

HOSPITALITY

BREW



Volume: 32

January – March 2026

FROM EDITOR'S DESK

Dear Readers,

Warm greetings!

It gives me immense pleasure to present to you the latest edition of our newsletter — a vibrant reflection of the passion, innovation, and dedication that define Chitkara College of Hospitality Management.

Each passing month brings new milestones, inspiring initiatives, and transformative experiences that shape our students into future leaders of the hospitality industry. From insightful industry interactions and hands-on workshops to national-level competitions and community engagement, this issue highlights the dynamic activities that continue to enrich our learning environment.

This edition also showcases our unwavering commitment to experiential learning, sustainable practices, and global standards. It is a testament to the hard work of our students, faculty, and industry collaborators, all of whom contribute to making Chitkara a name synonymous with excellence in hospitality education.

Thank you for being a part of this journey. Happy reading!

Warm regards

GLIMPSE

Events



Chronicles



Glitters



Rangrez -e- Dastarkhwan



Rangrez-e Dastarkhwan

Holi Special Guest Delight Programme
with Culinary Innovation, Celebrating
the Colours, Culture & Culinary
Innovation of Uttar Pradesh



- Chef Manpreet Singh
- Chef Aditya Saksena

 10:00 AM to 4:00 PM

 BTK, BTR, Haveli
Escoffier Block

16th,
17th, 18th
February
2026



Organised by:
Yuva Tourism Club,
Chitkara College of
Hospitality Management



Coordinator:
Chef Santosh Makoti



On the occasion of Holi, a theme lunch titled “Rangrez-e-Dastarkhwan” was successfully conducted, showcasing vibrant culinary traditions of Uttar Pradesh. Guests experienced innovative dishes, live demonstrations, and cultural storytelling. The chefs presented techniques, flavors, and presentation styles, enhancing students’ knowledge, creativity, and appreciation for regional Indian cuisine.





Team kitchen at it's best for the THEME LUNCH





Team kitchen & service with
Hon. Pro Chancellor Dr. Madhu Chitkara



Sustaina Staff

FDP on Flavours of Excellence



Sustaina Staff

FDP on FLAVOURS OF EXCELLENCE, HANDS-ON WORKSHOP FOR FACULTY AND STAFF

Chef Manpreet Singh

Assistant Professor

Chef Yash Mehta

Assistant Professor



Registration Fee : ₹ 500/-

Last Date of Registration : **02/01/2026**

Organised by:

Chitkara College of Hospitality Management

in collaboration with

Centre of Excellence for Sustainability



Scan to
Register



8th-13th January 2026



9:00 AM to 1:00 PM



BTK1, Escoffier Block



The FDP titled “Flavours of Excellence” was conducted successfully, focusing on practical culinary skills and innovation. Participants were engaged in hands-on sessions, learning advanced techniques, flavor balancing, and presentation. The workshop enhanced professional competence, creativity, and understanding of modern culinary practices among faculty and staff.



Gender Sensitivity & Healthy Intergender Behaviour



Gender Sensitivity & Healthy Inter gender Behaviour.

Dr. Charanjeet Kaur

HOD

Chitkara Nurture Nest

Student Counsellor

Shaina Teje | Harmanpreet Kaur



21st January 2026

3:00 PM- 4:00 PM

Venue: LH-11, Escoffier Block

Organised By:

Chitkara Collage of Hospitality Management



The session on Gender Sensitivity and Healthy Intergender Behaviour was conducted effectively, focusing on awareness, respect, and appropriate conduct. Participants gained insights into communication, inclusivity, and professional ethics. The session enhanced understanding of maintaining respectful relationships and fostering a positive and safe environment.



Enhancement of Interview Skills & Resume Building



Enhancement of Interview Skills & Resume Building.

Chef Amit Vohra

(Professor & Dean Culinary Arts, CCHM)



03rd February 2026



03:00 PM – 04:00 PM

Venue: LH-11, Escoffier Block

Organised By:

Chitkara College of Hospitality Management



The session on Enhancement of Interview Skills and Resume Building was conducted effectively, focusing on professional presentation and communication. Participants learned resume structuring, interview techniques, and confidence building. The session improved employability skills, industry readiness, and overall understanding of recruitment processes among students.



Innovation Through the Lens: Food Photography & Styling Workshop



Innovation Through the Lens: Food Photography & Styling Workshop

Chef Amit Vohra

Coordinators
Chef Santosh Malkoti



10th February 2026
9:00 AM to 12:50 PM

Venue: BTR Ground Floor, Escoffier Block



Organised By:

Yuva Tourism Club, and
Chitkara College of Hospitality Management



The workshop on food photography and styling was conducted by Chef Amit Vohra, where participants learned creative presentation techniques, lighting methods, and composition skills. The session enhanced practical knowledge and inspired students to improve visual storytelling in culinary practices overall.



Fire Training & Drill



“Fire Training & Drill”

Mr. Satnam Singh

Fire Officer

(Chitkara Fire Department & Infrastructure)

 19th February 2026

 02:00 PM – 04:00 PM

Venue: LH-11, Escoffier Block

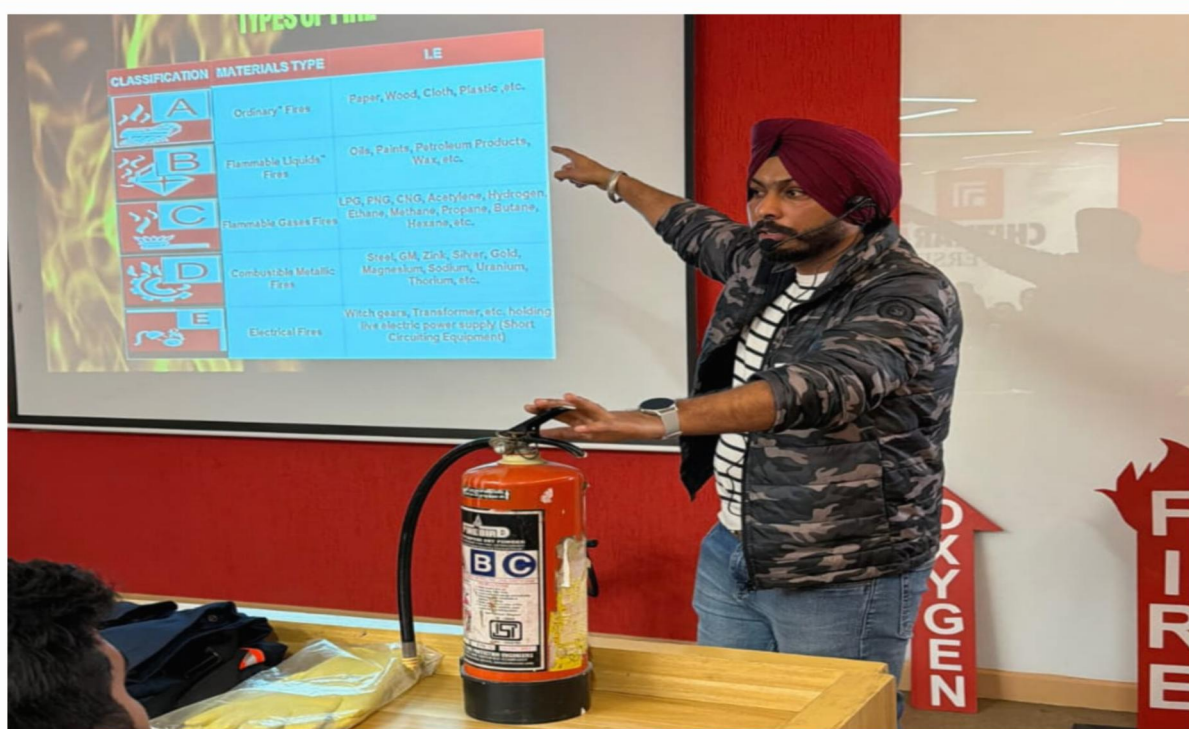
Organised By:

Chitkara College of Hospitality Management





The Chitkara College of Hospitality Management organized a "Fire Training & Drill" session. Led by Fire Officer Mr. Satnam Singh, the program educated participants on safety protocols. Attendees practiced emergency evacuation procedures and demonstrated the effective use of fire extinguishers.



From Student to Global Professional: Innovation in Food & Beverage Trends



FROM STUDENT TO GLOBAL PROFESSIONAL: INNOVATION IN FOOD & BEVERAGE TRENDS

————— ▼▼▼▼ —————

Chef Boban Mathew

Professor

George Brown College, Canada

The Centre for Hospitality & Culinary Arts



23rd
Feb 2026



02:00 pm
04:00 pm



LH-11
Escoffier Block

Organised by

YUva Tourism Club, Chitkara College of
Hospitality Management





The Yuva Tourism Club, in collaboration with Chitkara College of Hospitality Management, organized an insightful session on global food and beverage trends. Chef Boban Mathew shared expertise on transitioning from students to professionals. Attendees explored modern culinary innovations and gained valuable industry perspectives.



SDG Decoded: Vision for A Suitable Future



SDG Decoded

Vision for a Sustainable Future

MOHIT KUMAR
Sustainability Manager



16th March 2026
1:30 PM

Venue: LH-11 Ecsoffier Block



Organised By:

Chitkara College of Hospitality Management
in collaboration with the Centre of Excellence
for Sustainability



Chitkara College of Hospitality Management organized "SDG Decoded," a session focused on sustainability. Sustainability Manager Mohit Kumar discussed visions for a greener future. Participants explored Sustainable Development Goals and learned practical strategies to implement eco-friendly practices within the industry.



One Week Sustainability Awareness Activity

**CHITKARA**
UNIVERSITY

**ONE WEEK SUSTAINABILITY AWARENESS
ACTIVITY**

**CHITKARA**
UNIVERSITY

Centre of
Excellence in
Sustainability

ST 3 Assignment | Environmental Studies 24HAM0106
Sustainability Awareness Initiative 2026

🎯 **Objective:** To develop environmental responsibility through 7 days of practical sustainability actions at home or in the community.

📅 **Duration:** 16th March – 22nd March, 2026 | 📍 **Mode:** Individual (Home / Hostel / Neighborhood) | ⏰ **Deadline:** 25th March 2026

 **THE 7-DAY CHALLENGE**

DAY 1

Waste Audit & Segregation

DAY 2

Plant a Sapling / Kitchen Garden / Care for Plant

DAY 3

Water Conservation Action

DAY 4

Energy Saving Practices (Minimum 3 changes)

DAY 5

Plastic-Free Day Challenge

DAY 6

Sustainable Food Practice

DAY 7

Create Awareness among 3 people


MAKE AN IMPACT!

 **SUBMISSION GUIDELINES**

- **Format:** Upload PDF on Google Drive
- **File Name Format:** Roll No.
- **Submission Must Include:**
 - Cover Page (Name, Course, Roll No.)
 - Introduction (100-150 words)
 - Day-wise Activities with Evidence (Photographs (dated) & Video Link)
 - Overall Reflection (200 words)

 **EVALUATION CRITERIA**

Total: 40 Marks

- **Completion:** 10 Marks
- **Practical Implementation:** 10 Marks
- **Creativity:** 10 Marks
- **Documentation:** 5 Marks
- **Reflection:** 5 Marks



Scan to Upload Assignment

https://drive.google.com/drive/folders/1py8wEJ672k1MP4eqoiDGLINQmdIme?usp=drive_link

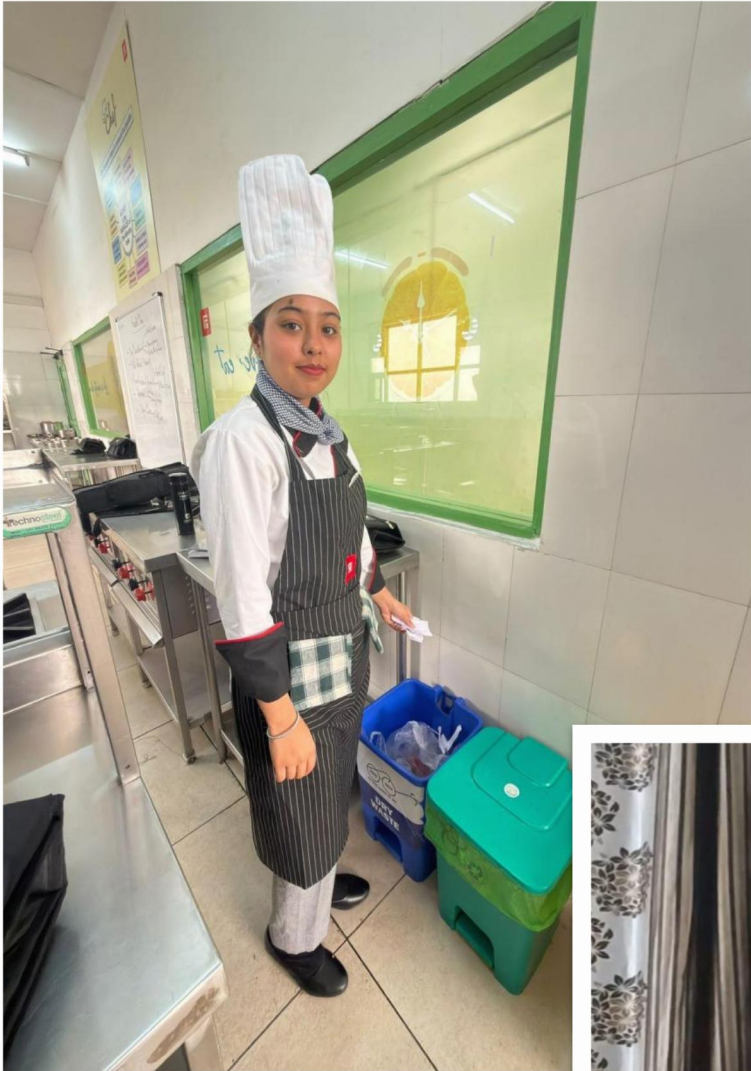
Organized by: CCHM
in collaboration with
CUCES



Chitkara College of Hospitality Management conducted a comprehensive "One Week Sustainability Awareness Activity" to foster environmental responsibility. Students were engaged in daily challenges, including waste segregation, water conservation, and energy saving. This initiative promoted practical green habits and encouraged participants to advocate for a sustainable lifestyle.



Day - 1



Students analyzed daily waste generation and practiced proper segregation into biodegradable and non-biodegradable categories.



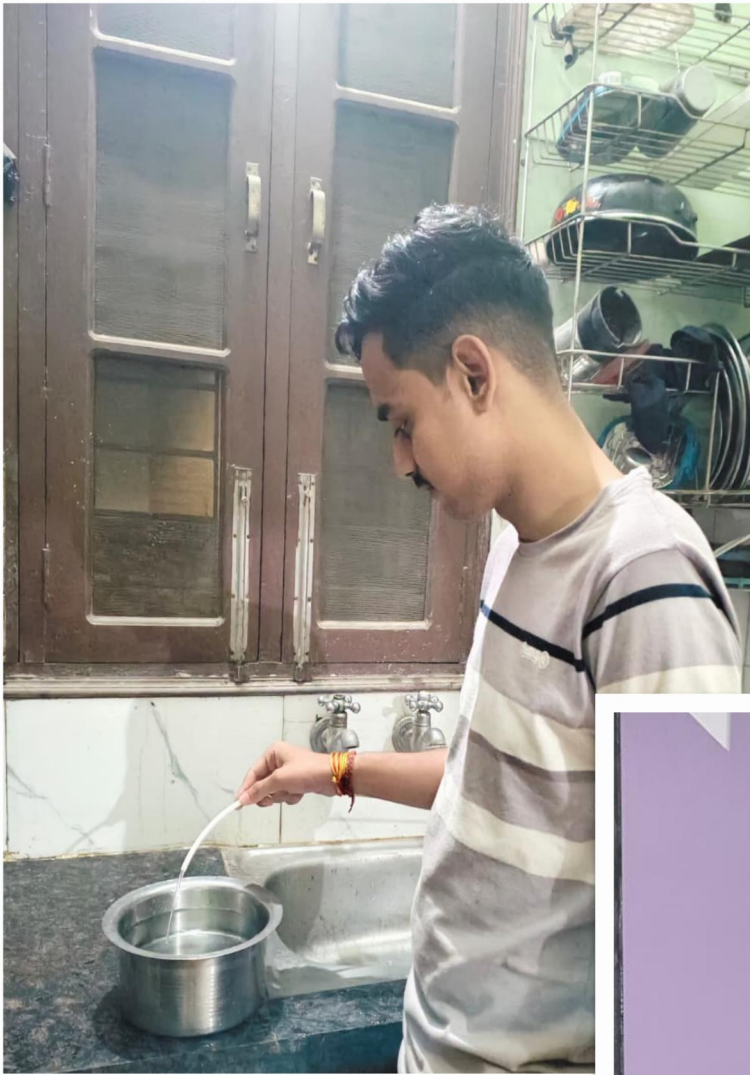
Day -2



Students planted and nurtured a sapling, promoting greenery and understanding the importance of plant care.



Day - 3



Students adopted simple practices to reduce water wastage and promote efficient water usage.



Day - 4



Switch off lights/fans when not need 💡🌍



Students implemented small changes like switching off unused appliances to conserve energy.



Are we wasting electricity?



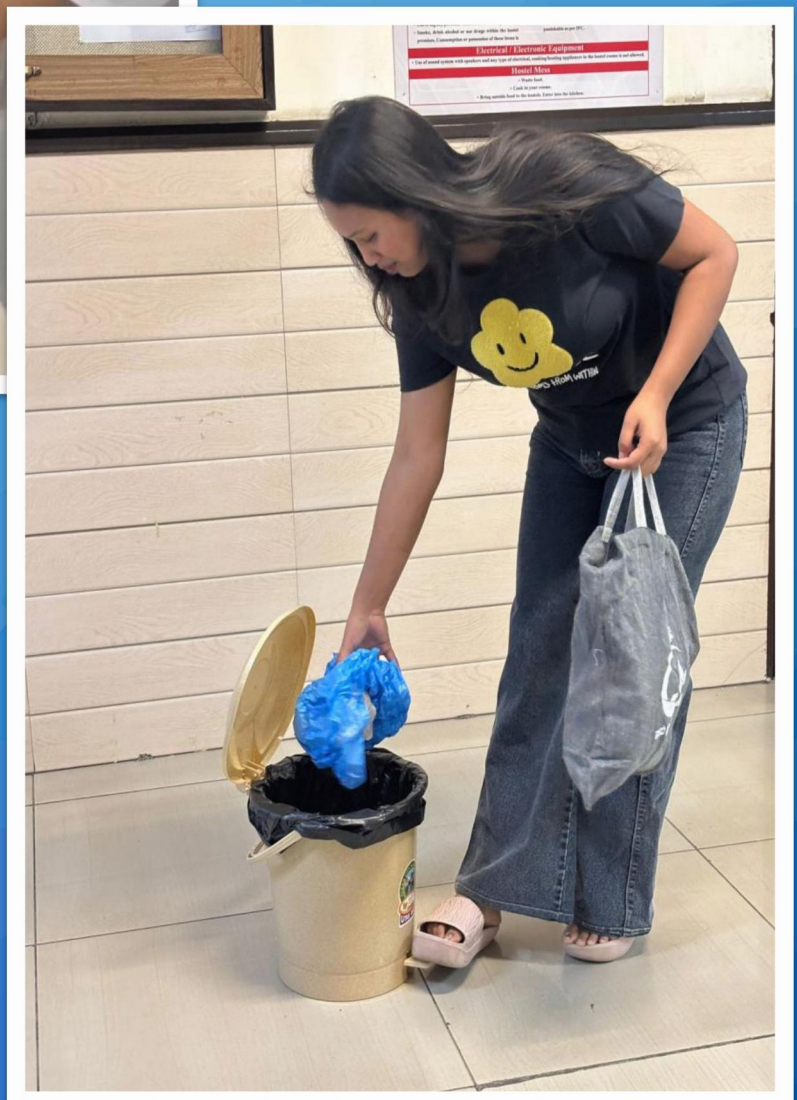
Switch off • Save energy

Save electricity 💡

Save earth 🌍

Day - 5

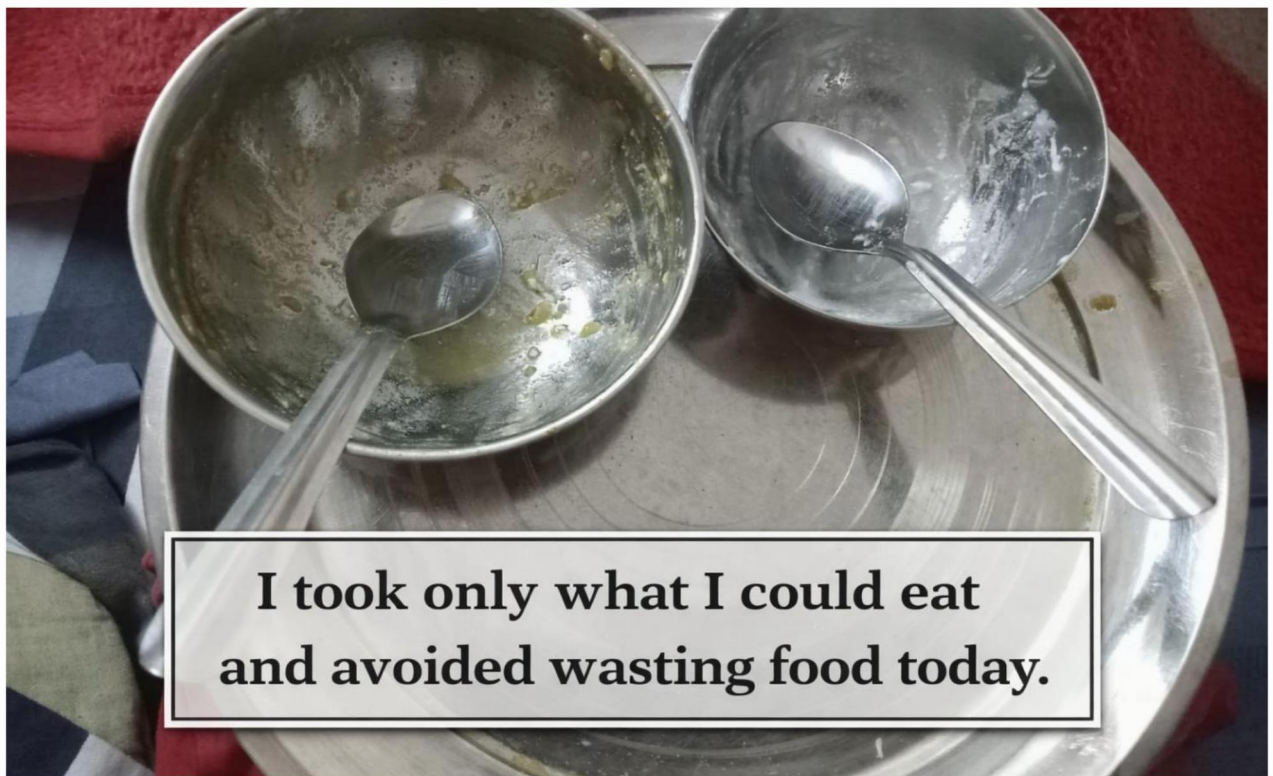
Students avoided single-use plastics and opted for sustainable alternatives throughout the day.



Day - 6

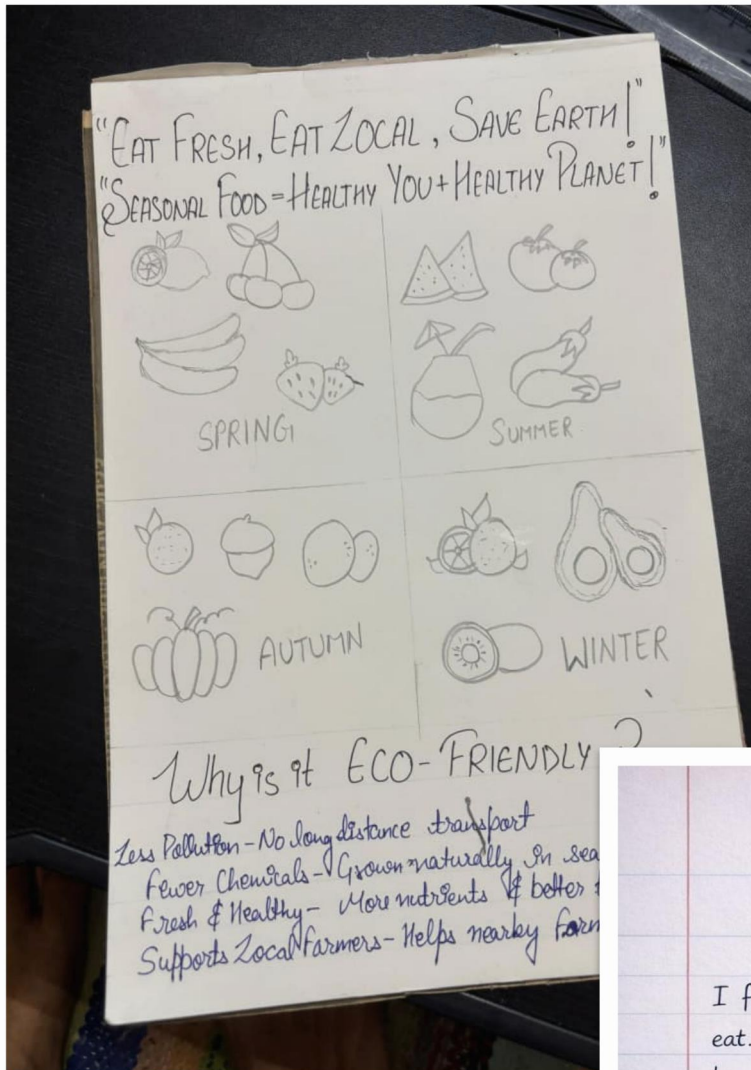


Students focused on mindful eating by reducing food waste and choosing sustainable food options.



I took only what I could eat and avoided wasting food today.

Day - 7



Students encouraged and educated others about sustainable practices to spread environmental awareness.

Day - 6

satpreet
2530991097

Sustainable Food Practice

I focused on taking only as much food as I could eat. This helped me avoid food waste, which is beneficial for the environment. I learned that by being mindful of the quantity of food I take, I can reduce unnecessary waste.

It was a simple change, but it made me reflect on how I can be more sustainable in my daily life. I also realized how much food we sometimes waste without even noticing it.

I plan to continue this practice and explore other ways to live more sustainably, such as composting at home.

Greener Kitchen Better Future Carbon Footprint Awareness in Culinary Kitchens



Greener Kitchen Better Future

*Carbon Footprint Awareness
in Culinary Kitchens*

Dr. Pooja Mahajan
Associate professor

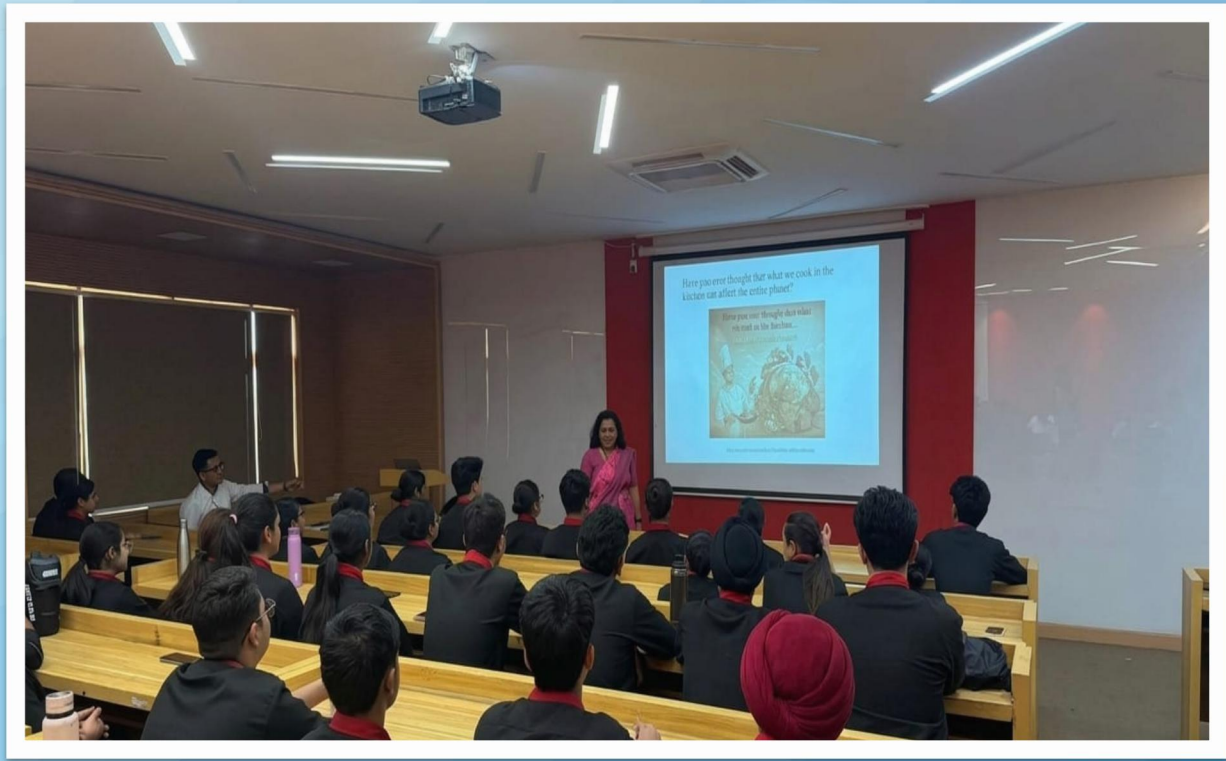


18th March 2026
2:30 PM to 4:00 PM

Venue: LH-11, Escoffier Block



Organised By:
Chitkara College of Hospitality Management



The session on Greener Kitchen Better Future was conducted successfully, focusing on carbon footprint awareness in culinary practices. Participants learned sustainable methods, waste reduction techniques, and efficient resource utilization. The session enhanced environmental responsibility, practical knowledge, and understanding of eco-friendly approaches in modern kitchen operations.



Botanical Insight & Tree Plantation Drive



Botanical Insight & Tree Plantation Drive

Dr. Anurag Tiwari
Professor



23rd March, 2026
9:30 AM Onwards

Venue: Yellow Point Farm



Organised By:

Chitkara College of Hospitality Management
in collaboration with the Centre of Excellence
for Sustainability and Yellow Point Farm



The Botanical Insight and Tree Plantation Drive was conducted successfully, promoting environmental awareness and sustainability. Participants gained knowledge about plant species and their importance while actively engaging in plantation activities. The initiative encouraged responsibility, teamwork, and a deeper understanding of ecological conservation and green practices.





CCHM Students at Yellow Point Farm



Winners at AHAAR Competition





Students of CCHM had the distinguished opportunity to represent the department at AAHAR 2026, a prestigious platform in the hospitality and culinary domain. Demonstrating exceptional craftsmanship, creativity, and attention to detail, they competed alongside participants from leading institutions and secured accolades across multiple categories.





Students at AAHAR 2026



Inter-University E-Sports Championship 2025-26,



Navjot, a student of CCHM secured the Runner-Up position at the All India Inter-University E-Sports Championship 2025-26, showcasing exceptional skill, strategy, and competitive excellence.



Staff Achievements



The Escoffier Block was honoured with the Swachh Academic Building Award 2025, while the Bakery and Confectionery Lab received the Swachh Lab Award. These achievements reflect a strong commitment to excellence in hygiene, organization, and professional standards.

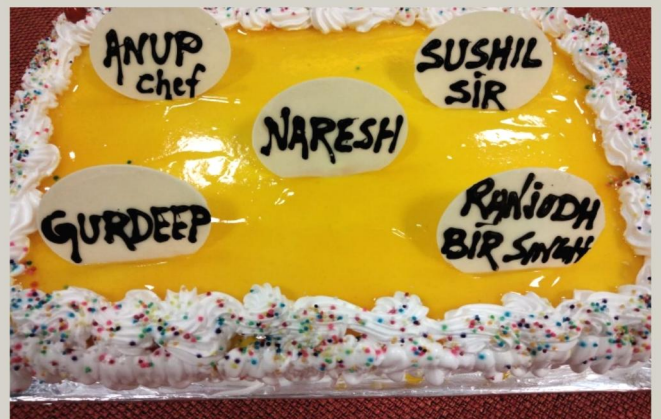


Industrial Visit



Students from CCHM had the opportunity to visit The Oberoi Sukhvilas, gaining valuable insights into luxury hospitality operations and guest experiences. The visit provided exposure to world-class standards, service excellence, and the intricacies of resort management.



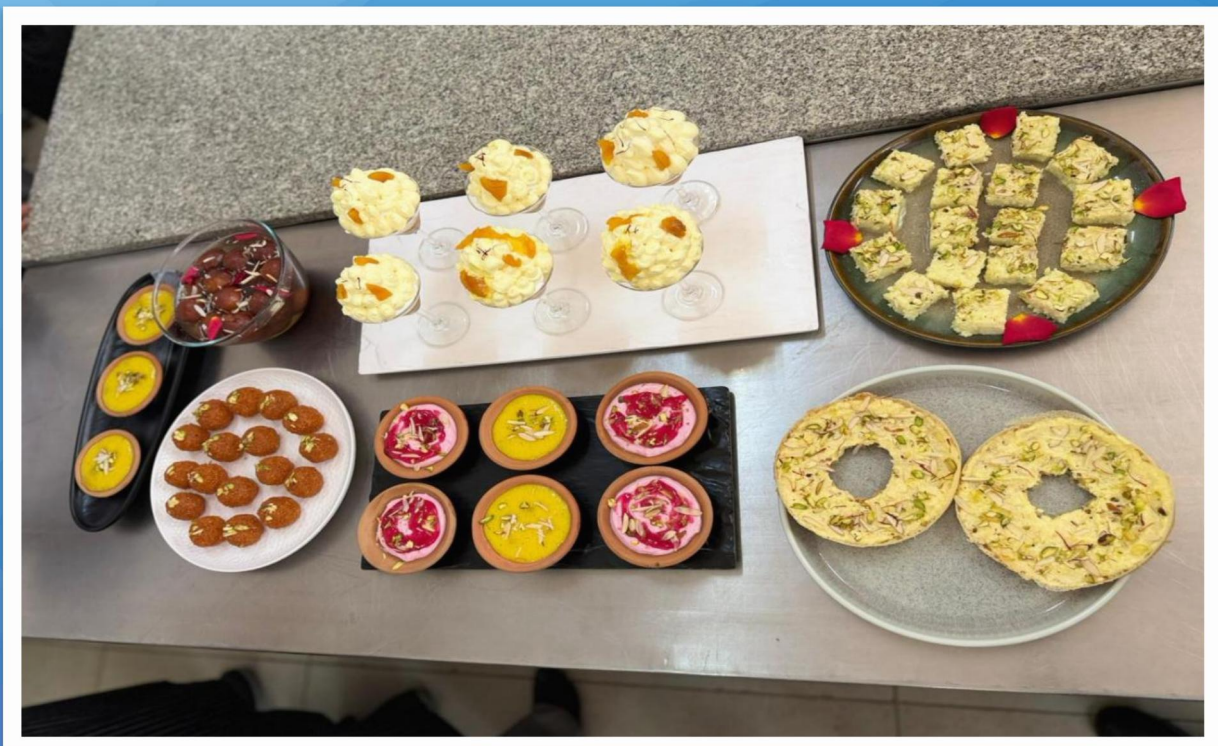


FACULTIES' BIRTHDAY CELEBRATION!!! 🎂 🎁 🎵





Bakery Preparations by students of CCHM





Kitchen
Preparations
by students of
CCHM

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Dean, CCHM

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Editor in Chief



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2nd Sem Student

Assistant Editor

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Mr. Souro Roychoudhury

4th Sem Student

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