

Insight



BHARATI VIDYAPEETH

COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



Late Hon'ble Dr Patangrao Kadam
Founder
Bharati Vidyapeeth

BVCHTMS students performed for "Anvat Swad" and "Ruchira" for Mumbai Doordarshan – a total of six episodes were aired by Doordarshan



Dr. Vilasrao Kadam
Director, Bharati Vidyapeeth
Navi Mumbai

TESTIMONIAL RUPALI PRASAD



ALL ROUNDER FOR 2017-2018
AISHWARYA MORE

CHEF ANTHONY BOURDAIN

CHEF GAGGAN ANAND

GLOBAL GULAB JAMUN

AVANT GARDE CUISINE

MOUNT GAY RUM

Indigenous Games of India



BHARATI VIDYAPEETH

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9th March 2018

Sad Demise of Our Honorable Founder Dr. Patangrao Kadam

Dr. Patangrao Kadam, a great pioneering educationist, came from a middle level farmer's family in a remote small village, Sonsal. It wasn't easily accessible. Sonsal was a perennially drought prone area of Sangli District in Maharashtra. Due to unavailability of educational facilities in his village, Dr. Kadam had to walk 4-5kms daily to attend a primary school in a nearby village. He did his secondary education (SSC) in a small place Kundal where he was staying in a hostel having bare amenities.

Dr. Patangrao Kadam was the first person from his village to have passed the S.S.C examination. After S.S.C., he joined Shivaji College at Satara run by Rayat Shikshan Sanstha, which was established by renowned social reformer and educationist, Karmaveer Bhaurao Patil. He was enrolled in the college under its 'earn and learn scheme'. It was here that fine qualities of head and heart which he was now known for took root in him. He took lessons of dedicated social service at the feet of Karmaveer Bhaurao Patil.

Dr. Kadam came to Pune in 1961 where he completed one-year diploma course in teaching and in 1962 started working as a part time teacher in a secondary school in Pune run by Rayat Shikshan Sanstha. Dr. Kadam obtained a Bachelor's Degree in Law and Master's Degree from the University of Pune. Despite his pre-occupation with educational, social and political activities, Dr. Kadam completed his research on the theme "Administrative Problems of Educational Administration in 80s" for which he was awarded a Ph.D. in Management by the University of Mumbai.

Dr. Kadam established Bharati Vidyapeeth in 1964 when he was hardly 20 years old. From the beginning, his vision was to develop Bharati Vidyapeeth as a distinct educational institution. He cherished this ambition and visualized this possibility at the time when the concept of Deemed University was yet to emerge and to be accepted. His dream came true when the Government of India, on the recommendation of University Grants Commission, accorded the 'Deemed to be University' status to the 12 constituent units of Bharati Vidyapeeth on 26th April 1996.

Like education, co-operative sector is another area in which Dr. Kadam has done commendable work. It was with his initiative that several co-operative units like Bharati Cooperative Bank, Sonhira Co-operative Sugar Factory, Sagreshwar Co-operative Spinning Mill, Sonhira Co-operative Kukkut Palan Sangha, Krishna-Verala Co-operative Spinning Mill etc. were established as sister concerns of Bharati Vidyapeeth.

Dr. Kadam was a philanthropist of repute. He had established quite a few charitable trusts through which assistance of all kinds were given to the needy people, particularly to the students of disadvantaged groups.

Dr. Kadam was very closely associated with State Universities in Maharashtra. He was a member of the Executive Council of University of Pune for 12 years continually. He was elected as a Member of Executive Council of Mumbai University with an all-time record of getting the highest number of votes. He was also a Member of Senate of Shivaji University, Kolhapur. He passed away on 9th March 2018. He will be truly missed! We will remember him for a very long time!

JANUARY 2018 TO JUNE 2018

Insight



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Mr. Wilson Lukose
Principal
BVCHTMS

JANUARY 2018

- ♣ Blood Donation Drive
- ♣ National Level General Knowledge Competition
- ♣ National Level Marathon organized by Bharati Vidyapeeth
- ♣ Food Fiesta 2018
- ♣ Research Paper Presentation by Aniket V. Sarode
- ♣ Research Paper Presentation by Rohan Shivekar
- ♣ Excursion to Wet N Joy
- ♣ Udaan Festival



FEBRUARY 2018

- ♣ Safety & Fire Fighting Workshop
- ♣ Inter College Competition organized by B.L. Amlani College
- ♣ Flower Arrangement Workshop
- ♣ Doordarshan video shoot for Cookery show "Anvat Swad"
- ♣ Workshop by Kacher
- ♣ Workshop on First Aid
- ♣ Inter College Competition organized by YMCA
- ♣ Industrial Visit to Parag Milk Foods
- ♣ Inter College Competition organized by BVIMSR



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College of Hotel & Tourism Management Studies, Sector 8, CBD Belapur, Navi Mumbai, Contact: 022-27574325 / 022-27562268
Website: <http://chtms.bharativedyapeeth.edu>, <http://chtms.bvpalumni.com> Email Us: principal.chtms@bharativedyapeeth.edu,
info.chtms@bharativedyapeeth.edu, alumni.chtms@bharativedyapeeth.edu

JANUARY 2018 TO JUNE 2018

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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

MARCH 2018

- ♣ Sad Demise of our Hon'ble Founder Dr. Patangrao Kadam
- ♣ Seminar on Studies Abroad
- ♣ Inter College Competition organized by BVCOE
- ♣ Wine Appreciation Workshop
- ♣ Guest Lecture on Strategic Management
- ♣ Guest Lecture on Entrepreneurship Development
- ♣ Doordarshan video shoot for Cookery show "Ruchira"
- ♣ Workshop on Cakes
- ♣ Guest Lecture on Investment and Finance
- ♣ Workshop on paper craft
- ♣ 24th Valedictory Function
- ♣ Certificate Distribution Ceremony 2016-2017
- ♣ Class Test – Semester II & Semester VI
- ♣ Semester VI Practical Exams



APRIL 2018

- ♣ Farewell Party
- ♣ Excursion to Silent Hill Resort
- ♣ Internship Convocation Ceremony
- ♣ Semester II Practical Exams
- ♣ Theory Exams – Semester II & Semester VI



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JANUARY 2018 TO JUNE 2018

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MAY 2018

- ♣ Bharati Vidyapeeth's 54th Foundation Day
- ♣ Exemplary performance in Internship
- ♣ Semester IV Exams
- ♣ Bridge program organized by Trident, BKC



JUNE 2018

- ♣ Industrial Visit to "O Pedro"
- ♣ Workshop on Macaroons
- ♣ Yoga day celebrated at BVCHTMS
- ♣ Open Day – Second Year and Third Year
- ♣ Culinary Chroniclers Conference 2018



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JANUARY 2018 TO JUNE 2018

Insight



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COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES



TESTIMONIAL FROM OUR ALUMNA

Graduated in B.Sc Hospitality Studies in 2014-2015

CURRENTLY D.C.D.P. WITH INDIGO

RUPALI PRASAD



I strongly believe that a sound professional is born from strong educational backgrounds and Bharati Vidyapeeth provides just that and I feel proud to be associated with this esteemed college of repute.

As a child, I loved to cook; my senses would dance in the colors and aroma of the kitchen. The only things required were directions. The sense of finesse which, I achieved was provided by the surmounting love and guidance of my esteemed faculties. The whole experience at this college instigated me to move towards culinary industry.

As soon as I completed my Internship & entered the 5TH Semester I had to make a choice of the subject in which I wanted to make my career. And as we started our journey, the college has created numerous platforms through events which have helped me to grow socially & professionally. Being a student of this college I had various tasks to get involved in the participation as well as organization of various technical as well as non-technical events like Managing Events Schedules. We have also got an opportunity from this college to spend 120 hrs indulging ourselves in the social activities.

My personal experience as an ALUMNA of this college has been rewarding, which improved my overall personality, made me more confident and nourished me with qualities to excel in my career. These teachings in the formative years inculcated the spirit of team work in me making me a stable and dependable colleague to my team members.

The college has been and shall always remain for me an ideal hotel management institution. If you have the drive in you to make it big in the hotel industry, leave the rest to the team at BVCHTMS and they will make you shine.

I wish I can relive that time & those special moments which I have lived in this college.

Rupali Prasad

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info.chtms@bharativedyapeeth.edu, alumni.chtms@bharativedyapeeth.edu

CONTRIBUTED BY MR. DATTATRAY GAIKWAD, THIRD YEAR BSC IN HOSPITALITY STUDIES

Marie-Antoine Carême



Marie-Antoine Carême, byname Antonin Carême, (born June 8, 1784, Paris, France died January 12, 1833, Paris), Carême was a French chef and an early practitioner and exponent of the elaborate style of cooking known as *grande cuisine*, the "high art" of French cooking : a grandiose style of cookery favoured by both international royalty and by the newly rich of Paris. Carême is often considered one of the first internationally renowned celebrity chefs. Born in Rue du Bac, Paris, to a poor family that had somewhere between 15 and 25 children. His father was a dock worker at the nearby river wharves. He is often cited as the founder of French gastronomy and was a pioneer of *grande cuisine*.

He began his career at age 15 as a kitchen helper in a Parisian restaurant but soon moved to employment in a fashionable pastry shop, or *pâtisserie*, frequented by Charles-Maurice de Talleyrand. Carême's elaborately sculptured confections reached the table of Napoleon himself. Carême thereafter became the chef of Talleyrand (12 years), of the prince regent (the future George IV) of Great Britain (2 years), and briefly, in succession, of Tsar Alexander I of Russia, the court of Vienna, the British embassy in Paris, the prince of Württemberg, the marquess of Londonderry, and Princess Bagration. He then spent seven years with the baron de Rothschild at his Ferrières estate.

He was a modernizer. He called Roman cookery "essentially barbaric." He is the one who classified French sauces into the four groups they remain known as today. (Some now say his sauces hid too much of the flavour of the actual dish, a flaw that Escoffier would later correct.) Carême's impact on culinary matters ranged from trivial to theoretical. He is credited with creating the standard chef's hat, the *toque*, he designed new sauces and dishes, and he published a classification of all sauces into groups based on four mother sauces.

He codified the art of "cold food" that aimed to preserve as much taste as it had when cooked. In fact, he was a big proponent of cold buffets.

Carême's ideas which included an emphasis on the artful presentation of dishes and on the use of fresh ingredients caught on in restaurants throughout Europe, especially in France, where the French Revolution contributed to the development of restaurants, as cooks of the deposed aristocracy looked for work. Carême helped create a new culinary ethic befitting the new France.

CONTRIBUTED BY CHEF ADITYA JOSHI, ASSISTANT PROFESSOR

GLOBAL GULAB JAMUN

Food is been always evolution and chefs always been a part of this evolution then he may be from France or from Italy form any part of the World. So this Gulabjam is Also a part of the same As per gastronomic historian gulabjamun first made in Indian in the Mughal emperors time his personal chef from Persia this sweet dish which was similar to the Turkish delight known as (LOKMA / LOQMA). This lokma was also having similarity in Arabic sweet loqma. Only this was made from yeast fermented dough, whereas gulabjam today is Indianite version of the lokma. It's not only limited in middle eastern. in ottoman emperor era this same lokma also travelled in other parts of world like Greece and in Cyprus there its famous with name of the (*loukomades*) which now became a part of daily diet in whereas in Turkish and in other Arabic countriesit was limited till occasions and weddings but in Greece and Cyprus its daily snack. In Greek gastronomy the word found is *plakonta* that means a cake for the winners of Olympic which used to be offered to them and this crispy balls are used to fried in olive oil and soaked in honey. From middle East it also travelled to Europe, In European countries are also having similar dish in Italy *strofoli* is similar to gulabjam in which sugar syrup is used & *sphingi* (which is also known as Italian donuts but tastes and textures) more like gulabjam but Italians uses chocolate after modern era developed in authentic recipe honey is used like original lokma. After coming in India Also this gulabjam changed its colour texture flavour with time and places. It is brought in India by Persians its true but the journey of its after coming in India is also very interesting the traditional recipe is with refined flour but when that reached to the sweetest of all states of India in Bengal they added Paneer(Indian Cottage Cheese) , Mawa dried Milk, Milk powder etc then it is prepared (pantua) its round in shape and langcha. Is in elongated oval shaped . From middle East it also travelled to Europe, In European countries are also having similar dish in Italy strofoli is similar to gulabjam in which sugar syrup is used & sphingi (which is also known as Italian donuts but tastes and textures) more like gulabjam but Italians uses chocolate after modern era developed in authentic recipe honey is used like original lokma.



Continued.

CONTRIBUTED BY CHEF ADITYA JOSHI, ASSISTANT PROFESSOR

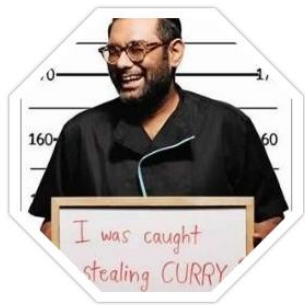
After coming in India Also this gulabjam changed its colour texture flavour with time and places. It is brought in India by Persians its true but the journey of its after coming in India is also very interesting the traditional recipe is with refined flour but when that reached to the sweetest of all states of India in Bengal they added Paneer (Indian Cottage Cheese), Mawa dried Milk, Milk powder etc then it is prepared (*pantua*) its round in shape and *langcha*. Is in elongated oval shaped.

This langcha is very famous with name as ladykenni. In 1857 after the first freedom fight against the British happened and after the new British ruler appointed for India and he was on his visit along with wife that ruler's name was **Charles Cunning** and his wife **lady cunning** she loved this dish; Chef who made is *bhimchnadranag* so then he started making this dish with her name lady cunning but in Bengali pronunciation it became ladykeni; and today also in Bengal ladykeni means oval shaped gulabjams. Truly global journey of gulabjam from *lokma* till *langcha* and from *gulabjam* to *gulabjam cheesecake* many varieties today also getting evolved with it. So now I guess when you eat gulaabjam. I think your respect & love towards it must have increased & to express that respect and love you will eat more 2-3 of them and will enjoy your journey of life.

Keep Calm And Eat Gulabjaam!!!



CONTRIBUTED BY MR. VIPUL KOLI. SECOND YEAR BSC IN HOSPITALITY STUDIES



THE CAPTAIN KIRK OF CUISINE

CHEF GAGGAN ANAND



Gaggan Anand is an Indian Chef, owner and Executive chef of the progressive Indian restaurant named **Gaggan** in Bangkok, Thailand.

Initially, he was interested in music rather than cooking, he has also played drums in local rock bands. He started his cooking career after finishing his catering course in Trivandrum, he joined as a trainee in Taj Groups. He initially started his career as trainee in Taj Groups. Later, he quit the job in Taj and went to Bangkok and started working in a restaurant named Red, that specialized in Indian cuisine. From there he served as the first Indian Chef to intern with Ferran Adria's research team at elBulli and has working at many other restaurantS. However, he was not satisfied and frustrated because the businesses 'just didn't want anything different'. So, he started his own restaurant, 'Gaggan'.

He opened the restaurant in the year 2010 and from that time it has been selected as one of the 'World's 50 Best Restaurants' by Restaurant magazine. In 2014, it was rated 17th globally and in 2015 & 2016 the restaurant was named the best restaurant in Thailand. The restaurant was placed 10TH in 2015 and 23RD in 2016, in the Restaurant magazine. Further Anand, has also planned to start a restaurant in Fukudo, Japan, that has seating capacity of only 10 and opens only on weekends.

CONTRIBUTED BY MR. VIPUL KOLI. SECOND YEAR BSC IN HOSPITALITY STUDIES

Chef Anthony Bourdain



Anthony Bourdain, in full Anthony Michael Bourdain, (born June 25, 1956, New York City, New York, U.S.—died June 8, 2018, Strasbourg, France),

American chef, author, and television personality who helped popularize “foodie” culture in the early 21st century through his books and television programs.

Raised in New Jersey, Bourdain first took an interest in food when he ate an oyster as a young boy on a trip to France with his family. He attended Vassar College for two years before ultimately graduating from the Culinary Institute of America in 1978.

Bourdain later moved to New York City, where he ran the kitchens at a series of respected restaurants. While working as a chef, he began to try his hand at writing, which resulted in two crime novels: *Bone in the Throat* (1995) and *Gone Bamboo* (1997).

Continued.

CONTRIBUTED BY MR. VIPUL KOLI. SECOND YEAR BSC IN HOSPITALITY STUDIES

In 1999, while he was working as the executive chef at Brasserie Les Halles, Bourdain published an exposé of the restaurant industry in *The New Yorker*, called “Don’t Eat Before Reading This.” The article became something of a cause célèbre, as many of the ugly inner workings of the restaurant world were brought to light to the wider public for the first time via Bourdain’s caustically witty writing.

He expanded his article into the popular memoir *Kitchen Confidential: Adventures in the Culinary Underbelly* (2000), which contained not only additional accounts of the inner workings of restaurant kitchens but intimate details of Bourdain’s personal life as well, including his long battle with heroin addiction. The memoir established Bourdain as one of the “bad boys” of gastronomic culture, and he parlayed his book’s success into a cable-television travel show called *A Cook’s Tour* (2002–03). He then took the basic concept of *A Cook’s Tour*—Bourdain providing a humorous guide to a locale with a focus on local cuisine and offbeat cultural features—and developed it into an hour-long cable program, *Anthony Bourdain: No Reservations* (2005–12). Bourdain also saw his memoir adapted into a short-lived sitcom (2005–06). Bourdain’s newfound television fame led to frequent stints guest-judging the cooking reality show *Top Chef* as well as an appearance on *The Simpsons*. He later launched another travel show, *The Layover* (2011–13), which centred on Bourdain spending between 24 and 48 hours in a select destination. In 2013–15 he was a judge on the cooking-competition program *The Taste*, and his other TV credits include the travel show *Anthony Bourdain: Parts Unknown* (2013–), which won multiple Emmy Awards for outstanding informational series.

In addition to *Kitchen Confidential*, Bourdain’s writings include *A Cook’s Tour: In Search of the Perfect Meal* (2001), *The Nasty Bits: Collected Varietal Cuts, Usable Trim, Scraps, and Bones* (2006), *Medium Raw: A Bloody Valentine to the World of Food and the People Who Cook* (2010), and another foray into crime fiction, *Bobby Gold* (2001), along with contributions to numerous magazines, blogs, and newspapers. His cookbooks include *Appetites* (2016; co written with Laurie Woolever).

The Mount Gay Rum

Rum is inexorably bound up in the history of the Caribbean and North America. From the mid-17th century through the early 19th century it was at the center of a complex web of trade that transformed the culture, ethnicity and economy of the West Indies and also had a profound impact on the economic development of eastern North America.

Barbados's rich soil and flat terrain made it the center of the West Indies sugar boom, simultaneously the largest producer of sugar and rum in the world. Rum production started as early as 1637. The Mount Gay Distillery dates back to 1703 and is today the oldest continuously functioning rum distillery in the world. Now owned by the French spirits company Remy Cointreau, it is also at the center of a rum revival. Mount Gay is the world's oldest rum brand.

HOW YOU SHOULD DRINK MOUNT GAY RUM

- Straight
- Cola
- In cocktails (Black & Ginger, Black Barrel Sazerac, The Black Key, The Mount Gay Old Fashioned, The Black Barrel Manhattan, Barbados Rum Punch, Mount Gay Hot Buttered Rum, Mount Gay Rum Punch)

TYPES OF MOUNT GAY RUM AVAILABLE

- MOUNT GAY BLACK
- MOUNT GAY ECLIPSE
- MOUNT GAY EXTRA OLD
- MOUNT GAY SILVER ECLIPSE



CONTRIBUTED BY MR. SAURABH SINGH CHANDEL. ASSISTANT PROFESSOR

Indigenous Games of India

Forgotten Indian Childhood Games That Need to Be Revived Before They Are Lost Forever. Games like, Chess, Snakes and Ladders, Playing Cards, Polo, the martial arts of Judo and Karate had originated in India and it was from here that these games were transmitted to foreign countries, where they were further developed.

Several games now familiar across the world owe their origins in India, particularly, the games of chess, ludo (including ladders and snake), and playing cards. The famous epic Mahabharata narrates an incidence where a game called Chaturang was played between two groups of warring cousins.

Lagori, Kancha, Gilli-danda, Kho Kho – recognise any of these names? If you're in your 40s or 50s, the mere mention is bound to evoke nostalgia for summer days spent playing outdoors with friends. If you're in your 20s or 30s, your parents and grandparents could tell you a tale or two about the magic of these childhood games. But will the children of this generation have the same memories? Most likely not, because many of them spend their time playing video games in a virtual world. This addiction has brought the classic Indian games mentioned above, and many others, to the brink of extinction.

So here's a list of 15 such forgotten games you may want to try playing with your friends or children:

1. **Lagori or Pithu:** A very popular game among kids in India at one time. It involves a ball and a pile of flat stones (which are stacked on top of each other). One member of a team throws the ball at the stack to knock the stones over. The team then tries to restore the pile of stones while the opposing team (known as the hitters) throws the ball at them. If the ball touches a person, he is out and his team continues without him.
2. **Kancha or Marbles:** This is still a popular game among kids in rural areas. The game is played with round glass marbles and the motive is to collect as many marbles as possible by shooting and striking other marbles with the ones you have.
3. **Gilli Danda:** GilliDanda is a game very similar to cricket and baseball; its popularity in India once rivalled that of cricket. The game is played with a small piece of wood reduced on both sides known as gilli and a large piece of wood that is used to hit the gilli known as danda. The aim of the game is to hit the gilli as far as possible.
4. **Kho Kho:** The game consists of two teams, who are required to chase down and tag the players of the opposite team to win the game. The chasing team sends out nine players onto the field, who sit in a straight line with alternate players facing opposite sides. The chasers have to make sure they catch the runners (who enter the field one at a time) before time runs out.
5. **Lattoo/Top: Lattoo** is a game that involves spinning a wooden top (lattoo), which has grooves in its lower half and a nail at the bottom, on which it spins. A thick string is wrapped around the grooves on lower half and pulling the string makes the top spin.

Continued.

CONTRIBUTED BY MR. SAURABH SINGH CHANDEL. ASSISTANT PROFESSOR

6. **Hopscotch or Stapoo:** Hopscotch is a popular playground game in which players throw a small object into numbered spaces of a pattern of rectangles marked on the ground and then hop or jump through the spaces on one or two legs to retrieve the object.
7. **ChhupamChhupai or Hide-n-Seek:** Hide and Seek is a popular children's game in which players hide themselves in a marked area, to be found by one or more seekers/denners. The denner closes his eyes and counts till a certain number, after which he tries to find the hidden players.
8. **Dog and Bone:** The game consists of two teams, and an object such as a bottle or handkerchief, etc., which is designated as the "bone." A player from each team comes forward and attempts to take the bone (placed at the centre of the playing area) back to his team. The player who fails to take the bone has to go out of the game
9. **Vish Amrit:** It is the Indian version of the game "lock and key". The aim of the denner is to touch the other players, giving them vish. As soon as vish is given the person stays there until teammates come to give him/her amrit. The game ends when all players have been caught and there is no one left to give amrit.
10. **Langdi:** Langdi is a popular childhood game, especially in the state of Maharashtra. The game consists of two teams, and the team that wins the toss defends first. The opposing team sends a player to tag as many defenders as he can, while hopping on one foot. The team that tags the most defenders wins.



CONTRIBUTED BY MR. VIPUL KOLI. SECOND YEAR BSC IN HOSPITALITY STUDIES

Avant Garde Cuisine

The term to cook is defined as the use of heat to transform food for consumption. The question is whether this is the only way to transform the food for consumption? Is the heat the only that can be used to cook something? When the meat is removed from the refrigerator it is dissolved, for this process the heat is also used, but for that meat we would never say that it is cooked. If the egg yolk is mixed with ethanol it will coagulate and it will transform although this transformation has not used any heat. With the development of traditional ways of trying to introduce new and innovative ways. From new ways of transformation of food used in molecular gastronomy in everyday practice can be applied: –

The chemicals used in molecular gastronomy.

- **Carrageenans**.-is a vegetarian alternative of gelatin in some applications of is used as a thickener.
- **Agar agar**- an algae extract used to do direct spherification using cold oil.
- **Glycerin**-surfactant emulsifier to integrate a watery solution into a fatty solution. Emulsions are made.
- **Methylcellulose** – used to make stable meringues and ice creams that melt as temperature drops.(fascinating eh!!!!) hot foams are also made.
- **Xanthan gum**- it is a thickener that can thicken anything when used. It is used to stabilize spherification and suspend solids in liquids.
- **Sodium alginate** – paired with calcites to do spherifications in a refined way...
- **Tapioca maltodextrin**- has the capacity to turn liquids into the powders exhibiting the flavours of liquid.
- **Lechitin** – turns any liquid into foam and flavoured airs.



Common equipments and appliances used

- Use of liquid nitrogen is a relatively new technique in gastronomy. The temperature of liquid nitrogen is - 196°C Its use as a cooking technique reduces the production of ice cream and sorbet.
- ANTI-GRILL - on the market, we encounter two types of anti grill: Electrical anti-grill "bakes" using liquid nitrogen freezing food at temperature up to 34°C. There are variations of anti-grill instead of using electricity for freezing food using liquid nitrogen, and is called Teppan Nitro.
- SOUS-VIDE WATER BATH -. The technique consists of placing vacuum food (meat) in the bath. The specificity of this technique is that it can control the cooking temperature and time to get better results than simple boiling in water
- SMOKING GUN - a device that is used for processing a variety of dishes, smoked flavors. A very simple principle that adds a secondary smoked flavor to dishes
- BOTTLE FOR PRODUCTION OF DOMESTIC WHIPPED CREAM - is used to convert the liquid in the foam and to add flavor.



5th January 2018

BVCHTMS students participated in a Blood Donation Drive
organized by Bharati Vidyapeeth Pharmacy College, Navi Mumbai



5th January 2018

BVCHTMS students participated in a General Knowledge Competition- National Level organized by Bharati Vidyapeeth to commemorate the Birthday of Hon'ble Dr. Patangraoji Kadam, Founder Bharati Vidyapeeth

Omkar Arvind Kubal, student of First Year BSc in Hospitality Studies stood First in BVCHTMS.

Omkar was felicitated with certificate and a cash prize of Rs. 1000 by Dr. Vilasrao



7th January 2018

National Level Marathon organized by Bharati Vidyapeeth to commemorate the Birthday's of Hon'ble Dr. Patangraoji Kadam, Founder Bharati Vidyapeeth and Hon'ble Dr. Vishwajeet Kadam, Secretary, Bharati Vidyapeeth



12th & 13th January 2018
Food Fiesta 2018

Food Fiesta 2018 was organized to commemorate the Birthday's of Hon'ble Dr. Patangraoji Kadam, Founder Bharati Vidyapeeth and Hon'ble Dr. Vishwajeet Kadam, Secretary, Bharati Vidyapeeth. This function was inaugurated by Mr. Subhabrata Roy-General Manager, Four Points by Sheraton, Navi Mumbai ; Vinaayak Kamble, HR Manager, Four Points by Sheraton, Navi Mumbai; Dr. Vilasrao Kadam , Director, Bharati Vidyapeeth Navi Mumbai Campus ; Mr. Wilson Lukose, Principal, BVCHTMS



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12th & 13th January 2018
Food Fiesta 2018



19th January 2018

Aniket V. Sarode, Associate Professor, presented a Research Paper in the International Conference Organized by BVIMSR

Title - A Study of the Benefits and Challenges of Partnering with Online Ordering/Delivery companies to Restaurant Owners/Management in Kharghar - A Comparative Study of Food Panda, Zomato, Swiggy

19th January 2018

Rohan Shivekar, Assistant Professor, presented a Research Paper in the International Conference Organized by BVIMSR

Title - A STUDY OF DIGITAL TRANSFORMATION IN HOTELS IN NAVI MUMBAI.



27th January 2018
Excursion to Wet N Joy



31st January 2018

**BVCHTMS Students participated in the Udaan Festival organized by DLLE, University of Mumbai at Guru Nanak College of Arts, Commerce & Science, GTB Nagar, Mumbai – Inter College Street Play and Poster Competition
Mr. Ganesh Rane won the First Prize in the Poster Competition**



3rd February 2018

Safety & Fire Fighting workshop for Ty BSc RDM Students conducted by Mr. Anthony Dias, Safety & Security Manager, Four Points by Sheraton, Navi Mumbai



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12th February 2018

Flower arrangement workshop conducted by Ms. Priyanka Khandekar for TY BSc,
RDM students



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14th February 2018

**Mumbai Doordarshan Video Shoot for Cookery Show “Anvat Swad” – 2 Episodes
 (Chicken Bakarwadi, Banana Flan & Baked Cheese Cake, Nutritious Protein Bar)**

**Presented by Ty BSc Students Nitesh Ghogale, Vinayak Joshi, Saurabh Desai,
 Darshan Nilwarna**



15th February 2018

Workshop by Kacher – Mr. Robin Fernandes, National Trainer of Kacher conducted a Workshop on Cleaning Various Surfaces for BVCHTMS Students



22nd February 2018

Workshop on First Aid conducted by Professor Dhanaraj Babu
from Bharati Vidyapeeth Nursing College



23rd February 2018

BVCHTMS Students participated in Inter College Competition organized by YMCA.
Shubham Patil from FY BSc HS won the 2nd Prize in the Vegetable Carving



23rd February 2018

An Industrial visit to Parag Milk Food, Manchar, Pune
was conducted for the BVCHTMS students



26th February 2018

BVCHTMS Students participated in Inter College Competition organized by BVIMSR at their intercollegiate event “SHIKHAR”- Cookery Competition – First Prize –Shubham Patil from FY BSc HS and 2nd Prize - Udesb Surve from FY BSc HS



1st March 2018

Seminar of Studies Abroad conducted by Versatile



7th March 2018

**BVCHTMS Students participated in Inter College Competition organized by BVCOE
Cookery Competition – 1st Prize - Udesb Surve from FY BSc HS**



8th March 2018

**"Wine Appreciation Workshop" conducted for Ty Students
 by Tulleeho Wine Academy**



MARCH 2018
Insight



BHARATI VIDYAPEETH
COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

9th March 2018

Guest Lecture on Strategic Management by Dr. Vishal Chavan, Professor BVIMSR



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9th March 2018

Guest Lecture on Entrepreneurship (Event Planning) by Mr. Rajesh Dhaktode,
Proprietor, Wrap Hospitality



9th March 2018

Sahyadri - Doordarshan Video Shoot for Cookery Show “Ruchira” – 2 Episodes
(Broccoli Croquettes, Stuffed Mushrooms, Fish Cutlet, Kalakand, Paan Shot)
Presented by Ty BSc Students Ankita Ovalekar, Sayli Jadhav, Sakina Hararwala
and Shraddha Padwal)



12th to 17th March 2018
Class Test – Semester II and Semester VI

20th March 2018
Workshop on Cakes by Chef Sandeep Talokar



23rd March 2018

Guest Lecture on Investment & Finances by Ms. Shweta Khandalkar, ICICI Bank



23rd March 2018

Workshop on Paper Craft by Mrs. Vinaya Pawar from Bharati Vidyapeeth School



23rd March 2018

24th Valedictory Function – Chief Guest Neela Lad, Regional Director, India



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23rd March 2018

24th Valedictory Function – Chief Guest Neela Lad, Regional Director, India



23rd March 2018

Certificate Distribution Ceremony for the Batch of 2016 - 2017



26th March to 4th April 2018

Semester VI Practical Exams

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2nd April to 5th April 2018
Semester II Practical Exams

6th April 2018
Farewell party for Ty BSc Students hosted by Fy BSc students



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11th April 2018

Excursion for Ty BSc Students to Silent Hill Resort



13th to 23rd April 2018
Semester II Theory Exams

16th to 25th April 2018
Semester VI Theory Exams

17th April 2018
Convocation Ceremony of Sy Students training at Four Points By Sheraton
attended by Mr. Ajay Budke and Mr. Aniket V. Sarode



2nd & 3rd May 2018
Semester IV Exams - Internship

4th May 2018
Semester IV - Internship for 5 Months in the Industry
Students were felicitated by Mr. Prakash Aranha, Founder, Kreea (Consultants to Hotels) for their Outstanding Performance in the Internship Program



10th May 2018

Bharati Vidyapeeth's 54th Foundation Day

21st May 2018

Bridge Program organized by Trident, BKC – Aniket V. Sarode attended this Program of behalf of BVCHTMS. The following workshops were conducted in the Program

1. Modern Plating and Molecular Gastronomy by Chef Parvinder Bali
2. Food Photography by Mr. Ravi Dhingra
3. Gourmand Chocolate by Chef Varun Inamdar



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6th & 7th June 2018

Industrial Visit to fine Dining Bar & Restaurant – O Pedro Restaurant at BKC



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9th June 2018

Macaroon Workshop conducted by Chef Gurpreet Singh, an Alumnus of BVCHTMS



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21st June 2018

Yoga Day celebrated at BVCHTMS



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JUNE 2018
Insight



BHARATI VIDYAPEETH
COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES

30th June 2018

Open Day (Parents Meet) for Second year and Third Year B.Sc in Hospitality Studies



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30th June 2018

BVCHTMS Students attended The Culinary Chroniclers Conclave 2018 - a unique industry event was hosted by Vikhroli Cucina in collaboration with Rushina Munshaw Ghildiyal

