

PAKISTAN'S PREMIER MAGAZINE FOR TOURISM, HOSPITALITY, RESTAURANTS, AIRLINES, TRAVEL & FOOD INDUSTRY

# HOSPITALITY PLUS

VOL# 19 | ISSUE# 03 | MARCH 2024



SEASON 6



Chef's Association of Pakistan  
شیفز ایسوسی ایشن آف پاکستان



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### Chief Editor/Publisher

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### Editor

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### Joint Editor

Babar Sheikh

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### Contributors

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Aftab Rana

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### Director Art & Design

Aamir Kashif

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### Photographer

Zeeshan Ali

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### For comments please write to us at:

### HEAD OFFICE/CANAL CAMPUS:

185, Abu Bakar Block, Canal Road,  
New Garden Town, Lahore .

Mob: 0309-3332578

Tel: 042 35913580-81-82-83

E-mail: office@hospitalityplus.com.pk



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# EDITOR'S NOTE



**AHMAD SHAFIQ** | CHIEF EDITOR | shafiq@cothm.edu.pk    

## HOSPITALITY PLUS MAGAZINE (MONTHLY PUBLICATION)

### Chief Editor:

•Hospitality Plus Magazine (ABC Certified Monthly Publication)

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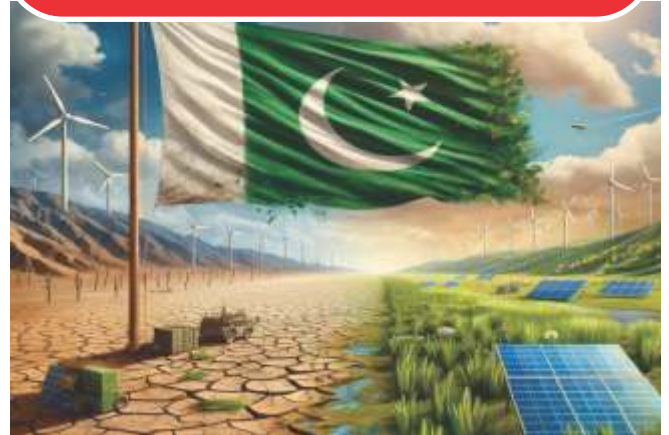
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## CLIMATE CHANGE AND PAKISTAN'S VULNERABILITY: A CALL TO ACTION



Climate change is no longer a distant threat; it's a harsh reality impacting every corner of the globe. Pakistan, unfortunately, stands as one of the most vulnerable nations in the face of this crisis. Pakistan's geographical location exposes it to extreme weather events. Rising temperatures exacerbate glacial melt, leading to erratic water flows in the mighty Indus River, the lifeblood of our agriculture. Erratic monsoon seasons create a vicious cycle of floods and droughts, devastating crops and displacing communities. These extreme weather events also disrupt infrastructure, impacting tourism, trade, and overall economic stability.

Beyond the immediate dangers, climate change poses a long-term threat to Pakistan's food security. Rising temperatures and changing precipitation patterns affect agricultural productivity. Additionally, saltwater intrusion into coastal areas threatens fertile land, further reducing arable land. This jeopardizes food production and could potentially lead to social unrest and economic instability.

We need a multi-pronged approach to tackle climate change and build resilience. Investment in renewable energy sources like solar and wind power is crucial. Transitioning away from fossil fuels not only mitigates greenhouse gas emissions but also reduces our dependence on volatile oil prices.

Water conservation is another critical area. We need to adopt efficient irrigation practices, invest in rainwater harvesting systems, and raise public awareness about water consumption. Additionally, reforestation efforts are essential. Forests play a vital role in regulating climate, preventing soil erosion, and providing natural habitats.

Climate change poses an unprecedented challenge, but it also presents an opportunity. Building a sustainable future requires a shift in mindset and a collective effort. By working together, embracing innovation, and prioritizing environmental protection, Pakistan can move from vulnerability towards resilience and a more secure future for generations to come. Let's choose action over inaction, for the sake of our nation and the planet we call home.



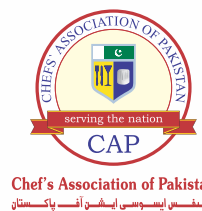


# Pakistan International *Culinary* Championship 2024

SEASON-6



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*The four-day culinary championship, inaugurated on February 13, 2024, showcased the prowess of around 2000 international and local culinary maestros competing across various categories.*





The culinary world witnessed an exceptional display of talent and expertise at the four-day Pakistan International Culinary Championship (PICC) 2024, organized by the Chefs Association of Pakistan (CAP) in the strategic partnership of College of Tourism & Hotel Management (COTHM). Held at the prestigious Royal Palm Golf & Country Club, Lahore, the event marked a significant milestone in Pakistan's culinary landscape, endorsed by none other than Worldchefs, Paris.

The four-day culinary championship, inaugurated on February 13, 2024, showcased the prowess of around 2000 international and local culinary maestros competing across various categories. The PICC 2024 served as a platform not only for fierce competition but also for cultural exchange and culinary innovation.



**The championship commenced with a vibrant balloons releasing ceremony followed by the captivating Nations Parade, allowing guests a firsthand experience of the culinary diversity on display.**



Distinguished guests graced the occasion, including renowned motivational speaker and Qasim Ali Shah Foundation Chairperson Qasim Ali Shah, Punjab Board of Technical Education (PBTE) Chairman Dr. Nazir Niazi, Punjab Prisons IG Mian Farooq Nazir, Lahore Chamber of Commerce & Industry (LCCI) President Kashif Anwar, esteemed cartoonist Javed Iqbal, Cheezious CEO Imran Ijaz, Cheezious MD Adnan Ijaz, Punjab Tourism Secretary Raja Jahangir Anwar, Welfare & Bait ul Mal DG Mudassar Riaz Malik, TEVTA Chairman Brig. Retd. Muhammad Sajid Khokhar,



**Worldchefs Vice President Chef Uwe Micheel, who presided over the event as the head of the jury, expressed gratitude to the PICC administration, acknowledging the efforts invested in making the event a resounding success.**







PIAF Chairperson Fahim ur Rehman Saigol, Higher and School Education Minister Mansoor Qadir, Royal Thai Embassy Deputy Head of Mission Kamolwan Sriposil, Pakistan Tourism Development Corporation (PTDC) Managing Director Aftab ur Rehman Rana, renowned businessman Azhar Pasha, TEVTA COO Qurat ul Ain Memon, University of the Punjab Vice Chancellor Prof. Dr. Kahlid Mahmood, Unilever Food Solutions Marketing Lead Umer Waqar, UFS Marketing Manager Hafsa Asif, KnN's Multinational & Cenytal Sales Chief Syed Mughees A. Pirzada, Shan Foods Food Services Marketing Manager Maria Qureshi, Shangrila Foods Brand Manager Shahbaz Ali, Young's Food Sales Chef Muhammad Safeer, Blue Band Professional Business Head Dawood Mustafa Ghazali, AMPCO Group Business Head Zeeshan Haider, Puratos/Belcolade Business Head

“  
**The PICC-2024 received immense support from its sponsors, with Unilever stepping in as the Title Sponsor, alongside Gold Partners Shan Food Specialists, K&N's, and Cheezious. Shangrila Foods, Young's Food, Blue Band Professional, Puratos, Shafaq Oil, and Ambassador Commercial Kitchen Equipment joined as Silver Sponsors, further bolstering the event's success and impact.**  
 ”

Rana Musharraf, Shafaq Oil Assistant Brand Manager Shoaib Sheikh, and College of Earth & Environmental Sciences Principal Dr. Sajid Rasheed. The esteemed guests were warmly welcomed by CAP President & COTHM Founder/President & CEO Ahmad Shafiq, COTHM COO Zaheer Ahmad, COTHM Joher Town Executive Director Mian Shahid Mehmood, and Chefs Association of Pakistan Vice President (Corporate Affairs) Chef Waqar Ilyas Khan along with other team members.

The event commenced with a vibrant balloons releasing ceremony followed by the captivating Nations Parade, allowing guests a firsthand experience of the culinary diversity on display. Throughout the event, attendees were treated to live cooking stations, adding an interactive dimension to the







festivities.

In his addresses on all the four days, COTHM CEO Ahmad Shafiq provided insights into the championship's significance and scope, setting the stage for an wonderful journey ahead. He also announced Chefs Association of Pakistan's (CAP) support to Chef Andy Cuthbert and Chef Uwe Micheel in the upcoming Worldchefs elections. Worldchefs Vice President Chef Uwe Micheel, on the behalf of the Worldchefs, Paris, expressed gratitude to the PICC administration in his address, acknowledging the efforts invested in making the event a resounding success.

Notably, Qasim Ali Shah commended CAP and COTHM for orchestrating a remarkable international culinary showcase, underscoring the event's impact on promoting culinary arts and fostering cross-cultural connections. Chef Uwe Micheel, presided over the event as the head of the jury, ensuring

**Chefs Association of Pakistan (CAP) President Ahmad Shafiq announced CAP's support to Chef Andy Cuthbert and Chef Uwe Micheel in the upcoming Worldchefs elections.**

the highest standards of judging were maintained.

Adding to the event's prestige, the National Culinary Team of Pakistan (NCTP) Captain Chef Muhammad Raees served as the moderator during the competitions, facilitating seamless proceedings and fair adjudication.

The international judges who were a part of the PICC-2024's jury panel were

Chef Uwe Michael as Head of Jury from Germany, Chef Muhamamd Raees from US, Chef Manzoor Bulgari from UAE, Sevinj Mousavi from Iran, Abdulla Mohamed from Maldives, Fathima Umar from Maldives, Akbar Umarov from Uzbekistan, and Hadi Mekdashi from UAE. Chefs from Pakistan who were in the jury panel were Chef Waqar Ilyas, Chef Tauseef Butt, Chef Muhammad Shabir, Chef Muhammad Razzag, Chef Tipu Imran, Chef Sadaqat Sohail, Chef Irshad Ali, Chef Usama Asghar, Chef Falak Goher, Chef Hassan Arshad, Chef Faiza Iqbal, Chef Muhammad Nawaz, Chef Muhammad Hassan, Chef Jahanzaib Babar, Chef Muqarab Ali, Chef Abdul Nawaz, Chef Sumaira Sameer, Chef Nayab Tariq, and Chef Nazia Shahid.

The PICC 2024 received immense support from its sponsors, with Unilever stepping in as the Title Sponsor, alongside Gold Partners Shan Food Specialists, K&N's, and Cheezious. Shangrila Foods, Young's Food, Blue Band Professional, Puratos, Shafaq Oil, and Ambassador Commercial Kitchen Equipment joined as Silver Sponsors, further bolstering the event's success and impact.

At the closing ceremony of the event, chefs' belts were awarded to the newly selected players of the National Culinary Team of Pakistan (NCTP). All the participants, medal holders and winners received their certificates, cash prizes and trophies at the end of the ceremony. All the esteemed sponsors also received their shields and souvenirs at the end of the event.



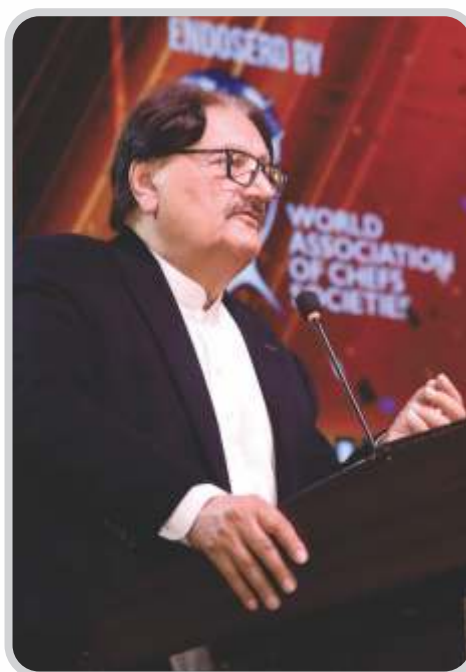




































































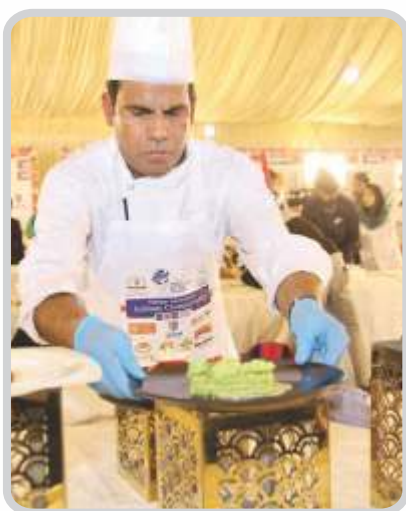
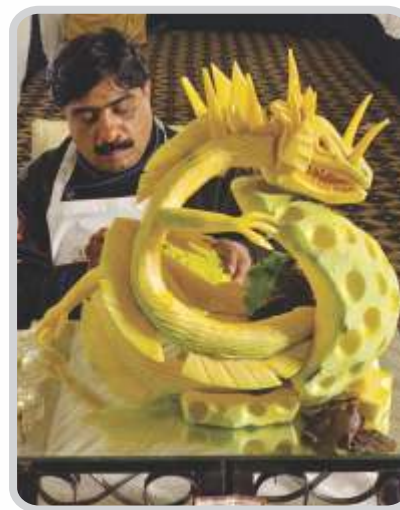
























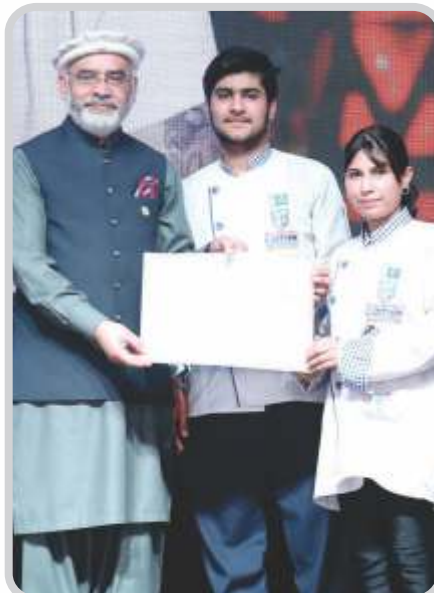








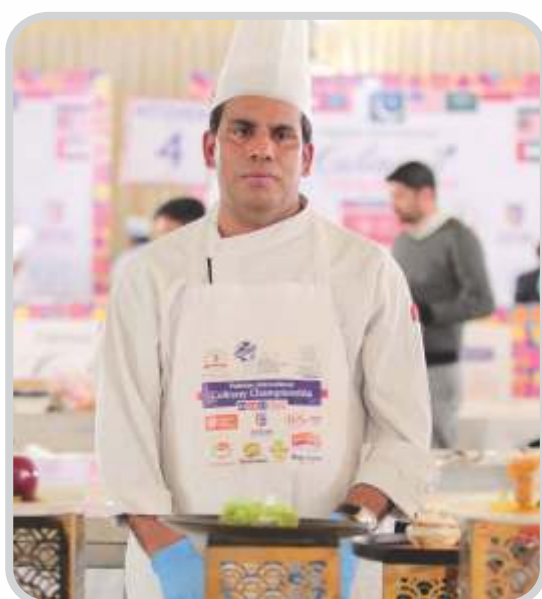














































































# FUTURE SHINING STARS OF CULINARY

## Three Course Modern Pakistani Cuisine (Student Category)

SR.#	NAME	INSTITUTE	AWARD
1	Alishba Nadeem	COTHM Jail Road	Bronze
2	Huzaifa Kamran	COTHM Jail Road	Bronze
3	Noor Ul Ain Asif	COTHM Jail Road	Bronze
4	Shafan Abid Awan	COTHM Johar Town	Bronze
5	Iqra Khan	COTHM Johar Town	Bronze
6	Aniqa Akmal	COTHM Johar Town	Bronze
7	Qainat Fatima	COTHM Johar Town	Bronze
8	Sayeed Moez Imran	COTHM Johar Town	Bronze
9	Athar Shahzad	COTHM Johar Town	Bronze
10	Saleha Shahbaz	COTHM Lahore	Bronze
11	Muhammad Haseeb	COTHM Lahore	Bronze
12	Asma Javaid Bhatti	COTHM Johar Town	Bronze
13	Mohadsa Rehmat	COTHM Johar Town	Bronze
14	Safia Shahzad	COTHM Johar Town	Bronze
15	Maryam Ilyas	COTHM Lahore	Bronze
16	Hafsa Riaz	COTHM Lahore	Bronze
17	Waqar Ahmed	COTHM Lahore	Bronze
18	Tooba Shaukat	COTHM Lahore	Bronze
19	Moiza Amir	COTHM Lahore	Bronze
20	Muhammad Moin Malhi	COTHM Lahore	Bronze
21	Esha Ilyas	COTHM Johar Town	Bronze
22	Fajar Yaqoob	COTHM Johar Town	Bronze
23	Abdullah Arshad	COTHM Johar Town	Bronze
24	Affaf Tariq	COTHM Lahore	Bronze
25	Asad Ali	COTHM Lahore	Bronze
26	Abu Hurrerah	COTHM Lahore	Bronze
27	Manan Hussain	COTHM Johar Town	Bronze
28	Abdullah Karim	COTHM Johar Town	Bronze
29	Isra Butt	COTHM Johar Town	Bronze
30	Muhammad Ilyas	COTHM Lahore	Bronze
31	Sharoz Abbas	COTHM Lahore	Bronze
32	Arshad Qayyum	COTHM Lahore	Bronze
33	Muhammad Zawar Rauf	COTHM Johar Town	Bronze
34	Muhammad Hamza Asif	COTHM Johar Town	Bronze
35	Taib Ali Toor	COTHM Johar Town	Bronze
36	Ali Haider Niazi	COTHM Lahore	Bronze
37	Burhan Hanif	COTHM Lahore	Bronze
38	Numan Shahid	COTHM Lahore	Bronze
39	Eman Arshad	COTHM Lahore	Bronze
40	Abdul Hadi	COTHM Lahore	Bronze

41	Malaika Imran	COTHM Lahore	Bronze
42	Javeria Mubeen	COTHM Lahore	Bronze
43	Fatima Rizwan	COTHM Lahore	Bronze
44	Mahnoor Ahmad	COTHM Lahore	Bronze
45	Ijaz Ur Rehman	COTHM Johar Town	Bronze
46	Salman Shoukat	COTHM Johar Town	Bronze
47	Sadaf Tabssum	COTHM Johar Town	Bronze
48	Agha Ali	COTHM Lahore	Bronze
49	Ahmed Ali	COTHM Lahore	Bronze
50	Zarish Noor	COTHM Lahore	Bronze
51	Muhammad Shahrukh	COTHM Lahore	Bronze
52	Muhammad Sohaib	COTHM Lahore	Bronze
53	Abdul Rehman	COTHM Lahore	Bronze
54	Abdul Rehman Naeem	COTHM Lahore	Bronze
55	Hunain Jamil	COTHM Lahore	Bronze
56	Maryam Awais	COTHM Lahore	Bronze
57	Zaeem Sultan	COTHM Johar Town	Bronze
58	Abu Sufyan	COTHM Johar Town	Bronze
59	Fasih Abbas Kirmani	COTHM Johar Town	Bronze
60	Zahra Batool	COTHM Lahore	Bronze
61	Javeria Intizar	COTHM Lahore	Bronze
62	Awais Majid	COTHM Lahore	Bronze
63	Shahzaib Riaz	COTHM Jail Road	Silver
64	Samiya Mustaq	COTHM Jail Road	Silver
65	Rizwana Ali	COTHM Jail Road	Silver
66	Ayesha Yaqoob	COTHM Johar Town	Silver
67	Aqsa Rani	COTHM Johar Town	Silver
68	Muhammad Ahmad	COTHM Johar Town	Silver
69	Muhammad Badr	COTHM Johar Town	Silver
70	Abdullah Zafar	COTHM Johar Town	Silver
71	Muhammad Bilal	COTHM Johar Town	Silver
72	Faraz Haider	COTHM Lahore	Silver
73	Minahil Javaid	COTHM Lahore	Silver
74	Arooj Saeed	COTHM Lahore	Silver
75	Farheen Rohail	COTHM Johar Town	Silver
76	Muzammil Waqas	COTHM Johar Town	Silver
77	Haider Ali	COTHM Johar Town	Silver
78	Anam Shakeel	COTHM Lahore	Silver
79	Hafiza Sumbal Farooqi	COTHM Lahore	Silver
80	Arfa Faisal	COTHM Lahore	Silver
81	Fatima Mehmood	COTHM Lahore	Silver
82	Saba Shehzadi	COTHM Lahore	Silver
83	Muhtisham Mirza	COTHM Lahore	Silver



# FUTURE SHINING STARS OF CULINARY

84	Hassan Shahzad	COTHM Lahore	Silver
85	Hifza Mehmood	COTHM Lahore	Silver
86	Iqra Shahbaz	COTHM Lahore	Silver
87	Muhammad Nouman	COTHM Lahore	Silver
88	Yousuf Ali Butt	COTHM Lahore	Silver
89	Gohar Ali	COTHM Lahore	Silver
90	Muhammad Moiz	COTHM Lahore	Silver
91	Zohaib Maqsood	COTHM Lahore	Silver
92	Naveed Baloch	COTHM Lahore	Silver
93	Noor Fatima	COTHM Johar Town	Silver
94	Laiba Ali	COTHM Johar Town	Silver
95	Ayesha Amjad	COTHM Johar Town	Silver
96	Ahsan Nadeem	COTHM Lahore	Silver
97	Taha Yaseen	COTHM Lahore	Silver
98	Saadullah Khaliq	COTHM Lahore	Silver
99	Muhammad Shahbaz	COTHM Johar Town	Silver
100	Malik Saad	COTHM Johar Town	Silver
101	Muhammad Awais	COTHM Johar Town	Silver
102	Afifa Tayyab	COTHM Johar Town	Gold
103	Hurraira Nisar Mirza	COTHM Johar Town	Gold
104	Abdul Wahab	COTHM Johar Town	Gold
105	Huda Rasheed	COTHM Lahore	Gold
106	Rafia Javid	COTHM Lahore	Gold
107	Syed Hassam Gull	COTHM Lahore	Gold
108	Amar John	COTHM Lahore	Gold
109	Monica Haroon	COTHM Lahore	Gold
110	Ayesha Islam	COTHM Lahore	Gold
111	Neelam Rahim	COTHM Lahore	Gold
112	Subhan Ali	COTHM Lahore	Gold
113	Kiran Rizwan	COTHM Lahore	Gold
114	Isha Shah Wali	COTHM Johar Town	Gold
115	Riffat Jamal	COTHM Johar Town	Gold
116	Asma Khawar	COTHM Johar Town	Gold
117	Muhammad Faizan	COTHM Lahore	Gold
118	Noman Arif	COTHM Lahore	Gold
119	Fatima Riaz	COTHM Lahore	Gold
Three Course Modern Pakistani Cuisine (Student Category)			
SR.#	NAME	INSTITUTE	AWARD
1	Muhammad Awais	TEVTA Lahore	Bronze
2	Tayyab Abbas	TEVTA Lahore	Bronze
3	Faisal Ibrar	TEVTA Lahore	Bronze
4	Awais Shahzad	TEVTA Lahore	Bronze

5	Muhammad Talha	TEVTA Lahore	Bronze
6	Ch Abdullah Javed	TEVTA Lahore	Bronze
7	Sadia Anum	COTHM Jail Road	Bronze
8	Anosha Mubashar	COTHM Jail Road	Bronze
9	Farkhanda	COTHM Jail Road	Bronze
10	Azra	GCT Lytton Road Lahore	Bronze
11	Rashida	GCT Lytton Road Lahore	Bronze
12	Aroosa	GCT Lytton Road Lahore	Bronze
13	Sobia Zohaib	COTHM Lahore	Bronze
14	Shahid Iqbal	COTHM Lahore	Bronze
15	Tayyab Akbar	COTHM Lahore	Bronze
16	Noman Munir	COTHM Lahore	Bronze
17	Naveed Hussain	COTHM Lahore	Bronze
18	Anusha Fakhar	COTHM Lahore	Bronze
19	Amina Ali	Superior University	Silver
20	Lajwerd Ghuman	Superior University	Silver
21	Muhammed Kaif	Superior University	Silver
22	Muskan Amjad	COTHM Rawalpindi	Silver
23	Faisal Jamil	COTHM Rawalpindi	Silver
24	Moaaz Awan	COTHM Rawalpindi	Silver
25	Ahmad Farman	COTHM Islamabad	Silver
26	Hassam Jamali	COTHM Islamabad	Silver
27	Malaika Amjad	COTHM Islamabad	Silver
28	Abdul Rehman	COTHM Rawalpindi	Silver
29	Syed Muhammad Ali	COTHM Rawalpindi	Silver
30	Abdullah Sultan	COTHM Rawalpindi	Silver
31	Asghar Ali Muntazir Imam	COTHM Faisalabad	Silver
32	Faiza Sikandar	COTHM Faisalabad	Silver
33	Fareen Illyas	COTHM Faisalabad	Silver
34	Zeeshan Ahmad	COTHM Lahore	Silver
35	Aimen Ali Khan	CHIP Lahore	Silver
36	Sayyam Nadeem	CHIP Lahore	Silver
37	Amarah Sikandar	TEVTA Lahore	Silver
38	Kinza Kanwal	TEVTA Lahore	Silver
39	Ayesha Mushtaq	TEVTA Lahore	Silver
40	Abdul Rehman	TEVTA Lahore	Silver
41	Khurshed Akhtar	TEVTA Lahore	Silver
42	Rahila Tahir	TEVTA Lahore	Silver
43	Muhammad Fassih Mazhar	COTHM Rawalpindi	Silver
44	Muhammad Adeel Khan	COTHM Rawalpindi	Silver
45	Zulqarnain Nawab Ali	COTHM Rawalpindi	Silver
46	Zain Tahir	Govt Technology College (TEVTA)	Silver
47	Atiq ur Rehman	Govt Technology College (TEVTA)	Silver





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49	Mehak Mughal	COTHM Lahore	Silver
50	Fatima Khalil	COTHM Lahore	Silver
51	Qurba Haider	COTHM Lahore	Silver
52	Warda Khan	COTHM Lahore	Silver
53	Aieman	COTHM Lahore	Silver
54	Rania Anjum	COTHM Lahore	Silver
55	Mamoon Sarwat	COTHM Lahore	Silver
56	Zunaira Younas	COTHM Lahore	Silver
57	Fatima Faheem	COTHM Lahore	Silver
58	Umar Munawar	COTHM Lahore	Silver
59	Maham Shahid	COTHM Lahore	Silver
60	Mnahil Younas	COTHM Lahore	Silver
61	Muhammad Abdullah	COTHM Lahore	Silver
62	Dua Tanveer	COTHM Lahore	Silver
63	Sabir Ali	COTHM Lahore	Silver
64	Amber Mubarak	COTHM Lahore	Silver
65	Mariyum Rani Mubarak	COTHM Lahore	Silver
66	Abdullah	COTHM Lahore	Silver
67	Saima Ghazi	GCT Railway Road	Silver
68	Asim Elahi Malik	GCT Railway Road	Silver
69	Shayan ur Rehman	GCT Railway Road	Silver
70	Jannat Zahoor	COTHM Lahore	Silver
71	Ayesha	COTHM Lahore	Silver
72	Nirmal Rehman	COTHM Lahore	Silver
73	Arooj Shazad	COTHM Lahore	Silver
74	Farzam Butt	COTHM Lahore	Silver
75	Mubashar Jutt	COTHM Lahore	Silver
76	Raheel Ahmad	COTHM Lahore	Silver
77	Samra Rafique	COTHM Lahore	Silver
78	Syed Talha Gillani	COTHM Lahore	Silver
79	Isbah ashraf	COTHM Lahore	Silver
80	Shahroz abbas	COTHM Lahore	Silver
81	Muhammad Hammad Ali	COTHM Lahore	Silver
82	Sana Shaheen	Govt Technology College (TEVTA)	Gold
83	Muhammad Shahbaz	Govt Technology College (TEVTA)	Gold
84	Rughma Naveed	Govt Technology College (TEVTA)	Gold
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87	Abdur Rehman	COTHM Rawalpindi	Gold
88	Arooj Adeel	COTHM Jail Road	Gold
89	Iram Awan	COTHM Jail Road	Gold
90	Javaria Ilyas	COTHM Jail Road	Gold

91	Rao Usama Ilyas	COTHM Lahore	Gold
92	Muhammad Shahzaib	COTHM Lahore	Gold
93	Fiza Zahid	COTHM Lahore	Gold
Three Course Modern Pakistani Cuisine (Student Category)			
SR.#	NAME	INSTITUTE	AWARD
1	Ghulam Mohiudin	COTHM Lahore	ronze
2	Hasnat Ahmed Khan	COTHM Lahore	Bronze
3	Zain-ul-Abedin	COTHM Lahore	Bronze
4	Usman Ansar	COTHM Lahore	Bronze
5	Hussain Warraich	COTHM Lahore	Bronze
6	Waleed Azam	COTHM Lahore	Bronze
7	Dua Ashfaq	COTHM Lahore	Bronze
8	Zohadullah Ashfaq	COTHM Lahore	Bronze
9	Nashrah Shahid	COTHM Lahore	Bronze
10	Iqra Boota	COTHM Lahore	Bronze
11	Haris Shafiq	COTHM Lahore	Bronze
12	Maryam Irshad Ahmad	COTHM Lahore	Bronze
13	Muhammad Ameer Hamza	COTHM Lahore	Bronze
14	Ebtsam Sabir	COTHM Lahore	Bronze
15	Laiba Rani	COTHM Lahore	Bronze
16	Asghar Ali	COTHM Lahore	Bronze
17	Muhammad Sahil	COTHM Lahore	Bronze
18	Hafiza Mehak Yousaf	COTHM Lahore	Bronze
19	Mahnur Imran	COTHM Lahore	Bronze
20	Mehar Ali	COTHM Lahore	Bronze
21	Attig Ur Rehman	TEVTA Lahore	Bronze
22	Ali Haider	TEVTA Lahore	Bronze
23	Abdul Wahab	TEVTA Lahore	Bronze
24	Laiba Khan	COTHM Karachi	Bronze
25	Linta Siddique	COTHM Karachi	Bronze
26	Ayesha Haq	COTHM Karachi	Bronze
27	Aneeqa Qurat Ul Ain	COTHM Lahore	Bronze
28	Muhammad Ahmad Ijaz	COTHM Lahore	Bronze
29	Zain Ali	COTHM Lahore	Bronze
30	Gulsher Khan	COTHM Karachi	Bronze
31	Syed Anas Ali	COTHM Karachi	Bronze
32	Fabashir Fatima	COTHM Karachi	Bronze
33	Tooba Moin	COTHM Karachi	Bronze
34	Hina Khalil	COTHM Karachi	Bronze
35	Aman Khan	COTHM Karachi	Bronze
36	Abubakar Tahir	COTHM Lahore	Silver
37	Muhammad Dur-e-Adan	COTHM Lahore	Silver



# FUTURE SHINING STARS OF CULINARY

38	Saba Umair	COTHM Lahore	Silver
39	Zainab Nasir	COTHM Rahim Yar Khan	Silver
40	Ghazala Tanveer	COTHM Rahim Yar Khan	Silver
41	Abdullah Akbar	COTHM Rahim Yar Khan	Silver
42	Muhammad Usman	COTHM Lahore	Silver
43	Haider Raza	COTHM Lahore	Silver
44	Sameed Masood	COTHM Lahore	Silver
45	Hajra Zia	COTHM Rahim Yar Khan	Silver
46	Hafsa Abid	COTHM Rahim Yar Khan	Silver
47	Muhammad Abdullah	COTHM Rahim Yar Khan	Silver
48	Arbaz Mustafa	TEVTA Punjab	Silver
49	Abdul Rehman Zafar	TEVTA Punjab	Silver
50	Zeeshan Ali	TEVTA Punjab	Silver
51	Bushra Iftikhar	COTHM Lahore	Silver
52	Huda Basharat	COTHM Lahore	Silver
53	Fatima tul Zahra	COTHM Lahore	Silver
54	Huma Asif	TEVTA Lahore	Silver
55	Hira Majid	TEVTA Lahore	Silver
56	Amna Yaseen	TEVTA Lahore	Silver
57	Taimoor Ali	COTHM Lahore	Silver
58	Taha	COTHM Lahore	Silver
59	Shahzaib Iqbal	COTHM Lahore	Silver
60	Malaika Aslam	COTHM Lahore	Silver
61	Muhammad Bilal Moeen	COTHM Lahore	Silver
62	Muhammad Sultan Ahmed	COTHM Lahore	Silver
63	Ahmed Shiraze	TEVTA Lahore	Silver
64	Suleiman Ali	TEVTA Lahore	Silver
65	Muhammad Umer Waqas	TEVTA Lahore	Silver
66	Hafiza Tayyaba	COTHM Lahore	Silver
67	Faisal Shehzad	COTHM Lahore	Silver
68	Faisal Zamah	COTHM Lahore	Silver
69	Fatima Ayaz	COTHM Lahore	Silver
70	Mutahira Raza	COTHM Lahore	Silver
71	Faizan Ali	COTHM Lahore	Silver
72	Muhammad Sohaib	COTHM Lahore	Silver
73	Abu Bakar Hanif	COTHM Lahore	Silver
74	Abdullah Shameem	COTHM Lahore	Silver
75	Atiqa Shakeel	COTHM Lahore	Silver
76	Muhammad Faizan Hassan	COTHM Lahore	Silver
77	Roshan Tanveer	COTHM Lahore	Silver
78	Aliza Zahoor	COTHM Karachi	Silver
79	Hadia Javed	COTHM Karachi	Silver
80	Maira Kamran	COTHM Karachi	Silver

81	Amna Ibad	COTHM Rawalpindi	Gold
82	Saima Ibad	COTHM Rawalpindi	Gold
83	Azka Tahir	COTHM Rawalpindi	Gold
84	Muhammad Saif Ullah	COTHM Rahim Yar Khan	Gold
85	Usama Bin Khalid	COTHM Rahim Yar Khan	Gold
86	Abdul Sami Bin Afzal	COTHM Rahim Yar Khan	Gold
87	Tooba Urooj	COTHM Karachi	Gold
88	Zarar Salam	COTHM Karachi	Gold
89	Wajiha Arfeen	COTHM Karachi	Gold
90	Muhammad Shehroz Butt	COTHM Lahore	Gold
91	Muhammad Ahmad Hafeez	COTHM Lahore	Gold
92	Imran Asim	COTHM Lahore	Gold
93	Khizer Gujjar	COTHM Karachi	Gold
94	Shaheer Bin Imran	COTHM Karachi	Gold
95	Harshill Punjwani	COTHM Karachi	Gold
96	Madiha Abad	COTHM Lahore	Gold
97	Atifa Akram	COTHM Lahore	Gold
98	Nisha Aslam Pervaiz	COTHM Lahore	Gold
99	Hassan Haroon	COTHM Lahore	Gold
100	Muhammad Hamza	COTHM Lahore	Gold
101	Mughees Maqsood	COTHM Lahore	Gold

## Three Course Modern Pakistani Cuisine (Student Category)

SR.#	NAME	INSTITUTE	AWARD
1	Muniba Irfan	COTHM Lahore	Silver
2	Faiza Tufail	COTHM Lahore	Silver
3	Hifza Bakhtawar	COTHM Lahore	Silver
4	Sehar Asif	COTHM Lahore	Silver
5	Iram Jamil	COTHM Lahore	Silver
6	Muhammad Abdullah	COTHM Lahore	Silver
7	Dua Nasir	COTHM Jail Road	Silver
8	Wajeeha Amir	COTHM Jail Road	Silver
9	Zain Khursheed	COTHM Jail Road	Silver
10	Adina Fatima	COTHM Johar Town	Silver
11	Aiman Khalil	COTHM Johar Town	Silver
12	Ghosia Irfan	COTHM Johar Town	Silver
13	Nadia Arshad	COTHM Jail Road	Silver
14	Daniyal Khalid	COTHM Jail Road	Silver
15	Chandni	COTHM Jail Road	Silver
16	Raheel Kalash	COTHM Lahore	Silver
17	Rameen Razzaq	COTHM Lahore	Silver
18	Waleeja Rehman	COTHM Lahore	Silver
19	Sana Iftikhar	PC Lahore	Gold



# FUTURE SHINING STARS OF CULINARY

20	Komal	PC Lahore	Gold
21	Saima Nadeem	PC Lahore	Gold
22	Ammar ul Hassan Butt	GCT Taxila	Gold
23	Zubair Ahmed Cheema	GCT Taxila	Gold
24	Abdullah Sadiq Cheema	GCT Taxila	Gold
25	Zain Ali	COTHM Lahore	Gold
26	Muhammad Ali	COTHM Lahore	Gold
27	Mudassir Ali	COTHM Lahore	Gold

## Pasta Dish

SR.#	NAME	INSTITUTE	AWARD
1	Muntaha Malik	COTHM Bahawalpur	Bronze
2	Muhammad Ahmad	COTHM Bahawalpur	Silver
3	Shahmeer Ahsan	COTHM Bahawalpur	Silver
4	Affaf Tariq	COTHM Lahore	Bronze
5	Alina	COTHM Lahore	Bronze
6	Yusra Kausar	COTHM Lahore	Bronze
7	Faizan	COTHM Lahore	Bronze

## Three Course Modern Pakistani Cuisine (Student Category)

SR.#	NAME	INSTITUTE	AWARD
1	Hamza Javed	COTHM Lahore	Bronze
2	Marriam javed	COTHM Lahore	Bronze
3	Saad Talha	COTHM Lahore	Bronze
4	Zunaira Abbass	COTHM Multan	Bronze
5	Aymun Ghafoor	COTHM Multan	Bronze
6	Mujtaba Ahmad	COTHM Multan	Bronze
7	Muntaha Malik	COTHM Multan	Bronze
8	Farzana Arshad	COTHM Multan	Bronze
9	Muneeb Sajid	COTHM Multan	Bronze
10	Muhammad Shoaib	COTHM Bahawalpur	Bronze
11	Ambreen Saleha	COTHM Bahawalpur	Bronze
12	Aleeha Gull	COTHM Bahawalpur	Bronze
13	Abdullah Tariq	COTHM Multan	Silver
14	Abdul Wahab	COTHM Multan	Silver
15	Ahmad Ali	COTHM Multan	Silver
16	Aliza Yasmeen	COTHM Lahore	Silver
17	Maham Siddique	COTHM Lahore	Silver
18	Khadija Shafaat	COTHM Lahore	Silver
19	Mohid Mehboob	COTHM Lahore	Silver
20	Immama Ashfaq	COTHM Lahore	Silver
21	Abu Bakar	COTHM Lahore	Silver
22	Waqas Ahmed Boota	GITTI Kasur	Silver

23	Ali Hamza	GITTI Kasur	Silver
24	Neelam Khan	GITTI Kasur	Silver
25	Amna Farooq	COTHM Lahore	Silver
26	Khadeeja Arfan	COTHM Lahore	Silver
27	Tahmina Iftikhar	COTHM Lahore	Silver
28	Kashan Ramzan	COTHM Multan	Silver
29	Anum Liaqat	COTHM Multan	Silver
30	Nimrah Nadeem	COTHM Multan	Silver
31	Junaid Hassan	OTHM Bahawalpur	Silver
32	Umair Anjum	COTHM Bahawalpur	Silver
33	Areefa Fatima	COTHM Bahawalpur	Silver
34	Farwa Majeed	OTHM Bahawalpur	Silver
35	Mahnoor Fatima	COTHM Bahawalpur	Silver
36	Wardah Fatima	COTHM Bahawalpur	Silver
37	Zahida Akhtar	COTHM Multan	Silver
38	Mehwish Fatima Ejaz	COTHM Multan	Silver
39	Muhammad Ahmad	COTHM Multan	Silver
40	Soha Muzamil	OTHM Bahawalpur	Silver
41	Azra Habib	COTHM Bahawalpur	Silver
42	Hadia Hafeez	COTHM Bahawalpur	Silver
43	Abid Ali Tariq	COTHM Multan	GOLD
44	Khuzaima Tariq	COTHM Multan	GOLD
45	Syed Ali Abidi	COTHM Multan	GOLD
46	Naziha Imtashal	COTHM Multan	GOLD
47	Rameesa Ali	COTHM Multan	GOLD
48	Nosheen Riaz	COTHM Multan	GOLD
49	Manahil Sultan	COTHM Multan	GOLD
50	Saliha Safdar	COTHM Multan	GOLD
51	Faiqa Amjad	COTHM Multan	GOLD
52	Syed Azadar Hussain	COTHM Multan	GOLD
53	Dua Moazzam	COTHM Multan	GOLD
54	Syeda Hafsa Yousuf	COTHM Multan	GOLD
55	Sana-UI-Ain	COTHM Multan	GOLD
56	Anum Barjees	COTHM Multan	GOLD
57	Rehan Ahmad	COTHM Multan	GOLD

## Baked Goods & Baked Breads

SR.#	NAME	INSTITUTE	AWARD
1	Hibbah Nawab	COTHM Karachi	Bronze

## Beef Practical Cookery

SR.#	NAME	INSTITUTE	AWARD
1	Muhammad Ishaq	KAI	Bronze



# FUTURE SHINING STARS OF CULINARY

2	Muhammad Nadeem	Little Olives	Bronze
3	Saad Ahmed	COTHM Karachi	Bronze
4	Muhammad Ramish	COTHM Karachi	Bronze
5	Chef Sajjad	National Food Pakistan	Silver
6	Khadim Hussain	Bamboo Union	Silver
7	Muhammad Hamid	PC Lahore	Silver
8	Chef Almas	PC Bhurban	Silver
8	Iqbal Ali	Dan Dan	Silver
9	Ahmad Hammad	Food Xpertz	Silver
10	Rashfa Ahmed Aishath	Maldives (International)	Silver
11	Thahseen Islamil	Maldives (International)	Gold
12	Abdul Wahaab Ajwad	Maldives (International)	Gold

## Best Carving

SR.#	NAME	INSTITUTE	AWARD
1	Rizwan Ul Haq	Cakes & Bakes	Bronze
2	Shahzad Ali	Luxus Grand Hotel	Bronze

## Best Cuisiner of Pakistan

SR.#	NAME	INSTITUTE	AWARD
1	Muhammad Haseeb Zahid	Royal Swiss Hotel	Silver
2	Bilal Iqbal	Tea House Café	Silver
3	Muhammad Moman	Benediction	Bronze
4	Taimoor Khan	Benediction	Silver
5	Muhammad Waseem	Sweeta Holic by Karnivor	Bronze
6	Hafiz Furqan Ahmed	ABC Food Campus	Bronze
7	Sehrish Ayub	PITHM	Silver
8	Shahmeer Ahsan	COTHM Multan	Bronze
9	Fabiha Ahmed Pasha	PITHM	Bronze
10	Huma Akbar	PITHM	Silver
11	Naveed Akhtar	National Foods Pakistan	Bronze
12	Ahsan Irshad	COTHM Islamabad	Bronze

## Black Box

SR.#	NAME	INSTITUTE	AWARD
1	Muhammad Imran	COTHM Bahawalpur	Bronze
2	Azra Afzaal	COTHM Bahawalpur	Bronze
3	Syed Ali Abdi	COTHM Bahawalpur	Bronze
4	Chef Naveed Akhtar	National Foods Pakistan	Bronze
5	Chef Sajjad	National Foods Pakistan	Bronze
6	Chef Saima Maqbool	National Foods Pakistan	Bronze
7	Muhammad Ateeq	Ronak Mela Café	Bronze
8	Touseeq	Ronak Mela Café	Bronze

9	Muhammad Abu Hurera	Ronak Mela Café	Bronze
10	Hooria Javaid	Hooria's Kitchen	Bronze
11	Sobia Anjum	Rangoon Wala	Bronze
12	Amna Firdous	Rangoon Wala	Bronze
13	Muhammad Umer Farooq	WS Restaurant & Café	Bronze
14	Taimoor Tariq	Eggspectation	Bronze
15	Khadija Waqas	Hotel One Lahore	Bronze
16	Ahsan Ali Khan	BOBA Bar & Café	Silver
17	Maryam Bilal	Haute Dolci	Silver
18	Bilal Hussain	UnderCut	Silver
19	Muhammad Moman	Benediction	Silver
20	Taimoor Khan	Benediction	Silver
21	Haris Ahmad	Benediction	Silver
22	Muhammad Waseem	Sweeta Holic by Karnivor	Silver
23	Muhammad Ishfaq	Coffee Net	Silver
24	Muhammad Shoaib Ijaz	Coffee Net	Silver

## Cake Decorations

SR.#	NAME	INSTITUTE	AWARD
1	Maheen Rehman	KICA	Bronze
2	Mahnoor Aslam	COTHM Multan	Bronze
3	Farhan Javed	COTHM Multan	Bronze
4	Farah Zaman	COTHM Multan	Bronze
5	Hibbah Nawab	COTHM Karachi	Bronze
6	Shafana Mariyam	Maldivian (International)	Silver
7	Saliha Mustafa	Lahore Puff House	Silver

## Chicken Practical Cookery

SR.#	NAME	INSTITUTE	AWARD
1	Fiza Iftikhar Malik	Mom & Me Kitchen	Bronze
2	Faizan Rasheed	PIA Boy Scout Association	Bronze
3	Safina	Safina's Café	Bronze
4	Ashraf Hussain	Dan Dan	Bronze
5	Vajiheh Nazari	Iran (International)	Bronze
6	Ali Irshad	Eggspectation	Bronze
7	Muhammad Nouman	COTHM Lahore	Bronze
8	Bushra Arif	COTHM Karachi	Silver
9	Muntaha Malik	COTHM Multan	Silver
10	Hadia Javed	COTHM Karachi	Silver
11	Farzana Arshad	COTHM Multan	Silver
12	Laiba Khan	COTHM Karachi	Silver
13	Uzair Irshad	COTHM Multan	Silver
14	Ayesha Haq	COTHM Karachi	Silver



# FUTURE SHINING STARS OF CULINARY

15	Fabashir Fatima	COTHM Karachi	Silver
16	Ariba Nasir	COTHM Karachi	Silver
17	Gulsher Khan	COTHM Karachi	Silver
18	Malik Ali Abbas Khokhar	Al-Sheikh Restaurant	Silver
19	Raheela Imran	COTHM Karachi	Silver
20	Nosheen Riaz	COTHM Multan	Silver
21	Mukkaram Munir Khan	COTHM Lahore	Silver
22	Abdul Hannan	COTHM Karachi	Silver
23	Husnain Siddiqui	COTHM Karachi	Silver
24	Hina Khalil	COTHM Karachi	Silver
25	Tasneem Faizan	COTHM Karachi	Silver
26	Maria Shaikh	COTHM Karachi	Silver
27	Aliza Zahoor	COTHM Karachi	Silver
28	Syed Anas Ali	COTHM Karachi	Silver
29	Kisa Zehra	COTHM Karachi	Silver
30	Mariam Khan	COTHM Karachi	Silver
31	Ayesha Khan	COTHM Karachi	Silver
32	Ahmad Maqsood	COTHM Bahawalpur	Silver
33	Eman Fatima	COTHM Bahawalpur	Silver
34	Husnain Siddiqui	COTHM Karachi	Silver
35	Salman Masih	Tea House Café	Silver
36	Ali Wajahat	University of Lahore	Silver
37	Shaikh Umer Masood	PITHM	Silver
38	Ruhi Khan	Best Western Premier Hotel	Silver
39	Ameer Hamza	PC Lahore	Silver
40	Abdul Wahaab Ajwad	Maldives (International)	Silver
41	Masoumeh Rajabi	Iran (International)	Silver
42	Talha Idrees	Eggspectation	Silver
43	Muhamma Ahmed Raza	COTHM Multan	Silver
44	Muneeb Sajid	COTHM Multan	Silver
45	Syed Ali Abidi	COTHM Multan	Silver
46	Naziha Imtashal	COTHM Multan	Silver
47	Tooba Urooj	COTHM Karachi	Silver
48	Tooba Moin	COTHM Karachi	Silver
49	Sarwat Saeed	COTHM Karachi	Silver
50	Eraj Rizvi	COTHM Karachi	Silver
51	Muhammad Hamza	Royal Swiss Hotel	Gold
52	Ashfaq Ahmed	Lahore Qalandar Cricket Team	Gold
53	Usama Abdul Rehman	PITHM	Gold
54	Zain ul Abideen	English Tea House	Gold
55	Chef Wajid	PC Bhurban	Gold
56	Thahseen Islamil	Maldives (International)	Gold
57	Alina Ghayas	COTHM Multan	Gold

## Four Course Menu

SR.#	NAME	INSTITUTE	AWARD
1	Talal Tahir	Benediction	Bronze
2	Taimoor Butt	Benediction	Bronze
3	Muhammad Farman	Benediction	Bronze
4	Hassan Ali Khan	COTHM Lahore	Bronze
5	Anam Shakeel	COTHM Lahore	Bronze
6	Arfa Faisal	COTHM Lahore	Bronze
7	Ahsan Ali Khan	BOBA Bar & Café	Silver
8	Maryam Bilal	Haute Dolci	Silver
9	Bilal Hussain	UnderCut	Silver
10	Muhammad Moman	Benediction	Silver
11	Taimoor Khan	Benediction	Silver
12	Arfa Ahmed	Benediction	Silver
13	Chef Naveed Akhtar	National Foods Pakistan	Silver
14	Chef Sajjad	National Foods Pakistan	Silver
15	Chef Saima Maqbool	National Foods Pakistan	Silver
16	Masumah Rajabi	Team Iran	Silver
17	Vajiheh Nazari	Team Iran	Silver
18	Fatemah Mesbah	Team Iran	Silver
19	Chef Almas	PC Bhurban	Gold
20	Wajid	PC Bhurban	Gold
21	Shakeel	PC Bhurban	Gold

## Four Plates of Desserts

SR.#	NAME	INSTITUTE	AWARD
1	Hibbah Nawab	COTHM Karachi	Bronze
2	FAIZA SAQIB	COTHM Karachi	Bronze
3	HINA ALI	COTHM Karachi	Bronze
4	IRTEZA HASSAN	COTHM Karachi	Bronze
5	MASHOOD KHAN	COTHM Karachi	Bronze
6	Fatima Mesbah	Team Iran	Silver
7	Masoumeh Rajabi	Team Iran	Gold

## Hot Cooking (Student Category)

SR.#	NAME	INSTITUTE	AWARD
1	Sherina Zahid Aziz Rana	COTHM Lahore	Bronze
2	Khadija Naveed	COTHM Lahore	Bronze
3	Abdul Jabbar	GCT Sialkot	Bronze
4	Talha Arshad	GCT Sialkot	Bronze
5	Syed Ahsan Irfani	COTHM Johar Town	Bronze
6	Ameer Hamza	COTHM Johar Town	Bronze



# FUTURE SHINING STARS OF CULINARY

7	Joy Angel	COTHM Lahore	Bronze
8	Yusra Kausar	COTHM Lahore	Bronze
8	Asma Javaid Bhatti	COTHM Johar Town	Bronze
9	Mohadsa Rehmat	COTHM Johar Town	Bronze
10	Hajra	COTHM Johar Town	Bronze
11	Meerab Waseem Mushtaq	COTHM Johar Town	Bronze
12	Affia Tayyab	COTHM Johar Town	Bronze
13	Huraira Nisar Mirza	COTHM Johar Town	Bronze
14	Muhammad Anus Javed	COTHM Johar Town	Bronze
15	Abdullah Naseer	COTHM Johar Town	Bronze
16	Muhammad Mubashir	TEVTA GCT Layyah	Bronze
17	Muhammad Jameel	TEVTA GCT Layyah	Bronze
18	Muzammil Waqas	COTHM Johar Town	Bronze
19	Wania Iftikhar	COTHM Johar Town	Bronze
20	Muhammad Ali	COTHM Lahore	Bronze
21	Syed Abbas Haider	COTHM Lahore	Bronze
22	Fatima Ayaz	COTHM Lahore	Bronze
23	Mutahira Raza	COTHM Lahore	Bronze
24	Muhammad Nouman	COTHM Lahore	Bronze
25	Muhammad Yousaf Ali Butt	COTHM Lahore	Bronze
26	Laiba Ali	COTHM Johar Town	Silver
27	Noor Fatima	COTHM Johar Town	Silver
28	Muhammad Awais	COTHM Johar Town	Silver
29	Muhammad Usman	COTHM Johar Town	Silver
30	Ghulam Ahmad Bilal	COTHM Lahore	Silver
31	Abdul Rehman	COTHM Lahore	Silver
32	Zaid Asif	COTHM Johar Town	Silver
33	Atiqa	COTHM Johar Town	Silver
34	Aftab Hameed Bhatti	COTHM Lahore	Silver
35	Nashia Nabeel	COTHM Johar Town	Silver
36	Abdul Rahim	COTHM Johar Town	Silver
37	Maryam Irshad Ahmed	COTHM Lahore	Silver
38	Ameer Hamza	COTHM Lahore	Silver
39	Rabeeta Binte Mubashir Ali	COTHM Johar Town	Silver
40	Kiran Shahbaz	COTHM Johar Town	Silver
41	Sheikh Abdullah Masood	COTHM Lahore	Silver
42	Muhammad Moaaz Awan	COTHM Lahore	Silver
43	Awisa Mehak	COTHM Johar Town	Silver
44	Ahmad Mehboob	COTHM Johar Town	Silver
45	Haniah Asim	COTHM Johar Town	Gold
46	Fatima Aziz	COTHM Johar Town	Gold
47	Sadaf Asad Butt	COTHM Lahore	Gold
48	Komal	COTHM Lahore	Gold

49	Syed Zeeshan Haider	COTHM Islamabad	Gold
50	Kiran Ali Raza Hanjra	COTHM Islamabad	Gold
51	Fatima Abid	COTHM Lahore	Gold
52	Hafsa Abid	COTHM Lahore	Gold

## Mocktails

SR.#	NAME	INSTITUTE	AWARD
1	Minahil Javaid	COTHM Lahore	Silver
2	Mukarram Munir Khan	COTHM Lahore	Silver
3	Shaikh Umer Masood	PITHM	Silver
4	LAIBA KHAN	COTHM Karachi	Silver
5	AYESHA HAQ	COTHM Karachi	Silver
6	Shahzad Ali	Luxus Grand Hotel	Gold
7	Arooj Adeel	COTHM Jail Road	Gold
8	Haroon Younas	Benediction	Gold

## Pasta Dish

SR.#	NAME	INSTITUTE	AWARD
1	Muhammad Waseem	Sweeta Holic by Karnivor	Bronze
2	Bazlah Sultan	Bake Parlour	Bronze
3	Muhammad Ishfaq	Koffee Net	Bronze
4	Arleen Jumani	COTHM Karachi	Bronze
5	Usama Abdul Rehman	PITHM	Bronze
6	Shahmeer Ahsan	COTHM Multan	Bronze
7	Fajar Yaqoob	COTHM Johar Town	Bronze
8	ALINA GHAYAS	COTHM Multan	Bronze
9	Rida Fatima	Dear Croissant DHA	Silver
10	Ayesha Ali	PITHM	Silver
11	Haider Ali	PC Lahore	Silver
12	Ashfaq Ahmed	Lahore Qalandar Cricket Team	Silver
13	Chef Naveed Akhtar	National Foods Pakistan	Silver
14	Talal Tahir	Bendiction	Silver
15	Bilal Iqbal	Tea House Café	Silver

## Pizza Champ (Student Category)

SR.#	NAME	INSTITUTE	AWARD
	Muhammad Kabir	COTHM Lahore	
	Hassan Iqbal	COTHM Lahore	
	Zubair Farooq	COTHM Lahore	
	Ameer Abdullah	COTHM Lahore	
	Salman Akbar	TEVTA GCT Layyah	
	Sheraz Hussain	TEVTA GCT Layyah	
	Numan Asmat	COTHM Lahore	



# FUTURE SHINING STARS OF CULINARY

15	Ali Ijaz	COTHM Lahore	Silver
16	ARIBA NASIR	COTHM Karachi	Silver
17	Alishba Riaz	Superior University	Silver
18	Ayesha Ali	PITHM	Silver
19	SIDRA ABRAR	COTHM Johar Town	Silver
20	MARYAM HESSAN	COTHM Johar Town	Silver
21	KISA ZEHRA	COTHM Karachi	Silver
22	Shahzaib Iqbal	COTHM Lahore	Silver
23	Taimoor Ali	COTHM Lahore	Silver
24	Syed Ali Abidi	COTHM Bahawalpur	Silver
25	Bushra Arif	COTHM Karachi	Silver
26	Madiha Arslan	COTHM Karachi	Silver
27	Maria Sheikh	COTHM Karachi	Silver
28	Saliha Imran	COTHM Lahore	Silver
29	Azka Sameer	COTHM Lahore	Silver
30	Sehrish Ejaz	COTHM Lahore	Silver
31	Shahmeer Aitazaz	COTHM Lahore	Silver
32	Muzamil Waqas	COTHM Johar Town	Silver
33	Farheen Rohail	COTHM Johar Town	Silver
34	Faizan Ali	COTHM Lahore	Silver
35	Yusra Kausar	COTHM Lahore	Silver
36	Fariya Amir	COTHM Karachi	Silver
37	Muhammad Anas	COTHM Karachi	Silver
38	Bazil Ali	COTHM Karachi	Silver
39	Ahmad Qadri	COTHM Lahore	Silver
40	Ahmad ali	COTHM Lahore	Silver
41	Manal Sultan	COTHM Lahore	Silver
42	Aman Waheed	COTHM Lahore	Silver
43	Fatima Ayaz	COTHM Lahore	Silver
44	Mutahara Raza	COTHM Lahore	Silver
45	Muhammad Shoaib	COTHM Lahore	Silver
46	Fatima Zahid	COTHM Lahore	Silver
47	Arman	COTHM Lahore	Silver
48	Farhat Yaseen	COTHM Lahore	Silver
49	Kamran Sohail	GCT Kamalia	Silver
50	Hassan Mustafa	GCT Kamalia	Silver
51	Amna	COTHM Lahore	Gold
52	Saima	COTHM Lahore	Gold
53	Daniyal Tahir Mir	COTHM Lahore	Gold
54	Muddasir Nawaz	COTHM Lahore	Gold
55	Muhammad Shahbaz	COTHM Lahore	Gold
56	Muhammad Ali Ahmed	COTHM Lahore	Gold
57	Hamid Raza	COTHM Lahore	Gold

Seafood Practical Cookery			
SR.#	NAME	INSTITUTE	AWARD
1	Arbaz Khan	Mughal Mahal Gujranwala	Bronze
2	Waseem Akhter	Mughal Mahal Gujranwala	Bronze
3	Fajar Yaqoob	COTHM JT	Bronze
4	Fida Mehmood	Bamboo Union	Bronze
5	Chef Wajid	PC Bhurban	Bronze
6	Kabir Hassan	P.F. Chang's	Bronze
7	Fatemah Mesbah	Iran (International)	Bronze
8	Kamran Siddique	Royal Swiss Hotel	Bronze
9	Kanwal Babar	PITHM	Bronze
10	Qurban Ali	Mei-Kong	Silver
11	Abdullah Saeed	BOBA Bar & Café	Silver
12	Arfa Ahmed	Benediction	Silver
13	Thahseen Islamil	Maldives (International)	Silver
14	Chef Saima Maqbool	National Foods Pakistan	Silver
15	Ayesha Ali	PITHM	Silver
16	Usama Abdul Rehman	PITHM	Silver
17	Shahidullah	PC Lahore	Silver
18	Talha Idrees	Eggspectation	Silver
19	TASNEEM FAIZAN	COTHM Karachi	Silver
20	LAIBA KHAN	COTHM Karachi	Silver
21	LINTA SIDDIQUE	COTHM Karachi	Silver
22	EMAN MUNAF	COTHM Karachi	Silver
23	ERAJ RIZVI	COTHM Karachi	Silver
24	UROOBA ABID	COTHM Karachi	Silver
25	AMAMA ALISHA	COTHM Karachi	Silver
26	HUSNAIN SIDDIQUI	COTHM Karachi	Silver
27	MUHAMMAD RAMISH	COTHM Karachi	Silver
28	SAAD AHMED	COTHM Karachi	Silver
29	MOHAMMAD ANUS	COTHM Karachi	Silver
30	Abdul Wahaab Ajwad	Maldives (International)	Gold
31	Ali Irshad	Eggspectation	Gold
Three Course Gourmet Dinner Menu (International)			
SR.#	NAME	INSTITUTE	AWARD
1	Rooman Yasin	Institute Paul Bocux (International)	Silver
2	Awang Razali	Malaysia (International)	Gold



FUTURE SHINING STARS OF CULINARY

Three Course MODERN Pakistani Cuisine (Professional-Individual)			
SR.#	NAME	INSTITUTE	AWARD
1	Liyaqat Ali	Gourmet	Bronze
2	Asma AbdulSalam	Creative Cuisine by Asma	Bronze
3	Mustafa ur Rehman	The Street Wise Cuisine	Bronze
4	Subyal Saeed	BOBA Bar & Café	Bronze
5	Muhammad Taha Fraz	The Street Wise Cuisine	Bronze
6	Bazal Fatima	Boss Café	Bronze
7	Hafiza Maliha	I-Hop	Silver
8	Salman Shahid	PC Lahore	Silver
9	Muhammad Imran	COTHM Bahawalpur	Silver
10	Naveed Akhtar	National Food Pakistan	Silver
Young's Baking Champ			
SR.#	NAME	INSTITUTE	AWARD
1	Zainab Maqsood	Chocolate Academy Lahore	Bronze
2	Aisha Shahzad	Chocolate Academy Lahore	Bronze
3	Hafsa Abid	Chocolate Academy Lahore	Bronze
4	Anam Shakeel	Chocolate Academy Lahore	Silver
5	Basma Abid	Chocolate Academy Lahore	Silver
6	Iqra Siddique	COTHM Lahore	Gold
7	Saima batool	COTHM Lahore	Gold

Young's Baking Champ			
SR.#	NAME	INSTITUTE	AWARD
8	Fajar Badar	COTHM Lahore	Bronze
9	Nauman Ahmed	COTHM Lahore	Bronze
10	Tooba Moin	COTHM Karachi	Bronze
11	M. Yousuf	COTHM Karachi	Bronze
12	Muhammad Moaaz Awan	COTHM Rawalpindi	Bronze
13	Muskan Amjad	COTHM Rawalpindi	Bronze
14	Natiq Razaq	COTHM Lahore	Bronze
15	Rao Usama Ilyas	COTHM Lahore	Bronze
16	Taimour Imran	COTHM Lahore	Silver
17	Noman Arif	COTHM Lahore	Silver
18	Hifza Mahmood	COTHM Lahore	Silver
19	Muhammad Aman	COTHM Lahore	Silver
20	Bisma Gohar	PITHM	Silver
21	Abdullah Saeed	Superior University	Silver

Young Chef of the Year				
SR.#	NAME	ORGANIZATION	AWARD	TITLE
1	Laiba Latif	COTHM Lahore	Silver	2nd Runner up
2	Shabaz	PC Bhurban	Silver	1st Runner up
3	Fatima Riaz	COTHM Lahore	Gold	Winner
Pizza Champ				
SR.#	NAME	ORGANIZATION	AWARD	TITLE
1	Bin Awang Razali Awang Norhakimi	Malaysian (International)	Gold	Winner
Best Carving Artist				
SR.#	NAME	ORGANIZATION	AWARD	TITLE
1	Madhusa	PC Lahore	Silver	2nd Runner up
2	Bin Miriton Wisley	Malaysian (International)	Silver	1st Runner up
3	Bin Yaakob Mohd Yusof	Malaysian (International)	Gold	Winner



# FUTURE SHINING STARS OF CULINARY

Best Pastry Chef of Pakistan				
SR.#	NAME	ORGANIZATION	AWARD	TITLE
1	Sobia Anjum	Rangoon Wala	Bronze, Bronze, Bronze	2nd Runner up
2	Chef Shakeel	PC Bhurban	Bronze, Bronze, Silver	1st Runner up
3	Muhammad Ashraf	PC Lahore	Gold, Silver, Bronze	Winner
Three-Course Gourmet Dinner International				
SR.#	NAME	ORGANIZATION	AWARD	TITLE
1	Rooman Yasin	Institue Paul Bocux (International)	Silver	1st Runner up
2	Awang Razali	Malaysia (International)	Gold	Winner
Best Chef Pakistani Cuisine				
SR.#	NAME	ORGANIZATION	AWARD	TITLE
1	Chef Ali Abbas	LA VAULT	Silver	2nd Runner up
2	Chef Ali Tahir	PC Bhurban	Silver	1st Runner up
3	Ahsan Ali Khan	BOBA Bar & Café	Gold	Winner
Best Four Course Gourmet Team				
SR.#	NAME	ORGANIZATION	AWARD	TITLE
1	Bin Hussien Osin Awang Razali	Malaysia (International)	Gold	2nd Runner up
2	Binti Abdul Rahman Norhaslinda	Malaysia (International)	Gold	2nd Runner up
3	Binti Mahadi Nur Ayra	Malaysia (International)	Gold	2nd Runner up
4	Muhammad Omer	COTHM Multan	Gold	1st Runner up
5	Alina Ghayas	COTHM Multan	Gold	1st Runner up
6	Azra Naheed	COTHM Multan	Gold	1st Runner up
7	Ismail	Team Maldives	Gold	Winner
8	Ajwad	Team Maldives	Gold	Winner
9	Rashfa	Team Maldives	Gold	Winner
Best Cuisiner of Pakistan				
SR.#	NAME	ORGANIZATION	AWARD	TITLE
1	Hooria Javaid	Hooria's Kitchen	Gold, Bronze, Bronze	2nd Runner up
2	Umer Chaudhary	PC Bhurban	Gold, Silver, Silver	1st Runner up
3	Ali Abbas	LA VAULT	Gold, Gold, Bronze	Winner



# FUTURE SHINING STARS OF CULINARY

## Black Box

SR.#	NAME	ORGANIZATION	AWARD	TITLE
1	Bin Hussien Osin Awang Razali	Malaysia (International)	Gold	2nd Runner up
2	Binti Abdul Rahman Norhaslinda	Malaysia (International)	Gold	2nd Runner up
3	Binti Mahadi Nur Ayra	Malaysia (International)	Gold	2nd Runner up
4	Chef Almas	PC Bhurban	Gold	1st Runner up
5	Chef Wajid	PC Bhurban	Gold	1st Runner up
6	Chef Umer	PC Bhurban	Gold	1st Runner up
7	Muhammad Haseeb Zahid	Royal Swiss Hotel	Gold	Winner
8	Muhammad Hamza	Royal Swiss Hotel	Gold	Winner
9	Kamran Siddique	Royal Swiss Hotel	Gold	Winner



## PARTICIPANT EATERIES







# PICC 2024-JURY



Uwe Friedrich Herbert  
Micheel



Waqar Ilyas



Manzoor Hassan



Muhammad Raees



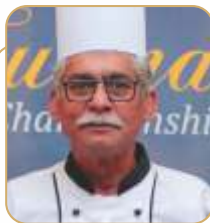
Frank Nuscheler



Akbar Umarov



Sevinj Mousavi



Tauseef Butt



Tippu Imran



Abdulla Mohamed



Aamir Abbasi



Abdul Razaq



Irshad Ali



Shafeeu Shihama



Usama Asghar



Sadaqat Sohail



Jahanzaib Babar



Falak Gohar



M. Shabbir



Umar Fathima



Faiza Iqbal



M. Hassan



Rizwan Ul Haq



Hassan Arshad





**Chef's Association of Pakistan**  
شیف ایسوسی ایشن آف پاکستان



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PROFESSIONAL

**Young's**  
(Private) Limited



**Strategic Partners / Organizers**





*Best*  
**CUISINER OF PAKISTAN**



**Chef Ali Abbas**  
Winner



**Chef Umer Chaudhary**  
1st Runner-up

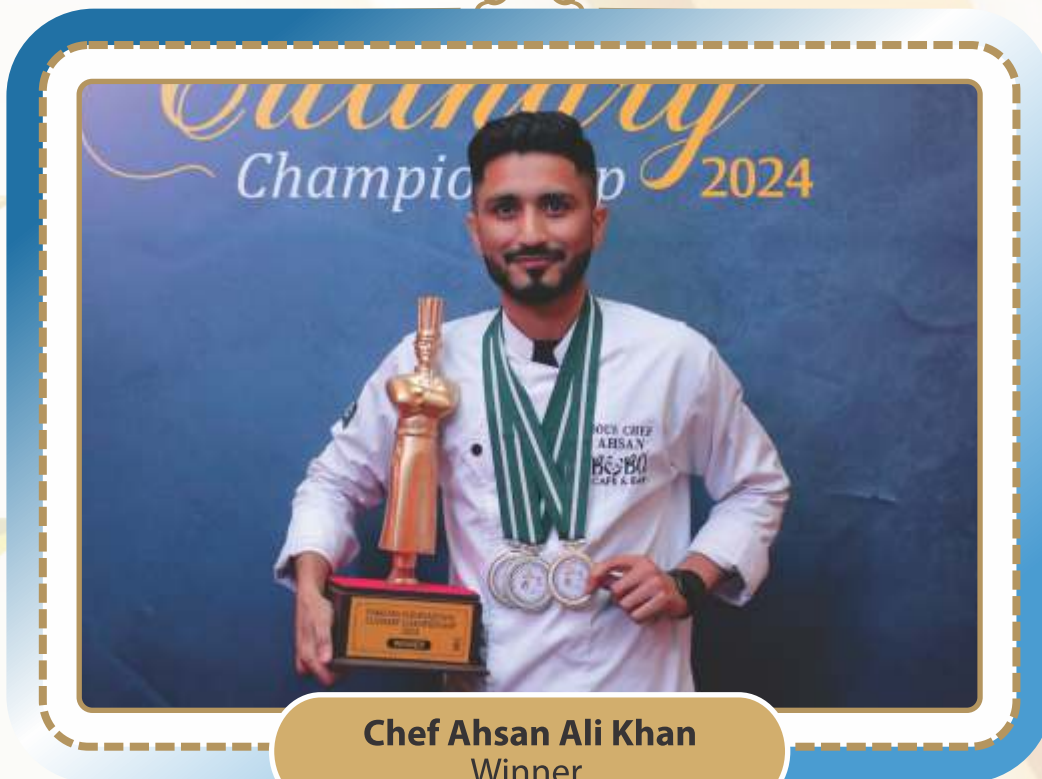


**Chef Hooria Javaid**  
2nd Runner-up

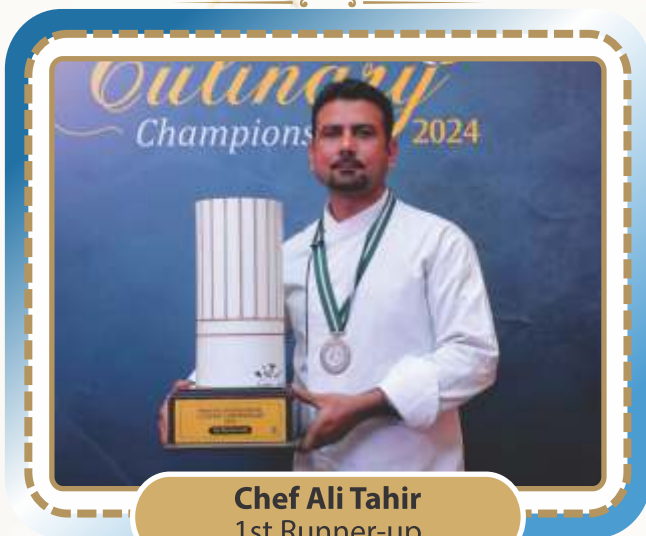


*Best*

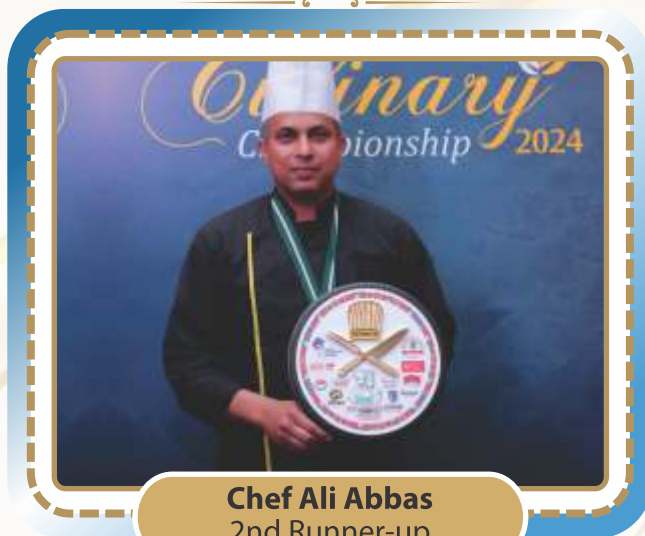
★ CHEF PAKISTANI CUISINE ★



**Chef Ahsan Ali Khan**  
Winner



**Chef Ali Tahir**  
1st Runner-up



**Chef Ali Abbas**  
2nd Runner-up



## FOUR-COURSE GOURMET TEAM



**Team Maldives**  
Winner



**COTHM Multan**  
1st Runner-up



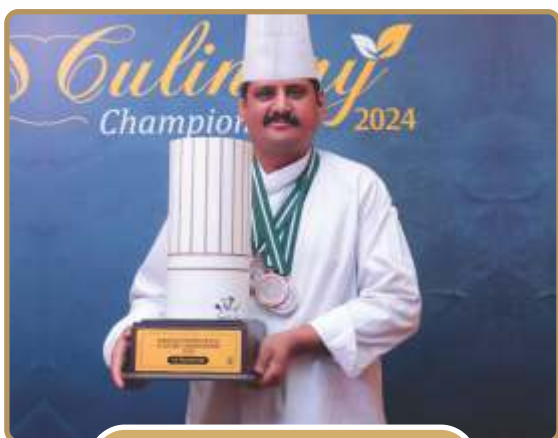
**Team Malaysia**  
2nd Runner-up



*Best*  
**PASTRY CHEF OF PAKISTAN**



**Muhammad Ashraf**  
Winner



**Muhammad Shakeel**  
1st Runner-up



**Sobia Anjum**  
2nd Runner-up



*Best*

## CARVING ARTIST



**Bin Yaakob Mohd Yusof**  
Winner



**Bin Miriton Wisley**  
1st Runner-up



**Kalawila Pathiraje Madhusa**  
2nd Runner-up



*Best*  
**BLACK BOX TEAM**



**TEAM Royal Swiss**  
Winner



**PC Hotel Bhurban**  
1st Runner-up



**Team Malaysia**  
2nd Runner-up





## PIZZA CHAMP PROFESSIONAL



**Bin Awang Razali Awang**  
Winner



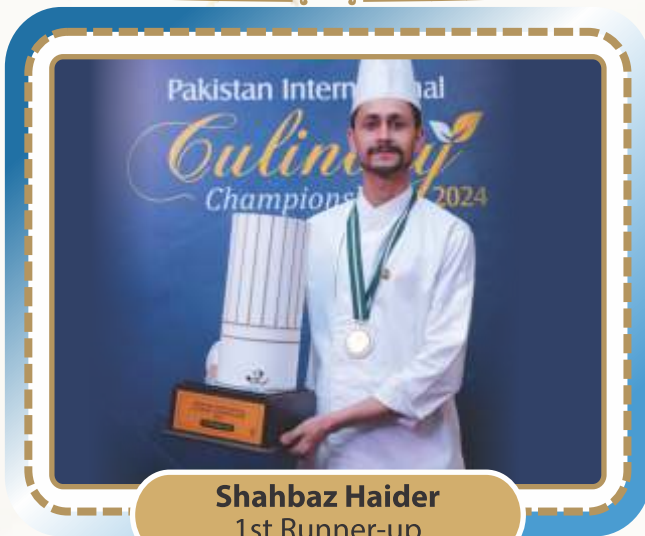


*Best*

## YOUNG CHEF OF THE YEAR



**Fatima Riaz**  
Winner



**Shahbaz Haider**  
1st Runner-up



**Laiba Latif**  
2nd Runner-up



## INDIVIDUAL CATEGORIES

Pasta Dish

*Gold*



Naveed Akhtar

Chicken Practical  
Cookery

*Gold*



Thahseen Ismail

A Medley of  
Mocktails

*Gold*



Shahzad Ali

Chicken Practical  
Cookery

*Gold*



Alina Ghayas

Sea Food Practical  
Cookery

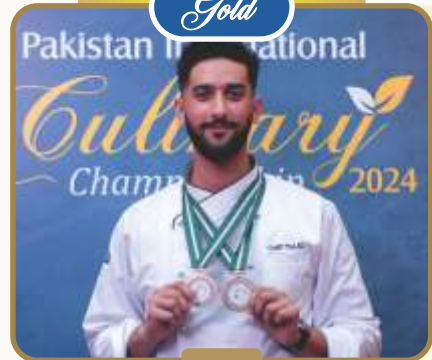
*Gold*



Abdul Wahaab Ajwad

Pasta Dish

*Gold*



Talal Tahir

Sea Food Practical

*Gold*



Ali Irshad

Pasta Dish

*Gold*



Bilal Iqbal

Chicken Practical

*Gold*



Usama Abdul Rehman



## INDIVIDUAL CATEGORIES

Chicken Practical  
Cookery

*Gold*



Zain ul Abideen

Chicken Practical

*Gold*



Wajid Ali

Chicken Practical

*Gold*



Muhammad Hamza

Four Plates of  
Desserts

*Gold*



Masoumeh Rajabi

Pizza Practical

*Gold*



Haroon Younas





## COTHM PARTNERS WITH HAIER TO ELEVATE CULINARY EDUCATION

College of Tourism & Hotel Management (COTHM) is pleased to announce a new partnership with Haier, a leading brand in domestic kitchen appliances. This collaboration, formalized through a signed Memorandum of Understanding (MoU), marks an exciting step towards promoting innovation and excellence in the culinary industry.

A delegation from COTHM, including COO Zaheer Ahmad and Media & Marketing Director Fraaz Kasuri, along with esteemed student ambassadors, visited Haier's office to solidify the partnership.

This MoU signifies a shared commitment between both institutions to provide students with the latest advancements and knowledge in kitchen technology.



"We are delighted to partner with Haier, a globally recognized name in home appliances," said Zaheer Ahmad, COO of COTHM. "This collaboration will provide our students with invaluable exposure to cutting-edge kitchen equipment, allowing them to graduate with the skills and expertise necessary to thrive in today's culinary landscape."

The partnership between COTHM and Haier promises to offer a multitude of benefits for students, including:

**Hands-on training with industry-standard appliances:** Students will gain practical experience using Haier's innovative kitchen equipment, preparing them for real-world culinary settings.

**Guest lectures and workshops by Haier experts:** Industry professionals from Haier will share their knowledge and insights with students, providing valuable industry perspectives.

COTHM and Haier are committed to fostering a collaborative environment that empowers future culinary professionals.







### Quality Tableware

“**COCKTAIL**” offers an excellent and affordable collection of ‘Gift Sets of Cutlery’. These ‘Gift Packs’ are an ideal souvenir for occasions such as Wedding, House warming, Eid, Birthday, Business delegation and other special events or just to say ‘Thank you’ to someone. You may have your personalized message printed/ inscribed inside the gift box.



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34 Pcs Cutlery Set (6 Persons)  
50 Pcs Cutlery Set (6 Persons)  
62 Pcs Cutlery Set (6 Persons)



36 Pcs Cutlery Set (8 Persons)  
46 Pcs Cutlery Set (8 Persons)  
66 Pcs Cutlery Set (8 Persons)  
80 Pcs Cutlery Set (8 Persons)



52 Pcs Cutlery Set (12 Persons)  
68 Pcs Cutlery Set (12 Persons)  
100 Pcs Cutlery Set (12 Persons)  
124 Pcs Cutlery Set (12 Persons)



14/18/28 Pcs  
Pastry Set



10/12/20 Pcs  
Soup Set



2/3 Pcs Service Set



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13/17/26 Pcs  
Ice Cream Set



3 Pcs Baby Set

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0302-8445931

Rawalpindi  
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0300-8585931

Karachi  
0301-8215931  
0301-8245931

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# FLYING SOLO:

## TIPS AND TRICKS FOR SOLO TRAVELERS IN THE AIR

**S**olo travel can be an enriching and transformative experience, offering unparalleled opportunities for self-discovery and adventure. However, navigating airports and flights alone can sometimes feel daunting. With careful planning and a few savvy strategies, solo travelers can ensure a smooth and enjoyable journey from takeoff to landing. Here are some tips and tricks to make the most of your solo flying experience.

### 1. Plan Ahead

Before embarking on your solo journey, take the time to research your destination and airline. Familiarize yourself with the airport layout, terminal facilities, and flight schedule to minimize surprises and reduce

stress. Consider booking direct flights whenever possible to avoid layovers and potential complications.

### 2. Pack Wisely

Packing efficiently is crucial for solo travelers. Opt for a versatile carry-on bag that meets airline size restrictions and includes essential items such as a travel pillow, noise-canceling headphones, snacks, and entertainment devices. Pack light to streamline the airport experience and avoid checked baggage fees.

### 3. Arrive Early

Arriving at the airport well in advance



of your departure time allows ample time to navigate security checkpoints, check-in procedures, and potential delays. Arriving early also provides an opportunity to relax and acclimate to the airport environment before boarding your flight.

### 4. Stay Connected

Maintain communication with friends, family, or trusted contacts throughout your journey. Share



your itinerary and flight details with someone you trust, and consider using travel apps or social media to stay connected and informed while in transit.

### 5. Be Security Savvy

Prepare for airport security screenings by wearing easily removable shoes, minimizing metal accessories, and packing liquids in compliant containers. Familiarize yourself with TSA guidelines to expedite the screening process and avoid unnecessary delays.

### 6. Seat Selection

Choose your seat strategically to optimize comfort and convenience



during the flight. Consider selecting an aisle seat for easy access to the restroom and overhead storage or a window seat for scenic views and added privacy. Avoid seats near high-traffic areas such as galleys and lavatories to minimize disturbances.

### 7. Engage with Fellow Travelers

While solo travel offers independence, don't hesitate to strike up conversations with fellow passengers. Engaging with others can lead to meaningful connections, shared experiences, and valuable travel tips. However, always



respect personal boundaries and be mindful of cultural differences.

### 8. Stay Hydrated and Active

Long flights can be dehydrating and physically taxing, so prioritize hydration and movement throughout the journey. Drink plenty of water, avoid excessive alcohol and caffeine consumption, and perform simple stretches or in-seat exercises to promote circulation and reduce discomfort.

### 9. Relax and Unwind

Take advantage of in-flight entertainment options, such as movies, music, or reading materials, to unwind and pass the time. Consider practicing relaxation techniques such as deep breathing or meditation to combat pre-flight jitters and promote a sense of calm during the journey.

### 10. Stay Safe and Vigilant

Remain vigilant and aware of your surroundings at all times, especially in crowded or unfamiliar environments. Keep valuables secure and be cautious when sharing personal information with strangers. Trust your instincts and seek assistance from airline staff or authorities if you feel uncomfortable or threatened.

### 11. Embrace Spontaneity

Solo travel offers the freedom to embrace spontaneity and explore new destinations on your own terms. Be open to unexpected opportunities, whether it's trying a local delicacy, exploring off-the-beaten-path attractions, or immersing yourself in the local culture.

### 12. Reflect and Recharge

Use solo travel as an opportunity for introspection and self-discovery. Take time to reflect on your experiences, set intentions for the journey ahead, and appreciate the moments of solitude and serenity that solo travel affords.

In short, solo travel can be a rewarding and empowering experience, particularly in the air. By following these tips and tricks, solo travelers can navigate the skies with confidence, ease, and a sense of adventure. Whether embarking on a solo getaway or pursuing a lifelong dream, embrace the journey and savor every moment of your solo flying experience.



# COTHM & SUFI RAISE AWARENESS FOR WATER CONSERVATION ON WORLD WATER DAY



*The initiative aimed to raise awareness about the importance of water conservation among students, faculty, and the general public.*

In an effort to promote responsible water use and celebrate World Water Day, the College of Tourism & Hotel Management (COTHM) in collaboration with Sufi, a leading bottled drinking water brand in Pakistan, organized a series of events at its premises. The initiative aimed to raise awareness about the importance of water conservation among students, faculty, and the general public.

The day's activities kicked off with the distribution of water bottles sponsored by Sufi. Students and the public passing by COTHM received the Sufi water bottles as a reminder of the precious resource and the need for its responsible use.

Following the distribution, COTHM

organized an awareness walk. Students, faculty, and guests, including the Chief Guest, Air Commodore (R) Mr. Gohar Majeed Khan, General Manager Shaheen Airport Services (SAPS), took part in the walk, symbolizing their commitment to water conservation efforts.

The event culminated in a speech competition where COTHM students delivered thought-provoking speeches on the theme of water scarcity and sustainable water management practices. The competition served as a platform for students to showcase their understanding of the issue and propose solutions for a more water-secure future.



**SUFI**  
Finest Drinking Water





“At COTHM, we believe in instilling a sense of environmental responsibility in our students,” said COTHM Founder/President & CEO Ahmad Shafiq. “World Water Day presented a perfect opportunity to raise awareness about this crucial issue. We are grateful to Sufi for sponsoring the water bottles and to Air Commodore (R) Mr. Gohar Majeed Khan for gracing the event as our chief guest.”

The College of Tourism & Hotel Management plays a vital role in educating future hospitality professionals on the importance of sustainable practices. By promoting water conservation awareness, COTHM and Sufi equip the masses with the knowledge and cognizance necessary to contribute to a more responsible and eco-friendly tourism and hospitality industry.





# SHORTAGE OF SKILLED AND EXPERIENCED WORKERS IN GREEK TOURISM INDUSTRY

With less than two months to go before the start of the summer tourist season, industry operators are worried about the final number of workers who will drive Greece's heaviest industry forward. After all, this year was preceded by a difficult 2023 with significant labor shortages. According to a survey conducted by the Institute for Tourism Research and Forecasts on behalf of the Hellenic Chamber of Hotels, one in five jobs at Greek hotels remained unfilled last year.

In an effort to find a solution to this legitimate concern, a few days ago, DYPA, through the EURES (European Employment Services) National Coordination Office, held the first online European Tourism Career Day, Work in Greece – Filoxenia.

"All the feedback we receive from the industry is that there is a great need for staff. Recruitment is starting earlier and earlier as the season has







lengthened, reaching seven months in some regions. The number of tourists is also increasing. But there is a lack of qualified and experienced workers,” Spiros Protosaltis, the governor of DYPA, told Kathimerini. He adds that there is also a lack of effective coordination between companies and workers, as the employment services are not informed of all vacancies by region and company.

At this first event organized by DYPA, where a call for applications was sent to workers all over Europe, 200 companies participated with over 1,300 jobs on offer. More than 1,000 candidates from countries as varied as Spain, France, Portugal, Romania, Hungary, Denmark and the Netherlands submitted their CVs through the event’s online link.

“On-the-spot online interviews were conducted in both chat and face-to-face video formats. The positions most in demand were receptionists, childcare workers, cooks, lifeguards, customer service staff, night auditors, night receptionists and guest relations managers,” notes Protosaltis.

DYPA is planning other online European Tourism Career Days – to be announced soon – and on March 30, the service will organize a major event at the Peace and Friendship Stadium in southern Athens, in which hundreds of companies in the sector will participate.

### 34% fewer hands

Giorgos Hotzoglou, president of the Panhellenic Federation of Food and Tourism Workers (POEET), speaks of another season with hiring difficulties.

He even sees 34% fewer workers than last year, when 53,229 positions were unfilled. And how is this figure reached? “The procedure for the re-employment of seasonal workers is provided for both by Greek law, with a 1982 law, and by the employment contract that is active and has been declared compulsory. The procedure begins on January 3 and ends on January 30. Those concerned should contact their primary trade union, whether it is a company or sectoral union, and fill in the application form for re-employment. According to national figures, the number of applications is 34% lower than last year. This means that unfilled positions are expected to reach at least 60,000, and if not enough ‘fresh’ workers enter the sector, they could even reach 65,000,” despite a 5% wage increase under the collective agreement (preceded by a 5.5% increase in 2023).

According to Hotzoglou, “the main reason for the hemorrhaging of workers is the unemployment benefit for seasonal workers, which lasts only three months, with an average salary of 1,200 euros. How do you cover the remaining six months? And six months is at best if the person works on Crete or Rhodes, for example. An equally fundamental problem is the high degree of work intensity, as in some cases workers have to work up to 14 hours a day.”

### One waiter for 55 customers

Also, according to Hotzoglou, the transfer of workers from third countries, an initiative that was implemented for the first time last year, has not yielded the expected results, leaving “many vacancies at hotels for cooks, maids and bellhops.”





As a result, the quality of the tourism product is deteriorating and there are phenomena of unfair competition among businesses. As he describes it: “During our visits last year as a federation, we saw at a large five-star hotel outside Iraklio on Crete that during dinner there was one waiter for every 55 customers. At the same time, at major tourist destinations, there were literally fights over a single worker. For example, at a bus stop where vans of workers pass, we saw human resources managers from competing companies across the street trying to recruit them.”

## Concerns at POESE and SETE

According to Konstantinos Marinakos, vice president of the Hellenic Hoteliers Federation, the problem is concentrated in the five regions of the country most popular with tourists: Attica, the South Aegean, Crete, Central Macedonia and the Ionian Islands.

Speaking to Kathimerini, Giorgos Kavvathas, president of the Panhellenic Federation of Restaurants and Related Professions (POESE) and the Hellenic Confederation of Professionals, Craftsmen and Merchants (GSEVEE), expressed concern. “This year there is more demand for workers, but we continue to lack those with knowledge and experience. These workers often do not receive the desired wages. However, as workers in the restaurant industry change jobs and employers more often, there is room to improve the situation by the time the season starts.”

Kavvathas also points to unfair competition between businesses, saying that entrepreneurs in southern Greece are trying to attract workers from northern Greece, creating problems in the market.

“As we approach the start of the new season, all of our industry associations are talking about the lack of qualified staff,” says Alexandros Thanos, appointed consultant of the Greek Tourism Confederation (SETE).

He notes that the number of employees who left the industry during the pandemic has not only not been replaced, but is continuing to rise every year. And this is a global problem, not just a Greek one.

“The solutions offered by the state must be functional. The proposal for non-permanent workers did not seem to work last year. It has many levels of bureaucracy and involves many ministries. The focus should be on training and incentives for seasonal workers. One example is the extension of unemployment benefits until we can deal with the seasonality that characterizes not only tourism but other important sectors of the Greek economy too.”

*Courtesy: ekathimerini.com*





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DEPARTMENT OF

# HOSPITALITY MANAGEMENT

## LEVEL 5-UK

Advanced Diploma in

- 1 **Hospitality Management** (UK)  
14-Months (1-Semester) (Intermediate/a-levels/ Semester-i (Cothm Diploma))

## LEVEL 7-UK

Executive Diploma in

- 2- **Hospitality & Tourism Management** (UK)  
6-Months (1-Semester) (Entry Level: Bachelor's / Master's)

Graduate Diploma in

- 3- **Hospitality & Tourism Management** (USA)  
14-Months + 4-Months Internship, (Entry Level: Intermediate)

Postgraduate Diploma in

- 4- **Hospitality & Tourism Management** (USA)  
6-Months (2-Semesters) (Entry Level: Bachelor's / Master's)

- 5- **American Hospitality & Tourism Management Program** (USA)  
12-Months with Internship, (Entry Level: Matric, A/O-Level)

- 6- **Professional Distance Learning Certification** (USA)  
3-12 Months (Entry Level: Matric to Master's)

(DUAL-INTERNATIONAL QUALIFICATION)

# INTERMEDIATE IN HOTEL OPERATIONS

Entry Level: Matric

Program Duration:

2-Year (Theory /Practical + 3-Month Internship)

# ASSOCIATE DEGREE IN TOURISM & HOSPITALITY MANAGEMENT

Entry Level: Intermediate: F.a/ F.Sc./ I.com/ A-levels Or Equivalent  
Program Duration: 2-Years

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# UNITED NATIONS SUSTAINABLE DEVELOPMENT

## GOALS SERIES



*As a sector that relies heavily on human resources, tourism, and local communities, hospitality businesses have a profound impact on poverty alleviation and socioeconomic development.*

### Goal 1

#### End poverty in all its forms everywhere

**Shoulder:** As a sector that relies heavily on human resources, tourism, and local communities, hospitality businesses have a profound impact on poverty alleviation and socioeconomic development.

**Blurb:** By prioritizing fair labor practices, investing in local communities, and supporting sustainable development initiatives, hospitality businesses can contribute to poverty eradication while also driving long-term success and resilience.

### HP Research Desk

Welcome to Hospitality Plus magazine's monthly feature on the United Nations Sustainable Development Goals (SDGs). As a publication committed to promoting sustainability and social responsibility within the hospitality industry, we believe it's essential to highlight the importance of these global goals and their relevance to our sector. Each month, we will publish one of the 17 SDGs, exploring its significance, challenges, and opportunities for the hospitality industry. Through this series, we aim to inspire action and drive positive change towards a more sustainable and equitable future.



Among the 17 Sustainable Development Goals established by the United Nations, 'No Poverty' stands as a cornerstone for global development efforts. At its core, this goal aims to eradicate extreme poverty in all its forms by 2030, ensuring that all people, especially the most vulnerable, have access to basic resources and opportunities for a dignified life.

In the context of the hospitality industry, addressing poverty is not only a moral imperative but also a strategic necessity. As a sector that relies heavily on human resources, tourism, and local communities, hospitality





“  
By prioritizing fair labor practices, investing in local communities, and supporting sustainable development initiatives, hospitality businesses can contribute to poverty eradication while also driving long-term success and resilience.

”  
for skill development, the industry plays a vital role in lifting people out of poverty and fostering inclusive growth. Moreover, responsible tourism practices can directly benefit local communities and contribute to poverty reduction. Sustainable tourism initiatives that prioritize community engagement, cultural preservation, and equitable distribution of benefits help to empower local residents and enhance their livelihoods. Whether through supporting local artisans, promoting community-based tourism enterprises, or investing in infrastructure and social services, hospitality businesses can create positive ripple effects that extend far beyond their premises.

However, despite these contributions, the hospitality industry also faces challenges in addressing poverty effectively. Issues such as low wages, precarious employment, and limited access to education and training opportunities persist in many parts of the world. Moreover, the COVID-19 pandemic has exacerbated existing inequalities and pushed millions of people further into poverty, underscoring the urgency of collective action to build back better and more resilient economies.

As stakeholders in the hospitality industry, we have a shared responsibility to advance the 'No Poverty' goal and create a future where everyone can thrive. This requires a holistic approach that integrates social, economic, and environmental considerations into business practices and decision-making processes. By prioritizing fair labor practices, investing in local communities, and supporting sustainable development initiatives, hospitality businesses can contribute to poverty eradication while also driving long-term success and resilience.

In conclusion, achieving the 'No Poverty' goal is not only a moral imperative but also a strategic imperative for the hospitality industry. By embracing sustainable and inclusive practices, we can leverage our collective power to create a world where poverty is no longer a barrier to opportunity and prosperity.

Join us next month as we explore another crucial aspect of sustainable development in the hospitality industry. Together, let's make a difference and build a more just and sustainable world for all.

businesses have a profound impact on poverty alleviation and socioeconomic development.

One of the most significant ways in which the hospitality industry contributes to poverty reduction is through job creation and economic empowerment. Hotels, restaurants, and tourism enterprises serve as major employers, offering employment opportunities to millions of people worldwide, including those from marginalized communities and rural areas. By providing stable jobs with fair wages and opportunities



**CONVOCATION**  
2024



# COTHM PAKISTAN & DUBAI HOLDS 24TH ANNUAL CONVOCATION CEREMONY



The convocation witnessed a pledge from the graduating students to excel in the dynamic and competitive field of hospitality and tourism, leveraging the training and knowledge imparted to them by COTHM.

College of Tourism & Hotel Management (COTHM) Pakistan & Dubai held its 24th annual convocation ceremony at Faletti's Hotel Lahore on March 5, 2024. The event marked a significant milestone in the academic journey of numerous students who were conferred with degrees across various disciplines.







The ceremony was graced by the esteemed presence of Kinnaird College for Women University Principal Prof. Dr. Rukhsana David, who presided over the event as the chief guest. The chief guest, along with other distinguished guests, had the honor of awarding degrees to the graduating students, symbolizing their academic achievements and commitment to excellence.

Among the notable dignitaries present were Cheezious CEO Imran Ijaz, Punjab Vocational Training Council (PVTC) Chairman Syed Mubashar Raza, PSDF COO Ali Akbar Bosan, and Judicial Water & Environment Commission Member Syed Kamal Ali Haider, among others, who graced the occasion as guests of honor.

Prof. Dr. Rukhsana David commended the students for their dedication and hard work, extending her best wishes for their future endeavors. She also lauded COTHM for its unwavering commitment to producing a skilled workforce in the field of hospitality and tourism, crucial for the development of the nation.

Speaking on the occasion, Ahmad Shafiq, Founder/President &



CEO of COTHM, reiterated the institution's mission of providing education coupled with practical skills, as encapsulated in the motto "Degree with Skills". He expressed his dedication to contributing towards making Pakistan a beacon of excellence in the global arena.

The convocation witnessed a pledge from the graduating students to excel in the dynamic and competitive field of hospitality and tourism, leveraging the training and knowledge imparted to them by COTHM.

The event served as a testament to the commitment of COTHM towards academic excellence and the holistic development of its students, preparing them to become leaders and innovators in the hospitality and tourism industry.









# A JEWEL OF PESHAWAR

## UNVEILING ARCHITECTURAL GRANDEUR OF MOHABAT KHAN MOSQUE



*Mohabat Khan Mosque is more than just a place of worship; it is a living testament to Mughal Empire.*

Nestled in the heart of Peshawar, stands the Mohabat Khan Mosque, a testament to the fusion of Islamic and Mughal architectural brilliance. Built between 1660 and 1680, this iconic landmark embodies the grandeur of a bygone era, captivating visitors with its intricate details and rich history.

The mosque's construction is attributed to a collaborative effort by Mughal figures. Nawab Mohabat Khan, the then-governor of Peshawar, laid the foundation, while subsequent Mughal emperors, Shah Jahan and Aurangzeb, contributed to its completion. This collaborative approach is reflected in the mosque's architectural style, which blends elements of Timurid, Persian, and Central Asian influences with the distinct aesthetics of

Mughal architecture.

### A Canvas of White Marble

The first aspect that strikes a visitor is the mosque's majestic exterior. Clad in gleaming white marble, the facade exudes a sense of purity and grandeur. The intricate use of cusped arches, a hallmark of Mughal architecture, adorns the five main entryways. The central arch stands tall, flanked by slightly shorter arches that showcase a unique blend of Persian and Central Asian styles. Above these larger openings lies a row of smaller, meticulously crafted arches, adding a touch of intricate detail.





### Flanked by Sentinels: The Minarets

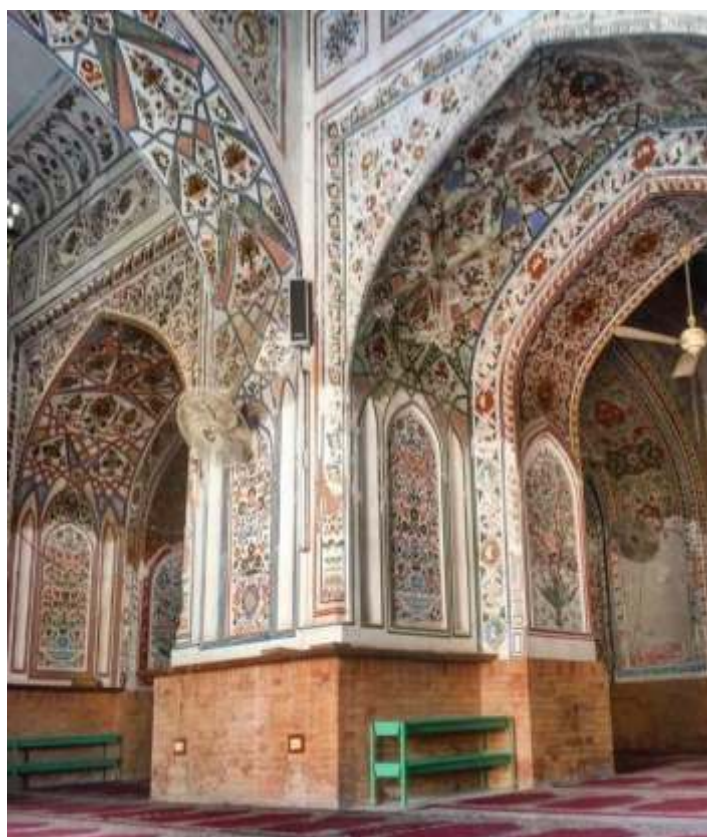
Adding to the mosque's imposing presence are its towering minarets. These slender structures, each divided into three distinct sections, pierce the sky like watchful sentinels. The base of each minaret is adorned with intricate geometric patterns, while the central section features elegant balconies. The topmost section tapers gracefully, culminating in a beautiful chhatra, a dome-like pavilion, adding a touch of elegance and symmetry.

### Beyond the Threshold: A Haven of Intricate Details

Stepping inside the mosque, one is met with a sense of tranquility and awe. The prayer hall, occupying the western side of the structure, is a haven of artistic expression. The ceiling, a canvas of elegant red frescoes, features geometric and floral motifs that intertwine in a mesmerizing dance. These intricate patterns, reminiscent of Mughal artistry, create a visually stunning overhead canopy.

### A Harmony of Light and Space

Natural light plays a crucial role in enhancing the mosque's interior ambiance. Strategically placed windows bathe the prayer hall in a soft, diffused light, highlighting the architectural details and creating a sense of serenity. The use of multiple arches throughout the interior not only adds aesthetic appeal but also contributes to the spacious and airy feel of the prayer hall.





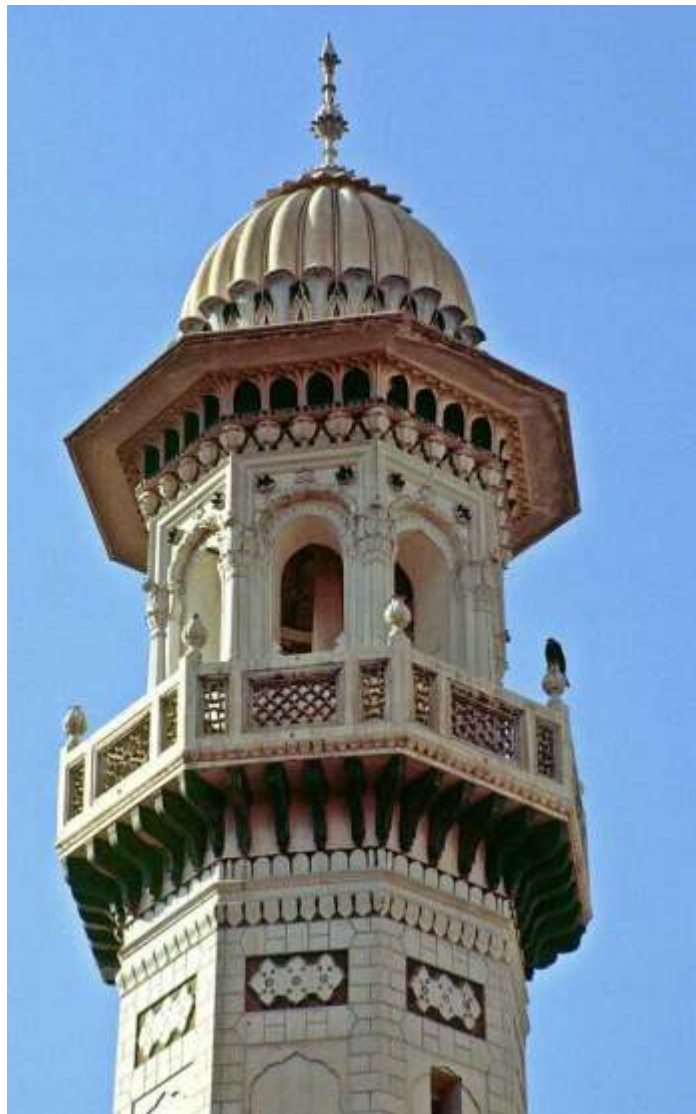


## A Legacy of Resilience

The story of Mohabat Khan Mosque is not merely one of architectural brilliance; it is a testament to resilience. The mosque has endured the vicissitudes of time, witnessing periods of political turmoil and cultural change. During Sikh rule in the 19th century, the mosque suffered vandalism, but it was later restored and continues to serve as a vital center of worship for the people of Peshawar.

## A Beacon of Cultural Heritage

Today, the Mohabat Khan Mosque stands as a beacon of Peshawar's rich cultural heritage. It serves not only as a place of worship but also as a major tourist attraction. Visitors from all



walks of life flock to marvel at its architectural beauty and immerse themselves in the history it embodies. The mosque's enduring legacy lies in its ability to bridge the gap between the past and present, offering a glimpse into the artistic mastery and cultural exchange that characterized the Mughal era.

## A Call to Preservation

While the Mohabat Khan Mosque continues to inspire awe, it faces challenges. Ensuring the preservation of this architectural gem is crucial not only for the local community but for the world as a whole. By protecting the Mohabat Khan Mosque, we safeguard a vital piece of Islamic and Mughal architectural heritage, allowing future generations to appreciate its grandeur and understand the rich tapestry of cultures it represents.

The Mohabat Khan Mosque is more than just a place of worship; it is a living testament to a glorious era. Its architectural grandeur serves as a reminder of the artistic prowess and cultural exchange that flourished during the Mughal Empire. By understanding and cherishing this architectural gem, we not only preserve the past but also ensure its legacy continues to inspire generations to come.





# HOSPITALITY

## UNIFORMS & APPAREL



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# DG, PFA ACKNOWLEDGES COTHM'S COMMITMENT TO INTERNATIONAL STANDARDS

*The visit by PFA DG Asim Javaid underscores the importance of industry-academic partnerships in driving innovation and excellence in education.*

**P**unjab Food Authority (PFA) Director General (DG) Asim Javaid recently paid a visit to the College of Tourism & Hotel Management (COTHM) Pakistan & Dubai Head Office, situated in the New Garden Town of Lahore. Welcomed by COTHM Founder/President & CEO, Ahmad Shafiq, the DG was given

an extensive tour of the facility, showcasing its adherence to global benchmarks in hospitality education.

Impressed by COTHM's dedication to maintaining facilities in line with international standards, the DG commended the institution for its

commitment to excellence. During his interaction with the students, he lauded their choice of pursuing education in the hospitality sector, recognizing it as a valuable career path.

Expressing his confidence in COTHM's role in shaping the future of hospitality





professionals in Pakistan and beyond, he pledged the support of the PFA to the institution. This support signifies a collaborative effort towards fostering high standards of hygiene, safety, and professionalism within the hospitality industry, aligning with PFA's mission of ensuring food safety and quality standards throughout the province.

COTHM, known for its comprehensive curriculum and state-of-the-art facilities, has consistently strived to provide students with a holistic learning experience that prepares them for successful careers in the dynamic field of hospitality and tourism. Ahmad Shafiq, in his role as Founder/President & CEO, reiterated COTHM's commitment to maintaining its reputation as a leading institution in the region.

This visit by PFA DG Asim Javaid underscores the importance of industry-academic partnerships in driving innovation and excellence in education. As COTHM continues to excel in its mission of producing skilled professionals for the hospitality sector, collaborations with regulatory bodies such as Punjab Food Authority serve as a testament to its ongoing commitment to quality and integrity.







## FOUNDATION STONE LAID FOR PROPHET'S BIOGRAPHY MUSEUM IN ISLAMABAD

1



**M**uslim World League Secretary-General Dr. Mohammed bin Abdulkarim Al-Issa recently attended the closing ceremony in Islamabad to honor, under the patronage and in the presence of Pakistani Prime Minister Shehbaz Sharif, the winners of a Qur'anic competition for young memorizers under the age of 10.

Sharif and Al-Issa then laid the foundation stone for a branch of the International Fair and Museum of the Prophet's Biography and Islamic Civilization, an extension of its main headquarters in Madinah. PM Shehbaz Sharif underscored Pakistan's embrace of the forthcoming Museum of the Prophet's Biography, recognizing its potential to advance Islamic principles

worldwide and deepen understanding of Prophet Muhammad's life.

"This museum will serve as a pilgrimage destination not just for Pakistanis, but for people worldwide," Sharif said, affirming that the Pakistani people would deeply appreciate the museum, a gift from Saudi Arabia.

## BAISAKHI FESTIVAL CELEBRATIONS CONCLUDE IN HASSAN ABDAL

2



**T**he Baisakhi Mela festivities, a cherished tradition in the Indo-Pak Punjab region marking the onset of a new year, came to a close at Gurdwara Sri Panja Sahib in Hassan Abdal. Sikh pilgrims from across the globe, including India, gathered to joyously observe their religious festival. Federal Defense Minister Khawaja Asif attended the occasion

as a chief guest.

Thousands of devotees, hailing from India, Canada, the UK, and various parts of the world, participated in the colourful ceremonies of the Baisakhi Mela. Khawaja Asif extended goodwill and camaraderie to the visiting pilgrims.

The culmination of the event featured the solemn Palki procession at Gurdwara Panja

Sahib, where the sacred scriptures were reverently carried to their designated place. Religious rituals, including the religious bath (Ashnan) and Panja Sahib rites, were meticulously observed by Sikh devotees.





# HIGHLIGHTS

## FLY JINNAH IS LAUNCHING ANOTHER AFFORDABLE INTERNATIONAL FLIGHT TO THE MIDDLE EAST



**F**ly Jinnah, Pakistan's private budget airline, is set to launch a new non-stop route between Islamabad and Muscat, Oman from May 10th. Initially, the service will operate twice a week. Fly Jinnah's spokesperson expressed pride in the airline's achievements, citing the successful launch of international flights

linking Islamabad and Lahore to Sharjah. Now, with the introduction of the Islamabad-Muscat route, Fly Jinnah aims to strengthen its global footprint and provide passengers with expanded travel choices. "This expansion aligns with our commitment to providing our customers with new options for affordable and value driven air travel

domestically and internationally," the spokesperson stated. The addition of the Islamabad-Muscat route will expand the airline's international destinations, complementing the existing flight route to Sharjah, UAE.

## GANWERIWALA TO BE CONVERTED INTO TOURISM CENTRE



**T**he site of Ganweriwala, the ancient city of the Indus Civilisation in Cholistan desert, would be converted into a tourism centre. The excavation at the site, over 100km from Bahawalpur city, have started. The announcement regarding the tourism centre at Ganweriwala was made by Bahawalpur Commissioner Dr Ehtasham

Anwar Mahaar in the opening ceremony of the excavation. He was flanked by Punjab Archaeology Director General Shozeb Saeed, Dr Rafique Mughal, Professor of Emeritus at the Boston University, and heritage expert Sajida Vandal. After launching the excavation, the commissioner said the 7,000 years old Ganweriwala was buried across the area of

over eighty hectares and it was the second largest city after Mohenjodaro. He described the day of excavation as historic and hoped that excavation would lead to the discoveries regarding the world's oldest civilization of Hakra river.





# INDUSTRY

## NIGHT TOURISM BEING INTRODUCED IN PESHAWAR FOR FIRST TIME

5



Night Tourism is being introduced in Peshawar for the first time by Archaeology Department and Tour da Peshawar with the support of Pakistan Army. Under this initiative, the public will have an opportunity to enjoy local cuisine and music

along with a tour of Peshawar's historical sites. The introduction of night tourism will further strengthen the tourism sector in Khyber Pakhtunkhwa. The Khyber Pakhtunkhwa government has formally approved the renovation and

decoration of Qissa Khwani Bazaar to protect the historical heritage of Peshawar. Pakistan Army has started work on the restoration and decoration of historical places of Khyber Pakhtunkhwa at several places of Khyber Trail.

## DIET STUDIO ARRANGES INTERNATIONAL PIZZA DAY WORKSHOP

6



Pizza enthusiasts gathered on the delightful occasion of International Pizza Day as Diet Studio organized a Pizza Day workshop on February 9, 2023 at COTHM New Garden Town. Chef Jahanzaib Babar from COTHM made healthy & calorie-counted pizzas. The workshop was full of hands-on learning

experience as the attendees were engaged in interactive sessions, learning the secret behind the perfect pizza. At the end, the workshop was concluded with a certificate distribution ceremony. Diet Studio workshops not only enhance participants' knowledge of healthier cooking techniques but also motivate them to adopt

mindful eating habits in their daily lives. It is worth mentioning here that Diet Studio is being run under the supervision of professional nutritionists & food safety experts. Currently, it is also running meal services from where calorie counted meals can be ordered & delivered at your doorstep.



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5- Certificate in Cuisines of the World	(3-Month)	COTHM
6- Certificate in Food and Nutrition Science	(3-Month)	COTHM
7- Certificate in Pakistani Cuisine	(6-Month)	COTHM
8- Specialization in Pakistani Cuisine	(3-Month)	COTHM
9- Certificate in Food Stylist	(3-Month)	COTHM

## (DUAL-INTERNATIONAL QUALIFICATION) **INTERMEDIATE IN CULINARY ARTS**

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**Program Duration:**

2-Year (Theory /Practical + 3-Month Internship)

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
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