


HOSPITALITY: THE TRENDSETTER



DR. BIDYANAND JHA
Institute Director, Lexicon MILE

Our mission is to nurture students with the expertise, creativity, and professionalism needed to thrive in the fast-evolving world of hospitality and culinary arts.



DR. PRADYUMAN RATHORE
Principal, Lexicon MILE DHMCT

Hospitality is the recipe for happiness. It plays a crucial role in shaping individuals of character, ready to serve the global society.

Mix Flour Thalipeeth

A recipe by Chef Harshal Kamble

- Ingredients:**
 - 1 cup whole wheat flour
 - ½ cup Bajra flour
 - 1½ cup jowar flour
 - 1 cup onions, finely chopped
 - 1 tsp garlic, finely chopped
 - 1 tsp ginger, finely chopped
 - ½ cup fresh coriander, finely chopped
- 1 tsp turmeric powder
 - 1 pinch asafoetida
 - 1 Tbsp red chili powder
 - 1 tsp carom seeds
 - 1 Tbsp cumin seeds
 - 100 ml oil
 - ½ cup fresh homemade white butter
 - Salt to taste

Method:
Combine all the flour in a bowl. Add salt, turmeric, asafoetida, red chili powder, cumin, and carom seeds. Mix well. Add onions, garlic, ginger, and coriander, then let it rest for 5 minutes. Gradually add water to form a smooth dough and let it rest for 10 minutes.
Heat a griddle on medium flame. Divide the dough into equal balls, and flatten each on a muslin cloth, making small holes. Transfer to the griddle, add oil generously, and cook until both sides are golden brown and crispy. Serve hot with fresh homemade butter.



A wholesome, traditional delight packed with flavors!

Student Spotlights

We take immense pride in celebrating the achievements of Ms. Rajni Gadvi and Ms. Anushka Khanorkar!

Rajni earned the Super Star Spotlight during her internship at The Ritz–Carlton, Pune, showcasing dedication and excellence. Anushka received well-deserved recognition for her outstanding professionalism and Top 1% demeanor.

Kudos to both for their remarkable achievements! Wishing them continued success in their hospitality journey. Keep shining!

COMMITMENT TO QUALITY

Monday, January 27, 2025 | THEME: COURTESY AND MANNERS



Research & Development

Journal: African Journal of Biomedical Research
Title: Discover Kombucha: The Tart, Bubbly Beverage with Health Benefits
Authors: Noel Salvador Fernandes & Dr. Pradyuman Singh Rathore

Industry News

India will continue to be among the fastest-growing major economies Under IHCL's comprehensive strategy of 'Accelerate 2030', it will expand its brandscape, deliver industry-leading margins, double its consolidated revenue to INR 15,000 crores with a 20 percent return on capital employed, and grow its portfolio to 700+ hotels.

Puneet Chhatwal
IHCL CEO



Industry Professional Leaders

Chef Altamsh, a critically acclaimed culinary expert, rose from Management Trainee to Executive Chef in just 9 years. He has won multiple Young Chef awards, including Young Chef of the Year 2018 and Star Chef of India 2019. A global culinary ambassador, he has represented Team India at the World Chefs Congress 2018 and trained in Singaporean cuisine with Taj Group. Actively involved in food festivals, cookery shows, and judging competitions, he is also the Joint Secretary of WICA and a member of IFCA, WACS & YCAI. His expertise lies in precision, creativity, and premium ingredients.

CHEF ALTAMSH PATEL
Chef / Author



HOSPITALITY: THE TRENDSETTER

Glass of Glory: The Ultimate Mocktail Challenge

Creativity and skill took center stage as students participated in the Glass of Glory: The Ultimate Mocktail Challenge. Under the expert guidance of Ms. Prutha Relekar, Academic Head at Planet Fluid, participants crafted unique and flavorful mocktails. Judged by taste and presentation, the competition brought out the best in our budding mixologists, fostering innovation and precision in beverage crafting.



Front Office Competition: A Test of Expertise

The Front Office Competition was an exciting challenge where students put their hospitality knowledge to the test! Engaging in a stimulating quiz competition, they showcased their expertise, honed their skills, and expanded their understanding of the dynamic front office operations. The interactive session not only encouraged learning but also added an element of fun, motivating students to strive for hospitality excellence.



National Tourism Day: Exploring Ramdara's Serenity

At Lexicon MILE Department of HMCT, we believe that hospitality goes beyond classrooms—it's an experience! On National Tourism Day, students visited the Ramdara Temple, a serene and historic site beautifully rebuilt in 1970. Surrounded by lush greenery and steeped in cultural richness, the visit was a perfect blend of tourism and hospitality in action. This immersive experience deepened our appreciation for India's diverse travel heritage.



Achievements



Atharva Jadhav
Batch 2022-2025
On Job Trainee
The St. Regis, Mumbai



Kenat Xavier
Batch 2022-2025
On Job Trainee
The Ritz-Carlton, Pune



Aditya NS
Batch 2022-2025
On Job Trainee
The Ritz-Carlton, Pune



Priya Vishwakarma
Batch 2022-2025
On Job Trainee
The Ritz-Carlton, Pune



Meet Khambhati
Batch 2023-2026
Internship - Le Moulin
Neuf, Chantonnay,
France



Anushka Khanorkar
Batch 2023-2026
Internship - The
Ritz-Carlton, Pune



Kartik Nair
Batch 2023-2026
Internship - The
Ritz-Carlton, Pune



Rajni Bansi Gadvi
Batch 2023-2026
Internship - The
Ritz-Carlton, Pune



Mayuri Gaware
Batch 2023-2026
Internship - The
Ritz-Carlton, Pune



Ritesh Kanojiya
Batch 2023-2026
Internship - President
IHCL SeleQtions, Cuffe
Parade, Mumbai