

Report

“A guest session with Entrepreneur in collaboration with KEIC.”

Date: Wednesday, 5th March 2025.

Venue: C011, SOHMCT

Event Type: Session

Mode of Activity: Offline

Resource Person: Chef Blossom Chadha (Culinary Professional & Owner of Moti Mahal Restaurant)

Target Group: Students of 2nd, 4th & 6th

Coordinator: Mr. Sanjay Pandey (Assistant Professor SOHMCT)

Organized By: SOHMCT with KEIC KRMU

Number of Participants: 39

On 5th March 2025, the School of Hotel Management and Catering Technology at K.R. Mangalam University, Gurugram, organized an insightful guest session on entrepreneurship. The session was led by Chef Blossom Chadda, the proud owner of the renowned Moti Mahal restaurant, which is celebrated across Delhi for its signature dish—Butter Chicken.

The session began with Chef Blossom Chada sharing the story of her career, where she discussed her experiences working with various prestigious hotels. She then went on to narrate the inspiring journey of starting Moti Mahal restaurant, detailing the challenges she faced in the early stages. Chef Chada explained how she managed to establish and successfully run the restaurant, making it a household name, particularly for its famous Butter Chicken. She also candidly spoke about the difficulties and obstacles she encountered while starting her own business, providing valuable insights into the realities of entrepreneurship.

SDGs 8 and 9 together focus on fostering inclusive and sustainable economic growth through decent work opportunities, innovation, and resilient infrastructure. SDG 8 promotes productive employment, fair wages, and economic opportunities for all, while SDG 9 emphasizes building sustainable industries and fostering innovation to support long-term growth. Together, they aim to create a robust economic environment where industries can thrive, jobs are accessible to all, and innovation drives progress, ensuring that development is both inclusive and sustainable.

The objective of the session was to highlight the various entrepreneurial opportunities available to students after completing their course. Chef Blossom Chada emphasized how students can explore different paths in the hospitality industry and also shared how a simple recipe can transform an entire dish, offering endless possibilities for innovation. She further enriched the session by sharing her personal experiences, providing a deeper understanding of what it takes to succeed in the food business.

Methodology: The session was conducted through an engaging presentation, where Chef Blossom not only shared her insights but also actively interacted with the students.

Outcome: The outcome of the session was for students to gain a deeper understanding of the entrepreneurial skills required to open their own restaurant. It proved to be an incredibly valuable session, where students learned about all the essential aspects involved in starting and running a successful hospitality business. From the challenges of managing a restaurant to the skills needed for entrepreneurship, the session provided comprehensive insights that will be useful to students as they consider their future careers in the industry.



Photo1: Chef Blossom talking about her experience



Photo 2: Chef Blossom explaining about her journey of becoming an entrepreneur