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SERVO NEWSCAST

(The Official Newsletter of Servo Hospitality School)



SERVO HOSPITALITY SCHOOL

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QUARTER-1 (January, February & March)

1. Workshop on Chocolate & Pastries

13th January, 2021

Resource Person:

(a) Chef Deepraj Bisht, Sous Chef, Carnival Cruise line

(b) Chef V.P.S. Negi, HoD - Food Production, Servo Hospitality School



Expert Chef Deepraj Bisht through his immense culinary experience showcased to the students his amazing talent of making sweet & gooey chocolates & pastries. Delicious carvings that were prepared during the workshop were Chocolate & Citrus Chilboust, Molded Chocolate, Sea Salt Bread, Citrus Cream, Pastry Cream, Caramel Sauce & Citrus Balm.

2. Fire Safety & Hazard Management

16th January, 2021

Resource Person:

(a) Mr. Suresh Chand, Fire Station Officer, Dehradun

(b) Mr. Ajay Semwal, Leading Fire Officer, Dehradun



An enthralling workshop on 'Fire Safety & Hazard Management' was conducted at Servo Institution, Dehradun. The dynamic team was led by Mr. Suresh Chand, Fire Station Officer, Dehradun & Mr. Ajay Semwal, Leading Fire Officer, Dehradun. The spellbound workshop, which aimed at managing, planning & co-ordinating the fire safety procedures, to reduce the risks of fire and ensure the safety of people, their belongings & area. The session experts explained to the audience various types of fire & it's safety equipment, ways to control the

expansion of fire and safety precautions to be taken while using the fire equipment. They demonstrated the use of different fire extinguishers while extinguishing and controlling fires, in an emergency situation. The team also educated the students with the role & functions of a Fire Van, which they had brought along with them; basically transporting firefighters, water & other equipment to the desired spot. It was a learning and an enlightenment session for all the participants. SHS is grateful to the Fire Fighting Team for conducting such a wonderful session.

3. French Cuisine & Culture

23rd January, 2021

Resource Person - Ms. Eleonore Laporte, Alliance Francaise, Dehradun



Guest session on 'French Cuisine & Culture' was conducted by Ms. Eleonore Laporte from Alliance Francaise at Servo Institutions, Dehradun. The name "France" comes from the Latin word 'Francia ', which signifies "Land of the Franks". It is situated in western Europe; sharing its borders with Belgium, Luxembourg, Germany, Switzerland, Italy, Monaco, Andorra, and Spain. French is the official language of France. It has a place in the Romance language group, which incorporates Italian and Spanish. French food has impacted the way of cooking throughout World. The underlying foundation of current Haute Cooking lies in Culinary specialists like La Varenne (1615–1678) and the outstanding Gourmet expert of Napoleon, Marie-Antoine Carême (1784–1833). They utilized less spices, more herbs and cream. Preparations like roux & fish stock, strategies such as marinating and dishes like ragout, were developed. Carême was an expert patisserie (pastry maker), which is still a sign of French cooking. He created essential sauces, known as 'mother sauces'. French cooking was presented in the twentieth century by Georges Auguste Escoffier (1846–1935) and his biggest contribution was publication of Le Guide Culinaire in 1903, which set up the basics of French cookery.

4. Republic Day Celebration

26th January, 2021

Hotel Ramada, Dehradun



Flag hosting ceremony was conducted at Hotel Ramada, Dehradun on Republic day. Students & faculties members of Servo Institutions were presented during the ceremony.

5. Fruit Carving

30th January, 2021

Resource Person: Chef Gulab Singh, Executive Chef - Ramada by Wyndham, Mussoorie





Fabulous workshop on 'Fruit & Vegetable Carving' was conducted by Executive Chef Gulab Singh Negi, Ramada Mussoorie, in the premises of Servo Institutions. The expert showcased his mettle, exhibiting the Art of Carving. Fruit & vegetable carving is the craft of cutting natural food products, a typical procedure in Europe and Asian nations. It is difficult to say precisely when vegetable carving, food chiselling, and other imaginative ways of vegetable art, previously began. The historical backdrop of vegetable cutting is questioned yet numerous individuals trust it to have started in Thailand 700 years prior. The craft of fruit carving uses a wide range of equipment, typically standard things, however some particular

to simply fruit carving. Every one of these instruments gives the fine art. Equipment include; Pen - for drawing on the carving fruit/vegetable, Carving Knife - most usually utilized for giving the cutting shape, Peel Zester - this instrument is utilized to make strips and grooves, Melon Baller - can be utilized to add ball moulded fruit carvings, U shaped trimming device - used to cut the external layer of the fruit and for fine definite work. Apart from these a V moulded framed cutter is utilized as the U shaped device, however for bigger cuttings. Masterpieces were framed, using the techniques of Diamond carving, Triangular carving, Vertical carving, 3d carving, Thai style carving, Kiwi carving, Melbourne style carving, Tokyo carving and many more. Students outperformed the exemplary behaviour of observing and practicing the skill.

6. Workshop on Table Services

03rd February, 2021

Resource Person: Vipul Bhandari, HoD - F&B Services, Servo Hospitality School



Students were provided hands on practical training on Table services. Students from F&B Services Club were motivated during the course of learning.

7. World Nutella Day

05th February, 2021

Resource Person:

(a) Chef V.P.S Negi, HoD Food Production, Servo Hospitality School

(b) Chef Vinay Malkoti, Faculty - Food Production, Servo Hospitality School



Servo Hospitality School celebrated World Nutella Day on 5th February, 2021 with great enthusiasm & vibrancy. Our very talented students prepared various sweet delights using Nutella as the key ingredient. They prepared Cupcakes, Eclairs, Bavaroise, Dark Chocolate Balls, Delice, Cremeux and the list goes on and on.

8. Session on Non Alcoholic Beverages

11th February, 2021

Resource Person: Vipul Bhandari, HoD - F&B Services, Servo Hospitality School



Students did practical learning with non-alcoholic beverages. Several detox beverages including Beetroot Wine, Coconut Lemonade, Grape Lemona, Blue Curacao & Cucumber Mint was made in the process.

9. Pasta Workshop

12th February, 2021

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



The Culinary workshop on 'Pasta' was organized by the students of the food production club, under the guidance of Chef. VPS Negi, HoD - Culinary Arts, Servo Institutions. Italian mouth-watering delicacies were prepared namely, Pasta with Arrabiata Sauce, Pasta with Bolognese Sauce, Macaroni with Cheese Sauce, Spaghetti Carbonara, Fritto Misto, Pasta with

Papalina Sauce, Pasta with Prosciutto Sauce using the durum flour, eggs, olive oil, water, seasonings, handpicked Italian herbs and natural edible food based colours. The handmade unleavened dough was prepared and formed into different colour variation sheets, which was later cooked al dente under various sauces and served.

10. World Bartender Day

24th February, 2021

(a) Gaurav Tariyal, Bartender - Bar Academy of Doon, Dehradun

(b) Vipul Bhandari, HoD - F&B Services, Servo Hospitality School



SHS celebrated the 'World Bartender Day', to recognize & appreciate the efforts of Bartenders. The skills & showmanship depicted during the service of alcoholic and non-alcoholic drinks, make their services unique & special. Mr. Gaurav Tariyal, Bartender, Bar Academy of Doon flaunted the audience by his amazing talent of fire flaring, preparing classical cocktails namely Screwdriver, Cosmopolitan, Martini, Mojito & Whiskey Sour. He deeply demonstrated the basic and advanced steps of cocktail preparation, styles of preparation and the role of each ingredient and tool. On the other hand, the f&b services club team lead by Mr. Vipul Bhandari, HoD – Food & Beverage Services, Servo Hospitality School, mesmerized the spectators by a well accomplished flaring show. He also prepared a few non-alcoholic cocktails such as Sunrise Orange, Virgin Mojito & Fruit Punch.

11. Reduce, Reuse & Recycle

27th February, 2021

Ajay Rawat, HoD - Housekeeping, Servo Hospitality School



12. World Wildlife Day

03rd March, 2021

Maldevta, Dehradun



A fun & recreational activity for students of all batches was scheduled on the occasion of 'World Wildlife Day', in the lap of mother nature at Maldevta, Dehradun. The dense green forest, pure water, chirping of birds and the group activity made it an enjoyable experience for all.