



**EDITION-VIII**  
**SERVO**  
**NEWSCAST**



DATED

**1/JULY/2022**

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**QUARTER-IV (OCTOBER, NOVEMBER, DECEMBER)**

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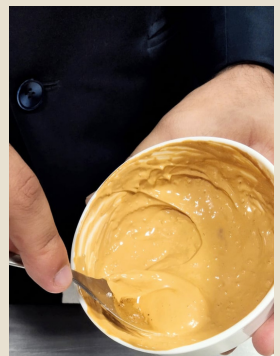
# SERVO ACTIVITIES

## 1. International Coffee Day Celebration

**Date- October 1st 2021**

'International Coffee Day' was celebrated in the premises of the Servo Institutions, to appreciate & promote the stimulating beverage among people of different age groups & coffee lovers. The exact origin of the International Coffee Day is known, as several countries have been celebrating their National Coffee Day on different days, however, it was on 01st October 2015, that the 'International Coffee Day' was observed & approved by the International Coffee Organizations in Milan.

Various delectable coffees were prepared during the session, such as, Espresso, Caffé Latte, Cappuccino etc, by the team of intellectual scholars. The coffee was brewed, milk lightly heated (65 - 70 degrees), froth made, coffee mixture formed and finally poured in cups. The prepared beverages were served to the students & the staff of the Institute.





# RESEARCH PUBLICATIONS

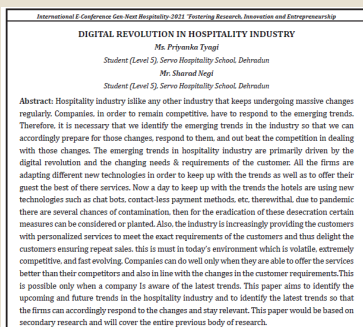


## 2. Research Paper Publication Date- October 9th 2021

“Success is not the key to happiness. Happiness is the key to success. If you love what you are doing, you will be successful.” – Herman Cain.

Kudos to our students, Priyanka Tyagi & Sharad Negi, both from Level 5, for their hospitality research contribution in the International E-Conference Gen-Next Hospitality-2021 ‘Fostering Research, Innovation and Entrepreneurship’ (IC-GNH-2021), organized by IHM Bhopal, on 07th - 08th October 2021.

Their research paper titled, ‘Digital Revolution in Hospitality Industry’ has been successfully accepted by the conference committee and shall be published in the ISBN certified book. The students were delighted to attend the e-conference and had shared their critical & innovative thoughts on the topic, via a nicely articulated power point presentation. Both of them shall be receiving the paper presentation certificates and the copy of their research publication, approved by the panel.



# Founders' Day Celebration

## 3. Founder's Day Celebration

**Date- October 21st 2021**

Servo Hospitality School, Dehradun celebrated its 03rd Founder's Day 2021 with great enthusiasm at Vishranti Resort, Dehradun. The event commenced with the warm welcome of the guests & the lamp lighting ceremony. The Chief Guest & Guest of Honour of the session were Mr. Vishwas Ghai, President - Servo Institutions & Ms. Surbhi Ghai, Managing Director - Servo Institutions, respectively. The other guests included Mr. Pranav Walia, Director - Ambrose Farms & Mr. Kamlesh Deopa, Front Office Manager - Ramada, Dehradun.

The welcome & introductory note of the session was delivered by Mr. Vipul Bhandari, Principal - Servo Hospitality School, covering all the latest updates & happenings of the Institute, followed up by the opening note for the cultural activity by Ms. Jasmeet Kaur, Head - Administration, Servo Hospitality School. The hosting for the cultural session was performed by Mayank Kumar & Deepansh Thapa (student coordinators). The resort was well lit up & beautifully decorated. The evening saw varied students performances, such as, Free Style Dance by Aayush Amola, Duet Dance by Malika Dheer & Swastika Kumari, Group Dance & Skit by Aakash Jhakhmola, Aayush Amola, Akhil Singh, Aneesh Anand, Anurag Jhakhmola, Azim Jamadar, Kunal Rawat, Mokshda Dhingra, Malika Dheer, Mohammad Zaheer, Rohan Jha, Sagar Raj, Sayeed Yasin, Sharad Negi & Vishal Singh and Stand-up Comedy by Mayank Kumar.

Later in the function, the Chief Guest & Guest of Honour were invited for their words of wisdom & motivation for students. The grand function ended up with the group dance & gala dinner for all the members of Servo Family







#### 4. Industrial Visit to 'J.W. Marriott Mussoorie

**Date- October 28th 2021**

Educational industrial visit to 'J.W. Marriott Mussoorie Walnut Grove Resort & Spa' was conducted for the students of Servo Hospitality School, Dehradun for the better connect with the live operations & procedures of the Industry.

The visit commenced by following all the necessary mandates & protocol of the pandemic, such as, wearing of masks, hand & body sanitation. The Training Manager, Mr. Amit Negi, warmly welcomed the students and offered them tea & refreshments in the staff dining area. To better collaborate with the students, he started the session by introducing himself & sharing his experiences, followed by the brief introduction of all. He briefed the students with the hotel, it's facilities, resources offered etc. The entire batch was later divided into two groups and then proceeded for the property tour, wherein, numerous verticals of the hotel was showcased to them namely, Trout House Grill & Bar, Teppan, The Botanical Café at Greenhouse, Wisteria Deck, Main Porch, Kitchen, Laundry, Lawn Area & View Point. The hotel holds its specialty of planting & growing its own walnuts, green vegetables & fruits organically, within the premises. Mesmerized with the property location, the students were happy to capture some beautiful pictures, amidst the scenic natural landscape. Fortunately, one of the Alumni, Chef Tatwam Suthar, who is passionately working with The Botanical Café at Greenhouse at J.W. Marriott, was also able to meet our students. The visit to the hotel concluded with a thank-you note, exchanged from both the sides.

It was a great experiential learning for all the students, seeing the property & observing the professionalism, in due course of the visit.





# WORLD CHILDREN'S DAY



## 5. Children's Day Celebration:- "Maggie Mania Competition"

**Date- November 15th 2021**

On the occasion of 'Children's Day', a pre-celebration of the day was conducted for the students within the Institute, wherein, a Maggie based competition 'Maggie Mania' was organized, followed by the children theme based lunch for all.

The event started with the allotment of teams, distribution of raw material, equipment & cooking area to all the individual teams. A stipulated time of two hours were allocated to the teams, before the final preparations of their food carvings. The event observed varieties of innovative & mouth-watering delicacies, namely, Stuffed Maggie Frankie wrapped in Mint & Tamarind Sauce, Maggie Phirni, Lachha Maggie Paratha with Maggie Curry, Maggie Puffs with Tomato Sauce, Assorted Vegetable & Maggie Fritters served with Mint & Green Chilli Sauce, Spicy Devil Maggie with Red Paprika Sauce, Maggie Croquettes & Omelets in Mint Sauce & Maggie Lababdar with Maggie Paratha. The competition was judged by Mr. Vipul Bhandari - Principal, Chef Vinay Malkoti - Faculty Bakery & Patisserie, Chef Jyoti Prakash - Faculty Food Production & Mr. Ajay Rawat, HoD - Rooms Divisions.

Winners of the competition were Sharad Negi (Level 5), Akhil Kumar (Level 5) & Pankaj Singh (Level 3). First Runner-up position was bagged by Mokshda Dhingra (Level 5), Sagar Raj (Level 4) & Aakash Jakmola (Level 3). Second Runner-up position was secured by Malika Dheer (Level 5), Mayank Kumar (Level 5) & Kunal Rawat (Level 3). All the winners & runner-ups were awarded with certificates & prizes. Cake cutting ceremony was later organized for the students, followed by the children's special lunch buffet.







## 6. Christmas Cake Mixing Ceremony

**Date- November 26th 2021**

The splendid 'Christmas Cake Mixing' ceremony was celebrated at Servo Institution, to mark the arrival of Christmas season 2021. The team consisted of students, faculties & staff, was lead by Chef Vinay Malkoti, Faculty - Bakery & Patisserie & Chef Jyoti Prakash, Faculty - Food Production, who educated the spectators about the importance of the traditional ritual, by exhibiting great techniques & styles of the Cake mixing. The entire mise en place was performed by the team, well before time.

This festivity event celebrates the onset of the Christmas season by mixing various delightful fruits, nuts with spices & liquor to form a luscious mixture that is perfectly decadent for making the amazing Christmas cakes & treats. The soft preparation was later kept on rest to ferment, before it finally prepared, decorated & served.







## 7. Flower Arrangement Workshop Date- December 21st 2021

Practical learning on 'Flower Arrangement' was demonstrated by Mr. Ajay Rawat, HoD- Accommodation Management, Servo Institutions. Numerous masterpieces were created using bunches of multi-color flowers, foliage, oasis, greenery, herb snips & water. The center of attraction, those made & presented on the day, were of different shapes such oval, triangular, s shape, crescent & vertical. Various innovative techniques & skills were also taught to the batch, during the process. All the beautiful & decorated flower arrangements were later placed at various offices & sections of the Institutions.







# CHRISTMAS CELEBRATION

## 8. Christmas Celebration

**Date- December 25th 2021**

On the occasion of 'Christmas 2021', the celebration was conducted in the premises of Servo Institution, wherein, the students of Apna Ghar (Non-Government Organization) were invited for the event, by the students of Servo Hospitality School.

The students were thoroughly thermal scanned & sanitized at the Institute's entrance, followed by the distribution of the Santa caps to all. They were warmly welcomed in the campus. To regulate the freezing temperature and bring in the warmth, fresh hot piping soups were served to the young minds, by the students of Servo. Cultural program started thereafter, which observed all the fun & frolic amongst the scholars, such as dancing to the tunes of Bollywood & Hollywood, poetry performances & a lot of gaming activity. Surprising the audience, Santa Claus stepped in during the middle of the program, with the Christmas chimes beating in the background. He smilingly distributed sweets, gifts and joyfully danced with the audience. Cake cutting ceremony was observed at the last, wherein, Director, Principal, HoDs & other Staff members were invited to cut the rich chocolate strawberry delicacy. Hot snacks, Christmas cakes & cookies were served to all, in the end.



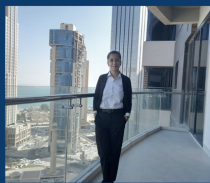


# PLACEMENTS



Twinkle Sethi  
Level 3 International Diploma in  
Hotel Management  
(Aug 2020)

Placement: Queen's Palace, Qatar  
Department: Housekeeping



Jaspreet Kaur  
Level 3 International Diploma in  
Hotel Management

(Aug 2020)

Placement: Queen's Palace, Qatar  
Department: Housekeeping



Prashant Maurya  
Level 3 International Diploma  
in Hotel Management

(Jan, 2022)

Placement: Hyatt Regency, Dehradun  
Department: Guest Service  
Associate Food & Beverage Services



Ankita Chopra  
Level 4 International Diploma in  
Hotel Management  
(Aug, 2020)

Placement: Taj, Chandigarh  
Department: Front Office



Munish Singh  
Level 3 International  
Diploma in Hotel  
Management  
(Jan, 2021)

Placement: Lemon tree,  
Gurgaon  
Department: Housekeeping



Ashish Bhandari  
Level 3 International Diploma in  
Hotel Management  
(Jan, 2022)

Placement: Lemon Tree,  
Gurgaon  
Department: Food & Beverage  
Service