

ASSOCIATION ACTIVITIES

As a motto to enhance the hidden talents of our students we have associations to solicit the younger talents on various occasions. Here are a few activities in which the students participated from SRM IHM.

COOKATHON AT SRM IHM



A one day cookathon event was conducted in prior to International chefs day in which the students were encouraged to make dishes like a marathon within a spare of two hours.

Many of our students participated in this great cooking competition and enjoyed the heat by bring out so many variety of colourful dishes.

Students were successful in bringing out many challenging dishes in which they showcased their culinary skills. The highest of 140 dishes prepared by a team won the cookathon.

REGEIONAL CELEBRATION



As our college is blended with all the religion and culture without any discrimination and dissimilation. As a part of it Pongal is been celebrated every year in a grant manner.

The event is filled with cultural dance form followed by preparing pongal and games like uriadi (hitting a clay pot blind folded with a pole) and so on. Later sweets along with pongal will be served.



A memorable day in which students started with pookalam competition followed by Sadhya served for lunch and later in the afternoon Onam was celebrated in a grand manner at SRM IHM auditorium where the students had fun with cultural activities and recreations .



A joyous Christmas was celebrated in SRM IHM in which students showcased a message of the saviour of the world through mime along with Christmas carols and Santa Claus.

The session ended up with a cake cutting ceremony along with the guest .

WORKSHOP ON ITALIAN CUSINE



On July 11th, 2019 Chef. Joshua John had visited our college and conducted a workshop on the Italian Cuisine.

The art of cooking different cuisines is insisted to the students for their enhanced learning apart from their regular syllabus and so frequent guest lectures, demonstrations and workshops are organized on a regular basis at SRM Institute of Hotel Management.

Chef. Joshua John, one of the 6 member chefs panel to assess and certify the candidates who apply for Australia migration and work permit skill assessment through Victoria university and education and training department of Australian federal Government (TRA) demonstrated three Italian dishes to all the final years.

Chef. Sundar Gurusamy, a qualified chef worked along with Taj, Oberoi, Hyatt and also the assessor for the Asia- Pacific and one of the panel member was also present for the Demonstration along with Chef Manohar, the corporate chef of the Residency Group.

Pasta Napolitana, Pasta Carbanora and Chicken Parma Gana are the three delicious dishes prepared by chef. Joshua John during the Work shop.

The importance of selecting good ingredients and creating memories in the mind of the customers was very much emphasized by chef while demonstrating. The team of students along with Chef. Gopinath assisted Chef Joshua John throughout the demonstration.

SOFT SKILLS TRAINING



Dr. Rachel Lydi, corporate soft skill trainer trained all the final years who are preparing for the upcoming campus placements.

On the day one she commenced her class with the explanation given for Attitude, Personality & Grooming and on the following day the importance of communication skills was brought out and the ways to communicate with confidence was emphasized.

The ways to behave in an interview and also the answers to respond for few general questions was also elaborated with enormous examples.

The final day is Group Discussion and every single student was made to talk on different topics.

The session was conducted for three days starting from 24th of July through 26th of July 2019. The three day session was filled with activities and interactive session which helped the students to push them self out of their comfort zone.

AUTHENTIC SOUTH INDIAN CUISINE



On 14th October 2019 celebrity chef Kavitha Ramachandran (Chef Malgudi Kavitha) of Viruddhalachalamcuddalore district and also a member of SICA who has completed about 800 episodes in Puthuyugam TV “Ungal Kitchen Yengal Chef”. She has also successfully completed the nonstop cooking marathon about 35 hours and 2 mins.

Throughout the workshop she constantly engaged with the student's valuable culinary information and interacted with students about the art and passion for cooking. This one day session was an eye opener for the students as Chef spoke a lot about South Indian cuisine, its values and method of preparation.

She also demonstrated in making of two South Indian dishes which made the session even more interesting.

ENTERPERNISHIP WORK SHOP



A Enterpernship Workshop Was Carried Out in SRM IHM for the students. The work shop was all about encourageing students for starts up, its process and importance were introduced through out session. .

Classes for scheduled for ten days and those who successfully completed recieved a certificate for the same .