



Ambrosia

September 2022

**State Institute of Hotel Management,
Catering Technology & Applied Nutrition,
New Tehri, Uttarakhand**





संदेश



मुझे अत्यन्त खुशी हो रही है कि स्टेट इन्स्टीट्यूट ऑफ होटल मैनेजमेंट कैटरिंग टेक्नोलजी एप्लाइड न्यूट्रीशन, नई टिहरी संस्थान अपनी वार्षिक समाचार पत्रिका **"ऐम्ब्रोसिया 2022"** के चौथे संस्करण का प्रकाशन करने जा रहा है।

मैं आशा करता हूं कि यह पत्रिका संस्थान में अध्ययनरत् छात्रों के लिए एक सारगर्भित पत्रिका के रूप में सामने आयेगी, और साथ ही अपने विगत वर्षों की सम्पूर्ण शैक्षिक और अन्य उपलब्धियों को प्रस्तुत करने में सक्षम रहेगी। स्टेट इन्स्टीट्यूट ऑफ होटल मैनेजमेंट कैटरिंग टेक्नोलजी एप्लाइड न्यूट्रीशन, नई टिहरी अपने स्थापना वर्ष से ही अध्ययनरत् विद्यार्थियों के लिए मील के पत्थर के रूप में कार्य करता आ रहा है। होटल एवं पर्यटन उद्योग निरन्तर नई उंचाईयों को छू रहा है जिसके लिये इस क्षेत्र में प्रशिक्षित और कुशल कर्मचारियों की निरन्तर आवश्यकता रहती है जिसके लिये संस्थान उत्कृष्ट कार्य कर रहा है।

मैं संस्थान के छात्र छात्राओं, समस्त शैक्षिक और शिक्षणेत्तर कार्मिकों के उज्ज्वल भविष्य की कामना करता हूं।

(सतपाल महाराज)
माननीय पर्यटन मंत्री
उत्तराखण्ड सरकार

Message



I extend very best compliments to the team of State Institute of Hotel Management Catering Technology & Applied Nutrition, New Tehri on the release of its fourth annual Newsletter "**Ambrosia 2022**".

The Newsletter serves as a beacon of light that introduces the diverse and extraordinary curriculum and the holistic excursion of the Institute. This note not only tells a story of success and achievement that SIHM, New Tehri has gained in its academic year but also, allows the students to gain more insight to what enormous potential this Institution holds for them to explore. It is sure a delight to see the State Institute of Hotel Management Catering Technology & Applied Nutrition, New Tehri progressing on path to excellence.

My best wishes to the Director, faculties, staff and understudies of the State Institute of Hotel Management Catering Technology & Applied Nutrition, New Tehri.



Sachin Kurve
IAS

Secretary Tourism
Govt. of Uttarakhand/ Chairman,
State IHM New Tehri

Vice Chancellor's Message



I am pleased to know that the State Institute of Hotel Management Catering Technology & Applied Nutrition, New Tehri is coming out with the fourth issue of the annual newsletter of the Institute titled "Ambrosia-2022". Kudos to the students, Director, faculty and staff members for sustaining the practice of releasing annual newsletter for fourth year.

"Arhbrosia-2022".

In the today's world, the hospitality industry is perhaps one of the most promising service sector with continuously incrementing contribution to the economy. With continuous progression in tourist arrivals and innovation & up gradation in the facilities offered in hotels, I feel that this Institute has huge potential to harness.

I am confident that the students, teachers, staff, and institutional governance will sincerely attempt to impart the state of art education in the hotel management and catering sector. The State Institute of Hotel Management Catering Technology & Applied Nutrition is likely to emerge as a popular destination for the UG and PG courses relating to tourism, hotel and catering for rolling out the world class professionals in the field of hospitality.

I extend my best wishes to all the members of the Institute for nurturing good number of entrepreneurs and visionary business tycoons in hotel, catering, and tourism.

Prof. Onkar Singh

Vice Chancellor

Veer Madho Singh Bhandari Uttarakhand Technical

University

Dehradun, Uttarakhand-India



Director's Message

It is indeed a matter of great happiness that State Institute of Hotel Management, Catering Technology & Applied Nutrition (SIHM), New Tehri has successfully published its 4th issue of the newsletter “Ambrosia-2022”. I, on behalf of the entire SIHM family, welcome all the readers. It is an annual newsletter that publishes about the events & activities performed by our institute on annual basis.



“Ambrosia” has been formed to disseminate fruitful information to society, students, industry, alumni & other parts of the community. SIHM, New Tehri 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 the 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 the entire team of “Ambrosia” for its fourth publication and am hopeful that you will enjoy reading it. Look forward to offering you interesting issues ahead.

Happy Reading!!!

A handwritten signature in black ink, appearing to read 'Yashpal Negi', written in a cursive style.

Dr. Yashpal Negi

Director

State Institute of Hotel Management
Catering Technology & Applied Nutrition
New Tehri Uttarakhand

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State Institute of Hotel Management, Catering Technology & Applied Nutrition, New Tehri, Uttarakhand



A Glimpse of SIHMCT & AN

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 in 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's 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 a unique environment for erudition. The institute is proud to accommodate students from 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, libraries, and classrooms to acquire the necessary skills in response to the demands of industry and changing requirements in the hospitality sector. The institute is fully integrated with CCTV and Wi-Fi facilities.

October 2020



Sports & Painting Activities

Sports and painting activities are conducted at the State Institute of Hotel Management & Allied Nutrition on 28 & 29 October 2021. Both indoor and outdoor sports activities are conducted in this event. Students participated in Volleyball, Chess, and carom sports. Students also participate in a painting competition during the event.

November 2021



Fresher Party -2021

Fresher's party (November 29, 2021) 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 the fresher party in college life and career.

Opportunities in the hospitality industry. The freshers had their introduction round, ramp walk, passing the pass competition, and the judge's round followed by the declaration of winners where Aditya uniyal declared Mr Fresher- 2021 by the appointed panel representatives (Dr Abhishek Chauhan, Mr Jaswant Jayara & Mr Pradeep Negi). The event ended with a cake-cutting ceremony followed by a lunch buffet and a dance session.

December 2021

Pasta Workshop





A workshop on making pasta was organized by the institute on 14th December 2021 at State IHM, New Tehri, . 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 process of making pasta to the students and the students also tried to make pasta successfully. Different types of pasta dishes like- Ravioli with cream sauce, Spaghetti Arrabiata Pasta, and Fettuccine with creamy mushroom 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 were also made aware of.

Pizza Workshop







A workshop on making pizza was organized by the institute on 15th December 2021 at State IHM, New Tehri, variety of toppings are used for making pizza like paneer, capsicums, sweet corn, and olives. Dr Yashpal Negi, the director of the institute, explained 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 15th December 2021 different types of pizzas like:- Farmhouse pizza(Mushroom + capsicum + onion + tomatoes), Mexican Green Wave(Jalapenos + capsicum + onion + tomatoes), Margareta pizza(Concasse sauce + cheese), Spicy cottage cheese pizza(Cottage cheese + capsicum + red peppers), Chicken tikka pizza(Chicken tikka + capsicum + onion), Hawaiian delight(Pine apple + red peppers + golden corn), Cheese and corn(Cheese + corn), Veggie paradise(Corn + black olives + capsicum), Calzone(Capsicum + onion + paneer + red peppers) and Stuffed garlic bread(Golden corn + mozzarella + jalapeno) were prepared. During the workshop, different types of questions related to the process of making pizza were asked by the students.

Bakery Workshop



A workshop on preparing Bakery products was organized in the institute on 16th December 2021. Various bakery products like muffins, croissants, Danish pastry, Swiss rolls, and cookies are prepared in the workshop. Dr. Yashpal Negi, the director of the institute, explained

about the bakery products and the process of making various bakery products like doughnuts, muffins & Breads.

The workshop is conducted by Mr. Kuldeep Singh, Assistant Professor of the institute, who taught the process of making dough for bread, and muffins doughnuts to the students and the students also tried to make bakery products successfully.



New Year Cake Ceremony

Celebrated New Year -2022. New Year was celebrated by SIHMCT students and faculties as well as staff. On this occasion, cake is prepared at the institute. Delicious food dishes along with the White forest cake is prepared in the institute.



January 2022

National Voter Day

National Voter Day is celebrated on 25th January 2022 at the State Institute of Hotel Management, Catering Technology & Applied Nutrition in New Tehri. At the same time, an essay & drawing competition was organized by the institute on the topic related to "National Voter Day" in which Sanjay Negi student in the 7th semester got



1st, Nirmal Sajwan student of the first semester got 2nd and Ashish Chauhan student of the first semester was ranked 3rd and in the essay competition, 4 students of the seventh



semester got the first place. The students of the first semester got second place and the semester who got the third place is the third semester. Finally, the Director of the institute Dr. Yashpal Negi gave detailed information about national voters day and voters' rights while addressing the students & staff. On this occasion, Assistant Professor,

Abhishek Chauhan, Pradeep Negi, Kuldeep Singh, and Hitesh Ramola were present.



ELECTION COMMISSION OF INDIA

Pledge For National Voters' Day, 25th January 2022
मतदाताओं द्वारा ली जाने वाली शपथ

"हम, भारत के नागरिक, लोकतंत्र में अपनी पूर्ण आस्था रखते हुए यह शपथ लेते हैं कि हम अपने देश की लोकतांत्रिक परम्पराओं की सूर्योदय को बनाए रखेंगे तथा स्वतंत्र, निष्पक्ष एवं शांतिपूर्ण निर्वाचन की गरिमा को अक्षुण्ण रखते हुए, निर्भीक होकर, धर्म, वर्ग, जाति, समुदाय, भाषा अथवा अन्य किसी भी प्रलोभन से प्रभावित हुए बिना सभी निर्वाचनों में अपने मतधिकार का प्रयोग करेंगे।"

Voters' Pledge

"We, the citizens of India, having abiding faith in democracy, hereby pledge to uphold the democratic traditions of our country and the dignity of free, fair and peaceful elections, and to vote in every election fearlessly and without being influenced by considerations of religion, race, caste, community, language or any inducement".

March 2022

A district-level cooking competition in collaboration with District Education Department Tehri Garhwal.

State IHM New Tehri Organized a District level cooking competition with the collaboration of the District education department Tehri Garhwal on 26th March 2022 under Pradhan Mantri Poshan Shakti Nirman Yojana. Participants of the competition are Bajon Mata of schools from Nine blocks of Tehri District. Participants prepare delicious dishes of the Uttarakhand regional cuisine. Each team is having two participants. Chamba Block wins the competition & Narendernagar Block comes second. The Director of the Institute said that giving nutritious food to students is the responsibility of Bhojnmata. Municipality President Mrs. Sheema Krishali and senior food safety officer Sharda Sharma are the judges on the occasion.



April-2022

Students Participate in Hospitality Contest Held at Dev Bhoomi Uttarakhand University Dehradun on 21st April 2022.

Students of the Institute of BHMCT 4th and 6th semester participate in the annual fest of Dev Bhoomi Uttarakhand University in Dehradun. Students participate in the Master chef competition and Mocktail competition. For the competition students practiced in the institute and Mr. Aditya Uniyal & Mr. Nirmal Sajwan get 1st position in the mocktail competition and Mr. Aditya Semwal & Mr. Sumit Rawat gets 3rd position in the Cooking competition. Mr. Hitesh Ramola Assistant Professor supervise the students for the event.



Students Participate in Hospitality Contest Held at Aamrapali Institute of Hotel management Haldwani

Students of the institute participate in the Hospitality Competition “Abhyudaya 2022” – 16th National Hospitality Talent Hunt organized by Amrapali Institute of Hotel Management. The platform provides the opportunity for students wherein they can exchange different skills, learn, explore, and unveil the talent within them.

Students of BHMCT 4th and 6th semesters participate in the event and win the silver medal in the competition. Students get 2nd position in the Food & Beverage, Housekeeping, Regional cuisine, and Bakery. Students are trained in the State Institute of Hotel management Catering Technology & Applied Nutrition New Tehri by the faculties. In the competition students prepares various regional cuisine like Kandali Chicken, Gaith ke kabab, Amelda ki chutney, Pinenut chutney, and Jhangore ki Kheer is a sweet dishes. Mr. Mukesh Barthwal Assistant Professor of the institute supervise the students for the event in Haldwani.

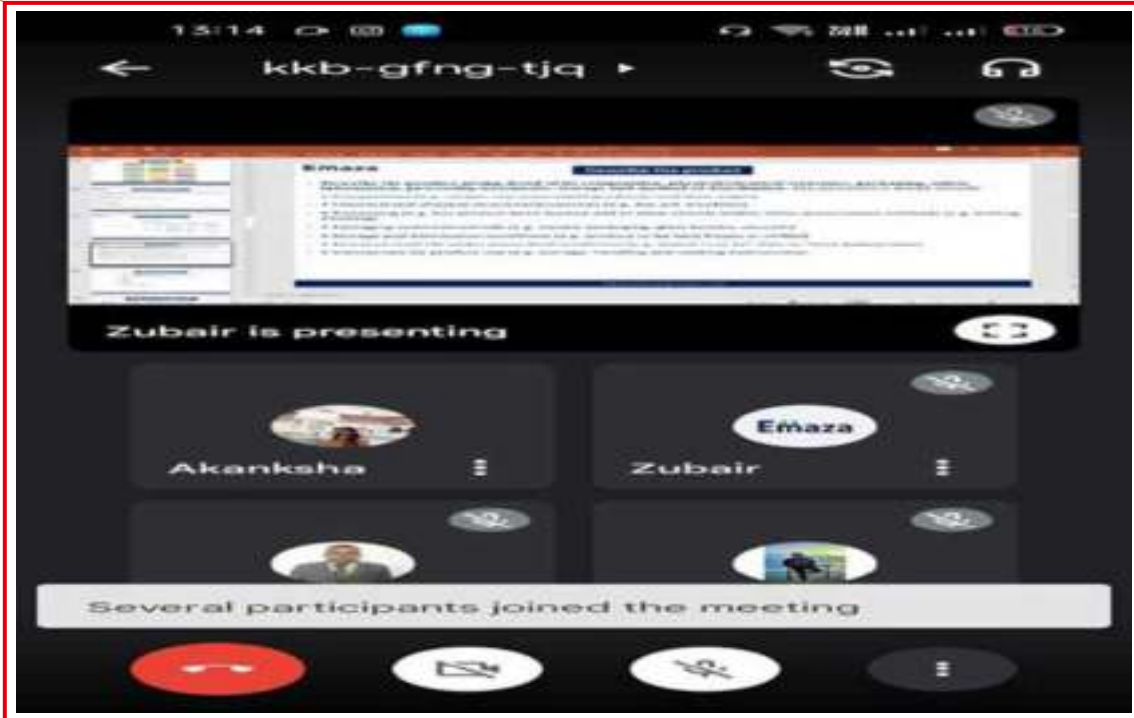


May-2022

Online Workshop on Hazard Analysis Critical Control Points-

State Institute of Hotel management organizes one-day online workshops on Hazard Analysis Critical control points (HACCP) for the students of BHMCT 2nd,4th, and 6th semesters. is the resource person for the workshop from the institute. Resource person said that HACCP is the certified system for preparing and preserving and reducing the danger of food contamination. The director of the institute Dr. Yashpal Negi said that Principles of HACCP are important for the hospitality industry. 82 students and faculty members of the institute attend the workshop. The resource person also give answer to the queries of students and faculty regarding the HACCP.





05 days introductory training to Home stay Operators –

Chamoli Garhwal-

Mr. Kuldeep Singh and Mr. Hitesh Ramola faculties of the institute give training on home stay to the villagers of Chamoli Garhwal at Lohagang village. The training program is scheduled from 18/05/2022 to 22/05/2022. The inugration of the training session is done by District Tourism officer Mr. S.S Rana. During the training the faculties give training regarding food preparation,service, operations and preparation of home stay, costing of preparing home stay & waste disposal.



Tehri Garhwal-

Faculties of the Institute Mr. Jaswant Jayara & Mr. Anil Tamta provide training of Home stay to the villagers Tehri dam affected of Tiwar Gaon from 18/05/2022 to 22/05/2022 for providing better accommodation & Food & beverage facilities to tourists. During the training the faculties give training to make them professional in providing Hospitality services. Innogration of the training is done by District Tourism Officer Mr. Atul Bhandari. Director of the institute Mr. Jaswant Jayara and Mr. Anil tamta give training regarding Housekeeping, Food & Beverage Service & Food preparation to the villagers. Being near to the tehri dam maximum villagers converted their houses to the Home stay. The training give boost to the tourism in village.



Celebrating the Birth Anniversary of Sri Dev Suman the Great Martyr of Uttarakhand :

The 106th birth anniversary of freedom fighter Shridev Suman, the hero of the struggle against the then ruler of Tehri, was celebrated with simplicity at the State Institute of Hotel Management Catering Technology & Applied Nutrition, New Tehri. Faculties, staff & Students paid floral tributes at his memorial and garlanded the statue of the martyr.

Dr. Yashpal Negi Director SIHMCT&AN "I pay homage to martyr Shri Dev Suman, the hero of Tehri people's movement on his birth anniversary.

The sacrifice of Shri Dev Suman will be inscribed in golden letters and continue to inspire us for centuries".



June-2022

Commencement of Even Semester External Theory Examination-2022-

The even semester external theory examination has started on 15th June 2022 in the Institute. All the necessary formalities had been completed well in time for the successful completion of the exams.



End of Even Semester External Theory Examination-

The even semester external theory examination has completed on 28 June 2022 in the institute. All the necessary formalities had been completed well in time for the successful completion of the exams.



World Yoga Day-

State Institute of Hotel management Ctering Technology & Applied Nutrition celebrate International Yoga Day on 21st June 2022 with full zeal. The theme of the International Yoga Day for the year 2022 is Yoga for Humanity. The Institute invited two distinct yoga instructucter Ms.Shailputri and Mr. Sanjay Badoni on the occasion.

Director of the Institute Dr. Yashpal Negi give the leacyure on the benefits of yoga and its usefullness in the modern time. Mr. Jaswant jayara sterted the program and faculties, staff and students of the students actively participated in the yoga session.



Industrial Exposure

State Institute of Hotel Management, Catering Technology & Applied Nutrition
3M & L Block, Moldhar New Tehri, Uttarakhand-249001
Date- 12/07/2022

20 weeks Industrial Training of BHMCT 5th Sem-(2020-24) Batch

S.No	Name of Student	Hotel Allotted	Date of Joining	Reports To
1.	Aman Negi	JW Marriott, Mussoorie	4th July 2022	Mr. Amit Negi
2.	Anamika	Hyatt Regency, Dehradun	4th July 2022	Mr. Abhishek
3.	Ankit Semwal	Taj Rishikesh	4th July 2022	Mr. Krishna
4.	Ashwani Rathor	Anandas, NarenderNagar	4th July 2022	Mr. Nitendra
5.	Bishnu nath	Taj Rishikesh	4th July 2022	Mr. Krishna
6.	Gaurav Gusain	JW Marriott, Mussoorie	4th July 2022	Mr. Amit Negi
7.	Kailash nath	Taj Rishikesh	4th July 2022	Mr. Krishna
8.	Krishna Rawat	Taj Rishikesh	4th July 2022	Mr. Krishna
9.	Mayank Sajwan	JW Marriott, Mussoorie	4th July 2022	Mr. Amit Negi
10.	Mohit Raj	Hyatt Regency	4th July 2022	Mr. Abhishek
11.	Neeraj Thapa	Taj Rishikesh	4th July 2022	Mr. Krishna
12.	Hrithik Bhatt	Hyatt Regency, Dehradun	4th July 2022	Mr. Abhishek
13.	Ritik Rawat	Anandas, NarenderNagar	4th July 2022	Mr. Nitendra
14.	Sahil semwal	Hyatt Regency, Dehradun	4th July 2022	Mr. Abhishek
15.	Saurav Pundir	Hyatt Regency, Dehradun	4th July 2022	Mr. Abhishek
16.	Gaurav Rawat	JW Marriott, Mussoorie	4th July 2022	Mr. Amit Negi
17.	Sahil Makhloga	JW Marriott, Mussoorie	4th July 2022	Mr. Amit Negi

July-2022**MoU signed with TAJ Rishikesh Resort & Spa on Training & Placement of students/FDPs etc.**

State Institute of Hotel Management Catering Technology & Applied Nutrition signed MOU with Taj Rishikesh Resort & Spa on Training & Placement of students/FDPs on July 07 2022. The Director of the institute Dr. Yashpal Negi

Said that after MOU the students of the institute gets opportunity for training at the best 5* hotels in the Uttarakhand. He also said that 25% of students are taken by the hotel for training and placement. The hotel also give training to the faculties of the institute for developing their skills and update them for changes in hospitality industry.

MEMORANDUM OF UNDERSTANDING
(MoU)

BETWEEN



3M & 3L Block, Near Govt. Girls High School, Moldhar, New Tehri, Tehri
Garhwal, Uttarakhand.
+91 76680 26784

&

TAJ
RISHIKESH RESORT & SPA
UTTARAKHAND

Address: Singthali, Rishikesh, Uttarakhand 249192
Phone: 01378 350 100

FOR
TRAINING AND PLACEMENT

Date - July 07th 2022

Signature

Director/Principal
State IHM, New Tehri.

SHIKSHAK
STATE INSTITUTE OF HOTEL
MANAGEMENT, RISHIKESH, UTTARAKHAND
Address: 3M & 3L Block, New Tehri

Signature

General Manager, Taj Rishikesh
Resort & Spa, Uttarakhand





MoU signed with JW MARRIOTT MUSSOORE WALNUT GROVE RESORT&SPA on Training & Placement of students/FDPs etc.

State Institute of Hotel Management Catering Technology & Applied Nutrition signed MOU with JW MARRIOTT MUSSOORE WALNUT GROVE RESORT&SPA of students/FDP's on July 08 2022. The Director of the institute Dr. Yashpal Negi said that after MOU the students of the institute gets oppourtunity for training at the best 5* hotels in the Uttarakhand. He also said that 25% of students are taken by the hotel for traing and placement. The hotel also give training to the faculties of the institute for developing their skills and update them for changes in hospitality industry.

MEMORANDUM OF
UNDERSTANDING (MoU)

BETWEEN



3M & 3L Block, Near Govt. Girls High School, Moldhar, New Tehri, Tehri
Garhwal, Uttarakhand.
+91 76680 26784

&



JW MARRIOTT.
MUSSOORIE WALNUT GROVE
RESORT & SPA

Village - Siya, Kempty Fall Road, Tehri Garhwal,
Mussoorie, Uttarakhand, India, 248179
Tel: +91 135-2635700

FOR

TRAINING AND PLACEMENT

Signature

Director/Principal

Training

State IHM, New Tehri.

STATE INSTITUTE OF HOTEL
MANAGEMENT & CULINARY TECHNOLOGY
AND RESTAURANT NUTRITION, NEW TEHRI

Date - July 8th 2022

Signature

Manager HR &
Raj Chopra & Company Pvt. Ltd.

JW Marriott Mussoorie
Walnut Grove Resort & Spa
Village - Siya, Kempty Fall Road
Tehri Garhwal-248179 (Uttarakhand)

05 days introductory training to Home stay Operators –

Mr. Naveen and Mr. Hitesh Ramola faculties of the institute give training on home stay to the villagers of district Pauri Garhwal at Khrishu village. The training program is scheduled from 12/07/2022 to 16/05/2022. The inauguration of the training session is done by District Tourism officer Mr. Parkash Singh Khatri. During the training the faculties give training regarding food preparation, service, operations and preparation of home stay, costing of preparing home stay & waste disposal.

Pauri Garhwal





Celebrated Harela Festival at Institute-

Faculties, Staff and students of the SIHMCT & AN celebrated Harrela on the Monday 16 July 2022. The festival is celebrated by planting trees in the campus of the institute. Acadmic Incharge Dr. Abhishek Chauhan plants tree along with faculties and staff members in the instiute campus. Fruit trees are planted on the center and back side of the institute.





22th July 2022

Faculties of the Institute joined online on Microsoft Team Online Platform for the Launch Event on Hybrid Learning organised by AICTE, New Delhi. The following points are discussed during the event-

AICTE Hybrid Learning Launch Event with Tech Avant-Garde Learning

Online Learning - refers to learning that is facilitated wholly by the use of digital tools

Distance Learning - occurs when teachers, students and classrooms are separate and uses a range of approaches including online usually over significant physical distances

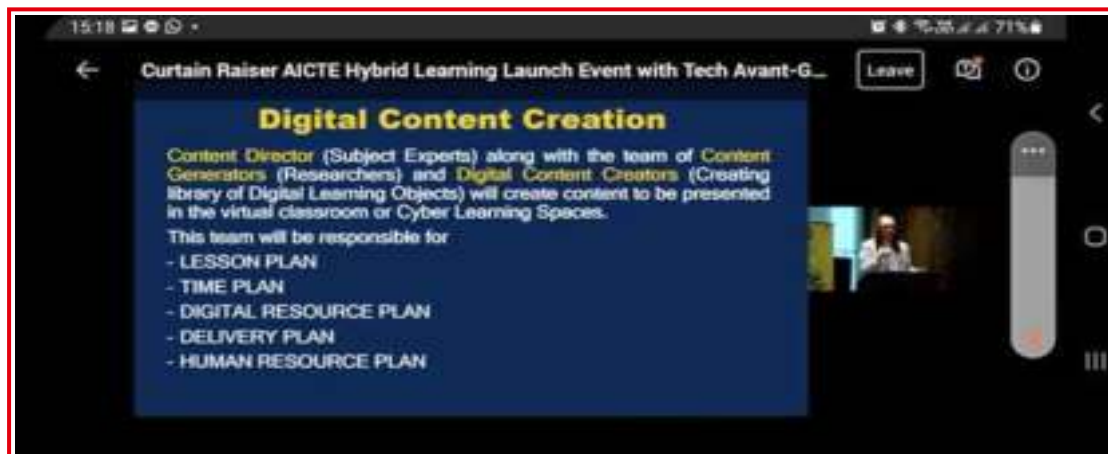
Remote Learning - has emerged to describe emergency measures to move instruction from physical schools to homes in online and offline modes

Blended Learning - involves a blend of face - to - face and digital experiences usually delivered as part of a physical classroom experience

Flipped Learning is a pedagogical approach that inverts the traditional method of the teacher leading learning, instead handing responsibility over to the student.

Students receive and engage with material prior to the classroom learning through videos / tutorials delivered online.

AICTE Hybrid Learning Workshop successfully completed by all the faculties.



25th July (Tributes to the immortal martyr Sri Dev Suman ji)

Faculties and Staff of the SIHMCT & AN paid floral tributes to the immortal martyr Sri Dev Suman ji on his martyrdom day. Sri Dev Suman was born at Jalgaon village in Tehri Garhwal on May 25, 1916. Inspired from Mahatma Gandhi, he joined the independence movement at an early age. Sri Dev Suman formed a group, Gad Desh Sewa, and during his fight with the King of Tehri, he demanded a complete freedom for the Tehri regime.



26th July

Regional Meet of Indian Innovation Council at Chandigarh University-

The Institute participated in the 3rd regional meet of IIC institutions from the North-West Region (J&K, HP, UK, Punjab, Haryana, Delhi, Chandigarh UT) was held at Chandigarh University on 26th July 2022. More than 450+ Faculty representatives from 270+ HEIs took part in this IIC regional meet along with 45+ Arts and Science colleges. 75+ innovations and 70+ IIC posters were also exhibited during the meet. More than 10+ incubators, state agencies, IP firms, and ecosystem enablers from the state of Punjab and Haryana, and Chandigarh were part of the round table discussion to strengthen their

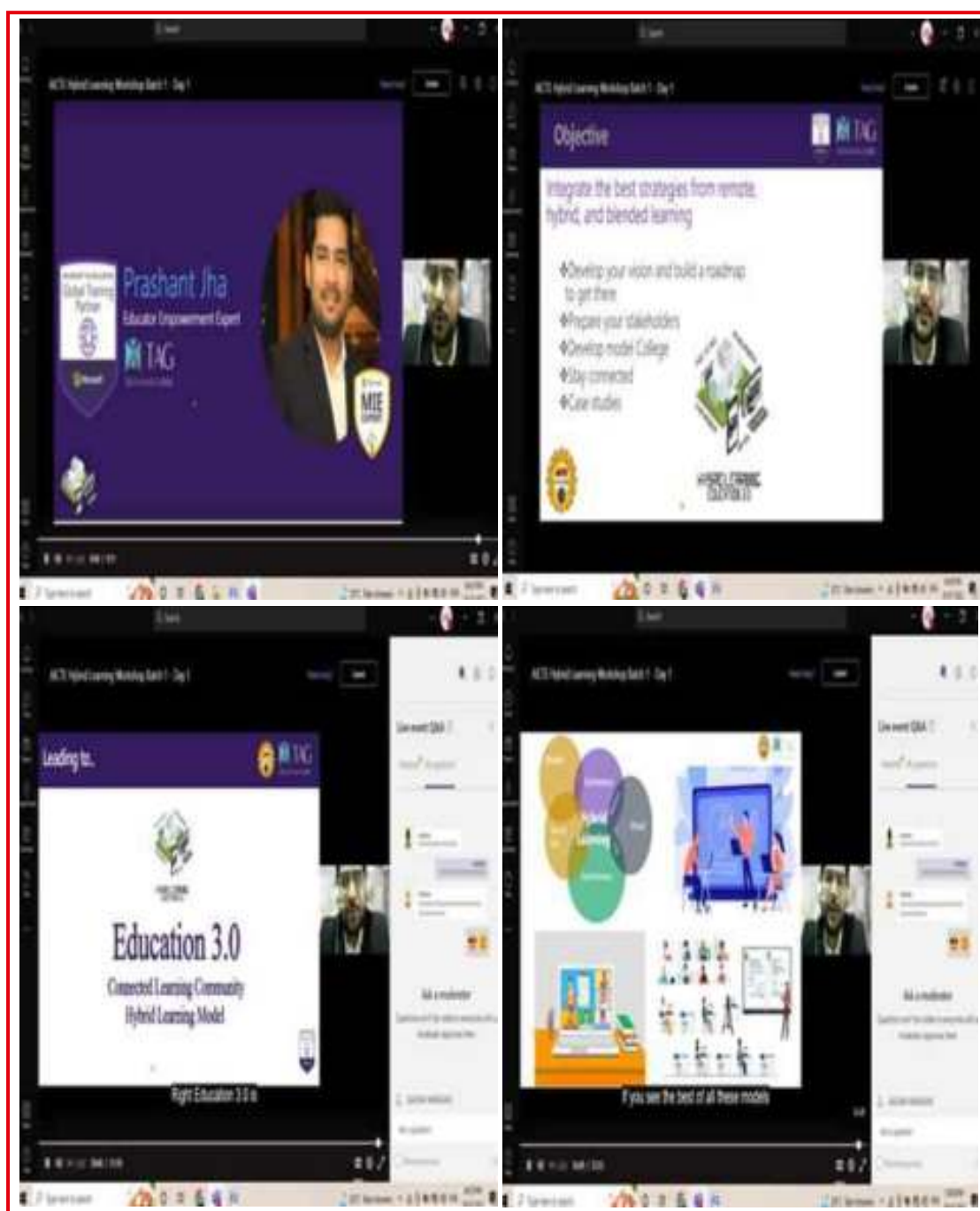
relationship with educational institutions. Hon'ble Member Secretary, AICTE, Prof. Rajive Kumar graced the occasion as Chief Guest. Across the country, more than 4000+ IICs established in HEIs are instrumental in creating and sustaining the movement of Innovation and Startup culture development in both technical and non-technical educational institutions across India. From the institute Mr. Gaurav Mangain Assistant Professor participated in the Knowledge sharing session on Creation and Sustaining an I&E Ecosystem in Higher education institutes.



**29th and 30th July-
Two Days workshop on Hybrid Learning-**

The two days Certification program to train heads of Institutions on new paradigms of learning – Hybrid Learning is organised by AICTE for promoting hybrid education in the country. The aim of the training program is to-

- Develop vision and build a roadmap to get there
- Prepare Stakeholders
- Develop model Colleges
- Stay connected
- Real time case studies





13-15 August 2022:
Har Ghar Tiranga Abhiyan-

State IHM New Tehri hosts a rally in the city for the awareness about Har Ghar Tiranga campaign under the aegis of Azadi Ka Amrit Mahotsav to encourage people to bring the Tiranga home and to hoist it to mark the 75th year of India's independence under the Guidance of the Dr Yashpal Negi Director SIHM New Tehri. Faculties, staff and students of the institute participated in the rally. Events like patriotic songs, a special assembly session, tableaus that celebrate the stories of freedom fighters, elocution on the theme of Independence Day, and other activities at State IHM New Tehri.







14 August:
Partition Horror Remembrance Day.

Dr Yashpal Negi Director of the institute starts the exhibition and inaugurated the poster on Partition Horror Remembrance Day to showcase the sufferings of the partition-affected peoples. Faculties, staff and students paid tribute to the people who suffered the pain and loss of their lives during the time of partition.



15 August 2022: **Independence Day-**

Independence Day was celebrated with great enthusiasm and patriotic fervour on 15th August 2022 in the institute with the staff, students and parents to mark the 75th year of freedom from British rule. On this special occasion, the programme started with flag hoisting by the Director Dr Yashpal Negi. The Director addressed the gathering appealing to their nationalistic spirit and urging them to take pride in being an Indian and fulfilling one's duty with responsibility. He also emphasized the role of youth today as the true wealth of a country. This was followed by a musical rendition by the students who sang patriotic songs that awakened everyone's feelings toward the motherland. Indeed, it was a day of joy, a day to love and respect our country and make it a better place for Indians to live and experience freedom, peace and unity in diversity.



Workshop on Hygiene & Sanitation-

On the occasion of Independence day, the State Institute of Hotel Management Catering Technology & Applied Nutrition New Tehri organize a workshop on Hygiene and sanitation at Dhikol Village. Mr Rajesh Panwar, Mr Anil Tamta & Dr Abhishek Chauhan give information to villagers regarding cleanliness in nearby areas and the importance of Hygiene and sanitation to the villagers. They also emphasize giving education to Females so that they can more contribute to the same.







**State Institute of Hotel Management,
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