about the kebabs like: Kakori, Galavati, Tunde, Shami Kebab, etc. and various types of chaats were told such as batashe with curd and basket chaat which is considered to be the pride of Lucknow. They also give the information about how Lucknavi betel leaf is prepared. How is it prepared in bread, such as shermal, inverted tava paratha.

Therefore, if there is no sweet at the end, the food remains incomplete. In sweet such as – Kulfi, butter cream, jarda malai guillory was told which is very useful.



**One day workshop organized by ET Hospitality world.com**

The one-day workshop was based on restaurant and restaurant maintenance and restructuring the restaurant business after lockdown. On 27<sup>th</sup> April, 2020 director of the institute Dr. Yashpal Negi and Assistant Professors Mr. Jaswant Jayara, Mr. Hitesh Ramola & Mr. Rahul Sharma participated in the workshop.

During the workshop few points were discussed in details:-

- ❖ Under lockdown in Covid-19, the equipment of the restaurant was maintained and sanitize from time to time.
- ❖ Creating new restaurant business strategy after lockdown.
- ❖ Following the rules identified by the government.
- ❖ Preparation of necessary strategies for prevention of Covid-19.
- ❖ Problems arising after Covid-19 were discussed in the restaurant business.
- ❖ After Covid-19, how can the customer's confidence be brought towards the restaurant.
- ❖ During lockdown, ideas were shared on new ways to boost business again.
- ❖ Because restaurant business is related to food and beverages, what kind of cleaning methods should be adopted?
- ❖ Adding new and nutritious dishes to the menu to attract the customer again.

These topics were discussed.

**One day Workshop Organized by HCS Global Corporation**

This workshop organized by HCS Global Corporation on 27<sup>th</sup> April, 2020. On 27<sup>th</sup> April, 2020 director of the institute Dr. Yashpal Negi and Assistant Professors Mr. Jaswant Jayara, Mr. Hitesh Ramola & Mr. Abhishek Chauhan participated in the workshop. The one day webinar was organized during the lockdown to highlight the impact on hospitality industry. Hospitality experts Mr. Manish Gupta, Mr. Rizwan Ajmani and Mrs. Aditi Kamte etc. were present in the webinar. Various restaurant operators made their statements in this matter.

- ❖ The impact of the hospitality business after lockdown was discussed above.
- ❖ In the restaurant menu, keeping in mind the customer, the emphasis was on adding new nutrients and attractive dishes.
- ❖ Keeping in mind the Covid-19, all the restaurant professionals insisted on following the HACCP.
- ❖ After the lockdown all the restaurant businessmen were insisted to work together.
- ❖ Instead of serving food in the restaurant, the customer should be stressed to serve food in home delivery.
- ❖ Social distancing should be taken care in the customer's food space.
- ❖ The emphasis was on sanitizing the restaurant from time to time.
- ❖ Staff mobiles and other gadgets should be used less in work place to avoid virus infection.

These topics were discussed.



**One day webinar was organized by India International Hospitality Expo**

India International Hospitality Expo organized a one-day webinar on 29<sup>th</sup> April, 2020 based on the upcoming change and successful operation strategy in hospitality industry after lockdown. This webinar was attended by Dr. Yashpal Negi, Director, SIHM, New Tehri Mr. Jaswant Jayara, Mr. Rahul Sharma & Mr. Hitesh Ramola Assistant Professor. Hospitality specialist Mr. Rajesh Kumar, Mr. Harish Chandra, Mr. Himanshu Kaul, Mr. Anil Malhotra & Mr. Tushar Gupta etc. was present in the webinar. In this subject, various hotel experts and experts gave their statements.

- ❖ After the lockdown, hospitality was ruffled on the impact of the business.
- ❖ It was suggested to use the new online check-in instead of the traditional check-in facility at the hotel.
- ❖ Keeping in mind Covid-19, all hotel experts have talked about using sanitizing tunnel for prevention of corona virus.
- ❖ Emphasis was laid on the use of new modern equipments in all hotels.
- ❖ Social distancing should be taken care of in the customer's food and drink area.
- ❖ Consideration of using contactless service in restaurants.
- ❖ Emphasis was laid on sanitizing the hotel from time to time.
- ❖ The employees working in the hotel were advised to take the training time to time to avoid infection.
- ❖ After the lockdown, a change in the strategy of the hotel working was considered.
- ❖ Emphasis was laid on not to gather and avoid any large crowd in the hotel and restaurant.
- ❖ Hotel experts also expect that the hotel business will pick up again after the month November 2020.
- ❖ Suggestions were made on the necessary changes in the hotel restaurant menu.
- ❖ In the restaurant menu, emphasis was placed on adding nutritional and immunity enhancing dishes in the future.

These topics were discussed in the webinar.

**One day webinar on “Future of MICE in India post COVID-19”- Issues and Challenges**

On 30<sup>th</sup> April 2020, a webinar on the topic “Future of MICE in India post COVID-19”- Issues and Challenges was attended by Dr. Yashpal Negi, Director, SIHM, New Tehri Mr. Abhishek Chauhan and Mr. Jaswant Jayara, Assistant Professor at 1 pm.

The webinar was organized by Amity Institute of Travel and Tourism and had the following panellists:-

- 1) Mr. Girish Kwatra- Hony Secretary, ICPB
- 2) Mr. Anuj Wadhwa- Hony Treasurer, ICPB
- 3) Mr. Abhinash Manghani- Board of Director, ICPB
- 4) Mr. Naveen Rizvi- Board of Director, ICPB

The whole session was coordinated by Prof (Dr) M. Sanjnani who acted as a coordinator.

All the panellists after discussions unanimously reached on the following decisions :-

- i) The first suggestion was that New Zealand was the first country to eradicate and get rid of COVID-19 and started with Incentive Travel. India could also use the similar techniques post COVID-19 to promote and start the Incentive travel.
- ii) After the normalcy returns after COVID-19, the MICE industry will rise again but precautionary measures like social distancing and physical distancing should be observed. The physical meetings would have limited number of delegates.
- iii) A paid link would be sent to the delegates so that they could attend the physical meeting through live transmission.
- iv) Strategies should be framed and implemented by the Government to promote MICE industry in the coming time. These strategies will help the MICE industry to bring them back in the track and to flourish again but will be developed keeping in view the precautionary measures.
- v) During the physical meetings no buffet service will be used to serve lunch to the delegates. Instead of buffet service, packed lunch would be served to the delegates.
- vi) The venues which will hold the physical meetings should have government approved certification of cleanliness and hygiene.
- vii) All the delegates of the meetings, exhibitions and conferences should have installed Arogya Setu application or similar to ensure safety of other delegates of the meeting.
- viii) The food handlers and food and beverage middlemen will also be issued certificate of cleanliness and hygiene by the Government.

Above decisions were taken and focus was on the principle of “Survival on the revival” to flourish MICE industry in coming future.



**14 Days Online Workshop from 15<sup>th</sup> April to 30<sup>th</sup> April**

S.No.	Date	Timing	Topic of the workshop	Coordinator
1	15/04/2020	10:20 AM - 01:00 PM	Basics of Baking	Mr. Kuldeep Singh
2	16/04/2020	10:20 AM - 01:00 PM	Operations of Function Catering	Mr. Jaswant Jayara
3	17/04/2020	10:20 AM - 01:00 PM	A journey to Mediterranean Cuisine	Mr. Pradeep Negi
4	18/04/2020	10:20 AM - 01:00 PM	Property Management Software	Mr. Abhishek Chauhan
5	20/04/2020	10:20 AM - 01:00 PM	Flower Arrangement & Indoor Plants	Mr. Satpal Rana
6	21/04/2020	10:20 AM - 01:00 PM	Functions of Management	Mr. Rahul Sharma
7	22/04/2020	10:20 AM - 01:00 PM	Making of Beer	Mr. Hitesh Ramola
8	23/04/2020	10:20 AM - 01:00 PM	Interior Decoration	Mr. Satpal Rana
9	24/04/2020	10:20 AM - 01:00 PM	Business Communication	Mr. Rahul Sharma
10	25/04/2020	10:20 AM - 01:00 PM	Yield Calculation & Management	Mr. Kuldeep Singh
11	27/04/2020	10:20 AM - 01:00 PM	Making of Whiskey	Mr. Jaswant Jayara
12	28/04/2020	10:20 AM - 01:00 PM	Art of Charcuterie	Mr. Pradeep Negi
13	29/04/2020	10:20 AM - 01:00 PM	Different Modes of Payment	Mr. Abhishek Chauhan
14	30/04/2020	10:20 AM - 01:00 PM	Methods of Cooking	Mr. Hitesh Ramola

During this lockdown State IHM, New Tehri organized the online workshop for 14 days from 15<sup>th</sup> to 30<sup>th</sup> of April for the students. The timing for the every workshop was 2.5 hrs. from 10:30 AM to 1:00 PM. In this workshop the relevant videos, images, handouts, voice messages, were shared to the students for their betterment.

**1. Basics of Baking**

So the 1<sup>st</sup> workshop which was conducted by the Assistant Professor Mr. Kuldeep Singh and the topic of the workshop was Basics of Baking. The contents that has been shared to the students related to the topic are:

- Introduction of Baking
- Measurement & Formula
- Different types of Flour.
- Understanding the process of livening

This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

**2. Operations of Function Catering and it was based on the India's long cultural heritage of catering in hospitality.**

In continuation to the online workshop series which is organized by the State IHM, New Tehri. The 2nd day of the online workshop which was conducted by the Assistant Professor Mr. Jaswant Jayara. The topic was delivered on Operations of Function Catering and it was

based on the India's long cultural heritage of catering in hospitality. The contents of the topic are as follows:

- a) Elements of function catering
- b) Banquet
- c) Types of Banquets or types of functions
- d) Booking of functions
- e) Service techniques used in Banquets

In the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Jaswant Jayara delivered a fruitful lecture or answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

### **3. Mediterranean cuisine**

In continuation to the online workshop series which is organized by the State IHM, New Tehri. The 3rd day of the online workshop which was conducted by the Assistant Professor Mr. Pradeep Negi. The timing of the workshop is for 2.5 hrs. from 10:30 AM to 1:00 PM. The contents that has been delivered to the students by the Assistant Professor Mr. Pradeep Negi are as follows:

1. Mediterranean cuisine
2. Characteristics of Mediterranean cuisine
3. 5 lip-smacking Mediterranean recipes
4. Ancient Egyptian life: Food
5. Israel diverse food
6. Moroccan food

in the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Pradeep Negi delivered a fruitful answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

### **4. PMS (Property Management System)**

In continuation to the successful online workshop series which is organized by the State IHM, New Tehri. The 4th day of the online workshop which was conducted by the Assistant Professor Mr. Abhishek Chauhan. The timing of the workshop is for 2.5 hrs. from 10:30 AM to 1:00 PM.

The topic that has been delivered to the students by the Assistant Professor Mr. Abhishek Chauhan are as follows:

1. PMS (Property Management System)

The contents that has been discussed with the students related to this topic are as follows:

- a) Introduction
- b) Modules and Sections of the PMS.
- c) Importance of PMS.
- d) Applications of PMS.
- e) Fidelio and Opera PMS software which is used by the hotels.
- f) Practical advantages of PMS.



In the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Abhishek Chauhan delivered a fruitful answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

## 5. Flower Arrangement & Indoor Plants

In continuation to the successful online workshop series which is organized by the State IHM, New Tehri. On 20/04/2020 the 5th day of the online workshop which was conducted by the Assistant Professor Mr. Satpal Rana. The timing of the workshop is for 2.5 hrs. from 10:30 AM to 1:00 PM.

The topic that has been delivered to the students by the Assistant Professor Mr. Satpal Rana are as follows:

### 1. Flower Arrangement & Indoor Plants

The contents that has been discussed with the Students related to this topic are as follows:

- a) Introduction
- b) Principle of Flower Arrangement.
- c) Importance of Flower Arrangement.
- d) Basic types of Flower Arrangements.

In the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Satpal Rana delivered a fruitful answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

## 6. Functions of Management

In continuation to the successful online workshop series which is organized by the State IHM, New Tehri. Today on 21st April, 2020, 6th day of the online workshop which was conducted by the Assistant Professor Mr. Rahul Sharma. The timing of the workshop is for 2.5 hrs. from 10:30 AM to 1:00 PM.

The topic that has been delivered to the students by the Assistant Professor Mr. Rahul Sharma are as follows:

### 1). Functions of Management:

The contents that has been discussed with the students related to this topic are as follows:

#### 1. Planning

- a) Nature of Planning.
- b) Importance of planning.
- c) Steps involved in the planning process.

#### 2. Organizing

- a) Formal & Informal Organization.
- b) Line & Staff dekar kon ship.
- c) Delegation of Authority

#### 3. Staffing

- a) Recruitment
- b) Internal & External source of recruitment.

#### 4. Directing

- a) Importance of Directing.
- b) Elements of Directing

#### 5. Controlling

- a) PERT (Programme Evaluation & Review Technique)
- b) CPM (Critical Path Method)

In the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Rahul Sharma delivered a fruitful answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

#### 7. Beer Making Process

In continuation to the successful online workshop series which is organized by the State IHM, New Tehri. On 22nd April, 2020, 7th day of the online workshop which was conducted by the Assistant Professor Mr. Hitesh Ramola. The timing of the workshop is for 2.5 hrs. from 10:30 AM to 1:00 PM.

The topic that has been delivered to the students by the Assistant Professor Mr. Hitesh Ramola are as follows:

##### 1). Making of Beer:

The contents that has been discussed with the students related to this topic are as follows:

- a) Production Process of Beer.
- b) Steps in Beer Making process.

In the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Hitesh Ramola delivered a fruitful answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

#### 8. Interior Decoration

In continuation to the successful online workshop series which is organized by the State IHM, New Tehri. On 23rd April, 2020, 8th day of the online workshop which was conducted by the Assistant Professor Mr. Satpal Rana. The timing of the workshop is for 2.5 hrs. from 10:30 AM to 1:00 PM.

The topic that has been delivered to the students by the Assistant Professor Mr. Satpal Rana are as follows:

##### 1). Interior Decoration:

The contents that has been discussed with the students Related to this topic are as follows:

- a) Objectives of interior design and decoration.
- b) Process of Interior design.
- c) Elements and Principles of interior design.
- d) Components of interior decoration.
- e) Importance of color in interior design.

In the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Satpal Rana delivered a fruitful answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

#### 9. Business Communication

In continuation to the successful online workshop series which is organized by the State IHM, New Tehri. On 24th April, 2020, 9th day of the online workshop which was conducted



by the Assistant Professor Mr. Rahul Sharma. The timing of the workshop is for 2.5 hrs. from 10:30 AM to 1:00 PM.

The topic that has been delivered to the students by the Assistant Professor Mr. Rahul Sharma are as follows:

1). Business Communication:

The contents that has been discussed with the students related to this topic are as follows:

- a). Process of Communication.
- b). Barriers in Communication.
- c). Overcoming from the Barriers.
- d). Organizational Communication.
- e). Wit & Humor

in the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Rahul Sharma delivered a fruitful answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

## 10. Yield Calculation & Measurement

In continuation to the online workshop series which is organized by the State IHM, New Tehri. On 27th April 10th day of the online workshop which was conducted by the Assistant Professor Mr. Kuldeep Singh. The timing of the workshop is for 2.5 hrs. from 10:30 AM to 1:00 PM. The topic was delivered on Yield Calculation & Measurement. In the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Kuldeep Singh delivered a fruitful lecture or answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

## 11. Different methods of payment

In continuation to the successful online workshop series which is organized by the State IHM, New Tehri. On 28th April, 2020, 11th day of the online workshop which was conducted by the Assistant Professor Mr. Abhishek Chauhan. The timing of the workshop is for 2.5 hrs. from 10:30 AM to 1:00 PM.

The topic that has been delivered to the students by the Assistant Professor Mr. Abhishek Chauhan are as follows:

1). Different methods of payment:

The contents that has been discussed with the students related to this topic are as follows:

- a). Meaning of payment.
- b). Method of foreign exchange.
- c). New trends adopted in the Hotels.

In the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Abhishek Chauhan delivered a fruitful answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

## 12. Art of Charcuterie

In continuation to the successful online workshop series which is organized by the State IHM, New Tehri. On 29th April, 2020, 12th day of the online workshop which was conducted by the Assistant Professor Mr. Pradeep Negi. The timing of the workshop is for 2.5 hrs. from 10:30 AM to 1:00 PM.

The topic that has been delivered to the students by the Assistant Professor Mr. Pradeep Negi are as follows:

## 1). Art of Charcuterie:

The contents that has been discussed with the student s related to this topic are as follows:

- a). Types of Charcuterie.
- b). Equipments used for preparing Charcuterie.
- c). Varieties of sauces.
- d). Components of sauces.
- e). Variety of Ham.

In the live session relevant videos, images, handouts were provided to the students related to the workshop and in this live session students ask various questions and Assistant Professor Mr. Pradeep Negi delivered a fruitful answers to the students queries. This online workshop is coordinated under the supervision of Director (Dr. Yashpal Negi) of the institute.

## **Independence Day 15/08/2020**



Flag hosting was done by the director of the institute, and on the 74<sup>th</sup> Independence Day was celebrated in the State Institute of Hotel Management, New Tehri, on the auspicious occasion of which, as per the instructions of Hon'ble Prime Minister, cleanliness was done in the institute and surrounding areas by all the personnel of the institute under Dirt Free India.



## **On the occasion of Teacher's Day**

Teacher's day was celebrated on 5<sup>th</sup> September 2020 in State IHM, New Tehri through online virtual mode (Google Meet). On the occasion of Teachers Day, a motivational speech was also given by the Director of the institute in which he mentioned the importance of Teacher's Day in college life and career opportunity. In this corona pandemic, students were suggested to stay at home and attend the 100% of online classes. On this occasion, all the assistant professors of the institute also motivated the students with their auspicious thoughts. Therefore, the students also expressed their views towards the teachers, which is commendable.



## **Founders Day Celebration on 8<sup>th</sup> September, 2020**

State IHM, New Tehri celebrated the fifth foundation day in the institute to commemorate the successful completion of 5 years of its establishment. On this occasion, Dr. Yashpal Negi, the director of the institute apprised everyone about the successes of the institute from the days of its inception till the present time and taking the institute to its level by facing many situations. On the occasion of Founder's Day, cleanliness was done in the institute and in the institute premises and all the union place was sanitized.

## **9<sup>th</sup> September, 2020**

## **Unnat Bharat Abhiyan organized by the Ministry of Human Resource Development, Government of India**



State Institute of Hotel Management has adopted 5 villages under Unnat Bharat Abhiyan. Name of the following villages are: 1) Dandasli 2) Pipali 3) Kemsari 4) Budogi and 5) Kond. The only objective of running this campaign is that all the people of the village should be made aware of all the facilities which they can take full advantage of. So that the village can be fully developed and with the

development of the village, migration will also stop. On this occasion, information was given by the director of the institute about Unnat Bharat which is a program of the Ministry of Human Resource Development, Govt. of India. In this program, on behalf of the institute, Assistant Professor Mr. Pradeep Negi & Assistant Professor Mr. Rahul Professor were given information regarding development work in villages at some points. In which education related arrangements, artisan industries, water management, sources of energy and organic farming were made aware. After this program, drawing books and colours were distributed to the migrant village residents so that they could use in their organic farming.



## **On the occasion of Republic Day**

The country's 72<sup>nd</sup> Republic Day was celebrated with great enthusiasm at State IHM, New Tehri on 26<sup>th</sup> January. The flag was hoisted by the director of the institute Dr. Yashpal Singh Negi, on the occasion of Republic Day. After that, through his address, made aware about the constitution of India made by Dr. Bhimrao Ambedkar and shared his views about the new courses and new achievements being conducted in the institute at present. Students, non-teaching and academic personnel were present in this occasion.



## National Tobacco Control Programme



A one day workshop was organized on 10<sup>th</sup> February 2021 at State Institute of Hotel Management, Catering Technology & Applied Nutrition, New Tehri. According to the orders of District Chief Medical Officer, New Tehri, Tehri Garhwal. Dr.

Reena Singh, Mrs. Madhu Doval, Shridhar Bian Singh & Mr. Arjun Singh participated in the program to the students and working personnel studying in the institute under the National Tobacco Control Program. Information regarding the harm caused by tobacco was made available and addressed to control tobacco. Under the program questions and answers were asked to the students in which Akshat Kala, first class, Sanjay Negi second class, and Sumit Raturi third class were rewarded by the team of health department in which Mr. Pradeep Negi, Mr. Abhishek Chauhan, Mr. Jaswant Jayara, Mr. Rahul Sharma and all the staff were present.



## Holi Brunch was organized by the State IHM, New Tehri in the occasion of Holi Festival:

In the occasion of Holi Brunch in the service and housekeeping workshop at State IHM, New Tehri students of the college put up an exhibition of Indian & International cuisines. On Friday, students of all three years put up an exhibition of Indian, Chinese, Spanish, Thai cuisine, which included kood ki barfi, Hyderabad's veg biryani, ice cream, dal Bukhara, mutton, etc. Faculties and staff were present on this occasion.





**Webinars organized by State IHM, New Tehri from 29<sup>th</sup> May to 3<sup>rd</sup> of July**

Overall six webinars attended during this period.

**PROCEEDINGS FOR THE SCHEDULED ONLINE WEBINARS TO BE ORGANISED BY STATE IHM, TEHRI ON SATURDAY 29/05/2021**

To conduct webinars to be hosted by State IHM, New Tehri on topic 'Automation changes in Hotel/Front Office Operations during Present and Post Covid Scenario' by our resource person Mr Mansoor Ahmad Parray, Reservation & Concierge Assistant Manager, The Squa.re, United Kingdom. The webinars would be organised for students, Research Scholars, Academician, Hoteliers as well as the non-teaching staff of the Institute. The online webinars would be conducted on Saturday 29/05/2021.

The sole purpose of imparting the webinar would be to impart quality education to the students related to their curriculum; also webinars would try to upgrade their skills and professionalism in their related work areas along with the following objectives-

- To impart the meaning of Automation system among the students.
- To identify Front office/ Hotel operation during pandemic time (changes in working while during check- in, check- out etc.)
- Overall changes in the functions of the department during current time (pandemic).
- To tell the students about employability skills required for front office in present and post covid scenario.
- To motivate the students to get an employment and career growth in front office department.

The tentative schedule for the webinars is as follows:-

S.No	Name of the Resource person	Date	Timing	Topic
1	Mr. Mansoor Ahmad Parray	29/05/2021	11 am onwards	Automation changes in Hotel/Front Office Operations during Present and Post Covid Scenario.

Separate meeting ID's which is generated for the webinars and brochures is circulated need to be sent link in the email generated through Google form for each webinar along with the E certificates is to be prepared.

- At 10:30 am all participants would be told to get ready with their presence by 10:45 am. The online webinar would start from 11 am. The filler of 15 minutes would be

conducted by the concerned subject teacher in which they would discuss about the topic and then the resource person. It would also be feasible if a video of the Institute or slide show of Institute's achievements could be shared in the screen.

- The welcoming of the Patron and the resource person would be done by the Director Sir.
- The introduction of the resource person is be done by Mr.AbhishekChauhan. Also the hosting of the webinar would be done by him
- The proceedings / minutes of the online webinar would be finalised by Mr. Deepak Rawat in which all the points covered in the Webinar would be mentioned in a summarised manner which would be floated in the concerned groups as well in time.
- After the discussion by the resource person, the next step of question/Answers round would be conducted taken care by Mr.AbhishekChauhan.
- The complete documentation of the webinars and the noting/approval/ bills of the resource person would be taken care by Mr. Naveen Rana. Also he should inform the resource persons well in advance about the required documentation for billing purposes. Also a Google form has to be generated by him in which the details of the webinar and the participants should be recorded. The responses of the details mentioned in the google forms would be saved in the mail id – [directorsihmnewtehari@gmail.com](mailto:directorsihmnewtehari@gmail.com) and [sihmnewtehari@gmail.com](mailto:sihmnewtehari@gmail.com) . These Google forms would be floated to the concerned participants/group would be done by Mr.PradeepNegi, Mr.Hitesh Chand Ramola and Mr. Rahul Sharma.
- Two brochures would be made for each webinars- One brochure individual would have details of the webinars, photograph, topic and the meeting link which would be forwarded to the concerned. The second brochure would be a compiled one having the details of all the resource persons along with the topics and their photographs. These brochures would be prepared by Mr. Deepak Rawat.
- The concluding remarks/ Vote of Thanks to the resource persons and the Patron would be done by Mr.PradeepNegi, Mr.Kuldeep Singh and Mr.JaswantJayara.

The flow chart and scheduling of the webinars would be as following as discussed :-

Step 1- Link to be floated to the participants in their email id, which is generated through Google form.

Step 2- Mr.PradeepNegi along with Mr.Arvind take charge and slide show/video of the Institute to be run in the background)

Step 3- Welcome note of the Patron and resource person- Director Sir

Step 4- Introductory note of the Resource person- Mr.AbhishekChauhan

Step 5- Technical session by Mr. Mansoor Ahmed Parray.

Step 6- Interaction with the students/ Question Answer round by Mr.MukeshBarthwal



Step 7- Proceedings/Minutes of the webinar to be discussed by Mr. Deepak Rawat

Step 8- Vote of thanks by Mr. Jaswant Jayara.

**PROCEEDINGS FOR THE SCHEDULED ONLINE WEBINARS TO BE ORGANISED BY STATE IHM,  
TEHRI ON SATURDAY 05/06/2021**

In the continuation of webinars series, next webinar to be hosted by State IHM, New Tehri on topic "*Entrepreneurship opportunities in Bakery and Confectionery Business*", by our resource person **Chef Balendra Singh**, Former Pastry Chef, Taj Mahal Hotel , New Delhi. The webinars is to be organised for students, Research Scholars, Academician, Hoteliers as well as the non-teaching staff of the Institute. The online webinars is to be conducted on Saturday 05/06/2021.

The sole purpose of imparting the webinar would be to impart quality education to the students related to their curriculum; also webinars would try to upgrade their skills and professionalism in their related work areas along with the following objectives-

- To upgrade the Knowledge of Bakery and confectionery in accordance with the current Scenario.
- To identify the changes occurred in Bakery operations during Pandemic.
- To identify the Skills required being an entrepreneur in Bakery and confectionery.
- To discuss among the students basic requirements needed to become a professional Baker in present pandemic situation.
- To motivate the students to get an employment and career growth in Bakery and confectionery.

The tentative schedule for the webinars is as follows:-

S.No	Name of the Resource person	Date	Timing	Topic
1	Chef Balendra Singh	05/06/2021	11 am onwards	Entrepreneurship opportunities in Bakery and Confectionery Business.

Separate meeting ID's which is generated for the webinars and brochures is circulated along with registration Google form for the webinar along with the E certificates needed to be prepared which would be distributed only after the participant will fill up the feedback form, which must be circulated during the half way progress of webinar.

- At 10:30 am all participants would be told to get ready with their presence by 10:45 am. The online webinar would start from 11 am. The filler of 15 minutes would be

conducted by the concerned subject teacher in which they would discuss about the topic and then the resource person. It would also be feasible if a video of the Institute or slide show of Institute's achievements could be shared in the screen and is to be done by Mr. Rahul Sharma.

- The welcoming of the Patron and the resource person would be done by the Director Sir.
- The introduction of the resource person is to be done by Mr. Mukesh Barthwal. Also the hosting of the webinar would be done by him
- The proceedings / minutes of the Online webinar would be finalised by Mr. Deepak Rawat in which all the points covered in the Webinar would be mentioned in a summarised manner which would be floated in the concerned groups as well in time.
- After the discussion by the resource person, the next step of question/Answers round would be conducted taken care by Mr. Mukesh Barthwal.
- The complete documentation of the webinars and the noting/approval/ bills of the resource person would be taken care by Mr. Naveen Rana. Also he should inform the resource persons well in advance about the required documentation for billing purposes. Also a Google form has to be generated by him in which the details of the webinar and the participants should be recorded. The responses of the details mentioned in the google forms would be saved in the mail id – [directorsihmnewtehari@gmail.com](mailto:directorsihmnewtehari@gmail.com) and [sihmnewtehari@gmail.com](mailto:sihmnewtehari@gmail.com) . These Google forms would be floated to the concerned participants/group would be done by Mr.PradeepNegi, Mr.Hitesh Chand Ramola and Mr. Rahul Sharma.
- The brochure would be a compiled one having the details of all the resource persons along with the topics and their photographs. These brochures would be prepared by Mr. Deepak Rawat.
- The concluding remarks/ Vote of Thanks to the resource persons and the Patron would be done by Mr.PradeepNegi, Mr.Kuldeep Singh and Mr.JaswantJayara.

The flow chart and scheduling of the webinars would be as following as discussed:-

Step 1- Link to be floated to the participants in their email id, which is generated through Google form till 10:00 am Saturday Morning.

Step 2- Mr.Rahul Sharma to take charge and slide show/video of the Institute to be run in the background)

Step 3- Welcome note of the Patron and resource person- Director Sir.

Step 4- Hosting and Introductory note of the Resource person- Mr. Mukesh Barthwal

Step 5- Technical session by Chef Balendra Singh.

Step 6- Interaction with the students/ Question Answer round by Mr. Naveen Rana.

Step 7- Proceedings and Report of the webinar to be made by Mr. Deepak Rawat.

Step 8- Review of the Webinar to be done by Mr. Abhishek Chauhan.



Step 9- Feedback form to be circulated by Mr. Deepak Rawat.

Step 9- Vote of thanks to be given by Mr. Pradeep Negi.

## **PROCEEDINGS FOR THE SCHEDULED ONLINE WEBINARS TO BE ORGANISED BY STATE IHM, TEHRI ON SATURDAY 05/06/2021**

In the continuation of webinars series, Third webinar to be hosted by State IHM, New Tehri on topic *“Comparison of Food and Beverage Industry trends in the Pre and Post Pandemic”*, by two eminent resource person **Mr. Gaurav Shiva**, Former General Manager Accor Hotels, Novotel Chennai and **Mr. Dharendra Singh Sogarwal**, Restaurant General Manager, Tresind Restaurant, Mumbai respectively. The webinars is to be organised for students, Research Scholars, Academician, Hoteliers as well as the non-teaching staff of the Institute. The online webinars is to be conducted on Saturday 12/06/2021.

The sole purpose of imparting the webinar would be to impart quality education to the students related to their curriculum especially in term of Food & Beverages; also webinars would try to upgrade their skills and professionalism in their related work areas along with the following objectives-

By Mr. Gaurav Shiva

- To upgrade the Knowledge of F&B in accordance with list of task to reopen hotels.
- To identify the Disinfection procedure in hotels during Pandemic.
- To identify the action plan required in F&B operations.
- To discuss among the students basic requirements and training needed to become a F&B employee.

By Mr. Dharendra Singh Sogarwal

- To motivate the students for Health & Hygiene Protocol.
- To guide participants about Touch less Service environment.
- To discuss about Manpower hiring strategies in near future
- To discuss about Menu planning

The tentative schedule for the webinars is as follows:-

S.No	Name of the Resource person	Date	Timing	Topic
1	Mr. Gaurav Shiva	12/06/2021	11:00 am onwards	Comparison of Food and Beverage Industry trends in the Pre and Post Pandemic
2	Mr. Dharendra Singh Sogarwal	12/06/2021	12:15 pm onwards	Comparison of Food and Beverage Industry trends in the

				Pre and Post Pandemic
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Separate meeting ID's which is generated for the webinars and brochures is circulated along with registration Google form for the webinar along with the E certificates needed to be prepared which would be distributed only after the participant will fill up the feedback form, which must be circulated during the half way progress of webinar.

- At 10:30 am all participants would be told to get ready with their presence by 10:45 am. The online webinar would start from 11 am. The filler of 15 minutes would be conducted by the concerned subject teacher in which they would discuss about the topic and then the resource person. It would also be feasible if a video of the Institute or slide show of Institute's achievements could be shared in the screen and is to be done by Mr. Rahul Sharma.
- The welcoming of the Patron and the resource person would be done by the Director Sir.
- The introduction of the resource person is to be done by Mr. Hitesh Ramola. Also the hosting of the webinar would be done by him.
- The proceedings / minutes of the Online webinar would be finalised by Mr. Deepak Rawat in which all the points covered in the Webinar would be mentioned in a summarised manner which would be floated in the concerned groups as well in time.
- After the discussion by the resource person, the next step of question/Answers round would be conducted taken care by Mr. Abhishek Chauhan.
- The Second Resource person Mr. Dharendra Singh Sogarwal would be called to start session with introduction by Mr. Hitesh Ramola.
- Review of the webinar is to be done by Mr. Anil Tamta.
- The complete documentation of the webinars and the noting/approval/ bills of the resource person would be taken care by Mr. Naveen Rana. Also he should inform the resource persons well in advance about the required documentation for billing purposes. Also a Google form has to be generated by him in which the details of the webinar and the participants should be recorded. The responses of the details mentioned in the google forms would be saved in the mail id – [directorsihmnewtehri@gmail.com](mailto:directorsihmnewtehri@gmail.com) and [sihmnewtehri@gmail.com](mailto:sihmnewtehri@gmail.com) . These Google forms would be floated to the concerned participants/groupd would be done by Mr. Pradeep Negi, Mr.Hitesh Chand Ramola and Mr. Rahul Sharma.
- The brochure would be a compiled one having the details of all the resource persons along with the topics and their photographs. These brochures would be prepared by Mr. Rahul Sharma.
- The concluding remarks/ Vote of Thanks to the resource persons and the Patron would be done by Mr. Kuldeep Singh.

The flow chart and scheduling of the webinars would be as following as discussed:-



Step 1- Link to be floated to the participants in their email id, which is generated through Google form till 10:00 am Saturday Morning by Mr Rahul Sharma.

Step 2- Mr. Rahul Sharma to take charge and slide show/video of the Institute to be run in the background) along with admit of participant with Mr. Pradeep Negi.

Step 3- Welcome note of the Patron and resource person- Director Sir.

Step 4- Hosting and Introductory note of the Resource person- Mr. Hitesh Ramola

Step 5- Technical session by Mr. Gaurav Shiva.

Step 6- Interaction with the students/ Question Answer round by Mr. Abhishek Chauhan.

Step 7-Technical session by Mr. Dharendra Singh Sogarwal.

Step 7- Proceedings and Report of the webinar to be made by Mr. Deepak Rawat.

Step 8- Review of the Webinar to be done by Mr. Anil Tamta.

Step 9- Feedback form to be circulated by Mr. Rahul Sharma.

Step 9- Vote of thanks to be given by Mr. Kuldeep Singh.

## **PROCEEDINGS FOR THE SCHEDULED ONLINE WEBINARS TO BE ORGANISED BY STATE IHM, TEHRI ON SATURDAY 26/06/2021**

In the continuation of webinars series, Fourth webinar to be hosted by State IHM, New Tehri on topic *“Role of modern technologies in managing f&B Service operations”*, by eminent resource person **Mr.Rajeev Sharma, Food & Beverage Manager, Holiday Inn Jaipur City Centre, Jaipur**. The webinars is to be organised for students, Research Scholars, Academician, Hoteliers as well as the non-teaching staff of the Institute. The online webinars is to be conducted on Saturday 26/06/2021.

The sole purpose of imparting the webinar would be to impart quality education to the students related to their curriculum especially in term of Food & Beverages; also webinars would try to upgrade their skills and professionalism in their related work areas along with the following objectives-

By Mr. Rajeev Sharma

- To upgrade the technical Knowledge of F&B.
- To identify the upgraded technology used in hotels during pandemic.
- To identify the importance of technology in F&B operations.
- To discuss among the students basic requirements and training needed to become technosavy F&B employee.

- To discuss modern technological trend among the students in F&B.

The tentative schedule for the webinars is as follows:-

S.No	Name of the Resource person	Date	Timing	Topic
1	Mr. Rajeev Sharma	26/06/2021	03:00 pm onwards	Role of modern technologies in managing f&B Service operations

Separate meeting ID's which is generated for the webinars and brochures is circulated along with registration Google form for the webinar along with the E certificates needed to be prepared which would be distributed only after the participant will fill up the feedback form, which must be circulated during the half way progress of webinar.

- At 02:45 pm all participants would be told to get ready with their presence by 10:45 am. The online webinar would start from 03 pm. The filler of 15 minutes would be conducted by the concerned subject teacher in which they would discuss about the topic and then the resource person. It would also be feasible if a video of the Institute or slide show of Institute's achievements could be shared in the screen and is to be done by Mr. Rahul Sharma.
- The welcoming of the Patron and the resource person would be done by the Director Sir.
- The introduction of the resource person is to be done by Mr. Hitesh Ramola. Also the hosting of the webinar would be done by him.
- The proceedings / minutes of the Online webinar would be finalised by Mr. Anil Tamta in which all the points covered in the Webinar would be mentioned in a summarised manner which would be floated in the concerned groups as well in time.
- After the discussion by the resource person, the next step of question/Answers round would be conducted taken care by Mr. Abhishek Chauhan.
- Review of the webinar is to be done by Mr. Pradeep Negi.
- The complete documentation of the webinars and the noting/approval/ bills of the resource person would be taken care by Mr. Naveen Rana. Also he should inform the resource persons well in advance about the required documentation for billing purposes. Also a Google form has to be generated by him in which the details of the webinar and the participants should be recorded. The responses of the details mentioned in the google forms would be saved in the mail id – [directorsihmnewtehari@gmail.com](mailto:directorsihmnewtehari@gmail.com) and [sihmnewtehari@gmail.com](mailto:sihmnewtehari@gmail.com) . These Google forms would be floated to the concerned participants/group would be done by Mr.PradeepNegi, Mr.Hitesh Chand Ramola and Mr. Rahul Sharma.



- The brochure would be a compiled one having the details of all the resource persons along with the topics and their photographs. These brochures would be prepared by Mr. Deepak Rawat.
- The concluding remarks/ Vote of Thanks to the resource persons and the Patron would be done by Mr. Jaswant Jayara.

The flow chart and scheduling of the webinars would be as following as discussed:-

Step 1- Link to be floated to the participants in their email id, which is generated through Google form till 2:00 pm Saturday noon by Mr Rahul Sharma.

Step 2- Mr. Rahul Sharma to take charge and slide show/video of the Institute to be run in the background) along with admit of participant with Mr. Pradeep Negi.

Step 3- Welcome note of the Patron and resource person- Director Sir.

Step 4- Hosting and Introductory note of the Resource person- Mr.Hitesh Ramola

Step 5- Technical session by Mr. Rajeev Sharma.

Step 6- Interaction with the students/ Question Answer round by Mr. Abhishek Chauhan.

Step 7- Proceedings and Report of the webinar to be made by Mr.Anil Tamta.

Step 8- Review of the Webinar to be done by Mr. Pradeep Negi.

Step 9- Feedback form to be circulated by Mr. Rahul Sharma.

Step 9- Vote of thanks to be given by Mr. Jaswant Jayara.

#### **PROCEEDINGS FOR THE SCHEDULED ONLINE WEBINARS TO BE ORGANISED BY STATE IHM, TEHRI ON SATURDAY 26/06/2021**

In the continuation of webinars series, Fourth webinar to be hosted by State IHM, New Tehri on topic *“Role of modern technologies in managing f&B Service operations”*, by eminent resource person **Mr.Rajeev Sharma, Food & Beverage Manager, Holiday Inn Jaipur City Centre, Jaipur**. The webinars is to be organised for students, Research Scholars, Academician, Hoteliers as well as the non-teaching staff of the Institute. The online webinars is to be conducted on Saturday 26/06/2021.

The sole purpose of imparting the webinar would be to impart quality education to the students related to their curriculum especially in term of Food & Beverages; also webinars would try to upgrade their skills and professionalism in their related work areas along with the following objectives-

By Mr. Rajeev Sharma

- To upgrade the technical Knowledge of F&B.

- To identify the upgraded technology used in hotels during pandemic.
- To identify the importance of technology in F&B operations.
- To discuss among the students basic requirements and training needed to become technosavvy F&B employee.
- To discuss modern technological trend among the students in F&B.

The tentative schedule for the webinars is as follows:-

S.No	Name of the Resource person	Date	Timing	Topic
1	Mr. Rajeev Sharma	26/06/2021	03:00 pm onwards	Role of modern technologies in managing f&B Service operations

Separate meeting ID's which is generated for the webinars and brochures is circulated along with registration Google form for the webinar along with the E certificates needed to be prepared which would be distributed only after the participant will fill up the feedback form, which must be circulated during the half way progress of webinar.

- At 02:45 pm all participants would be told to get ready with their presence by 10:45 am. The online webinar would start from 03 pm. The filler of 15 minutes would be conducted by the concerned subject teacher in which they would discuss about the topic and then the resource person. It would also be feasible if a video of the Institute or slide show of Institute's achievements could be shared in the screen and is to be done by Mr. Rahul Sharma.
- The welcoming of the Patron and the resource person would be done by the Director Sir.
- The introduction of the resource person is to be done by Mr. Hitesh Ramola. Also the hosting of the webinar would be done by him.
- The proceedings / minutes of the Online webinar would be finalised by Mr. Anil Tamta in which all the points covered in the Webinar would be mentioned in a summarised manner which would be floated in the concerned groups as well in time.
- After the discussion by the resource person, the next step of question/Answers round would be conducted taken care by Mr. Abhishek Chauhan.
- Review of the webinar is to be done by Mr. Pradeep Negi.
- The complete documentation of the webinars and the noting/approval/ bills of the resource person would be taken care by Mr. Naveen Rana. Also he should inform the resource persons well in advance about the required documentation for billing purposes. Also a Google form has to be generated by him in which the details of the webinar and the participants should be recorded. The responses of the details mentioned in the google forms would be saved in the mail id –



[directorsihmnewtehri@gmail.com](mailto:directorsihmnewtehri@gmail.com) and [sihmnewtehri@gmail.com](mailto:sihmnewtehri@gmail.com) . These Google forms would be floated to the concerned participants/groupd would be done by Mr.PradeepNegi, Mr.Hitesh Chand Ramola and Mr. Rahul Sharma.

- The brochure would be a compiled one having the details of all the resource persons along with the topics and their photographs. These brochures would be prepared by Mr. Deepak Rawat.
- The concluding remarks/ Vote of Thanks to the resource persons and the Patron would be done by Mr. Jaswant Jayara.

The flow chart and scheduling of the webinars would be as following as discussed:-

Step 1- Link to be floated to the participants in their email id, which is generated through Google form till 2:00 pm Saturday noon by Mr Rahul Sharma.

Step 2- Mr. Rahul Sharma to take charge and slide show/video of the Institute to be run in the background) along with admit of participant with Mr. Pradeep Negi.

Step 3- Welcome note of the Patron and resource person- Director Sir.

Step 4- Hosting and Introductory note of the Resource person- Mr.Hitesh Ramola

Step 5- Technical session by Mr. Rajeev Sharma.

Step 6- Interaction with the students/ Question Answer round by Mr. Abhishek Chauhan.

Step 7- Proceedings and Report of the webinar to be made by Mr.Anil Tamta.

Step 8- Review of the Webinar to be done by Mr. Pradeep Negi.

Step 9- Feedback form to be circulated by Mr. Rahul Sharma.

Step 9- Vote of thanks to be given by Mr. Jaswant Jayara.

#### **PROCEEDINGS FOR THE SCHEDULED ONLINE WEBINARS TO BE ORGANISED BY STATE IHM, TEHRI ON SATURDAY 03/07/2021**

In the continuation of webinars series, next webinar to be hosted by State IHM, New Tehri on topic *"AIRPORT LOUNGE AS A CARRIER OPTION"*, by our resource person **Mr ADIL SIDDIQUI** ,Former AGM Jahapanah club , New Delhi. The webinars is to be organised for students, Research Scholars, Academician, Hoteliers as well as the non-teaching staff of the Institute. The online webinars is to be conducted on Saturday 03/07/2021.

The sole purpose of imparting the webinar would be to impart quality education to the students related to their curriculum; also webinars would try to upgrade their skills and professionalism in their related work areas along with the following objectives-

- To upgrade the Knowledge of AIRPORT LOUNGE

- To identify the changes occurred in F & B operations during Pandemic.
- To identify the Skills required being a professional in Airport lounge.
- To discuss among the students basic requirements needed to be a part of Airport lounge industry.
- To motivate the students to get an employment and career growth in F & B sector.

The tentative schedule for the webinars is as follows:-

S.No	Name of the Resource person	Date	Timing	Topic
1	Mr Adil Siddiqui	03/07/2021	11 am onwards	AIRPORT LOUNGE AS A CARRIER OPTION

Separate meeting ID's which is generated for the webinars and brochures is circulated along with registration Google form for the webinar along with the E certificates needed to be prepared which would be distributed only after the participant will fill up the feedback form, which must be circulated during the half way progress of webinar.

- At 10:30 am all participants would be told to get ready with their presence by 10:45 am. The online webinar would start from 11 am. The filler of 15 minutes would be conducted by the concerned subject teacher in which they would discuss about the topic and then the resource person. It would also be feasible if a video of the Institute or slide show of Institute's achievements could be shared in the screen and is to be done by Mr. Rahul Sharma.
- The welcoming of the Patron and the resource person would be done by the Director Sir.
- The introduction of the resource person is to be done by Mr. Rahul Sharma. Also the hosting of the webinar would be done by him
- The proceedings / minutes of the online webinar would be finalised by Mr. Hitesh Chand Ramola in which all the points covered in the Webinar would be mentioned in a summarised manner which would be floated in the concerned groups as well in time.
- After the discussion by the resource person, the next step of question/Answers round would be conducted taken care by Mr. Abhishek Chauhan.
- The complete documentation of the webinars and the noting/approval/ bills of the resource person would be taken care by Mr. Mukesh Barthwal. Also he should inform the resource persons well in advance about the required documentation for billing purposes. Also a Google form has to be generated by him in which the details of the webinar and the participants should be recorded. The responses of the details mentioned in the Google forms would be saved in the mail id – [directorsihmnewtehari@gmail.com](mailto:directorsihmnewtehari@gmail.com) and [sihmnewtehari@gmail.com](mailto:sihmnewtehari@gmail.com) . These Google



forms would be floated to the concerned participants/grouped would be done by Mr. Pradeep Negi, Mr. Hitesh Chand Ramola and Mr. Rahul Sharma.

- The brochure would be a compiled one having the details of all the resource persons along with the topics and their photographs. These brochures would be prepared by Mr. Deepak Rawat.
- The concluding remarks/ Vote of Thanks to the resource persons and the Patron would be done by Mr. Pradeep Negi, Mr. Kuldeep Singh and Mr. Jaswant Jayara.

The flow chart and scheduling of the webinars would be as following as discussed:-

Step 1- Link to be floated to the participants in their email id, which is generated through Google form till 10:00 am Saturday Morning.

Step 2- Mr. Rahul Sharma to take charge and slide show/video of the Institute to be run in the background)

Step 3- Welcome note of the Patron and resource person- Director Sir.

Step 4- Hosting and Introductory note of the Resource person- Mr. Rahul Sharma.

Step 5- Technical session by Mr Adil Siddiqui.

Step 6- Interaction with the students/ Question Answer round by Mr. Abhishek Chauhan.

Step 7- Proceedings and Report of the webinar to be made by Mr. Hitesh Ramola.

Step 8- Review of the Webinar to be done by Mr. Hitesh Ramola.

Step 9- Feedback form to be circulated by Mr. Rahul Sharma.

Step 9- Vote of thanks to be given by Mr. Mukesh Barthwal.



## **Remembering the Sacrifice of Sridev Suman the Great Martyr of Uttarakhand:**

On 25<sup>th</sup> July while remembering the sacrifice of Sridev Suman during his fight with the King of Tehri who called as Bolanda Badri (speaking Badrinath), he demand complete freedom for the Tehri. On 30<sup>th</sup> December 1943 he was declared a rebel and arrested by Tehri kingdom. While remembering his sacrifice our institute remain silent for two minutes in the remembrance of the Great Martyr of Uttarakhand, Sridev Suman.