

Chronicle



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
MANIPAL
A constituent unit of MAHE, Manipal

Department of Culinary Arts

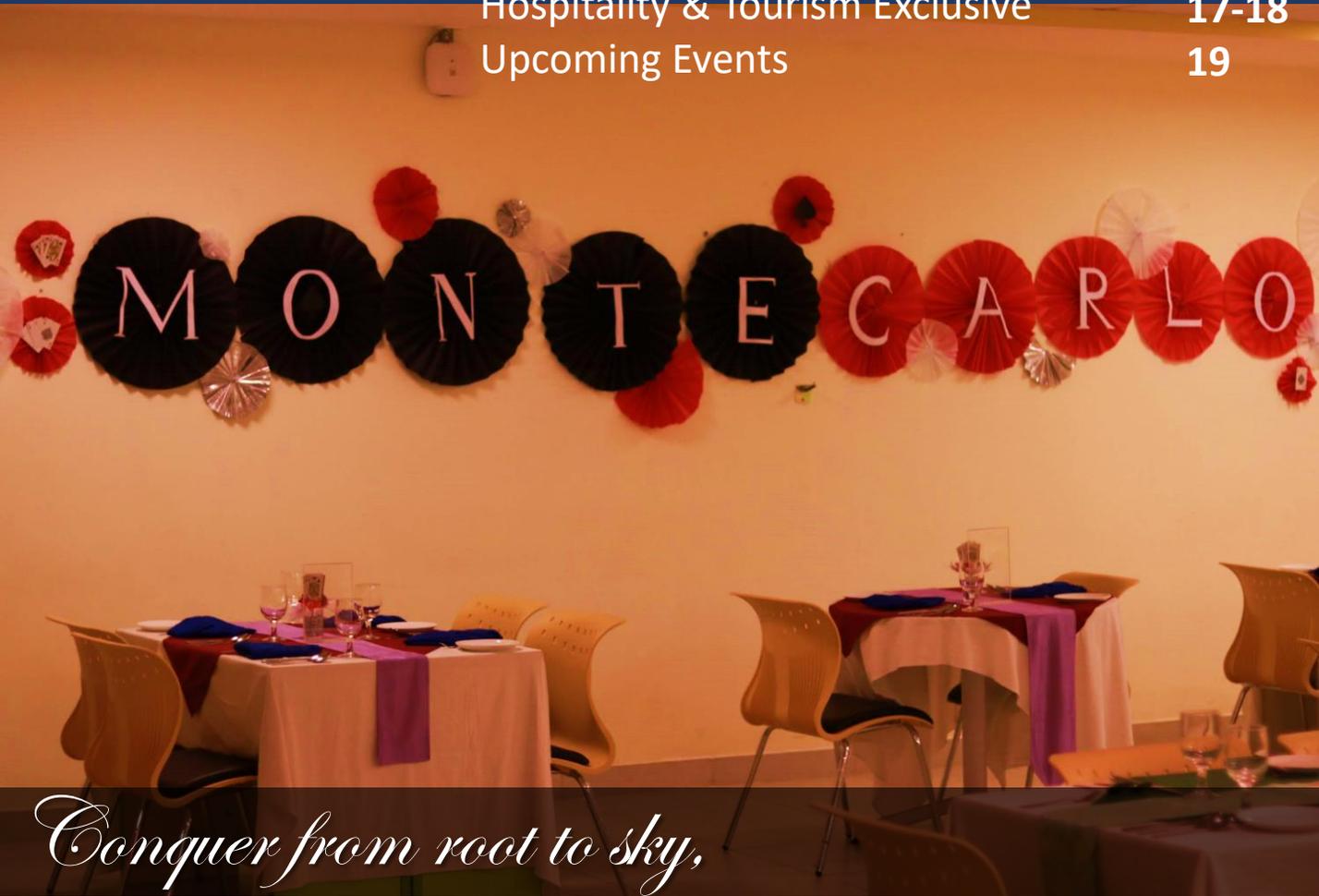
Department of Allied Hospitality Studies

News from the month of September 2018



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Conquer from root to sky,

an opportunity to excel in global hospitality.





Principal's note

Dear Reader

Success is where opportunity meets hard work.

It gives me immense pleasure to share the numerous opportunities that are offered at WGSHA. We strive our level best to pave the way for our students to realise their goals. Our students' hard work and determination are always reflected through their exemplary performances.

Our Industry-academia interface with veterans like Mr Visheshwar Raj Singh and Mr Ramesh Takulia really inspired and motivated our students. Cultural festivals are organised for providing better insight of our culture and traditions to students.

I complement the students and urge them to continue with their marvellous work. Never stop learning as life doesn't stop teaching...

Chef. K Thirugnasambantham
Principal, WGSHA



Mission Statement

"To impart through a robust, dynamic and internationally benchmarked hospitality education curriculum, competencies required for global hospitality professionals"

Faculty development programs

Chef. Thirugnanasambantham, Associate Professor

1. Completed an online non-credit MOOC course titled 'The Science of Gastronomy' by the Hong Kong University of Science and Technology and 'The New Nordic Diet - from Gastronomy to Health' by the University of Copenhagen offered through Coursera
2. Demonstrated on Healthy Cooking Recipes in the Nutrition Update - 2018 held at Kasturba Medical College & Kasturba Hospital, Manipal

Mr. Rajiv Mishra, Asst. Professor-Selection Grade

1. Participated online quiz on Sports organized by Ministry of Youth Affairs & Sports, Govt. of India
2. Completed an online non-credit MOOC course titled 'How to write & Publish a scientific Paper (Project-Centered Course)' by Ecole Polytechnique and offered through Coursera
3. Appointed as Assistant Editor of International Journal of Commerces and Management Research, Gupta Publications

Mr. Narayan B M Prabhu, Asst. Professor-Senior Scale

Attended and presented paper at International Conference on Commerce and Pharma Management (ICCPM 2018) organized by Department of Commerce, MAHE, Manipal

Mr. Naresh Nayak, Asst. Professor-Senior Scale

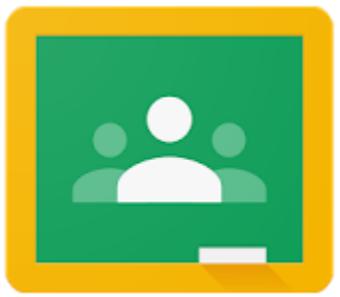
Attended and presented paper at International Conference on Commerce and Pharma Management (ICCPM 2018) organized by Department of Commerce, MAHE, Manipal

Mr. Paritosh Dabral, Assistant Professor – Selection Grade

Completed an online non-credit MOOC course titled 'Introduction to Data Analysis Using excel' by the Rice University, 'Basic Data Descriptors, Statistical Distributions, and Application to Business Decisions' by the Rice University, 'International Hospitality & Healthcare Services Marketing' by the Yonsei University, 'Quantitative Research' by the University of California, Davis, 'Professional Skills for International Business' by the University of London and offered through Coursera

Mr. Ajith Kumar S J, Professor-Senior Scale

Completed an online non-credit MOOC course titled 'Behavioural Finance' by the Duke University, 'Essentials of entrepreneurship: Thinking & Action' by the University of California, Irvine, 'Positive Psychology' by the University of North Carolina at Chapel Hill, 'New Models of Business in Society' by University of Virginia, 'Finance for Startups' by Korea Advanced Institute of Science and Technology and offered through Coursera

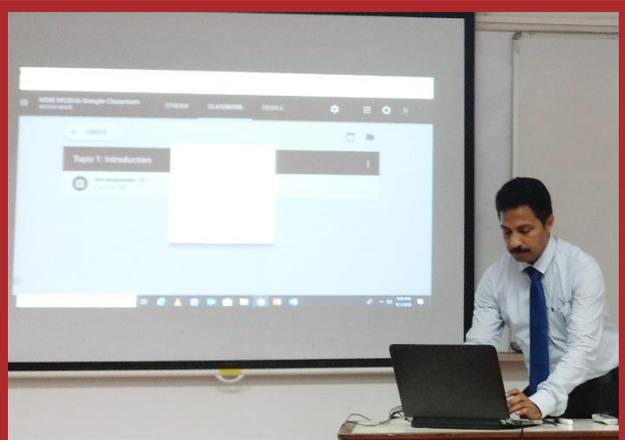


Google Classroom

a demo session was conducted to all faculty on
**“Google Classroom”
for Teaching – Learning
in blended environment**

September 1, 2018

Resource person: Raghavendra G



**Workshop on MENDELEY was
conducted for MSc HTM Students**



www.mendeley.com

Workshop on Mendeley -

Target Audience

Faculty

Mode of Delivery

September 7, 2018

- **Students of M.Sc II Year (HTM)**
- **Dr Ishima Bhaktawar, Elsevier**
- **Skype talk at Computer Lab, WGSHA**

Guest Talks



Awareness Session: World Suicide Prevention Day by Mr. Oliver



Understanding Terrorism and Counter Terrorism: Dr. Nanda Kishore for M.Sc. Hospitality & Tourism Management



STUDENTS COUNCIL INSTALLATION

September 5, 2018

Elected office bearers
Welcomgroup Graduate School of Hotel Administration

Secretary
Ms. Preethika Karnik,

Additional Secretary
Mr. Sabal Gupta,

Additional Cultural Secretary
Ms. Rushali Mahesh,

Additional Service in Charge
Mr. Omar Abid,

Elected office bearers
Department of Culinary Arts

President
Ms. Malini Menon,

Vice President
Mr. Akash Aditya,

Secretary
Mr. Tanchi Emson Lee,

Cultural Secretary
Ms. Muskan Aggarwal,

Cultural Services in charge
Ms. Kairavi Mehta,

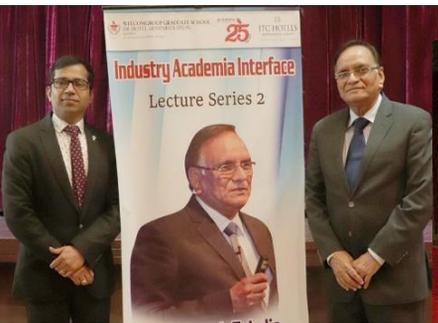


Industry Academia Interface



19th September 2018

Mr., Visheshwar Raj Singh, General Manager & Vice President Oberoi Hotels & Resorts.



27th September 2018

Mr. Ramesh Takulia Consultant-Learning & Development Taj Hotels Palaces, Resorts and Safaris.



24th September 2018

Yuvraj Singh Alumnus WGSMA MARRIOTT BENGALURU



CAMPUS PLACEMENT DRIVE



4th September 2018



ITC presentation and interview



18th September 2018



<http://www.wgsha.mu/>

The Oberoi Group presentation and interview



24th September 2018



Taj presentation and interview

HOSTEL FESTIVALS

September 1, 2018



Shri Krishna Janmashtami Celebration



September 12, 2018



Shri Ganesh Chaturthi Celebration

Experiential learnings



Food Festival: Dastarkhwan-e-Mughal by B.H.M. Students – 21 & 22.09.2018

a Royal feast
from the
Mughal
era

Dastarkhwan-e-Mughal

21st & 22nd September, 2018
6:30PM - 10:00 PM
Chaya, Fortune Inn Valley View

Contact Details :
Sourabh Bafna : 8884548800
Rajdeep Singh : 9336116170
Sabal Gupta : 8181818781



Simulation: Monte Carlo by B.A. in Culinary Students – 29.09.2018



Mandated Events

Surgical Strike Day Celebrated October 9, 2018



Field Visits

Students of I MSc (HTM) visited Innovation Center, MIT
To observe the data center and network facility of the campus



Consultancy:

Training offered to Apurva Caterers, Manipal



"Introduction to Food Hygiene"

held on 07.09.2018

by Mr Kaliappan & Mr Vasanthan

"Personal Hygiene and Grooming"

held on 21.09.2018

by Mr. Partho & Dr. Senthil



"Team Building"

held on 21.09.2018

by Ms Sethu and Mr Bhattacharva

26th September 2018

Bidding farewell to Prof. G. Parvadhavardhini





Akash Aditya Mahanty

- Bronze Medal for Asian Practical Live Cooking
- Best Young Pan Asian Chef in South Indian Region

Kushal Bajoria:

- Gold Medal for Artistic Bakery Showpiece.
- Best Young Bakery Chef in South Indian Region.

Rajnandini Sah

- Bronze Medal in Plated Appetiser

Ajay Sasi Kumar

- Bronze Medal in Western Practical Live Cooking

Culinary students participated at SICA competition (South India Chefs Association)

Students **Mahadhriti Singh Chundavat, Hanumanth Singh Jetwa, Puran Singh Udavat and Rushab Dorkadi** presented a research paper titled "Factors Influencing Travelers preference towards OTA's over Hotel Website" in the conference held at MCOPS on 27th September 2018



Culinary Exclusive

Theme lunch - La Table Europeenne

La Table Européenne

Green Apple, cucumber and avocado mousse served with carrot vinaigrette, herb emulsion, red cabbage and beetroot marmalade

Earl Grey & Pistachio soup served with spiced relish and Wheat, Oat crackers

Melon & Lemon Sorbet

Slow cooked cod, crusty cheese parcel, butter asparagus & broccoli, pineapple tartare, cilantro and Fresh Green peppercorn served with Romesco sauce

Slow cooked courgette, leeks, crusty cheese parcel, butter asparagus & broccoli, pineapple tartare, cilantro and pink peppercorn served with Romesco sauce

Double Chocolate Mousse



Special Dinner For Delegates From Medical Council of India



September 19, 2018

Dietetics & Nutrition Exclusive

1st to 7th September 2018



NATIONAL NUTRITION WEEK

M.Sc. Dietetics and Applied Nutrition, conducted the events with the theme “Ensuring focused interventions on addressing under-nutrition during the first 1000 days Child's Better Health.”

- 1 QUIZ: “Unlocking knowledge at the speed of thoughts”
- 2 CLOTH BAG PAINTING
- 3 POSTER COMPETITION
- 4 SPOT PHOTOGRAPHY

Community Field: 1st year MSc DAN students visited the Kalmadi Anganwadi on 7th September 2018 to observe the ICDS program of Ministry of Health, Govt. of India.



Teacher's Day Celebrations: 5th September 2018: Final year MSc DAN students with the concept 'edutainment' took classes for 1 year MSc DAN and conducted activities



Hospitality & Tourism Exclusive

Students of MSc Hospitality and Tourism Management from the department of Allied Hospitality Studies made presentation to all the students of WGSHA and engaged them with discussions about Current Tourism Sector around the world!



World Tourism Day

27th September 2018



Other activities

(28.09.2018)

Collage Making Competition

(28.09.2018)

Itinerary Making

(29.09.2018)

Quiz on World Tourism



Hospitality & Tourism Exclusive



WELCOMGROUP GRADUATE SCHOOL
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ITC HOTELS
RESPONSIBLE LUXURY

Students installed a food stall in collaboration with government officials to Celebrate world tourism day 2018.

Students of MSc HTM and B.A. (Culinary Arts) organised food stall at maple in collaboration with Department of Tourism and District administration, Udupi

Dive and Dine

Enjoy the Food Fest While Admiring the Sunset

- BBQ Chicken Wings
- Sausage Rolls
- Kathi Rolls (Veg, Non Veg)
- Drums of Heaven Schezwan
- Mojito Chicken
- Chocolate Brownies
- Ghee Cake
- Chocolate Trifle

ONE CAN'T THINK WELL! LOVE WELL!

SLEEP WELL! IF ONE HAS NOT DINED WELL

VISIT OUR STALL @MALPE BEACH!

Drums of Heaven (₹.80)

27th-30th Sept. 2018

Chocolate Brownie (₹.60)

Mojito Chicken (₹.80)

Ghee Cake (₹.60)

Barbequed Chicken Winglets (₹.80)

Chocolate Trifle (₹.60)

Chicken Kati Rolls (₹.80)

Lemon Mojito (₹.50)

Vegetable Kati Rolls (₹.60)

Revitalizer (₹.50)

by

**Department of Allied Hospitality Studies & Department of Culinary Arts
WGSHA, MAHE Manipal**

in association with Department of Tourism - Udupi District



Exciting, delicious,
lips smacking and Freshly prepared!

WGSHA Monthly Calendar-October 2018

NOTES



What is coming up at,

Welcomgroup Graduate School of Hotel Administration, Department of Culinary Arts & Department of Allied Hospitality Studies of Manipal Academy of Higher Education!

Lots of Hospitality, Culinary and Management to see!

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
1 Faculty meeting	2	3 In-House Chef competitions + Nestle Young Chef Contest	4 Internship Placement Interview, JOJO International	5 Accor Hotels Placements - 5th & 6th	6 NAAC Action team visit + Internship and placements by Kareer Krafters	7
8	9 & 10 Cooking demo by Chef Tom Milligan, Australia IHG Placement	10 The Park Hotels Placement	11 & 12 *Marriott Hotels, Placements 11 - Global Careers - Placement	12 Entrepreneu rship Collegium - Workshop	13	14
15 Fresher's Party Dandiya Night, Durga Pooja & World Food Day	16 George Brown College delegates visit	17	18	19 Oath taking etc., on behalf of International Chefs Day October 20th will be celebrated. & Ayudha Pooja	20	21
22 Italian Culinary (BACA) + Food & Beverage (BHM)	23 CEA & INTRECCI Prstn, Italian Pastry Workshop & Food & Beverage Workshop	24 Italian Theme based Dinner & MoU with INTRECCI Academy	25	26	27	28
Italian Culinary workshop						
29 Nestle Young Chef contest finals	30	31	1	2	3	4

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