

AmbujaNeotia

**THE NEOTIA  
UNIVERSITY**

ज्ञानम् आत्म प्रदीपाय

Approved Under Sec.2(f) of UGC Act 1956



# ĀTITHĒYA

**School of Hospitality and Culinary Art,  
The Neotia University**

**Volume i, Issue iii, October 2023**





# Daawat- E Mehfil

**Rajashree Jana**

3rd Year, 2023,

B. Sc. in Hospitality and Hotel Administration

Food festivals are lively events that celebrate the rich tapestry of culinary delights. They are a testament to our human penchant for creativity, variety and our shared love for food. They serve as platforms where traditional, exotic and fusion foods from various cultures to converge. At the heart of every food festival

is the celebration of gastronomy. It's an opportunity to explore the diversity of food, cultures and the social interactions they foster. Food festivals are not merely about the consumption of food, but also about understanding its origin, preparation methods, and the stories behind each dish.



In this food festival, we presented the origin of Mehfil where one could enjoy Mughal Cuisine and different kinds of Biryani and kebabs. We used the most relevant designs to create the ambience of the Mehfil with colourful clothes, dream catchers, colourful counters, designer name tags etc. We also used quotes related to the counter.





This festival is a great collaboration of students. They prepare the dishes very passionately. We had many different counters in this food fest. Starting from the counter at the first we had a welcome drink counter, after which we served tea with cookies. Then we had a chaat counter, there we had Aloo Tikki Chaat, Babri Aloo Chaat, Chicken keema samosa, Raj Kachori chaat, Dahi Bhalla. Then we had a live Tandoor counter where we served Punjab Da Kukkad, Afghani Murgh, Tandoori Falahar, and Malai Phool. This was followed by the types of Parathas- like Kulcha, Lachcha Paratha, Ulta Tawa Paratha and Malabari Paratha. Then we had a dal Sabzi counter serving Dal Makhni, Vilati Sabzi, Banarasi Dum Aloo, Mirch Salan. Then we served different kinds of Salads like Mukka Onion, Sirca Onion, Lachcha Onion, Sprout Salad, Sprouted Chana Salad, Tomato, Cucumber, Lettuce, and Chicken Tikka Salad. We served many types of papad and pickles. Finally, the special counter was the Biryani counter. There we served many types of Biryani like Hyderabad Murgh Biryani, Kolkata Biryani, Rarha Biryani, Prawn Balchao Biryani, Fish Tikka Biryani, Hyderabad Dum Veg Biryani, Sofyani Gullar, Biryani with different type of Raita like Veg, Boorani, Boondi, Pineapple, Carrot. At least we had a dessert counter. There we served Gajar Halwa Roll, Phirni, Jalebi, Rabdi, Gur Sandesh.



Food festivals are more than just a feast for the palate. They are social and economic events that celebrate diversity, foster cultural exchange, and stimulate local

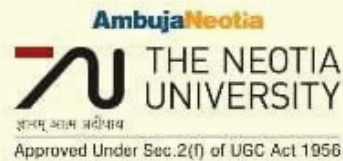
economies. As we relish the myriad flavors offered, we also partake in a shared human experience, relishing the global camaraderie that food uniquely brings.



# Ēk Pate Dui Bangla

## Godhuli Dan

3rd Semester,  
B.Sc. in Hotel Administration & Culinary Art



[www.tnu.in](http://www.tnu.in)

Stepping into the world of culinary competitions had always been a dream of mine. The thrill of creating exquisite dishes under pressure and the opportunity to showcase my culinary skills on a grand stage was an irresistible challenge. Recently, I had the chance to turn this dream into reality by participating in a cooking competition, an experience that left me with lasting memories and valuable lessons. In this article, I'll share my journey from preparation to competition day and the invaluable lessons I learned along the way.

The journey began several weeks before the competition. Me and my friend Sangita Adak spent countless hours under the guidance of our mentor, Chef Atin, researching competition guidelines, perfecting the signature dishes, and honing the presentation skills. We chose two dishes, they were bursting with the ultimate Bengali fusion of flavors and techniques, reflecting the culinary style and passion. We had to ensure that everything was of the highest quality. The dishes that were prepared were - Tok Misti Soya Chana and Mochar Malai Curry. One of the

most important aspects of preparation was practice. I repeatedly cooked my dishes, seeking perfection in taste, presentation, and timing. Each trial run allowed me to refine my techniques and discover areas where I could improve. The competition was held at City Centre 2 where there were two segments, first the pre plated presentation of two separate bases, Epar Bangla and Opar Bangla.

The event was at City Centre 2 under the banner "Ek Paate dui Bangla", it was presented by Neutrella festival for life, Bangladesh High commission Kolkata and Saptapadi restaurant, the radio partner was 91.9 friend's Fm and digital partner was Anandabazar Patrika. The day of the competition arrived, and I could feel a mix of excitement and nervousness in the air. The clock was ticking, and I had a limited time to complete my dishes. Out of more than 400 entries, 160 were selected and ultimately from both sides of Padma River 10 contestants reached the final round, the first round was on 13th of May where the participants were further selected for the semifinals, on 14th we had the live main event where I prepared Paneer Kaptai.



The dish was loved by all the judges and as a result clarified the semifinals and reached the finals. The experience was nerve wrecking with such dignitaries, the judges were Chef Bonophool Banerjee (Ex Head of the Department- Institute of Hotel Management, Taratala), Chef Shiv Biswal (Executive Chef Taj SATS, Kolkata), Culinary consultant Sumanta Chakraborty, Chef Joseph Gomes (Director of Indian Institute of Hotel Management).

On the final segment, the pressure was intense, but I focused on the tasks at hand. We, the participants were given the challenge to prepare a dish with nutrella and putting all my practical knowledge I made Tok Misti soya. My knife skills were put to the test as I chopped, diced and sliced ingredients with precision. The heat from the stovetop and oven seemed to increase with every passing minute. Yet, the adrenaline and passion for cooking fueled my determination. Presentation was equally crucial. Every plate had to be a masterpiece, a visual representation of my culinary creativity. I meticulously arranged each component, garnished with care, and ensured that every dish was a work of art. Participating in the cooking competition taught me several valuable lessons, like time management, the

competition's strict time limit reinforced the importance of efficient time management in the kitchen. I learned to prioritize tasks and maintain a steady pace to ensure all dishes were completed on time and adaptability, in the midst of the competition, unexpected challenges arose. Ingredients ran low, equipment malfunctioned, and I had to adapt quickly to find creative solutions. It highlighted the importance of staying calm under pressure and thinking on my feet.

The competition pushed me beyond my comfort zone, revealing my strengths and weaknesses as a chef. It was an opportunity for self-discovery and personal growth. Even though I did not bag the first prize it was worth every minute. Champion of the champions was Tanuka Chaudhary from Behala, she was also judged as Champion of Epar Bangla (West Bengal), followed by runners-up Dipanita Goswami. From Opar Bangla (East Bengal), Rupashri Halder of Thakurpukur was the champion, me being the runners-up.

Participating in a cooking competition was an exhilarating journey that tested my culinary skills and pushed me to my limits. The lessons learned, from time management to adaptability and precision, have made me a better chef. While the competition was intense and challenging, it was also incredibly rewarding. It reinforced my love for cooking and the joy of creating exceptional dishes. I look forward to more culinary adventures in the future, knowing that each experience will contribute to my growth as a chef.



# Hotel and Tourism Management Institute-Switzerland Visit to India

**Priyanshu Batabyal**

3rd Year,

B. Sc. in Hospitality and Hotel Administration with Swiss Diploma



[www.tnu.in](http://www.tnu.in)

We the students of School of Hospitality and Culinary Art felt immense joy when Mr. Jack Iveson, Dean of academics at The HTMI Switzerland visited the campus of The Neotia University for the first time. He has been a global hospitality leader for years, gathering experience worldwide was kind enough to come to our university spreading his knowledge and aura among the aspiring hospitality professionals and the students. So, students were eager to hear from him and Mr Jack shared his vast knowledge and experience as expected.

He spent two days with us in the campus, i.e. on 23rd and 24th of May 2023. Students were immensely benefitted from him as he shared his expertise on modern day hospitality industry around the globe. Mr Jack focused on Maslow's hierarchy of needs. He emphasized on importance of soft skills required in the Hospitality industry nowadays. He has also taken an interesting personality trait test of the students

individually which was liked by all of us. We came to know the need of sustainable development goals, and how it can impact the hospitality industry and in all walks of life.

We were amused and mesmerized to meet a personality like Mr Jack and to attend the interactive session with him. His techniques were so lucid and interesting that all of us attended the session with lots of enthusiasm and excitement.

Mr. Jack was also amazed with the quality of hospitality he received from us. He appreciated the HTMI Global Students innovation challenge winners from The Neotia University.

It was a great learning and enjoyable experience for all of us, where we were enriched with the knowledge of Mr. Jack. Students are thankful to Mr. Jack and the university authority for providing us with such opportunity.



# Thai Specialty Dining Workshop

**Anuron Porey**

3rd Year,

B. Sc. in Hospitality and Hotel Administration with Swiss Diploma.

School of Hospitality and Culinary Art has often been a paradigm of excellence in various aspects. We have efficiently served various people through various events like Food Festival, Fine Dining Workshop and so on.

This time we planned and executed a similar event as a thanksgiving to the inevitable members of The University who have held the infrastructure efficiently, not by conducting classes but by maintaining all other necessary and important aspects of administration and management.

We invited these people over for a lunch in our restaurant on the 22nd of July, 2023.



We the people of Hospitality have always devoted ourselves to this point which we call guest satisfaction or guest delight. Every time we see smiles on a guest's face, we feel that we have succeeded. This time too we felt the same.

Every event organized is always a give and take scope for all of us. We invest ourselves in planning, budgeting and forecasting of such events and in return we get all the learning experience. But the returns don't end here. The smile we put on a guest's face is above all achievements a Hospitality professional can ever achieve.



This time we had planned to offer them a Fine Dining experience here with Thai Cuisine offered in the menu. The Food Production and the Food and Beverage Service Team planned an authentic Thai menu which started with Chicken Satay followed by Tom Yum soup. The main course had Massaman Curry, Khao Pat and Pad Thai served with Pomelo and Som Tam salad followed by the very popular dessert, Sangkaya.

The food was excellent with all Thai flavours mixing in the air to activate all the senses instilling an exquisite feeling of authenticity and showcasing the culinary skills of us. The service team did a great job providing personalized service and attention to all guests. The guests were extremely delighted by our hospitality.





# International Culinary Symposium

**Khushi Kapoor**

3rd Year, 2023

B. Sc. in Hospitality and Hotel Administration

On 27th July, 2023, School of Hospitality and Culinary Art, The Neotia University organized a mesmerizing International workshop on Culinary delicacies, “International Culinary Symposium” by renowned Chef - Chef Sudha Saha, the illustrious Consultant Celebrity Chef of Gastromania Ltd. in Birmingham, England.

Chef Sudha imparted us with his invaluable wisdom, illuminating the intricacies that lie beneath the surface of creating truly extraordinary dishes from diverse corners of the world.

Chef took the students through his industrial journey which was enthralling to us. Chef highlighted his expedition in fusion cuisine. Fusion cuisine is a cuisine that combines elements of different culinary traditions

that originate from different countries, regions, or cultures.

The students of current 5th Semester and 3rd Semester had a great time interacting and knowing about various artistic mastery of culinary crafts. We imbibed the skills of combining different cuisines and forming into a unique dish. The taste, texture, aroma, appearance or the way of plating any dish creates the difference between a chef and a cook. Chef guided us on the growth and future career opportunity in the Food Production department. Chef prepares 2 fusion dishes of fish and chicken and encouraged us to create our own recipes.

Chef Sudha Saha was so friendly and cooperative with all the students that he paid keen attention with the queries of the students. This remarkable event provided an unparalleled platform for hospitality students, especially those aspiring to become Chefs, to glean profound insights and be infused with inspiration.





# Observation about Kerala between a trip

**Rupsa Dey**

1st Year, 2023,

B. Sc. in Hospitality and Hotel Administration

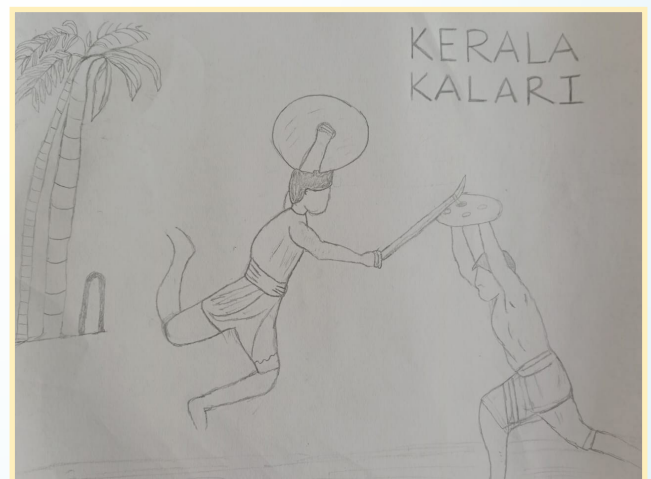
Kerala, a state on the Malabar coast in southern India is probably one of the most popular tourist destinations. I have also visited Kerala. God's own country Kerala has many amazing destinations that will satisfy the traveler in you. The state draws its fame with its magnificent arts, classical dances like Kathakali and Mohiniattam and ancient knowledge system like ayurveda.

Kerala is one of the first states that launched the concept of eco-tourism in India, by a network of nearly 41 rivers, which also creates the emerald beauty if it's serene backwaters. There are 12 wildlife sanctuaries and two national parks adding the floral and faunal diversity of the state. The fascinating nature of Kerala is always ready and waiting for a traveler to explore it.

Kerala is known for its flavours and cuisines especially their fishes and rich spices. We can experience different types of tastes, vegetables and flavours of south India in Kerala, aside from Idli, Dosa only. They made multiple types of foods and desserts during a specific time of year or festivals. Rice, fish and coconut are the basic elements of Kerala Coastal foods. They also use very different types of spices like curry leaves, mustard, turmeric, tamarind, black pepper etc. which makes their cuisine unique from other states of India. They have suitable geographic conditions for harvesting spices like cinnamon, cardamom, nutmeg etc. The most significant in the Kerala food is the way they use coconut in their cuisines. They use

coconut water, coconut milk, coconut flesh and also the coconut oil which gives a unique texture in their foods. Sambar which is special kind of lentil based vegetable soup made with various mix vegetables, lentils, roasted coconut and spice paste, viewed as the character of Kerala.

Kerala is undoubtedly rich with their scenic beauty. It is a feast for the eyes to look at the lush green surroundings of the state. I have enjoyed the trip in every respect. The beauty of nature mesmerized us. The resort, where we were put up was also cozy, comfortable. The trip to Kerala, The God's own country has left an indelible impression on my heart.



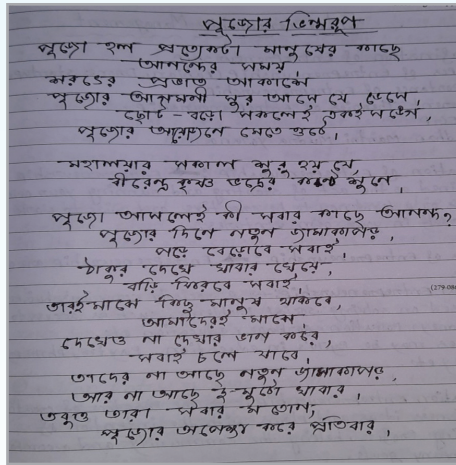


# Students Curriculum



**Rupsa Dey**

1st Year, 2023, B. Sc. in Hospitality and Hotel Administration



**Sahini Das**

3rd Year, 2023, B. Sc. in Hospitality and Hotel Administration



**Krishnakali Paul**

1st Year, 2023, B. Sc. in Hospitality and Hotel Administration



**Gargi Halder**

1st Year, 2023, B. Sc. in Hospitality and Hotel Administration



**Rajashree Jana**

3rd Year, 2023, B. Sc. in Hospitality and Hotel Administration



**Godhuli Dan**

2nd Year, 2023, B. Sc. in Culinary Art



**Suraj Pramanik**

1st Year, 2023, B. Sc. in Hospitality and Hotel Administration



**Saparam Murmu**

3rd Year, 2023, B. Sc. in Hospitality and Hotel Administration with Swiss Diploma



**Sonali Das**

3rd Year, 2023, B. Sc. in Hospitality and Hotel Administration



# Alumni Story

Shreya Ghosh Batch 2020 - 2023 a graduate of the School of Hospitality and Culinary Art, The Neotia University, stands as a testament to remarkable journey of a young woman who embodies determination, passion, and the relentless pursuit of excellence.

Shreya showcased her dedication to her craft through her industrial exposure training at the Taj Swarna in Amritsar. Now, as a Graduate Trainee at Jones

Lang Lasalle- JLL, Shreya's journey soars to even greater heights. With every passing day, she grows closer to her dream of becoming a Facility Executive, responsible for overseeing client sites within the Hospitality sector.

May she continue to dazzle us with her talents and touch every pinnacle of life and success.





## LEGEND- BUILDING

### A. ADMINISTRATIVE BLOCK

1. ADMINISTRATIVE BUILDING (G + V)

### B. ACADEMICS BLOCK

2. SCHOLASTIC BUILDING - 1 (G + III)
3. SCHOLASTIC BUILDING - 2 (G + II)
4. SCHOLASTIC BUILDING - 3 (G + III)
5. SCHOLASTIC BUILDING - 4 (G + III)
6. SCHOLASTIC BUILDING - 5 (G + III)
7. WORKSHOP BUILDING
8. NEW WORKSHOP BUILDING
9. NEW PHARMACY BUILDING (G + III)
10. PHARMACY BUILDING (G + III)
11. SHIP IN CAMPUS (G + III)

### C. AGRICULTURE & FISHERY SCIENCE BLOCK

12. POLY HOUSE & NET HOUSE
13. FISHERY SCIENCE PROJECT AREA - 1
14. AGRICULTURE PROJECT AREA - 1
15. FISHERY SCIENCE PROJECT AREA - 2
16. AGRICULTURE PROJECT AREA - 2
17. FISHERY SCIENCE PROJECT AREA - 3
18. AGRICULTURE PROJECT AREA - 3
19. FISHERY SCIENCE PROJECT AREA - 4
20. AGRICULTURE PROJECT AREA - 4
21. AGRICULTURE PROJECT AREA - 5
22. FISHERY SCIENCE PROJECT AREA - 5
23. FISHERY SCIENCE PROJECT AREA - 6
24. AGRICULTURE PROJECT AREA - 6
25. MUSHROOM UNIT
26. FIELD LAB
27. STORE HOUSE
28. SERICULTURE UNIT
29. THRESHING FLOOR
30. BIO GAS PLANT
31. CATTLE SHED
32. VERMI COMPOST PIT
33. BIO FERTILIZER PLANT

### D. RESIDENTIAL BLOCK

34. BOY'S HOSTEL - 1 & 2 (G + III)
35. BOY'S HOSTEL - 1 & 2 (G + III)
36. BOY'S HOSTEL - 1 & 2 (G + III)
37. OLD STAFF QUARTERS (G + III)
38. NEW STAFF QUARTERS (G + III)
39. NEW STAFF QUARTERS (G + III)
40. DIRECTOR'S RESIDENCE (G + I)
41. OLD STAFF QUARTERS (G + III)
42. GIRL'S HOSTEL - 3 (G + II)

### E. UTILITY & SERVICES BLOCK

43. ELECTRICAL ROOM
44. PUMP ROOM

### F. RECREATIONAL BLOCK

45. FOOTBALL GROUND
46. CRICKET GROUND
47. SWIMMING POOL
48. MULTI PURPOSE HALL
49. BASKETBALL COURT (3 NOS.)

### G. HEALTH BLOCK

50. MEDICAL UNIT

