

CHANDIGARH INSTITUTE OF HOTEL MANAGEMENT (CIHM)

PRESS RELEASE

INDIA SKILLS CHANDIGARH 2018 LEVEL 2 COMPETITIONS AT CIHM 42

Chandigarh, 5th May 2018: level 2 of india skills competition was held at the Chandigarh Institute of Hotel management Sector 42 D today in the fields of :

- **Restaurant Service** - 3 Participants
- **Patisserie** - 2 participants

Restaurant service competition involved the following tasks:

- Buffet Table Boxing with 2 table cloths.
- 10 different Napkin Folding.
- Decanting of Red Wine.
- Table Laying
- Silver service of Food.
- Preparing Peach Flambe
- Coffee Service

Patisserie competition involved the following:

- 12 pieces of Petit Fours.
- 3 distinct types of Chocolates. (filled , pipes and layered)
- Bon Bons

The Jury and Experts who evaluated the Restaurant Service competition are as follows:	
MR SANDEEP MAKDOO	DGM THE TAJ CHANDIGARH
MR SUDHIR CHAWLA	GM HOTEL SHIVALIKVIEW
MR RAJIV KAKAR	FORMER GM HOTEL BESTWESTERN.
MR SHASHI KAPOOR	FORMER GENERAL MANAGER CITCO HOTELS
The Jury and Experts who evaluated the Patisserie competition are as follows:	
CHEF RANVIJAY SINGH	EXECUTIVE CHEF THE TAJ CHANDIGARH
CHEF SIMRAN SINGH THAPAR	EXECUTIVE CHEF THE OBEROIS SUKHVILAS
CHEF SANJAY SHARMA	CHEF CITCO HOTELS

M Sachin Rana IAS, ADC, Chandigarh and Special Secretary Technical Education visited the Institute and appreciated the efforts made by the students in achieving excellence in their skill and wished them all the best for next round in Lucknow.

**T K RAZDAN
PRINCIPAL**