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Azadi Ka Amrit Mahotsav

STATE INSTITUTE OF HOTEL MANAGEMENT
SIDDHPUR, GUJARAT

Gujarat Tourism TM



SIHM BULLETIN

March - April 2024
Bi-Monthly Newsletter

SIHM STARS: ILLUMINATING ACADEMIC ACHIEVEMENTS

Aum Surti
Thrives in Yuva Sangam

Shubham Vinzuda
Championing Food Safety

Nisarg Desai's
Ascension in Hospitality

Siddharth Dawda
Mastering English with MEPRO



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FROM THE DESK OF
THE GENERAL MANAGER

Welcome to the professional endeavours of Bachelor of Hotel Management and Catering Technology (BHMCT). At SIHM, a team of dedicated and enthusiastic staff will be in charge of teaching and always ready to help each student in their personal and professional growth and in return we expect the highest levels of motivation and commitment from our students.

SIHM is one of the top colleges of choice for the students of hospitality in Gujarat. Our institute provides scope to develop lust for learning and passion for their professional growth. If you are eager to learn and grow, we are there to nurture your aspirations to be a leader in hospitality world.

SIHM strides to invade new realms of knowledge and to be a flagship for excellence in education. Since its inception, SIHM had evolved sound academic credentials and practical exposure in mentoring Students. This endless journey continuous until we find realms for the future generation. I would like to take this opportunity to wish you the very best in your studies and assure to provide a platform to you all, from which you will take a leap into ever-developing world of hospitality and tourism.

I am indeed happy to share the launch of SIHM Bi-Monthly Newsletter that would enable its reader to refer and share exciting ideas and relevant articles to foster insights and values of professional education.

Happy Reading.

Shri Nilesh K. Dubey, GAS

Additional Collector & General Manager- HR & Admin, TCGL



FROM THE DESK OF THE PRINCIPAL

"Cultivating Hospitality Excellence at State Institute of Hotel Management, Siddhpur"

With a heart brimming with enthusiasm and a vision to elevate SIHM to even greater heights, I invite you to join us on a transformative journey, where we nurture passion, ignite innovation, and empower future hospitality leaders.

The hospitality industry, a vibrant tapestry of culinary artistry, service excellence, and cultural immersion, stands poised for an era of unprecedented growth. As the world embraces new experiences and travellers seek authentic connections, the demand for skilled and passionate hospitality professionals' soars.

Gujarat, the vibrant Land of Legends, stands at the forefront of India's tourism surge. With its rich cultural heritage, diverse landscapes, and burgeoning hospitality sector, Gujarat beckons travelers from across the globe. SIHM, nestled in the heart of this dynamic state, is poised to play a pivotal role in shaping the future of Gujarat's hospitality landscape.

At SIHM, we are committed to fostering a nurturing environment that cultivates not only culinary expertise but also holistic personal development. Our rigorous AICTE-approved 4–year degree course equips our students with the knowledge, skills, and critical thinking abilities essential for success in the ever-evolving hospitality industry. Beyond the classroom, we foster a vibrant campus culture that nurtures creativity, innovation, and a strong sense of ethics. Our students engage in hands-on learning experiences, participate in co-curricular activities, and collaborate with industry partners, gaining invaluable exposure to the realities of the hospitality world.

Nestled amidst serene greenery, our campus embodies sustainability and environmental consciousness. We believe in fostering a harmonious relationship with nature, integrating eco-friendly practices into our operations, and teaching our students the importance of environmental stewardship. We invite stakeholders, potential students, and all those passionate about hospitality to explore our website and discover the transformative power of SIHM. Visit our green campus, immerse yourselves in our vibrant learning environment, and witness the potential that lies within our students.

Together, let us embark on a journey to redefine hospitality excellence, where passion meets innovation, and where our students emerge as the future leaders of this vibrant industry.

Welcome to SIHM, Siddhpur – where your hospitality dreams take flight and a sustainable future awaits!

Happy Reading.

Dr. Sagar Mohite
Principal, SIHM

ABOUT US

State Institute of Hotel Management-Siddhpur, An Initiative of Gujarat Tourism



Engaging in the tourism and hospitality industry offers a remarkable opportunity for students to share their passion with fellow adventurers seeking to explore new destinations or immerse themselves in diverse cultures, cuisines, and adventures. This expansive sector encompasses various aspects, from facilitating transportation to and from tourist destinations to managing accommodations, dining experiences, leisure activities, and guided tours, among others. The vitality of any hospitality and tourism organization hinges upon the distinctive attributes of its personnel, as everything within the industry is replicable except for individuals' capacity to think critically and innovatively. In this context, academia plays a pivotal role as the primary source of cultivating top-tier talent for the industry.



The State Institute of Hotel Management, Siddhpur, a Gujarat Tourism initiative, fulfils a crucial role in nurturing the future leaders of the hospitality and tourism sector. Envisioned to provide global hospitality education at the local level, the institute was strategically established in a town like Siddhpur. At SIHM, our mission extends beyond preparing students for employment; we also prioritize empowering them with essential soft skills. We ensure comprehensive development in the field of Hospitality and Tourism Management, emphasizing our commitment to empowering students and supplying the industry with quality professionals.

The institute not only focuses on delivering theoretical knowledge but also on transforming individuals into responsible citizens and valuable human capital. It is dedicated to providing education of international standards with a commitment to quality.

Affiliated with Gujarat Technological University and AICTE, SIHM offers a four-year degree course leading to a Bachelor of Hotel Management and Catering Technology (BHMCT). This program is facilitated by dedicated core faculty members, complemented by industry experts. The teaching methodology encompasses classroom lectures, laboratory practical sessions, seminars, role-playing exercises, and exposure to the industry. Situated across 4.8 acres, the institute boasts modern infrastructure featuring spacious, IT-enabled classrooms, providing students with opportunities to develop essential life skills and engage in meaningful learning experiences. Through community programs like Nukkad Natak and Atithi, as well as student clubs such as the Heritage Club, Chef's Club, Food & Beverages Club, and Debate Club, the institute prioritizes skill development and equips students with up-to-date knowledge and awareness of current trends in the industry.



The focus of our education lies in applying knowledge to real-life situations and equipping students with problem-solving skills tailored to unique challenges. To this end, SIHM emphasizes practical exposure through its state-of-the-art laboratories, the formation of student clubs, and community immersion programs. The institute's dedicated efforts in nurturing its students are evident in their outstanding academic performance, consistently achieving top ranks in every GTU examination. Furthermore, the internship record of our students is commendable, with a 100% placement rate in leading national and international hotel brands such as **Taj, Hyatt, The Leela,** and **Marriott**. To provide students with global exposure, SIHM has established a Memorandum of Understanding (MoU) with The **Seychelles Tourism Academy** in **Seychelles**, facilitating a student exchange program. Additionally, SIHM has signed a letter of intent (LoI) with **Ecole hôtelière de Lausanne (EHL)** in **Switzerland** and **The Sacred Heart University** in the **USA.**

During the nationwide lockdown when classroom studies were suspended, SIHM ensured uninterrupted learning through innovative ICT solutions. Furthermore, it organized online sessions featuring sector experts such as **Master Chef Sanjeev Kapoor**, renowned speaker and writer **Mr. Chetan Bhagat**, and **Dr. Kristen Tripodi**, Director of Sacred Heart University.

SIHM has solidified its reputation as a premier hotel management institute in India and Gujarat, due to its consistent excellence. The **Divya Bhaskar** group recognized SIHM as the **"Best Hotel Management Institute in Gujarat"** and listed it among the **"Top 50 Educational Institutes of Gujarat"**. Moreover, the **ABP Group** awarded SIHM the **"Gujarat Brand Leadership Award"** and the **Government of Gujarat** hailed it as the state's **"Best Hotel Management Institute"**. Alongside these prestigious honours, SIHM received the **"Drona Award"** in both **2022** and **2023**, as well as the **"Gyan Ratna Award"** in **2022** at the **Network 18 Education Conclave**. Additionally, the institute was honoured with the **"Excellence in Hotel Education Institute"** Award at the **Shiksha Conclave 2022**.

INFRASTRUCTURE AND FACILITIES





Front Office Training Lab



Housekeeping Training Lab



Laundry Training Lab



Restaurant Training Lab



Computer Lab



Bakery Lab



Girls Hostel



Boys Hostel



Hostel Room



Classroom



Outdoor Games



Library



Mess Facility



College Building



Training Kitchen

OUR STRATEGIC ALLIANCE

SIHM Joins Hands with Seychelles Tourism Academy (STA), Seychelles

SIHM has recently solidified its commitment to global education and collaboration by signing a **Memorandum of Understanding (MoU)** with the **Seychelles Tourism Academy (STA).** This landmark agreement aims to enhance academic exchange, research collaboration, and professional development opportunities for students and faculty members of both institutions. SIHM, renowned for its excellence in hospitality education, brings its wealth of experience and expertise to the partnership. Through this MoU, SIHM students will gain exposure to the unique hospitality landscape of Seychelles, known for its pristine natural beauty and vibrant tourism industry. Meanwhile, STA, as a leading institution in Seychelles dedicated to tourism education, stands to benefit from SIHM's academic resources and international network.

Seychelles Tourism Academy

The collaboration between SIHM and STA will involve faculty and student exchanges, joint research projects, and practical training opportunities. These initiatives aim to provide students with cross-cultural learning experiences, practical skills development, and exposure to global best practices in hospitality and tourism management. Overall, the MoU between SIHM and STA signifies a significant step forward in promoting academic excellence and fostering international cooperation in the field of hospitality and tourism education.

COVER STORY

Empowering Tomorrow's Leaders: Aum Surti Thrives in Yuva Sangam



We are thrilled to share a remarkable story of dedication and passion from within our academic community. **Aum Surti,** a 6th semester student, has recently left an indelible mark by actively participating in **Yuva Sangam** under the esteemed Ministry of Tourism.

Aum's journey with Yuva Sangam exemplifies the embodiment of dedication and commitment. His proactive involvement not only underscores his personal aspirations but also reflects his profound dedication to contributing to the dynamic landscape of the tourism industry. By embracing opportunities like Yuva Sangam, Aum showcases a commendable initiative towards his personal and professional growth, setting an inspiring example for his peers.

The significance of Aum's participation extends beyond the confines of academic achievement. It serves as a testament to his unwavering commitment to broadening horizons and embracing new experiences. Aum's proactive pursuit of diverse avenues not only enriches his own journey but also contributes to the collective growth and development of our academic community.

COVER STORY

As we extend our heartfelt congratulations to Aum, we also celebrate the spirit of exploration and ambition that drives him forward. His journey serves as a reminder that success is not merely about reaching milestones but about the relentless pursuit of excellence and the courage to embrace new opportunities.

We invite you to join us in applauding Aum Surti for his remarkable achievements and in celebrating the boundless potential that lies within each of us. Let us draw inspiration from Aum's journey as we continue to strive for excellence and innovation in all our endeavors.

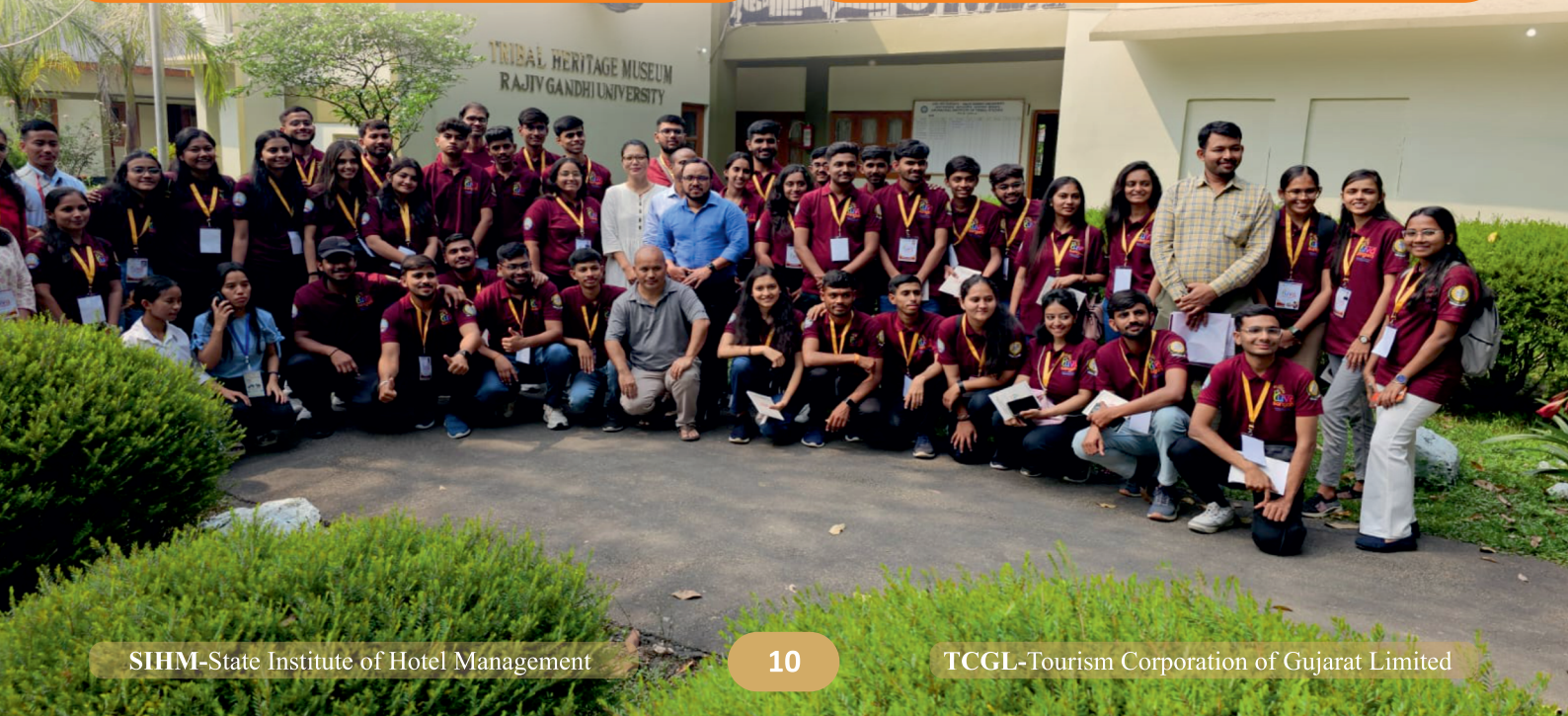
Bravo, Aum! Your journey is a beacon of inspiration for us all.











Shubham Vinzuda: Championing Food Safety with FSSAI's FOSTAC Training

Shubham Vinzuda
Batch 6th-Semester 6



In the bustling landscape of academia, amidst the eager pursuit of knowledge and excellence, one name shines bright – **Shubham Vinzuda.** A diligent student of hailing from the esteemed 6th-semester batch, Shubham's recent triumph in completing the **Food Safety Supervisor (FOSTAC)** training by the **Food Safety and Standards Authority of India (FSSAI)** is a testament to his unwavering dedication and commendable commitment to continuous learning.

Embarking on the journey of FOSTAC training is no small feat, requiring determination, resilience, and a thirst for knowledge – qualities that Shubham exemplifies effortlessly. Through his steadfast dedication and relentless pursuit of excellence, Shubham has not only achieved a personal milestone but has also emerged as a beacon of inspiration for his peers and colleagues.

The completion of FOSTAC training underscores Shubham's deep-seated commitment to ensuring food safety standards and enhancing public health. In a world where the quality and safety of food are paramount, Shubham's achievement holds immense significance, serving as a cornerstone in the collective endeavor to safeguard consumer well-being and promote healthy living.



As we extend our heartfelt congratulations to Shubham, we also recognize the profound impact of his contribution to our academic community and beyond. His dedication to continuous learning not only enriches his own journey but also elevates the standards of excellence within our midst, setting a benchmark for others to aspire to.

Shubham's success is a testament to the transformative power of ambition, perseverance, and unwavering dedication. Through his exemplary commitment to personal and professional growth, Shubham embodies the spirit of innovation and resilience that defines our academic ethos. As we celebrate Shubham's remarkable achievement, let us also pause to reflect on the broader implications of his success. In championing food safety and public health, Shubham has not only carved a niche for himself but has also contributed significantly to the greater good, leaving an indelible mark on the fabric of society.

We extend our warmest congratulations to Shubham Vinzuda for his outstanding accomplishment in completing the FOSTAC training by FSSAI. Your dedication, ambition, and unwavering commitment to excellence serve as an inspiration to us all.

Well done, Shubham – may your journey continue to illuminate the path towards a healthier, safer future for generations to come!

FEATURES

International Students Calls SIHM Home

PRISCILA LUISA
BATCH 6th-Semester 6



At the SIHM, **Priscila Luisa,** another international student hailing from **Mozambique,** has discovered a second home. Priscila's journey to SIHM began with a deep-rooted desire to explore the world and gain an education that would set her on a path to success. She knew that the hospitality industry was her calling, and after extensive research, she discovered SIHM. Of course, being an international student has its challenges, and Priscila has had to overcome her fair share of obstacles along the way. From language barriers to cultural differences, she has had to work hard to adapt to her new surroundings. But with the support of her professors, classmates, and friends, Priscila has thrived. She has learned to embrace the differences that make us all unique and has become a more well-rounded individual as a result.

Priscila's time at SIHM has been a transformative experience. She has been exposed to a wealth of knowledge and expertise in the field of hospitality and has had the opportunity to put her skills to the test in real-world settings. From managing events to working in the kitchen, Priscila has gained hands-on experience that will serve her well in her future endeavors. But it's not just the academic and professional experiences that have made SIHM feel like home to Priscila. It's the sense of community and belonging that she has found here. Priscila has made lifelong friends from India, and she cherishes the memories they have made together.

ALUMNI SPOTLIGHT

Inspiring Success: Nisarg Desai's Ascension in Hospitality

Nisarg Desai
Batch 4



In our latest alumni spotlight, we're thrilled to shine a well-deserved light on **Nisarg Desai,** a shining star hailing from Navsari, Gujarat, and a proud member of Batch 4th. Nisarg's journey from the halls of our institution to the vibrant world of hospitality is nothing short of inspiring. Launching his professional career with **Marriott International** in Surat as a **Guest Service Associate,** Nisarg quickly proved his mettle, demonstrating an unwavering commitment to excellence and a passion for exceeding guest expectations. Through dedication, perseverance, and a relentless pursuit of growth, Nisarg's trajectory within the industry has been nothing short of meteoric.

Today, we celebrate his remarkable achievements as he ascends to the esteemed position of **Executive in Sales and Marketing** with **Radisson Hotel Group.** Nisarg's rise through the ranks stands as a testament to his exceptional talent, leadership skills, and a profound understanding of the ever-evolving landscape of hospitality. His journey serves as an inspiration to current and future students, illustrating the boundless opportunities that await those with a drive to succeed and a dedication to their craft. As he continues to make strides in his career, we extend our heartfelt congratulations to Nisarg Desai, an exemplary alumnus whose success brings honor to our institution and serves as a beacon of inspiration for aspiring professionals everywhere.

Designing Tomorrow's Tourism: Insights from Dr. Rathod's Development Dialogue

Vikasit Bharat@2047
February 28, 2047

On February 28, 2024, Dr. Harishchandra Singh Rathod, the esteemed Director of Narayana Business School, Ahmedabad, led a thought-provoking Development Dialogue session for **Vikasit Bharat @2047** at SIHM, focusing on the theme **"Why We Should Embrace Design Thinking Tools in Tourism."** Dr. Rathod's expertise and profound insights illuminated the transformative potential of design thinking in shaping the future of tourism. Through engaging discourse and real-world examples, Dr. Rathod underscored the importance of adopting a human-centered approach and leveraging design thinking principles to innovate and enhance the tourism experience.

Students who attended the session were captivated by Dr. Rathod's compelling arguments and practical strategies for integrating design thinking tools into the tourism industry. They gained valuable insights into how empathy, creativity, and collaborative problem-solving can drive positive change and create meaningful experiences for travelers. Dr. Rathod's emphasis on customer-centricity and co-creation resonated deeply with the aspiring hospitality professionals, inspiring them to explore new avenues for innovation and excellence in their future careers.

Moreover, the Development Dialogue provided a platform for students to engage in meaningful discussions, exchange ideas, and gain valuable perspectives from industry experts and peers alike. The interactive nature of the session encouraged active participation and fostered a sense of camaraderie and shared purpose among attendees.
As the session concluded, students left feeling empowered and motivated to embrace design thinking as a powerful tool for driving innovation and sustainability in the tourism sector. They were equipped with practical insights and actionable strategies that they could apply in their future endeavors, whether in hospitality management, tourism development, or related fields. Dr. Rathod's impactful presentation left a lasting impression on the students, igniting a passion for leveraging design thinking to shape the future of tourism and create memorable experiences for travelers around the world.







SIHM Elevates Hospitality Education: NDLI Registration & IIC Initiative

SIHM is now a proud part of the rapidly expanding nationwide popular **Institutional Innovation Council (IIC)**, which is established by **Ministry of Education (MoE)** through **MoE's Innovation Cell (MIC)** . All program in collaboration with **AICTE** for Higher Educational Institutions (HEIs) to systematically foster the culture of innovation and start-up ecosystem in education institutions. Primarily, IICs' role is to engage large number of faculty, students and staff in various innovation and entrepreneurship related activities such as ideation, Problem solving, Proof of Concept development, Design Thinking, IPR, project handling and management at Pre-incubation/Incubation stage, etc., so that innovation and entrepreneurship ecosystem gets established and stabilized in HEIs. This initiated at SIHM was initiated by Prof. (Dr.) Sagar H. Mohite & Dr. S. Mishra.

INSTITUTION'S INNOVATION COUNCIL
(Ministry of HRD Initiative)

SIHM is also a part of the rapidly expanding nationwide knowledge network called the **National Digital Library of India Club (NDLI Club)**. Initiative taken by SIHM under the guidance of Prof. (Dr.) Sagar H. Mohite , Principal- SIHM to strengthen the existing library and information resource centre of the institution The objective of the e-window to the learners, **National Mission on Education through Information and Communication Technology (NMEICT)** has sponsored the **National Digital Library of India (NDLI)** project and arranged funding through **Ministry of Education, Govt. of India,** which will benefit the students in long way to go in achieving their career objectivities.



Women's Day at SIHM Inspires Unity and Empowerment

International Women's Day
8th March, 2024

On International Women's Day, observed on **March 8, 2024,** SIHMcelebrated the invaluable contributions of women with enthusiasm and appreciation. The campus buzzed with excitement and empowerment as women students and staff members gathered to commemorate the occasion. In a heartwarming gesture of solidarity, female students and faculty came together to cut a specially prepared cake crafted by the students. The cake, a symbol of unity and celebration, bore testament to the recognition and respect accorded to women within the SIHM community. Beyond the ceremonial cutting of the cake, the celebration of International Women's Day at SIHM was an enriching experience for all participants. Through various workshops, seminars, and panel discussions organized by the institution, students had the opportunity to learn about the pivotal role of women in shaping societies and economies worldwide. They gained insights into gender equality, women's empowerment, and the importance of creating inclusive environments that foster the growth and success of women.



The celebration also provided a platform for women to share their experiences, challenges, and triumphs, fostering a sense of solidarity and support among peers. As the day drew to a close, the spirit of empowerment and appreciation lingered in the air, leaving a lasting impression on the SIHM community. International Women's Day at SIHM was not only a celebration of women's achievements but also a reaffirmation of the institution's commitment to gender equality, diversity, and inclusion. Through meaningful events and engagements, SIHM continues to empower women to thrive and excel in their chosen paths, embodying the ethos of equality and opportunity for all.



Empowering Tomorrow's Leaders: SIHM's Mera Pehla Vote Campaign

March 14, 2024

On **March 14, 2024, SIHM** orchestrated a momentous event centered around the**"Mera Pehla Vote Desh Ke Liye"** Campaign, where students came together to pledge for their right to vote. This initiative was a pivotal step in fostering civic awareness and engagement among the student body. Through interactive discussions, informative sessions, and engaging activities, SIHM aimed to instill in students a profound sense of responsibility and empowerment associated with voting.

During the event, students were enlightened about the significance of their role as active participants in the democratic process. They gained a deeper understanding of the power of their vote in shaping the socio-political landscape of the nation. Through thought-provoking discussions and real-life examples, students learned about the importance of making informed decisions and the impact of their collective voices on governance and policymaking. Moreover, the event served as a platform for students to reflect on their civic duties and responsibilities as responsible citizens. They pledged to exercise their voting rights wisely, with a commitment to upholding democratic values and principles. The atmosphere was charged with enthusiasm and determination as students embraced their role as agents of change and vowed to make a positive difference through their participation in the electoral process.

By actively engaging in the Mera Pehla Vote Desh Ke Liye Campaign, SIHM students reaffirmed their dedication to democracy and citizenship. They emerged from the event with a renewed sense of purpose and empowerment, ready to play an active and meaningful role in shaping the future of the nation. Through their collective pledge to vote responsibly, SIHM students demonstrated their commitment to building a stronger, more inclusive, and democratic society for generations to come.



Embracing Cultural Riches: SIHM Commemorate World Heritage Day with Enthusiasm

April 18, 2024

On the vibrant morning of **April 18, 2024,** students of the SIHM gathered to celebrate the essence of global heritage on **World Heritage Day.** Amidst an aura of excitement and anticipation, a painting competition was meticulously organized, serving as a canvas for students to express their appreciation for the world's diverse cultural tapestry. Each stroke of paint embodied a story, a tribute to the monumental landmarks and intangible legacies that bind humanity together.

Adding depth to the festivities, esteemed guest lecturer **Tejal Parmar, Curator, Shree Sthal Museum, Siddhpur**, graced the occasion. With profound insights into preserving and promoting cultural heritage, Parmar's lecture sparked inspiration among the eager learners, illuminating the significance of safeguarding our shared history for generations to come. Her words echoed through the halls, igniting a fervour for exploration and understanding. Following the enlightening discourse, the students embarked on a journey to the heart of heritage as they ventured to the Shree Sthal Museum. Stepping through its hallowed corridors, they were transported through time, immersed in the splendor of ancient artifacts and timeless narratives. Each exhibit whispered tales of bygone eras, weaving a tapestry of cultural richness that transcended borders and languages.

As the day progressed, the students eagerly engaged in a spirited quiz competition, testing their newfound knowledge and understanding of world heritage. From the majestic wonders of the world to the intricate traditions of distant civilizations, every question served as a reminder of the vast tapestry of human experience waiting to be explored. For the students of SIHM, the celebration of World Heritage Day was more than just an event; it was a journey of discovery and enlightenment. Through the lens of art, lectures, and hands-on experiences, they delved into the depths of humanity's collective heritage, emerging with a deeper appreciation for the mosaic of cultures that adorn our planet. It was a day of learning, of growth, and of forging connections with the past that would resonate far into the future. Students then returned to their campus, hearts brimming with memories and minds enriched with newfound understanding. In their celebration of World Heritage Day, they had not only honored the legacies of the past but had also kindled a flame of curiosity and appreciation that would continue to burn brightly within them, guiding their paths as global citizens of tomorrow.













STUDENT ACHIEVEMENTS

SIHM Students Shine in Everest Better Kitchen Culinary Challenge

Ronak Bundela & Yug Gaekwad
Batch 6th - Semester 6



On the illustrious day of **March 12, 2024,** amidst the bustling cityscape of Mumbai, **Ronak Bundela and Yug Gaekwad** stepped onto the culinary stage to demonstrate their prowess in the final round of the **Everest Better Kitchen Culinary Challenge.** With pots bubbling, knives slicing, and flavors dancing, they embarked on a gastronomic adventure like no other.

Their performance in the final round left an indelible mark, as Ronak and Yug exhibited exceptional talent, creativity, and precision in their culinary creations. From crafting intricate dishes to mastering the art of flavor fusion, they captivated the judges and audience alike with their culinary flair and finesse. The Institute proudly acknowledges Ronak and Yug for their outstanding achievement and unwavering dedication to the culinary craft. Their zeal and enthusiasm for participation, coupled with their relentless pursuit of excellence, epitomize the spirit of our culinary community.

In the heat of the kitchen, Ronak and Yug not only showcased their culinary skills but also embodied resilience and perseverance. Their ability to navigate challenges and adapt to the fast-paced environment is a testament to their determination and passion for the culinary arts. As they put up a tough and healthy fight in the Everest Better Kitchen Culinary Challenge, they exemplified the true essence of culinary excellence. Their performance serves as an inspiration to aspiring chefs everywhere, reminding us that with passion, hard work, and dedication, anything is possible. Let us raise our aprons in applause and celebrate the remarkable achievements of Ronak Bundela and Yug Gaekwad. Their culinary journey is a testament to the transformative power of passion and perseverance in the pursuit of greatness. Institute congratulates them on their outstanding performance in the Everest Better Kitchen Culinary Challenge! Your culinary prowess has undoubtedly left a lasting impression, and we eagerly anticipate the delectable creations you will continue to share with the world.

Bon appétit!









STUDENT ACHIEVEMENTS

Siddharth Dawda: Mastering English with MEPRO – A Proud Achievement



With immense pleasure and pride, we extend our warmest congratulations to **Siddharth Dawda**, a distinguished member of our 6th batch, semester 6, for his outstanding achievement in mastering the English language through **MEPRO**. Siddharth's completion of all **10 levels** in this rigorous language training software not only marks a personal triumph but also reflects the high standards of academic excellence at our institute. MEPRO, an innovative English language training software, has recognized Siddharth as an expert in the language, a testament to his dedication and diligence. This achievement is a testament to his commitment to continuous learning and growth. Siddharth expresses his gratitude to TCGL, with a special acknowledgment to **Shri Nilesh K. Dubey, Additional Collector & General Manager- HR & Admin, TCGL** for bringing MEPRO to the campus.

This initiative has granted students access to state-of-the-art language learning resources, significantly enhancing their educational journey and empowering them to reach their highest potential. Additionally, Siddharth extends his heartfelt appreciation for the invaluable guidance and leadership of **Mr. Dhruv Kishore Bole, HOD-Academics**. Under his adept project leadership, Siddharth, along with numerous other students, has been provided with the platform and support needed to excel in their language proficiency, contributing to their overall academic growth and success.Siddharth's accomplishment is a source of great pride for our institute, and we commend him for his exemplary dedication and hard work. We wish him continued success in all his future endeavors.



FACULTY ACHIEVEMENTS

Book Chapter Featured in Scopus



Dhruv Kishore Bole
Faculty- Food and Beverage Service

Dhruv Kishore Bole, our **Head of Department -Academics & Faculty-Food and Beverage Service,** has recently garnered recognition for their scholarly achievement with the inclusion of their book chapter titled **"Wine Packaging, Distribution, and Greenhouse Gas Emissions: Challenges to Achieve Zero Emissions in the Packaging and Logistics Industries"** in **Scopus.** This chapter, featured in the esteemed **IGI Global** publication, **Handbook of Research on Sustainability Challenges in the Wine Industry,** delves into critical aspects of sustainability within the wine sector. Bole's research meticulously examines the intricate interplay between wine packaging, distribution processes, and the consequential greenhouse gas emissions, shedding light on the imperative to transition towards zero emissions in packaging and logistics.

The acknowledgment of this chapter in Scopus, a comprehensive abstract and citation database, underscores the scholarly merit and relevance of Bole's work to the wider academic community. Such recognition not only validates the rigor and significance of Bole's research but also enhances its visibility and accessibility to researchers, educators, and industry practitioners globally. Bole's commitment to advancing knowledge and fostering sustainable practices within the food and beverage service industry is evident through their insightful contributions to the discourse on environmental sustainability in the wine industry. This achievement not only underscores Bole's expertise in the field but also positions them as a prominent voice in driving positive change towards a more environmentally conscious approach in packaging and logistics within the wine sector. As a leader in academia, Bole's work serves as a catalyst for further exploration and action towards mitigating environmental impact and promoting sustainability within the wine industry and beyond.



Exploring HospitalityIndustry's Freshest Trends!



Moazzam Mansheet
Batch 6th-Semester 6

In the wake of the COVID-19 pandemic, the hospitality industry is rapidly adopting new trends that are proving to be very helpful and useful for future actions. Some of these trends include the integration of Artificial Intelligence, the provision of multigenerational service, the emergence of smart hotels, a growing emphasis on wellness, and the offering of plant-centric meals.

Artificial Intelligence :-

Imagine a hotel where everything is super smart and knows exactly what you need before you even ask for it. This is the power of AI. From personalized check-ins to smart room controls and even robots delivering room service, AI is transforming the guest experience. It's like having your own personal assistant, making your stay smoother and more convenient than ever before. AI makes hotels more efficient, reduces wait times, and enhances guest satisfaction by catering to their individual needs. Additionally, it frees up hotel staff to focus on providing exceptional service and making guests feel truly special. Hotels can implement AI by investing in smart technology systems like chatbots for instant guest assistance, smart room devices for controlling lights and temperature, and even AI-powered robots for tasks like cleaning and delivering amenities.

Multigenerational Service :-

Hotels today are more accommodating than ever, catering to guests of all ages and backgrounds. Multigenerational service is a concept that involves offering amenities and activities that appeal to everyone, from young kids to grandparents. This means families can enjoy quality time together with activities suitable for all ages, while solo travelers and couples can still find peace and relaxation. It creates a welcoming environment where everyone feels included and valued. To implement multigenerational service, hotels should offer a diverse range of activities, amenities, and dining options that cater to different age groups and interests. For instance, hotels can provide kids' clubs to engage children, spa services for adults, and family-friendly dining options. Ultimately, such efforts promote an inclusive environment that makes guests feel at home and happy.



Credit: Unsplash/Louis Hansel

Smart Hotels :-

Smart hotels are designed to improve the guest experience through the use of technology. The latest advancements include keyless entry and mobile check-in, personalized recommendations, and virtual concierge services. By putting control in the hands of the guests, smart hotels streamline the check-in process, make personalized recommendations based on guest preferences, and enable seamless communication with hotel staff. With smart technology, guests can have their own personal concierge available 24/7. Hotels can implement smart technology by offering mobile apps that allow guests to manage their bookings, check-in remotely, and access hotel services. Additionally, hotels can use data analytics to personalize guest experiences and anticipate their needs.

Provision of Plant-Centric Meal :-

An increasing number of people are adopting plant-based diets for various reasons such as health, environment, and ethics. In response, hotels are now providing a wide range of delicious plant-based meals that cater to both vegetarians and vegans. Not only are these plant-based meals nutritious and tasty, but they are also environmentally sustainable. These meals appeal to a growing segment of health-conscious and environmentally aware guests, making hotels more inclusive and accommodating. To implement plant-centric menus, hotels can collaborate with local farms and suppliers to source fresh, seasonal produce. They can also offer innovative plant-based alternatives to traditional meat and dairy dishes, catering to various dietary preferences.

Wellness :-

In today's fast-paced world, it has become more important than ever to prioritize wellness. As a result, hotels are embracing this trend and offering a wide range of wellness amenities and activities to their guests. These include yoga classes, meditation sessions, spa treatments, and healthy dining options. Wellness-focused hotels provide guests with the opportunity to relax, rejuvenate, and recharge both physically and mentally. It's a holistic approach to hospitality that promotes overall well-being and enhances the guest experience. Hotels can implement wellness initiatives by offering on-site fitness facilities, organizing wellness retreats and workshops, and providing healthy dining options made with fresh, locally sourced ingredients.

The hospitality industry is being transformed by various trends, which are also making guests' stays more enjoyable, convenient, and memorable. By embracing different aspects such as artificial intelligence, multigenerational service, smart hotel technology, plant-centric meals, and wellness initiatives, hotels can cater to the diverse needs and preferences of today's travelers. Therefore, the next time you book a hotel, look out for these exciting trends and get ready to experience hospitality like never before.

HOTELS AND THEIR SUSTAINABILITY INITIATIVES



Ojuswini Dhir
Batch 7th-Semester 4

Sustainability is a social goal for people to co-exist on Earth over a long time. Definitions of this term are disputed and have varied with literature, context, and time. Sustainability usually has three dimensions or we can say pillars, i.e., environmental, social, and economic. In this article you will get to know what hotels are doing for sustainability for the above mentioned pillars or dimensions of the sustainability.

ENVIRONMENTAL SUSTAINABILITY :-

If we talk about environmental sustainability then there are so many hotels who are working on this, and they are achieving their goal by giving some share from their profit for the development of the society and its well being. Not only through donation, hotels also trying to say no to plastic policy and use of bio degradable items, For example:- some hotel creates a green team who take the lead in suggesting eco-friendly best practices in their area or in the events they are conducting in the hotel. This gives the employees a sense of ownership of green strategies, and more commitment to long-term adoption. Don't forget to acknowledge their efforts, such as with a small stipend, a special luncheon or gift cards. Another best example is, hotels now-a-days are using glass bottles to reduce the use of plastic. These glass bottles are first sanitized and then filled with mineral water through a well maintained water purifying system. After this these bottles are tagged. The reason behind tagging is that a person can only drink 2-3 days old water unless or until the seal is not open and hence the guest will not get any problem of contamination. If these bottles are not tagged, then the water will get contaminated after some time, and the consumer will get sick and as we know that water based diseases are very harmful the human body. Also, hotels are slowly implementing online check-in /check-out facility, as it cut down on loss of plastic key cards, reduces paper usage, reduces manpower, it is a one time investment.
This is directly or indirectly related to sustainability of environment.

SOCIAL SUSTAINABILITY :-

Social sustainability is not just means doing something for the society only it also includes the well-being of the employees. But now question arises that what are these hotels are doing for the sustainability of the employees and how they are implementing the policies for their well being? So here is your answer! Sustainable hotels prioritize the health and well-being of their employees by implementing wellness programs, providing access to mental health resources, and offering fitness facilities which are essential for maintaining a motivated and healthy workforce. Investing in employee well-being not only increases job satisfaction but also reduces



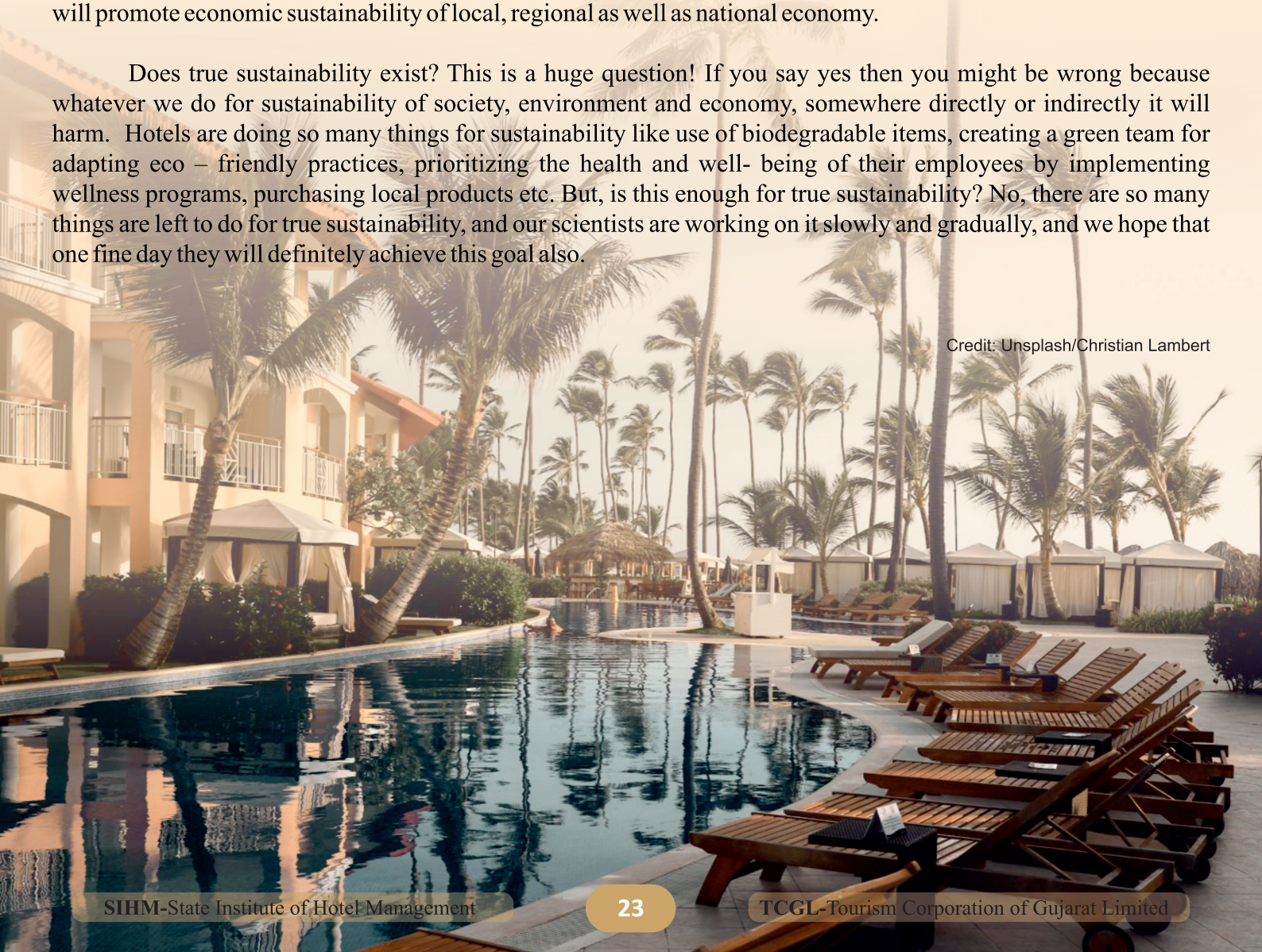
Credit: Unsplash/The Humble Co

turnover, contributing to the long-term sustainability of human capital.Continuous learning and skill development are crucial for both employee satisfaction and the hotel's success. Establishing training programs, workshops, and mentorship opportunities not only enhance the skills of the workforce but also create a culture of growth and development. A well-trained team is better equipped to adapt to industrial changes, contributing to the hotel's overall sustainability. The world embraces flexible work module, hotels can adopt practices such as remote work, flexible scheduling, and job-sharing to accommodate the diverse needs of their workforce. This not only improves work-life balance but also attracts a wider talent pool, contributing to the overall sustainability of human capital.

ECONOMIC SUSTAINABILITY :-

Hotels use raw material for the food production, for service and for other operations in the hotel. Hotels can buy these raw material for food production, cutleries and groceries for restaurant, can buy decore related items from the local market. This will help the local venders to strengthen their economy and when the local economy gets strenghten automatically the region and national economy gets powerfull. Not only by purchasing local products, hotels can also support any new startup in their local area which is promoting sustainable products by purchasing their products and by supporting them economically. Hotels should also educate people to use sustainable products by doing some seminars and workshops in the hotels for local public, by promoting sustainable products and by giving the idea to the people to use sustainable products. If we take one example for using sustainble product, hotels can implement a rule that when any customer is coming for taking their takeaway order they must carry a carry bag which can be made of jute or any cotton material rather then plastic ones. when hotels are delivering orders they must use sustainable products like edible cutleries made from wheat and rice which can be also cunsumed when customer finishes there meal. These are some practices hotels can do for supporting sustainability and hence when they buy sustainable products, by purchasing raw materials, cutlery and crockery, and decorative items from the local market it will promote economic sustainability of local, regional as well as national economy.

Does true sustainability exist? This is a huge question! If you say yes then you might be wrong because whatever we do for sustainability of society, environment and economy, somewhere directly or indirectly it will harm. Hotels are doing so many things for sustainability like use of biodegradable items, creating a green team for adapting eco – friendly practices, prioritizing the health and well- being of their employees by implementing wellness programs, purchasing local products etc. But, is this enough for true sustainability? No, there are so many things are left to do for true sustainability, and our scientists are working on it slowly and gradually, and we hope that one fine day they will definitely achieve this goal also.



Credit: Unsplash/Christian Lambert

Food Safety Training Ecosystem: Developing Culture of Safe Food in India



Puneet Basson
Assistant Professor-Bakery
FoSTaC Trainer

Safe Food – The first step towards healthy body& mind.Food safety is non-negotiable and therefore is very critical for human life.The increase in incidences of food poisoning and dietary deficiencies in our country is a cause for concern. To curb the problem of food poisoning, Government of India took the initiative earlier and passed the law named as **Food Safety and Standards Act, 2006 (FSSA).** In 2008, **Food Safety and Standards Authority of India (FSSAI)** was established under the aegis of Ministry of Health and Family Welfare to enforce the provisions of the law. Under the FSSA act, FSSAI is a single point reference for all matters relating to food safety and food standards in the country.

The FSSAI is assisted by scientific committees & panels in setting standards and central advisory committee in coordination with enforcement agencies. The FSSAI regulates and guides all people engaged in manufacturing, processing, import, transportation, storage, distribution and retail of food, on issues of food safety and nutrition. Process of food businesses licensing and registration started in 2011. Seven key areas have been identified by the FSSAI in 2016, which are:

- Food Standards
- Food testing
- Consumer Focus
- Safe Food Practices
- Food Safety Training
- Food Safety Compliance
- Social &Behavioral Changes

FoSTaC Program

Food Safety Training & Certification (FoSTaC) is a training program of Food Safety & Standards Authority of India initiated with the aim to spread education and raise awareness on Food Safety & standards Act, Rules & Regulations among food business operators (FBO's).

Objectives of FoSTaC

Raising the bar of food safety in the country by:

1. Creating an improved environment of self-compliance to FSSA,2006 Rules & Regulations by the responsible food businesses.
2. Bringing behavioral change and inculcating the culture of food safety in the country.

Sectors in Food Industry:

- Milk and Milk Products
- Packaged Water
- Manufacturing
- Catering
- Meat and Poultry
- Oil
- Storage and Transport
- Street Food Vending
- Fish and Seafood
- Bakery
- Retail and Distribution

Growth of FBO's

Food Service industry is a part of Services industry in India. As per FICCI Foodzania Report 2018, rising

income level of household, seventh pay commission given by central & state governments and lifestyle changes with low inflation rate are the reasons for increase in disposable income for households. Increase of disposable income paved way for the growth offood services sector in India. From 2013 to 2017, food services sector CAGR growth was 8%. Forecast for 2017-2022 is CAGR of 10% for the growth of food services sector. As per FSSAI Report on Transforming Food Safety Landscape 2016-17, growth of FBO's registrations and licenses from 2012 to 2017 is 10 times. In 2012, total FBO's registrations and licenses were 2,72,070 which reached 28,79,600 in 2017. In February 2024, these numbers crossed 1 crore registrations and licenses in India.

FSSAI desired, food businesses having central or state licenses should have at least 1 trained and certified food safety supervisor for every 25 food handlers in the company. Food handlers in all petty food businesses that are registered should be trained & certified. These trained food safety supervisors should in turn carry out periodic onsite training of all food handlers, at least once in a quarter and maintain record thereof for the purpose of food safety audits and inspections.



Training Session -FoSTaC (Sample Image)

FoSTaC Training

In 2017, Food Safety Supervisor trainings started with the first pool of certified ToT trainers & assessors. Initially, the FSS trainings are in offline or physical mode till Covid-19 pandemic. During Covid-19, offline trainings are not allowed as per government protocol and therefore, online trainings allowed by the FSSAI from May 2020 onwards. Validity of the certificate for 02 year is removed from July 2022 onwards. Certificate validity of 02 year is reintroduced from January 2024. Till January 2024, more than 15 lakh FSS trained through 46000 offline and online trainings across India.

The target set by FoSTaC department is 25 lakh FSS certified FHs by the end of year 2025. To increase the penetration of food safety trainings, it is suggested to focus and train more number of regional language trainers with a rigorous audit of FBO's for FSS certified FHs. Another suggestion would be to make the FSS certification regulation mandatory for all food handlers like they follow in developed countries. In this way,we can spread the knowledge of food safety to in less duration and simultaneously influencing the behavior of FH's towards safe and hygienic environment for food. It will go a long way in creating a safe food culture in our country.

LIFE AT SIHM:
Events and Activities

Divine Devotion: SIHM's Mahashivratri Celebration

Mahashivratri
8th March, 2024

On March 8, 2024, SIHM embraced the festive spirit of **Mahashivratri**, a significant Hindu festival honoring Lord Shiva. With reverence and enthusiasm, SIHM celebrated this auspicious occasion, bringing together students, faculty, and staff in a vibrant display of cultural heritage. SIHM's campus was transformed into a vibrant hub of festivity and reverence as students, faculty, and staff came together to celebrate this auspicious occasion. The festivities commenced with traditional rituals and prayers, conducted with deep devotion and solemnity, invoking the blessings of Lord Shiva for prosperity and harmony.The campus was adorned with colorful decorations, evoking a sense of joy and devotion. Traditional rituals and prayers were observed, invoking blessings for prosperity and well-being. Through the celebration of Mahashivratri, SIHM not only honored a cherished tradition but also provided a platform for cultural exchange and appreciation within its diverse community.





SPECIAL DAYS
March - April 2024

Plant Power Day

7th March, 2024

Plant Power Day, observed on **March 7th**, is a celebration of the growing awareness and appreciation for plant-based diets and their impact on health, the environment, and animal welfare. This annual event serves as a platform to promote the benefits of consuming more plant-based foods while encouraging individuals to explore plant-powered meals and lifestyles.

The significance of Plant Power Day lies in its ability to shed light on the positive effects of incorporating more fruits, vegetables, grains, legumes, nuts, and seeds into our diets. Plant-based diets have gained popularity in recent years due to their numerous health benefits. Research suggests that diets rich in plant foods are associated with a reduced risk of chronic diseases such as heart disease, diabetes, obesity, and certain types of cancer. They are also often higher in essential nutrients such as fiber, vitamins, and antioxidants, which are vital for overall health and well-being.Moreover, adopting a plant-based diet can have significant environmental benefits. The production of plant-based foods generally requires fewer resources such as land, water, and energy compared to animal-based foods. By reducing our reliance on animal agriculture, we can help mitigate environmental issues such as deforestation, water pollution, and greenhouse gas emissions, thereby contributing to a more sustainable future for our planet.

Plant Power Day also serves as a reminder of the ethical considerations associated with food choices. Choosing plant-based options can help reduce the demand for animal products, thereby sparing millions of animals from the cruelty of factory farming and slaughterhouses. By embracing plant-powered lifestyles, individuals can align their food choices with their values of compassion and respect for all living beings.On Plant Power Day, various events, activities, and initiatives take place worldwide to celebrate and promote plant-based eating. These may include cooking demonstrations, educational workshops, community gatherings, social media campaigns, and more. Participants are encouraged to share their favorite plant-based recipes, dining experiences, and tips for incorporating more plant foods into their daily lives.

Whether you're a committed vegan, a flexitarian, or simply curious about plant-based eating, Plant Power Day offers an opportunity for everyone to explore the delicious and nutritious world of plant-powered foods. By making conscious choices to prioritize plant foods, we can improve our health, protect the environment, and create a more compassionate world for all beings. So, let's come together on March 7th to celebrate the power of plants and embrace a future that is healthier, greener, and kinder to all.

Credit: Unsplash/Davies Designs Studio



SPECIAL DAYS
March - April 2024

World Idli Day

30th March, 2024

World Idli Day, celebrated on **March 30th,** is a delightful occasion that pays homage to one of South India's most beloved culinary treasures: **the Idli.** This humble yet iconic dish holds a special place in the hearts and palates of millions around the world, transcending boundaries of culture and geography with its simple yet irresistible appeal.

Idli, a traditional South Indian delicacy, is a steamed rice cake made from a fermented batter of ground rice and urad dal (black lentils). It is typically served alongside savory accompaniments such as sambar (a flavorful lentil-based soup) and chutney (a condiment made from coconut, herbs, and spices). With its soft and fluffy texture, mild flavor, and versatility, idli has become a staple breakfast item in households across India and beyond.

The origins of idli can be traced back centuries, with references to similar dishes found in ancient Indian texts. Over time, idli has evolved into countless variations, each reflecting the unique culinary traditions and regional preferences of different communities. Whether enjoyed as a wholesome breakfast, a light snack, or a satisfying meal, idli continues to captivate taste buds and inspire culinary creativity around the world.

World Idli Day provides an opportunity to celebrate the rich cultural heritage and culinary diversity of South India while also highlighting the nutritional benefits of this beloved dish. Idli is not only delicious but also highly nutritious, as it is naturally gluten-free, low in fat, and rich in carbohydrates, protein, and essential vitamins and minerals. Its fermentation process enhances digestibility and promotes the growth of beneficial probiotics, making it a gut-friendly option for health-conscious individuals.

On World Idli Day, festivities abound as enthusiasts come together to share their love for this beloved delicacy. Restaurants, food festivals, and culinary organizations often host special events featuring idli-centric menus, cooking demonstrations, and competitions. Social media platforms buzz with idli-themed posts, photos, and recipes, as enthusiasts from around the globe join in the celebration and showcase their idli creations.

Beyond the festivities, World Idli Day serves as a reminder of the power of food to bring people together, bridge cultural divides, and create shared experiences. As we gather around the table to savor the simple pleasure of a steaming plate of idli, let us celebrate the rich tapestry of flavors, traditions, and stories that make this beloved dish a cherished part of our culinary heritage.

Credit: Unsplash/Shreyak Singh



Understanding NSF Certification and How It Can Benefit Food Equipment Manufacturers

In the realm of **food processing and service,** the design of equipment holds immense importance for ensuring food safety. Poorly designed equipment often serves as a breeding ground for food contamination, leading to outbreaks of food-borne illnesses. Such equipment may feature inaccessible areas that are challenging to clean, or it may be constructed from materials that pose risks of leaching harmful compounds into food. Given the critical nature of this issue, food processors and service operators are committed to investing in equipment that not only meets but exceeds food safety standards, aiming for designs that facilitate thorough cleaning and employ food-grade materials.

This commitment has led to the widespread adoption of **NSF certification** within the food equipment manufacturing industry. **The National Sanitation Foundation Institute (NSF)** stands as a recognized authority in sanitation and safety, certifying equipment designed and built to adhere to **US FDA** food safety and environmental health standards. Since its establishment in 1944, NSF has been dedicated to providing the food industry with equipment that not only meets regulatory standards but also prioritizes safety and hygiene. Its certification process evaluates equipment design, construction, materials used, and performance, ensuring they align with stringent cleanliness and safety criteria.

NSF certification offers numerous benefits to food equipment manufacturers. Firstly, it instills confidence in clients, such as food processors and service operators, assuring them that they are investing in equipment from a manufacturer committed to upholding food safety standards. This confidence enhances the manufacturer's brand value, signaling a dedication to supplying safe and high-quality equipment. Strengthened brand perception can lead to improved B2B partnerships and increased trust among stakeholders. Additionally, NSF certification streamlines international trade by providing a universally recognized standard, eliminating the need for multiple certifications across different countries.

The benefits extend beyond manufacturers to food service operators, who reap advantages such as time and labor savings due to the ease of cleaning NSF-certified equipment. This ease of maintenance not only aids in preventing food safety violations but also contributes to maintaining a sanitary environment, resulting in higher levels of hygiene and better audit scores during health inspections. NSF's certification process is thorough, evaluating equipment across various zones

Credit: Unsplash/Paul Einerhand



Understanding NSF Certification and How It Can Benefit Food Equipment Manufacturers

based on their contact and exposure to food. The Food Zone, which directly interacts with food, undergoes the most stringent requirements, ensuring surfaces are easily cleanable and made of safe materials. The certification process encompasses stages such as material, technical, and design review, facility inspection, and ongoing monitoring to maintain compliance. NSF's global presence extends its reach, with authorized third-party certification bodies facilitating the testing and certification process. Equipment manufacturers undergo a meticulous procedure, starting with the submission of applications and identification of the scope of certification. Material, technical, and design aspects are thoroughly reviewed, with a focus on meeting NSF's standards for cleanliness and safety. Facility inspections and ongoing monitoring ensure continued adherence to certification requirements.



Credit: Unsplash/James Covin

In addition to certification, NSF invests in training and development initiatives, equipping manufacturers with the knowledge and skills necessary to meet evolving hygiene standards and regulations. Through workshops and seminars, NSF fosters a culture of safety and continuous improvement within the industry.

Ultimately, NSF certification serves as a testament to a manufacturer's commitment to public health and food safety. By ensuring equipment meets stringent standards, NSF plays a crucial role in safeguarding the integrity of the food supply chain. As stakeholders in this chain, food equipment manufacturers recognize the importance of their role in upholding food safety standards, making NSF certification a sought-after designation among safety-minded manufacturers.

Quiz Quest

Think you know it all?
Test your knowledge with our wine connoisseur challenge

1) Which grape variety is not commonly used in Bordeaux wine blends?

a) Merlot
b) Cabernet Sauvignon
c) Chardonnay
d) Cabernet Franc

2) Which French wine region is known for producing the prestigious wine known as Hermitage?

a) Bordeaux
b) Burgundy
c) Rhône Valley
d) Loire Valley

3) What is the name of the unique soil type found in the vineyards of the Mosel wine region in Germany?

a) Marl
b) Loess
c) Slate
d) Limestone

Thanks for taking on the challenge!
Stay tuned for more brain teasers and fun in the next edition of our newsletter.

Eager to know the answers?
Check back in the May-June Newsletters for the answers.

Credit: Unsplash/Jeshoots

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