



## **Akshay Lokrey**

2010 – B.Sc. H&HA

### **Current Designation and Organization / Company –**

Restaurant Manager handling Bar & Beverage Portfolio at Novotel Visakhapatnam Varun Beach

### **Achievements –**

- Featured on Newspapers articles in Indian Express, The Hindu, Vizag Industrial Scan and Red Magazine for the Cocktail and Café Culture and the concept behind the Ideas for creating the Global go Local Cocktail Menus for the Harbour Vue, Café & Lounge Bar
- 'Innovative' person of the year Award in Accor India Awards 2017 for Innovation in Beverage service and Mixology Concepts.
- Featured in the E – Newspaper for The Hindu on Articles for “Creating a stir: Visakhapatnam’s growing cocktail culture” and Special weekend DJ Nights in “Dancing the nights away” for Vue - Bar and Night Club.
- Featured on foodlovers.in for Unique Molecular Mixology Concept in “CheMixTry Lab Mixology Brunch Concept” as well as for Beverage innovation in “Cocktailist: God’s Paradise” and “Cocktailist: Blue Cheese and Jalapeno Martini”.
- Created Aphrodisiac Cocktails for simple house made recipes for Femina Miss India Magazine.
- Featured on Thehappyhigh.com for beverage innovation for Whisky based Cocktails
- Finalist in Monin Cup India 2014 Bartending competition at Bengaluru.
- Presented with Innov@ccor award for excellence in Innovation for the Month of May 2014.

### **Journey –**

Passion within me made to choose hospitality education. That 3 years at IHM Shri Shakti and the perks of being the 1<sup>st</sup> Batch of IHM Shri Shakti helped me and assisted me in converting this chosen path.

Skills within me made interest in the Food & Beverage Department and especially the Bartending. I never thought that I could become part of such a glamour’s industry. IHM Shri Shakti groomed me to become a sophisticated professional who can fit in to any role. My journey has had immense growth in not only professional but my personal growth and development as well starting right from my Teachers, Family, Friends, Colleagues. One thing is certain that it’s not the Destination but the Journey which makes this Hospitality & Tourism Industry a beautiful place.

## CHEF KARAN BHAMBURE

2007-2010 B.Sc. H & HA IHM Shri Shakti

### **Current Position & Company:**

**Sous Chef** - Culinary Division – Ritz Carlton Grand Canal Abu Dhabi, UAE.



### **Achievements:**

1. Gold and Silver Medallist in Salon Culinaire for Plated Four Course Menu Chocolate Carving, Tapas and Canapé in March & June 2019.
2. Certified HACCP chef & Trainer in current organization
3. Awarded Employee of the month @ Ritz Carlton Abu Dhabi and Best Employee @ Hyatt Pune.

### **Journey:**

I met Mr. Shridhar and Mr. Sanjay Thakur first in Delhi University when I chose to get allotted in IHM Shri Shakti. They gave a brief about the college and how it would help me enhance my career. That was when I decided to join IHM Shri Shakti. It was a wise decision as IHM Shri Shakti is where it all started and shaped my Career.

Being away from home and getting out of the comfort zone to understand profound wisdom about this industry was unconventional yet intriguing.

I and my fellow classmates were the 1<sup>st</sup> batch doing the Hotel Management Course in affiliation with NCHMCT from IHM Shri Shakti. This college gave us state-of-the-art beginning to our life and encouraged us to enliven our knowledge.

Well-equipped kitchens and practical rooms with a faculty of extremely disciplined and friendly professors made it easier and appealing for us all. I take pride in calling myself an alumnus of this college. Understanding leadership, being disciplined about the work and deliver with dedication are the aspects we relinquished during our tenure of the course. We all were truly and certainly blessed to be taught by the best college and professors about this industry.

I would like to express my gratitude to IHM Shri Shakti to have helped me strengthen my roots and helping to be capable enough to survive this challenging industry with ease.

## **Mr. Jaideep Ravindra Bhagwat**

(2012 Batch – B.Sc. H&HA 3 years degree)

### **Current position and Company: -**

Deputy Housekeeper at President, Mumbai

IHCL SeleQtions!

### **Achievements: -**

1. Have been awarded as the Best Consistent performer for three consecutive years at Taj Mahal Palace and Towers hotel, Mumbai.
2. Best Performer for Passion at Taj Mahal Palace and Towers hotel, Mumbai.
3. Awarded STAR of the Year for Housekeeping Department by the Managing Director and Chief Executive Officer of Taj Group of hotels for the year 2018.

As a passionate student towards the Hospitality industry and choosing IHM Shri Shakti was one the great decision made in my Life, I was very keen on admitting myself to this prestigious organization. Despite having to relocate to a new city & Lifestyle, I was firm on my decision of obtaining further knowledge from this well-known institution.

I received campus placement as a Management Trainee at the Leela Mumbai, within a year I was awarded the Best Trainee & my hard work earned me the promotion as Housekeeping at the Leela Goa. My consistent hard work achieved me, my next promotion as Housekeeping Assistant Manager & transfer back to Leela Mumbai. Switching hotels, I joined the Taj Mahal Palace Mumbai as Housekeeping Assistant Manager. The learning continued I also was promoted as Deputy Housekeeping Manager at President, Mumbai-IHCL SeleQtions

And it was a pleasure to learn the skills and gain knowledge from one of the best faculties in the industry. To name the best attributes I have gained from this college is handling all big and small circumstances with a positive approach, accountability and learnability.

Lastly, I would like to thank my brilliant and truly outstanding faculty and mentors who have a big hand in creating an altogether different person than I was before and also obliged to be a part of this renowned institution.



## **Kiran Verma Buddharaju**

(2013 B.SC HOSPITALITY & HOTEL ADMINISTRATION, IHM SHRI SHAKTI)



### **Current Position & Company:**

**Assistant Manager-Housekeeping in “Novotel Vijayawada Varun” associated with Accor from January 2017 to till date.**

### **Achievements**

- Got Awarded as Best Trainer twice at Novotel Mumbai
- Have been part of pre-opening of Novotel Vijayawada varun, and had played a prominent role from pre-opening to successful operation of Hotel

### **Journey**

Hotel Management from Ihm Shri Shakti gave me in-depth knowledge about the hospitality education and helped me identify what I wanted to do. I began my career with leading chain hotel in Green park Hotels & Resorts as Management Trainee through campus placement and got promoted as Assistant Manager Housekeeping July 2015, where I continued till December 2016 then joined Accor Group as Assistant manager Housekeeping in January 2017 at Novotel Mumbai Juhu Beach. Choosing IHM Shri Shakti was one of the wisest decisions I made in my Life. I thank all my Lecturers and Mentors who guide me in right path.



Mohit Chopra

### Profile

- To successfully achieve organization targets and goals through optimum utilization of resources and work towards best practices. To garner job satisfaction in the process of performance, learning and exceeding targets. To provide exceptional gourmet experiences to guests across various nationalities and enhancing and changing existing standards through training.
- Education: Bachelor in hospitality (B.Sc.)
- Languages: English, Hindi, Punjabi

### Pre-Opening Experience

- The Ritz-Carlton Al Wadi, Ras Al Khaimah, UAE
- The Ritz Carlton Abu Dhabi Grand Canal, UAE
- Hyatt Hotels ,India

### Contact



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Al Hamra Village Ras Al Khaimah, UAE

### Experience

Sous Chef	<ul style="list-style-type: none"> <li>• The Ritz-Carlton Hotel Company Ras Al Khaimah, UAE</li> <li>• March 2018 - Current</li> </ul>
Chef De Partie	<ul style="list-style-type: none"> <li>• The Ritz-Carlton Hotel Company Ras Al Khaimah, UAE</li> <li>• Jan 2017 - Feb 2018</li> </ul>
Demi chef de partie	<ul style="list-style-type: none"> <li>• The Ritz-Carlton Hotel Company</li> <li>• Abu Dhabi</li> <li>• Oct2015 - Jan 2017</li> </ul>
Commi 1	<ul style="list-style-type: none"> <li>• The Ritz-Carlton Hotel Company</li> <li>• Abu Dhabi, UAE</li> <li>• December 2013 - Sep 2015</li> </ul>
Chef de Partie	<ul style="list-style-type: none"> <li>• Hyatt hotel,Pune India</li> <li>• 2013 Jan -2013 November</li> </ul>
Demi Chef de Partie	<ul style="list-style-type: none"> <li>• Hyatt Hotel, Pune</li> <li>• India</li> <li>• 2011 JUNE – 2012 Dec</li> </ul>
Hotel operational trainee	<ul style="list-style-type: none"> <li>• Hyatt hotel ,Pune</li> <li>• India</li> <li>• March2010 – May 2011</li> </ul>

### Achievements

- Leader of the Quarter Heart of House Award
- Oct 2017 - Ritz-Carlton
- Achieved 93% score in the Annual Employee Engagement Survey for Kitchen 2019.
- Contributing in recruitment process for the entire Food Production Division.
- Worked as a task force in The Ritz-Carlton Jeddah, and Abu Dhabi.
- Successfully completed Intermediate Food Hygiene Training Program conducted by TUV Middle East at The Ritz-Carlton, Ras Al Khaimah, UAE in the year of 2020.



## **Namit Tripathi**

(2007-2010 Batch 3 Years B.Sc. Degree)

### **Current Position & Company**

Head-Used Car Loans, Used Two-Wheeler Loans & Collections at **Manba Finance Ltd.**

### **Achievements**

1. All India Ranking of **7<sup>th</sup> in 7 AFSB (Services Selection Board-Indian Air Force)** in 2010
2. **Youngest Business Head in the Auto Loans Sector** across Finance Companies' Banks in India
3. Launched a completely digital end to end Loan process for **L&T Finance Limited** in 2018

### **Journey**

I very well remember, the day I decide to graduate in Hotel Management. On a bright summer morning. I was at Pusa, Delhi, attending my counseling to pursue Hotel Management. My father was never keen in sending me outside Mumbai, but then I met Mr. Sanjay Thakur, then HOD of Front Office at the counseling and that changed my approach towards hospitality education. Then I enrolled at IHM Shri Shakti, to my happiest I am in the **1<sup>st</sup> batch of IHM Shri Shakti.**

Being an alumni of this prestigious institute, it is evident that every student of this institute is destined for greater achievement. The faculty with their rich experience & expertise imparts knowledge to the students by using modern techniques effectively. The fact that the IHM Shri Shakti institute provides its students the wings & encourage them to showcase their strengths and talent is commendable.

## **Sahil Sethi**

(2008-11 B.SC HOSPITALITY & HOTEL ADMINISTRATION, IHM SHRI SHAKTI)



### **Current Position & Company:**

**Chef de Cuisine, Rooh Chicago (Shindig Hospitality Group LLC)**

### **Achievements**

1. Nominated for **Best Chef De Cuisine 2020 by Chef Jean Banchet Culinary Excellence Award**
2. Hosted collaboration dinner with **Chefs World Tour Series** where me along with other 10 chefs did a culinary event in Netherlands which is now an Annual event.
3. Opening an **Indian Restaurant as a Sous Chef at Rooh San Francisco**
4. As a Chef De Cuisine of **Pre-opening team of Punjab Grill, Washington DC**, played a vital role in establishing the standards and systems.

### **Journey**

I was born and brought up in Faridabad, India. I loved munching around since childhood, that's where my actual taste buds started tingling, and had my favorites from whatever my Mom and Aunt's use to cook, I would go back to them to eat that particular dish which I still do. Started cooking at an early age and going to Farmers Market to buy produce with my Father was a weekly affair.

This love for food and feeding people turned into my passion, to fulfil my dreams joined **IHM Shri Shakti, Hyderabad**. Ihm shri shakti not just provided me an academic platform but it set a path towards my career progression, started my professional career in 2011 from The Westin Hotels & Resorts, Gurgaon. With enhanced skills in culinary moved to San Francisco. As a chef I am obsessed about providing Quality food & very particular about Hygiene & Cleanliness. I believe that if you are ready to work hard & sincerely, then this is the field. Thank you, IHM Shri Shakti.



## **Shashank Shekhar Saxena**

(2007-2010 Batch 3 Years B.Sc. Degree)

### **Current Position & Company**

Founder Chairman,  
Prayag Institute of Hotel Management & Catering Technology, Prayagraj (U.P)  
[www.pihmct.com](http://www.pihmct.com)



### **Achievements**

1. Awarded with Merit for Person In Charge (PIC) Certificate [**Internationally certified Certificate mandatory for food safety & food handling** at UAE]
2. Awarded with **Basic Food & Hygiene** Certificate at Dubai (UAE).
3. Awarded Grade 'A' in **Bar Tendering** at Toronto; Canada
4. Certified from hotel JW Marriott Corporate as **Departmental Trainer** for Restaurants and Bars.
5. Awarded 2<sup>nd</sup> Position in **Inter Hotel Competition** in Hyderabad, South India. Represented Marriott Hotels and Resorts, Hyderabad, Telangana.
6. Awarded with our team of J.W. Marriott, 1st in '**Friendly Attentiveness Service**' & 3rd at '**Over All Functioning with Revenue Generation**' at Asia Pacific. South India.
7. Awarded **Executive of the Month** for Banquets Twice at hotel Taj Hotels and Resorts Lucknow.
8. Appreciated by guest through **E-mails and comments card** at hotel JW Marriott.
9. Awarded by General Manager of the Hotel for Getting **100% Marks in Product Knowledge** Test for Operation Team at hotel JW Marriott.

### **Journey**

Born in the Land of Courtesy, Lucknow, U.P. and brought up at the Land of greatest Tourist attraction Allahabad (now Prayagraj) U.P. Being born & brought up with these places for approximately 20 Years, it has always helped me to understand human needs and ways to meet their expectations. This has somehow further inclined me towards Hotel and Hospitality Sector.

Being heard the name and fame of the reputed Institute of Hotel Management Shri Shakti College at Hyderabad, I had been lucky enough to get a seat through IHM. I will always feel proud to be the **1<sup>st</sup> Batch of IHM Shri Shakti**.

It will be inappropriate for me to rest my Journey without thanking our teachers who had left no stone unturned to shape us into a good Human Being and map our career exactly to the concerned field and hotel through excellent Campus Selection.