

Hunar Se Rozgar Tak

INSPIRING STORIES FROM THE CORRIDORS OF HOSPITALITY: *HUNAR SE ROZGAR TAK*

Skillfully contributing to the hospitality industry, working the best of hotels around the national Capital, these remarkable young men make their mark and do their parents and trainers proud

Food and Beverage production is not a job role that can be discounted as undemanding and effortless. It is, in fact, one that is quite severely challenging because of the intrinsic nature of the job and all that is required of it. To be able to create a taste and presentation that is not only fondly memorable but also unforgettable, is a challenge and recreating the same thing with exactness of taste, presentation and aroma is even more arduous.

Amity Skills Institute, along with Amity School of Hospitality, prides itself in successfully executing the first batch and launching them into a space where they can not only make it a reliable source of livelihood, but also work with the veterans and learn the tricks of the trade and how to rise up the ladder in the hospitality industry.



Here's presenting a few success stories to you from our maiden batch of *Hunar Se Rozgar Tak* training programme.

Atikur Rehman, a regular boy from a small town, coming from a family of limited means, fresh out of school, like any other youngster, was clueless about which career option to pick. The cut-

throat competition, the exorbitant fees and cost of commute were making it a very difficult decision.

As a part of our student mobilization drive, ASI connected with SOS Village and enlightened them about the HSRT programme by the Ministry of Tourism where the aspirants for the food and beverage production training programme were invited to enroll. Rehman's keenness to learn this skill and his interest in this unconventional profession was what drew him towards this opportunity. He applied for the HSRT training programme and found himself amongst the chosen candidates.

His experience at Amity University Haryana was "beyond expectations". He says, "I can't decide what my favourite part of the whole experience was, the ever-encouraging trainers, the infrastructure we had the access to or the supportive classmates from the batch."

He is thankful to the Ministry of Tourism and the Skill India Mission for the HSRT programme. Currently successfully employed with Svelte Hotel & Personal Suites, a unit of Advent Hospitality Pvt Ltd as the Industrial Trainee in the Food & Beverage Production Department, he attributes his professional development to the training he received at Amity University Haryana.

"The HSRT chef training program gave me so much more than just the skills I needed to make a career in this industry. It gave me the confidence, motivation and self-assurance to be successful, through skills, exposure and knowledge. Right from, baking, grilling to menu planning and kitchen safety, we were equipped with all the skills required to run a commercial kitchen. I spend every day at work applying all that I have learnt at Amity University Haryana, practicing and building upon those skills"

Rahul Prasad, an introverted boy of 18, joined the first batch of HSRT programme. Not very interactive but very inquisitive to learn and practice, Rahul, with the proper attention and guidance came out as a changed personality. He witnessed what we at Amity University Haryana pride ourselves in as holistic development of all our students and trainees. By the end of the training programme, not only did he display more confidence, his communication skills also improved manifold along with the other culinary skills like baking, cooking and presentation or plating. "The chefs who trained me, Amity were kind and flexible enough to



encourage my interest in traditional foods and encouraging me to adapt modern culinary techniques for the same. They taught me to go beyond the books and keep an open mind to experiment and learn from my own experience. That helped me in gaining confidence and asking questions and learning better. The hands-on learning really helped me to prepare for the bigger kitchens.”

When asked what his favourite part about the training was, he replied, “It was the campus life, in general. I felt privileged to be able to use all the equipment, raw materials and the technology that we were given access to. Moreover, there was a whole 110 acres wide campus to be explored. During the tenure of the training programme, we were housed in the students’ hostel and were given the liberty to use the sports fields, the library and all the other facilities available to the resident students of the university”

Today, he works at the Sewa Grand Hotel, and works with the most experienced chefs in the world cuisine. Initially asked to join as an apprentice, through his exemplary display of creativity, discipline and perfection, he was retained as a trainee and offered a job. Rahul is extremely pleased with the path his career has taken