# EK BHARAT SHRESHTHA BHARAT ACTIVITIES DURING NOVEMBER 2019
## BY INSTITUTE OF HOTEL MANAGEMENT, HAJIPUR

<table>
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<tr>
<th>Sr. No</th>
<th>Activities by CIHMS, Hajipur</th>
<th>Month of Activity</th>
<th>Proposed Activity</th>
<th>Details of the Activity</th>
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<tr>
<td>1</td>
<td>CIHM, Hajipur</td>
<td>27th November 2019</td>
<td>Organised Road Show with the students from IHM Hajipur</td>
<td>IHM Hajipur organised Road Show with the students from IHM Hajipur to Hajipur Junction with posters, banners, Pla card etc. for sensitizing local public regarding Ek Bharat Shreshtha Bharat. This run was supported by the local community and they were very enthusiastic towards the show. Many of them appreciated the effort the Government.</td>
<td>----</td>
<td>Approx. 150 students &amp; staffs</td>
<td>Print &amp; electronic media covered the whole activities and the news coverage copies of print media are enclosed herewith for information. Annexure -1</td>
</tr>
</tbody>
</table>

Photos during road show
एक भारत, श्रेष्ठ भारत का दिया संदेश

रोड शो

हजीपुर | टाबड़ कुम

एक भारत श्रेष्ठ भारत निशान को लेकर मुख्यालय की नगर के होटल प्रबंधन संस्थान के कर्मचारी एवं छात्र-छात्राओं ने रोड शो का आयोजन किया गया। संस्थान के कर्मचारी ने स्वयंसेवक सेवकों ने एक भारत, श्रेष्ठ भारत से संबंधित जागरूकता खेलने के लिए, पैटर्न, बैनर, प्ला कार्ड आदि के साथ रोड शो किया।

राजकीय अधिकारी मुरली कुमार ने बताया कि एक भारत श्रेष्ठ भारत से संबंधित जागरूकता खेलने के लिए, संस्था है एवं सरकार ने उनका कार्य के व्यापक प्रारंभ के लिए हासिल भाज्य सरकार, अन्तर्राष्ट्रीय विभाग ने इसे उनके सहयोग के लिए दिलाया।

रोड शो का आयोजन करने के लिए, रोड शो को हिदायत दी गई की हरी जहर दिखाकर खेलने करते संस्थान के पदाधिकारी।

नवीनतम

नवीनतम खबर प्राप्ति करने के लिए विभिन्न विषयों को इस प्रांत का संबंधित कार्यक्रम करने के लिए निर्देशित किया है। उन्होंने बताया कि रोड शो का उद्देश्य सरकार का नुकसान उन्नति का एक रूप में प्रतिष्ठा अन्तरराष्ट्रीय एक भारत की श्रेष्ठ भारत का निर्माण करना है। रोड शो में प्रभावी प्रावचन तुम्रिरती, केंद्र, अभियुक्त, सर्वोच्च, पूर्व, पत्ता, अन्वेष, अधिकारियों और संस्थान इन्हें से सहयोग के लिए उनके साथ रोड शो किया।

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<td>2</td>
<td>CIHM, Hyderabad</td>
<td>27th November 2019</td>
<td>Punjabi/Haryana Food festival *Celebrated Diwali in Traditional Punjabi style, dinner and cultural program. *Punjab/ North &amp; South India sweet making workshop. *Walk through display of Kartharpur corridor.</td>
<td>a) A food festival displaying delicacies of Punjab &amp; Haryana was organized on 31-10-2019. The following menu was extensive and showcased. <strong>Starter</strong> Lassi-live counter, Murg Malai Tikka, Machli Amritsari, Paneer Tikka, Veg Malai Sheek Kebab, Mutton Sheek kebab, tandoori chicken <strong>Soup</strong> Tamatar Dhania Shorba, Mutton Shorba <strong>Main Course</strong> Chicken Tikka Masala, Rara Ghost, Gajjar Matter Malai, Sarson Ka Saag, Veg Taka –Tak ---live counter <strong>Dal</strong> Dal Makhani, Tadka Dal <strong>Rotis</strong> Tandoori Roti, Lacha Paratha Naan, Makkai Ki Roti <strong>Rice</strong> Moti Pulao <strong>Desserts</strong> Gajjar Ka Halwa, Jelabi With Rabdi, Green Salad, Pappad, Pudina Chutney</td>
<td>----</td>
<td>Approx. 200 students, staffs &amp; guests</td>
<td>Report at Annexure -2</td>
</tr>
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</table>

b) Diwali Celebrations: The festivities continued for Diwali where Punjabi & Haryana
theme were at prominence. Food, Culture and attire was showcased to all students, staff and their families. The following Punjabi theme menu was served on Diwali celebrations on 25-10-2019.

Punjabi Food Festival

**Welcome Drink**
Lassi

**Starter**
Machli Amritsari, Murg Malai Tikka, Paneer Tikka, Tandoori Bharwan Aloo, Makkai Sheek Kebab

**Soup**
Mutton Dhaniya Shorba, Makkai Shorba

**Main Course**
Murg Makhani, Patiyala Kheema Curry, Baingan Bharta, Methi Chaman, Sabzi Taka Tak

**Dal**
Dal Makhani, Chola

**Breads**
Butter Naan, Roti, Mini Bhatura

**Rice**
Moti Pulao

**Salad**
Green Salad, Sirka Onion, Mint Chutney, Pappad

**Dessert**
Gajjar Halwa, Row De Kheer, Jalebi

i) Executives of Trident Oberoi, MD & GM of Royal Reve,
Representatives of India Tourism, President & Secretary of D.D. Colony were invited to be a part of the food fest and they relished the mouth watering delicacies and enjoyed Bhangra and Folk songs of Punjab.

ii) The following 25 varieties of sweets were prepared and distributed to the staff and students on occasion of Diwali.

Balushai, Gulab Jamoon, Mysore Pak, Kala Jamoon, Chiroti, Motichoor Ladoo, Besan Ladoo, Ghewar, Double Ka Meetha Sandesh, Mango sandesh Chocolate burfi, Dry fruit ladoo, Gond ka ladoo, Bandar ladoo, Putherlakulu, Jangri, Imariti, Jelabi, Dry fruit burfi, Kaju katli, Pista roll, Soan papadi, Dodal, Gajar ka burfi, Khoya puri, Chandrakala

c) Kartarpur corridor:
The opening of Kartarpur corridor was a milestone for all Punjabi’s which gave them access to the shrine, where the founder Guru Nanak breathed his last of Sikhism.

In honour of Guru Nanak a small pictorial journey was exhibited at IHM-Hyderabad. The journey traced the life of the holy Guru from his birth till his salvation at Kartarpur.

Breads
Naan, Makkai Ki Roti  
Rice  
Moti Pulao  
Desserts  
Gajjar Ka Halwa, Jelabi with Rabdi, Green Salad, Pappad, Pudina Chutney

b) Diwali Celebrations:  
The festivities continued for Diwali where Punjabi & Haryana theme were at prominence. Food, Culture and attire was showcased to all students, staff and their families. The following Punjabi theme menu was served on Diwali celebrations on 25-10-2019.

PUNJABI FOOD FESTIVAL  
Welcome Drink  
Lassi  
Starter  
Machli Amritsari, Murg Malai Tikka, Paneer Tikka, Tandoori Bharwan Aloo, Makkai Sheek Kebab  
Soup  
Mutton Dhaniya Shorba, Makkai Shorba  
Main Course  
Murg Makhani, Patiyala Kheema Curry, Baingan Bharta, Methi Chaman, Sabzi Taka Tak, Dal  
Dal Makhani, Chola  
Breads  
Butter Naan, Roti, Mini Bhatura
Rice  
Moti Pulao  
Salad  
Green Salad, Sirka Onion, Mint Chutney, Pappad  
Dessert  
Gajjar Halwa, Row De Kheer, Jalebi  

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**Punjabi Food Festival**

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**F&B service students in Punjabi Attire**

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**Hoteliers and Principle CIHM appreciating the show**
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<thead>
<tr>
<th>Punjabi Dance Group</th>
<th>Food Festival participating guests and students in costumes</th>
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</table>

**Diwali Dinner**

| Principal CIHM Hyderabad Mr. Sanjay Thakur addressing the gathering | Guests, Faculty & Principal CIHM jointly lighting the lamp |
Guests and audience enjoying the cultural programme

Lavish Punjabi Buffet for dinner

Students participating in the cultural programme

Students singing traditional Punjabi songs
Sweet Making

Live Jalebi counter

Students making sweets

Kartarpur Corridor Display

Display of Kartapur corridor

Display of Kartapur corridor
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<td>3</td>
<td>CIHM, Gwalior</td>
<td>November 2019</td>
<td>Culinary Festival and Cultural Programme</td>
<td>Cultural programme with Buffet Lunch in which foods from all the three states were displayed and served. Badhai Dance from MP, Naga Songs from Nagaland Durga Stuti (solo dance) and LAI HAROBA FOLK DANCE (group dance) from Manipur were done. Students from IHM Gwalior, Naga Students from local medical college, guests from IITTM Gwalior, SOSTTHM, Jiwaji University, Retired vice Chancellor of JU, Retd. Prof. R K Sharma, from SOS Travel Tourism and Hotel Management, Gwalior, Prof. Wilfred Vaz, Director LNIPE Gwalior etc participated. Group of students from Manipur and Nagaland, and MP</td>
<td>Manipur and Nagaland, and MP</td>
<td>IHM students - 150, Naga Students - 15 Manipuri Dance performers - 15 Distinguished Guests - 15 Staff – 40 and Alumni – 17 Press and Media - 15 TOTAL - 267</td>
<td>Partnered by India Tourism, Indore. Attended by Silver Jubilee Batch Alumni. Chief Guest of the function was Prof. GBKS Prasad, Director, SOSTHM, JU, Gwalior. Two guests of Honour were Dr. CS Barua, Asst. Prof. IITTM, Gwalior and Mr R.N. Mishra, AD, India Tourism, Indore. The Choreographer of the Dance performance was Mr. Maharaj Kumar Hojai Ngaiba Singh who is the Guru of KALA SAMUH, a Folk Dance Training Institute. The Menu was comprised of</td>
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- Cultural programme with Buffet Lunch in which foods from all the three states were displayed and served.
- Badhai Dance from MP, Naga Songs from Nagaland Durga Stuti (solo dance) and LAI HAROBA FOLK DANCE (group dance) from Manipur were done.
- Students from IHM Gwalior, Naga Students from local medical college, guests from IITTM Gwalior, SOSTTHM, Jiwaji University, Retired vice Chancellor of JU, Retd. Prof. R K Sharma, from SOS Travel Tourism and Hotel Management, Gwalior, Prof. Wilfred Vaz, Director LNIPE Gwalior etc participated. Group of students from Manipur and Nagaland, and MP


- Partnered by India Tourism, Indore.
- Attended by Silver Jubilee Batch Alumni.
- Chief Guest of the function was Prof. GBKS Prasad, Director, SOSTHM, JU, Gwalior.
- Two guests of Honour were Dr. CS Barua, Asst. Prof. IITTM, Gwalior and Mr R.N. Mishra, AD, India Tourism, Indore.
- The Choreographer of the Dance performance was Mr. Maharaj Kumar Hojai Ngaiba Singh who is the Guru of KALA SAMUH, a Folk Dance Training Institute.

- The Menu was comprised of
more than 50 dishes from all the three states of MP, Manipur and Nagaland.

Report at Annex.3

Cultural programmes

Badhai Dance from Madhya Pradesh

Solo Manipuri Dancer

Naga Students singing a traditional song

Solo Manipuri Dancer
Manipuri Dancers

Asst. Director India Tourism Indore addressing the gathering

Prof. GBKS Prasad, Director SOSTHM, Jivaji University, Gwalior.

Manipuri group Dance
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<td>4</td>
<td>CIHM, Bhopal</td>
<td>19th November 2019</td>
<td>Intra - College Debate Competition</td>
<td>The program was inaugurated by the Mr. Mavarick Mukharjee, General Manager South Zone Accor hotels. The program started with lighting of lamps by our chief guest, a group of 12 students debated on the &quot;Uniqueness of Manipuri Culture&quot; followed by a discussion on the rich cultural heritage of Manipur and a Manipuri dance performance by the students.</td>
<td>Manipur</td>
<td>Approx. 65 students</td>
<td>Report at Annexure -4</td>
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**Manipur Dress**

Students attired in Manipuri dress
Students attired in Manipuri dress
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**Kashmir Theme lunch**

Invitation of the event

Rouf Dance by Diploma & Craft students
Kashmiri Cuisine

Chart on Kashmiri Culture

Chart on Kashmiri Festival

Chart on Kashmiri Wedding
Kashmiri Shikara – photo ops

The guest and RD group photo at the photo booth

Kashmiri Shikara – photo ops

The group photo of the students who worked to succeed the event.
Audience

Visitors enjoying the Kashmiri food

Visitors enjoying the Kashmiri food