

Striving Towards Perfection



आदित्य ज्योति Aaditya Jyoti



- भारतीय होटल निगम समाचार पत्र

- An HCI News Letter

अंक-8
Volume-VIII

Honours & Awards



HCL was presented the prestigious "Amity Corporate Excellence Award for Best Hospitality Services" on 25th February, 2009. The Award was received by the MD-HCI during the Inaugural Function of Amity International Business School's Eleventh International Conference - INBUSH (International Business Horizon) 2009. This unique, annual and internationally acclaimed event was hosted with a focus on "Renaissance of Resources, Relationships, Corporate Religion & Responsibilities - Repercussions on Global Organisations".

REPUBLIC DAY CELEBRATIONS



Comde. D. Jena, Managing Director, HCL receiving the "Amity Corporate Excellence Award for Best Hospitality Services" from Director General, Amity International Business School, NOIDA



Flag hoisting ceremony was observed in CFCM on the occasion of Republic Day on 26th Jan. 2009. M.D. H.C.I. unfurled the National Flag on the occasion. Sh. R.K. Chauhan, Sr. Mgr. Catering, CFCM was also present alongwith other officers of Mumbai Units.



MD-HCI is seen with Sh. R.K. Chauhan, incharge-CFCM and other officers during operational inspection of the Unit.



MD-HCI being welcomed in the premises of Chefair Flight Catering, Mumbai by Officers & Staff members. Ms. Padimani Shrivastva, Executive Secretary and Ms. Supriya, Hindi Translator are seen in the picture.

हिन्दी दिवस समारोह, शैफेयर, मुंबई

शैफेयर फ्लाईट केंटरिंग, मुंबई में हिन्दी दिवस समारोह दिनांक 05.01.2009 को आयोजित किया गया। इस अवसर पर प्रबन्ध निदेशक, भाहोनि का प्रतिनिधित्व श्री एस. के. बक्शी, महाप्रबन्धक-प्रशासन, भाहोनि द्वारा किया गया। इस उपलक्ष्य में दिनांक 04.01.2009 को हिन्दी निबन्ध प्रतियोगिता का आयोजन किया गया। निबन्ध प्रतियोगिता का विषय था '26.11.2008 को मुंबई पर आतंकवादी हमले के पश्चात् हम कितने सुरक्षित हैं'। इस प्रतियोगिता में 06 कर्मचारियों ने हिस्सा लिया। शैफेयर फ्लाईट केंटरिंग, मुंबई में हिन्दी में 20 हजार शब्द लेखन की योजना के अन्तर्गत जो कर्मचारी 20 हजार शब्द पूरे नहीं लिख पाते परन्तु लक्ष्य तक पहुंचने का प्रयास करते हैं ऐसे 30 कर्मचारियों को प्रोत्साहित करने की दृष्टि से पुरस्कृत किया गया, तथा पुरस्कार के रूप में नगद राशि और प्रमाण पत्र प्रदान किये गये। कार्यक्रम दिनांक 05.01.2009 को दोपहर 3.00 बजे प्रारम्भ हुआ। मंच पर श्री एस. के. बक्शी, महाप्रबन्धक-प्रशासन, भाहोनि, शैफेयर फ्लाईट केंटरिंग, मुंबई के एककाध्यक्ष श्री आर. के. चौहान, वरिष्ठ प्रबन्धक-केंटरिंग एवं श्री एस. मुकन, वरिष्ठ प्रबन्धक-केंटरिंग उपस्थित थे। कार्यक्रम में अधिकारी एवं कर्मचारी काफी संख्या में उपस्थित थे। श्री एस. के. बक्शी, महाप्रबन्धक-प्रशासन, भाहोनि द्वारा सभी पुरस्कार प्रदान किये गये। श्री बक्शी ने उपस्थित अधिकारियों एवं कर्मचारियों को सम्बोधित करते हुए कहा कि आप सभी को अपना अधिकतम सरकारी कार्य हिन्दी में ही करना चाहिए क्योंकि इसके लिए भारत सरकार द्वारा समय-समय पर निर्देश जारी किये जाते हैं तथा हमें सरकारी निर्देशों का पालन करना आवश्यक है। कार्यक्रम का संचालन श्री आर. आर. सातपुते, वरिष्ठ सहायक प्रबन्धक-सुरक्षा एवं सुश्री सुप्रिया, हिन्दी अनुवादक द्वारा किया गया। कार्यक्रम के अन्त में जलपान की व्यवस्था थी।



INDIA'S HOSPITALITY INDUSTRY HOLD INTERNATIONAL SEMINAR ON TERRORISM



International seminar on tourism and terrorism-issues & challenges was organised by Banarsidas Chandiwala institute of Hotel Management & Technology along with the department of tourism and hospitality management in association with university of Waikato, Management School New Zealand on 21st of January, 2009. The full day seminar was attended by Mr. Koshy Panicker, Manager-Training, Mr. Sanjeev Badhwar, Assistant Manager-F&B and myself, on behalf of HCI. The seminar brought together various organizations from different countries to discuss ways to deal with terrorism. The Mumbai Hotel Staff who sacrificed their lives to save guests during the recent Mumbai attack has sent a strong signal to the global hotel industry about the competence and the professionalism of the Indian Hospitality Industry. There is an urgent need for coherent strategies and co-ordinated efforts by private and government agencies to avoid such a scenario in the future.

The biggest challenge for tourism in the present scenario is terrorism. The impact is very bad and discouraging, Not only the International guests but the domestic corporate travelers also shrink from visiting different places, which puts a negative impact on business. Our role today is very important. We need to tighten our belts and role up our-selves. The first thing we need to do is to change our mindset and start educating all our colleagues and friends to be more security conscious. This will create a positive ripple effect in the industry and we all will be on our toes to face any unpalatable challenge in future. The need of the hour now is to rebuild the faith and confidence of tourists by adopting proactive approach and preparedness to reduce losses in future, in case of disasters.

In view of the upcoming commonwealth games in 2010 and opportunities for tourism growth, we have to be extra cautious and vigilant and prepare our-selves for all eventualities to defeat the menace of terrorism by all means.

(Rajesh Kumar Batra)

Assistant Manager-Lobby (Security)

Farewell



Prominent Lyricist, Script Writer, Dialogue Writer Mr. Javed Akhtar, visited Centaur Hotel, Delhi recently. He is seen with Cmde. D. Jena, MD-HCI and Mr. Tanvir Haziq, Sr. Vice President-Admn., HCI.



Mr. Kersi Nariman Madan was born on 17th September, 1949. He passed Craftsmanship Course in Canning & Food Preservation in 1969 and Craftsmanship course in Bakery & Confectionary in 1970. Later on he passed Three Years Hotel Management Diploma Course in 1973. He passed all the above three courses from the Indian Institute of Catering Technology & Applied Nutrition, Mumbai.

Mr. Madan started his career as Apprentice in Taj Hotel Mumbai and after that he worked with the Bombay Presidency Radio Club and Godrej & Boyce. He joined Hotel Corporation of India Limited on 1st March, 1974 as a Junior Supervisor in Chefair Flight Catering, Mumbai. At present, he is Sr. Manager-Catering with HCI heading DFC, Mumabi. He will be retiring from the service of the company on 30th September, 2009 after completing 35 years of meritorious service.

We wish him all success in his future life.



VIGILANCE AWARENESS WEEK-PRIZE DISTRIBUTION CEREMONY

MD, HCI distributed prize to the Winners of various competitions like Essay, Cartoon and slogan, held during the Vigilance Awareness week from 3rd to 7th November, 2008, in a brief ceremony held on 25.03.2009 in the VIP Lounge, CHDA in the presence of HODs of CHDA/CFCD and other Senior officials.

Cmdr. D.Jena highlighted the various improvements made in the Systems and Purchases due to the contribution of Vigilance Deptt. He mentioned that he has seen ups and down in the past and learnt many things after joining HCI as a CEO. He exhorted the officials to work hard with sincerity to improve the revenue and clientele by spreading the message of goodwill by all. He reiterated that trials and tribulations or ups and downs are part of our day-to-day life. One should not get discouraged with the temporary set back. All difficulties should be converted into an opportunity and we must get strengthened in life.

Mr. Lokinder Yadav, Sr. Manger- Vigilance HCI in his welcome speech enumerated various steps taken by the Vigilance Deptt. within the short period and expressed his gratitude to the Management for their whole hearted support.

Function ended with vote of thanks by Mr. Tanvir Haziq, Sr. VP-Admn, HCI.



Cmdr. D. Jena, Managing Director, Mr. Tanvir Haziq, Sr. Vice President-Admn. and Mr. Lokinder Yadav, Sr. Manager-Vigilance on the occasion of prize distribution Ceremony.

Result of Various Competitions.

1. Slogan Competition - Mr. Ganga Ram, Mr. I.J. Banerjee
2. Essay Competition - Mrs. Shashi Kapur, Mr. Kamlesh Kumar
3. Cartoon-Quip Competition - Mrs. Neera Marwah, Mrs. Hansa Praveen

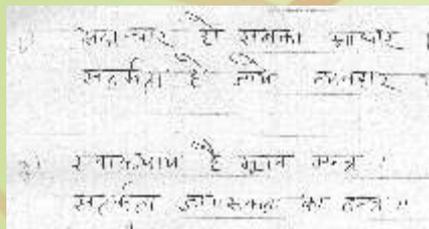
On the occasion of vigilance Awareness week in Centaur Hotel, some competitions were organised by vigilance Deptt. The prize winning slogans and Cartoons are being published here for the information of readers.



Hansa Praveen



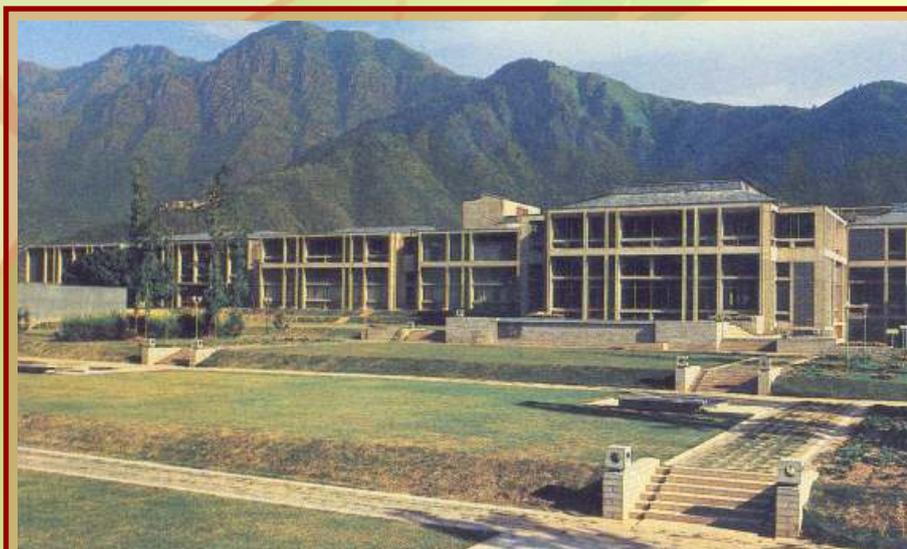
Neera Marwah



Ganga Ram



Mrs. Shashi K apur, Mr. Ganga Ram, Mrs. Hansa Praveen, Mr. Kamlesh K umar, Mrs. Neera Marwah and Mr. I . J . Banerjee receiving the A wards



The mountains stand vigil over the convention complex, providing a dramatic background, separated only by gardens and lake waters. Manicured lawns terrace down to the lake's banks, with formal gardens laid out in the familiar Mughal style. Planted with chinar, magnolia, poplar, flowering cherry, seasonal flowers and tulips, the gardens are interspersed with water-bodies and fountains. With a holding capacity of over 1000 persons, the gardens can be ideally used for planning day or night parties, each reflecting the unique grandeur of Centaur Lake view Hotel, Srinagar in dramatic contrast to the landscape.



Good bye Mr. Manohar Lal Nebhoria, Officer Kitchen Stewarding and House Keeping,
Smt. Kailashi Devi, Handywomen & Mr. Inayat Massey, Asst. Steward Management's best wishes on your Retirement



Mr. M.L. Nebhoria, Officer Kitchen Stewarding & HK, CFCD retired from service on 31.01.2009.



Mrs. Kailashi Devi, Handywomen, CFCD retired from Service on 28.02.2009



Mr. Inayat Massey, Asst. Steward, CFCD retired from Service on 31.03.2009.

GROUND REALITIES

Spices have more potential than merely adding flavour to your daal tadka or bhindi fry. They come with tones of health benefits and medical properties that can cure infections and strengthen your immunity. We talk about a few of these.....



Cardamom

Cardamom helps counter stomach acidity, it generates appetite aids nausea and cures bad breath. Its seed contain certain oils that help to stimulate digestion and relieve flatulence.

Cinnamon

A common ingredient in toothpaste, mouthwashes and chewing gum, cinnamon works best to strengthen and clean teeth and its anti-bacterial qualities. It can be used as a quick pain reliever. Useful for improving blood circulation and memory and has blood thinning properties.

Cumin

It acts as a good source of iron that strengthens immunity, cure dyspeptic headaches, nausea, morning sickness, flatulence and many other stomach disorders. It relieves pain and cramping in the abdomen, cure sore throat.

Pepper

It improves digestion, wipes out worms, treat coughs, colds, sinusitis, heart problems, colic, diabetes, anaemia and piles. Chewing raw black pepper reduces throat inflammation.

Bay Leaf

It helps to cure external infections, skin diseases, etc. A best medicine for insect bite or minor cuts would be application of bay leaf paste. A regular intake of these leaves in your diet, cures colds and urinary infections.

Ginger

Kick start your day with a cup of piping hot ginger tea and you will never experience a sore throat. It aids stomach congestion, mild fever acidity, common cold and cure ulcers when chewed in small doses.

Turmeric

In case of minor cuts or bruises, dab a pinch of turmeric for quickly stopping the blood flow. Drink a tall glass of haldi wala dudh when experience congestion in the throat. It reduces blood cholesterol levels, relieves sore throat, cough, cold and flatulence.

Cloves

It helps to reduce chest congestion and stimulate digestion for people with constant complaint of constipation. Clove oil has antiseptic properties that are best known to relieve toothache and act as an excellent mouthwash.

Mustard Seeds

Research says that a regular intake of mustard in the diet improves vision in old age. It is an anti-bacterial, antiseptic and has anti-inflammatory properties which helps in quick recovery of wounds and steady muscle growth. It is very helpful for digestion.

Mr. Chetan Kak
AGM-Opns., CHDA/CFCD/CLVH

ETIQUETTES

All the good manners and habits are termed as etiquettes. Thus, etiquettes can be defined as manners which are expressing feelings with good habits and show Love and care for others. It shows personality of a person and family background. We all should have good etiquettes as these will help us to overcome adverse situations. Etiquettes reflect our background. We should always talk politely and never abuse anyone. We should always do things correctly and stay away from bad company.

"Manners Reflect one's Personality !"

G.K. Sethi
Sr. Asstt. Manager (L&P)

A lemon a day keeps the doctor away



The lemon is not only useful for making delicious summer drinks but also for therapeutic and beauty purposes. Here are benefits of consuming the fruit:

Lemon acts as blood purifier and improves the bad's ability to get rid of toxins.

Lemon fruit is excellent in fighting disease that's related to infection.

Buy lemon to get rid of certain insects. It's mother nature's version of insecticides and will help to repel mosquitoes and flies. Lemon works as a great antiseptic and can be directly applied on the skin to relieve pain and infection. Not only that, because of its styptic property, it is said that lemon could be applied on cuts to stop bleeding.

Drinking lemon juice is useful for people with heart problem because of its high potassium content. Pure lemon juice can be used to relieve pain from wasp and bee stings. Lemon juice mixed with olive oil may help to dissolve gallstones. It is believed that regular intake of fresh lemons may be useful in treating cases of kidney stones.

Yogesh Sharma
Personnel Department

CHEF'S COLUMN AJINOMOTO



It is more popularly known as Tasting salt, Chinese salt or Sodium glutamate. The name tasting salt justifies itself as it acts as a taste enhancer for any food by opening our taste buds of Tongue. It imparts sixth taste of savory besides five basic tastes of sweet, spicy, bitter, sour and salty. It does not have any taste of its own.

Its quality can be judged by its grains being more of needle shape and its shiny white crystalline. It has long keeping quality of 10 years.

Although its origination lies in America, but it is believed to be Chinese, as the world has come to know it through china. Some foods like mushrooms, tomatoes and cheese have extra taste due to natural presence of Ajinomoto. Glumatic acid is one of the main constituent of protein which is responsible for taste and naturally present in almost all foods.

Ajinomoto is produced by sugarcane and tapioca as main raw materials by fermentation process. It is not a chemical, as it is generally believed. It is not harmful and does not have any side effect. It is cent percent a natural product which can be used in any dishes including Indian dishes like Sambar, Rasam, Podiyal, Avial, Pulao, Biryani, Chicken Korma & Curry etc. It brings out the original and natural taste of all dishes to make it more sumptuous & delicious. It can be added at any stage of cooking process, and if consumed in excess it can cause loose motion.

Get ready to enhance your taste !

Kamlesh Kumar – Sous chef.



शोक समाचार



स्वर्गीय मो. हबीब स्वर्गीय श्री किशन चन्द स्वर्गीय श्री पी. ईश्वरी

अत्यन्त दुख के साथ सूचित करते हैं कि सेन्ट्रल होटल, दिल्ली के गृह व्यवस्था विभाग में कार्यरत मो. हबीब का 15.2.2009 को एवं शैफेयर दिल्ली के दो कर्मठ कर्मचारियों सर्वश्री किशन चन्द का 26.1.2009 एवं पी. ईश्वरी का 16.3.2009 को आकस्मिक देहान्त हो गया। हम भा.हो.नि. परिवार को ओर से दिवंगत आत्माओं को शांति के लिए परमपिता परमात्मा से प्रार्थना करते हैं तथा ईश्वर से यह भी प्रार्थना करते हैं कि वे दिवंगत कर्मचारियों के परिवारों को इस दुःख को सहन करने को शक्ति दे।