NIPS
HOTEL MANAGEMENT

INDIA BOOK OF RECORDS

Press Release

NIPS Enters India Book Of Records By Preparing Maximum Variety Of Indian And International Desserts

Kolkata, 11th May, 2024: The students of **NIPS Institute of Hotel Management** created history as they prepared **"Maximum Number of Indian and International Desserts"** in a day. This feat, which was recognized by the **India Book of Records,** showcased the expertise, creativity and culinary richness of students and faculty. A whooping number of 265 desserts were made by over hundred students within a stipulated time frame. The event took place in the presence of **Mr Arindam Sengupta, Adjudicator, India Book of Records,** who handed over the certificate to the students and **Mr Vivek Pathak, Founder Director, NIPS Hospitality Group**.

"As a pioneer in culinary education, we, at NIPS Institute of Hotel Management, always encourage our students to push the envelope, think out of the box and take on newer challenges. Over the years, our students have made us proud with their achievements in the hospitality sector. Today's achievement by the students for which they entered the prestigious India Book of Records in the **Maximum Number of Indian and International Desserts** prepared category is heartening to say the least. We are extremely happy and congratulate the team for this feat and also thank the India Book of Records for acknowledging this feat" said **Mr Vivek Pathak, Founder Director, NIPS Hospitality Group.**

"As an adjudicator for India Book of Records, I've witnessed some incredible feats, but what NIPS Institute of Hotel Management has achieved with their record-breaking dessert event is truly something special. The variety and creativity in the desserts reflect not just technical skill but a deep appreciation for culinary arts from around the globe. It's an honor to be part of this unique celebration of talent, innovation, and cultural diversity", isaid **Mr Arindam Sengupta, Adjudicator, India Book of Records**

Some of the desserts that were prepared by the students include Rasmalai, Kalo Jam, Strawberry Shrikhand, Labongo Latika& Chocolate Sandesh from the Indian segment and International items like Linzer Torte from Austria, Opera Slice and Pistachio Petit Gateaux from France and Tres Leches from Spain.

This one of a kind event provided students with a unique opportunity to extensively craft an array of desserts from around the world. The richness of these desserts was experienced by the attendees who had the opportunity to sample these items and immerse themselves in a true global culinary experience.

About NIPS Institute of Hotel Management:
NIPS Institute of Hotel Management was founded in 1993 and is one of the leading forces in hospitality education in eastern India. Being amongst the top 100 global hospitality management institutes, with more than 30 years of experience, NIPS is spread across four locations namely, Kolkata, Ranchi, Bhubaneswar and Shillong, offering courses ranging from three-year Degree programs, Diploma programs, 6-9 months Certificate programs, and Master's programs.

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