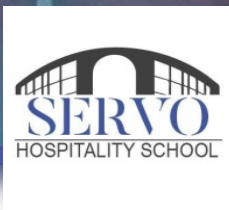
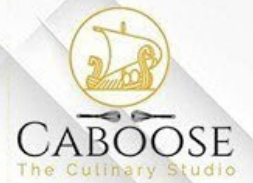


Edition IV, Dated 07th February' 2021

SERVO NEWSCAST

(The official newsletter of Servo Hospitality School)



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QUARTER-4 (OCTOBER, NOVEMBER & DECEMBER)

1. World Food Day

(Dated: 16TH October' 2020)

Resource Person – Chef VPS Negi, HoD Food Production, Servo Hospitality School.



International Food Day (16th October) is celebrated on the founding day of the Food and Agriculture Organization (FAO), United States in 1945. It's been celebrated globally by several other organizations those related to food hygiene and preservation. Since 1981, the theme of World Food Day had been changing each year in order to focus on the areas which needed public and government actions. However, the theme majorly focuses on 'Food and Agriculture'. Few themes which have been followed in previous years are Food Comes First (1981), Food for The Future (1990), Water: Source of Food Security (2002), Sustainable Food Systems for Food Security and Nutrition (2013), Grow, Nourish, Sustain. Together (2020).

On the occasion of World Food Day, the team at Servo Hospitality School presents delectable breads, scrumptious pizzas, mouthwatering tarts, delicious egg preparations. Pita bread, Egg Benedict, Lavash (thin flat) Bread, Neapolitan Pizza, Apple Jam Tart, Farmhouse Pizza, Cheesy Omelet, Chocolate Coconut Bounty, Corn and Onion Pizza, Sunny Side Up, Lemon Tart and Poached Egg were prepared at SHS.

2. Fast Forward Personality Development Program

(Dated: 28TH October,2020)

Resource Person: Ms. Anubha Sharma, Marketing Servo Institutions.



There's nothing better than getting guidance from a highly accomplished academician with year of corporate experience and expertise behind her back.

Ms. Anubha Sharma sharing her experience and guiding the students to go ahead in their life!!

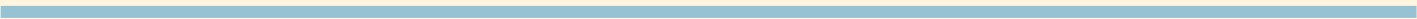
3. Fast Forward Personality Development Program- Stress Management

(Dated: 02nd November,2020)

Resource Person: Ms. Swati Kaushal, Faculty PDP & Business Communication, Servo Hospitality School.



Students had a great stress management session by Mrs. Swati at the @servohospitalityschool through which they learnt about how to get rid of from stress and anxiety by doing meditation, yoga, and lots of other practices.



4. Fast Forward Personality Development

Program- Table Etiquette

(Dated: 06th November, 2020)

Resource Person: Mr. Vipul Bhandari, HoD – F&B Services,

Servo Hospitality School



Fine Dining is an art of creating a comfortable environment as well as pleasing the palate. Servo Hospitality School conducted an interesting session on 'Table Etiquette', as part of the Personality Development Program. The session expert, Mr. Vipul Bhandari, HoD – Food & Beverage Services, explained the basic yet important rules of dining such as being punctual for the occasion, greeting and meeting with the guests, using the mobile phones/toothpicks/napkins appropriately during the meal, grasping the right cutlery for the food, correct way of holding the food equipment, food handling and serving procedures, wine etiquette, bill formalities etc.

5. Cake Mixing Ceremony

(Dated: 19th November 2020)

Resource Person: Chef V.P.S Negi, HoD – Food Production, Servo Hospitality School



SHS graciously organizes the 'Cake Mixing Ceremony', which is more recognized as a ritual globally, to honor the upcoming Christmas festivity.

The team was headed by Prof. Chef V.P.S. Negi, HoD - Food Production, Servo Hospitality School, Dehradun, followed by HoDs of various departments and members from Sales & Administration department. The scrumptious delicacy was prepared with the help of finely chopped almonds, cashews, pistachios, raisins, walnut, apples, cherries, pineapples, vanilla & chocolate sponges; aromatized with cinnamon & cardamom powder, star anise, fennel seeds, black pepper, plum mixture and finely flavored by dark rum, brandy and red wines. All ingredients were put together, mixed well and will now be left for deep maturation, before its final distribution to people.

6. Dim sum Workshop

(Dated: 27TH November, 2020)

Resource Person: 1. Chef V.P.S. Negi, HoD - Food Production, Servo Hospitality School
2. Chef Pritam Singh, Entrepreneur & Freelancing Trainer



The Team at SHS showcases another vibrant workshop on 'Dim sum', via its live demonstration session.

Prof V.P.S. Negi, HoD - Culinary Arts, Servo Hospitality School along with Chef Pritam Singh, Entrepreneur & Freelancing Trainer displayed an array of multi folds Dim sums, bearing the exotic vegetables & chicken stuffing and sensational flavors from various seasonings. Sweet Boa Buns, Steamed Kothey & Sui Mai along with Hot Garlic Sauce, Plum Sauce, Sesame Dip & Red Paprika Sauce were prepared during the workshop.

7. Cooking Competition: LE GRAND CHEF-II

(Dated: 16th December, 2020)



The grandeur culinary competition, 'Le Grand Chef II', sponsored by Ramada, Dehradun and Ambrose Farms observed great participation from homemakers, students, working professionals, industry experts, academicians and many others.

The event commenced with the welcoming & registration formalities of the participants, followed by the formal inauguration ceremony. Mrs. Swati Kaushal, HoD - PDP & Business Communication welcomed and introduced the Judges, Dignitaries & other Guests. The introductory speech was delivered by Mr. Ravi Singh, Director - Servo Institution, wherein, saplings were presented to the panel. The esteemed judging panel included Mr. Prakash Joshi, CEO - Ramada by Wyndham, Dehradun, Mr. Anup Katiyar, Executive Chef - Ramada by Wyndham, Dehradun, Mr. Sudhanshu Chaturvedi, Executive Chef - Four Points by Sheraton, Dehradun, Mr. Gulab Singh Negi, Executive Chef - Ramada by Wyndham, Mussoorie and Prof. V.P.S Negi, HoD - Culinary Arts, Servo Institutions.

The contest observed full zeal and enthusiasm of the participants, as they doled out luscious and delectable delicacies. The dishes and the presentation displayed were a visual treat, and were presented in an artistic and aesthetic style. Marvelous carvings were judged; based on the following parameters namely, eye appeal, texture, aroma, taste, temperature and overall presentation. The judges interacted with the participants to find out the ingredients of the recipes and their idea behind the dish. They were asked several questions about the respective dishes.

The panel was overawed by the efforts of the participants and results were announced amidst the tough competition. First position was secured by Mrs. Sangeeta Bharti with her amazing Kebab Corner, second place was procured by Ms. Deepika Bhandari with her luscious Butter Paneer & Naan and third position was bagged by Mrs. Nikita Kaur with her delicious Chicken Changezi and Lachha Paratha. Other mesmerizing delicacies were Spaghetti with Meatballs, Cheese Carrot Cake, Gulab Jamun Cake, Kebab corner, French loaf, Angeethi Naan with Layered Vegetables, Butter Paneer with Paratha, Chicken Changezi with Lachha Paratha, Afgani Fish, Veg Kaleji Keema, Barbeque Chicken, Chocolate Bounty Balls, Masala idli.

The event came close to the valedictory ceremony, wherein, awards and mementos were distributed to the participants. The winning team received complimentary passes for the Luxurious TDH Lunch/Dinner for two people at Ramada, Dehradun. First & Second runner ups were awarded Gift hampers from Ambrose Farms, an Organic food farm initiative from Ramada, Dehradun. Participating certificates & vouchers to redeem were distributed to all the teams. Mementos were presented to the judges, as the token of appreciation, during the Vote of thanks session.

Le Grand Chef II, not only provided the platform for the students/homemakers/working people to foster their creativity and decision- making skills but also helped them to explore their hidden talents and discover new areas of interest.

8. Pre-Christmas Celebration

(Dated: 24th December, 2020)



Glimpses of the Pre-Christmas Celebration 2020, to chipper the younger ones. Fabulous decoration within the Institute was completed by the team of students & faculties, a day before the event. Giant Ginger Bread House was prepared and placed in the lobby, along with the beautiful Christmas goodies tree. Toddlers and younger ones from 'Apna Ghar' were invited to mark the ceremony and as our social responsibility towards the lesser privileged. The students danced to the tunes of Hollywood, Bollywood & regional music and enjoyed the games & movie session. Santa distributed gifts & candies to all the students. Cake cutting and refreshment session was followed at the end of the program.
