



ITC HOTELS
RESPONSIBLE LUXURY

W G S H A *Chronicle*

April 2019

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

DEPARTMENT OF
CULINARY ARTS

DEPARTMENT OF ALLIED
HOSPITALITY STUDIES

News featuring the activities for the month of March 2019



**WGSHA jumped to #29 position in CEOWORLD Magazine's Best
Hospitality And Hotel Management Schools World Ranking!**

Hurray!!



Contents

- ✓ Principal's Note
- ✓ Faculty Development
- ✓ Workshops, Expert Talks
- ✓ International Women's Day
- ✓ Hola Espana - Food Festivals
- ✓ Field Visits/Student Alumni Engagement
- ✓ WGSHA Quest 2019
- ✓ Chefs Conclave
- ✓ Hospitality, Tourism and Nutrition Symposium
- ✓ Curriculum Conclave
- ✓ Culinary Exclusive
- ✓ E^Xtra hits
- ✓ Events of January



*Conquer from root to sky,
an opportunity to excel in global hospitality.*

Foreword



Chef. K Thirugnanasambantham
Principal, WGSHA

Dear Reader,

I am delighted to showcase the events that unfolded in the month of March at **Welcomgroup Graduate School of Hotel Administration**. We consciously take efforts to better ourselves and it gives me immense pride to inform you that we have been ranked 29th best Hotel Management School in the world by CEO World Magazine in the year 2019. For the first time ever, we conducted the Curriculum conclave for all the programs offered at WGSHA and I hope this will definitely pave the way to bridge the gap that exists between the stakeholders. Students were busy with Chef's conclave, symposium, workshops, guest lectures, industry alumni interactions, field visits and so forth. This month we saw many of our students and alumni winning laurels and this was really gratifying. I would like to express my gratitude to all my students and colleagues who worked tirelessly for all the events to ensure that it was a success.

Mission Statement

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

Faculty Development

Facts

Participated and got certificate of appreciation during VVIP outdoor catering event held at ITC Maratha, Mumbai

Mr. Manoj Belwal, Assistant Professor - Senior Scale, Mrs. Garima, Assistant Professor

1. Conducted a workshop on 'Barriers of communication and Group Behavior' at Sarosh Institute of Hotel Management, Mangalore
2. Facilitated a mini workshop on 'Workplace Productivity: How to engage & encourage co-workers to work better and be more productive' for MAHE Admissions Personnel, held at MAHE, Manipal

Mr. Partho Prathim Seal, Assistant Professor - Selection Grade

1. Facilitated a mini workshop on 'Professional Etiquettes & Ethics and How to Learn' for MAHE Admissions Personnel, held at MAHE, Manipal
2. Attended Half day Author/Publishing Workshop on Structuring Your Manuscript to Impress Journal Editors organized by Department of Library science. MAHE, Manipal

Mr. Paritosh Dabral, Assistant Professor - Selection Grade

Facilitated a mini workshop on 'Use of Social Media at work: dos and don'ts' for MAHE Admissions Personnel, held at MAHE, Manipal

Mr. Raghavendra G., Assistant Professor - Senior Scale

Conducted a session on Botanical & Therapeutic Health Product Development to the faculty members of Manipal College of Nursing, Manipal as a part of Continuing Nursing Education Programme

Mrs. Pallavi G Shettigar, Assistant Professor - Selection Grade, Mr. Manish T.K., Assistant Professor, Mrs. Swathi Acharya, Assistant Professor - Senior Scale, Mr. Nischal Kumar, Assistant Professor - Senior Scale

Facilitated a mini workshop on 'Time Management' for MAHE Admissions Personnel, held at MAHE, Manipal

Mrs. Anusha Pai, Assistant Professor - Senior Scale

Completed an online non-credit MOOC course titled: 'Psychology of Popularity' by the University of North Carolina at Chapel Hill.

'Understanding Memory: Explaining the Psychology of Memory through Movies' by Wesleyan University. 'Music Business Foundations' by Berklee College of Music.

'Copyright for Educators & Librarians' by Duke University, Emory University & University of North Carolina at Chapel Hill and offered through Coursera

Mr. Nachiket A.K Rao, Assistant Professor

Faculty Development

Facts

Attended Workshop cum Training Programme on 'Institutional Digital Repository' jointly organized by MAHE and National Digital Library of India, IIT, Kharagpur, sponsored by MHRD, Govt. of India, held at Dept. of Library & Information Science, MAHE, Manipal

Mrs. Jyothi Mallya, Librarian-Selection Grade

Facilitated a mini workshop on 'Inter-personal skills: How to engage people visiting the office in conversations relating work' for MAHE Admissions Personnel, held at MAHE, Manipal

Mr. Naresh Nayak, Assistant Professor - Selection Grade

1. Got Certificate of Appreciation for judging the event Live Cooking, held at Manipal College of Dental Sciences, Manipal
2. Participated in the Grand Challenge Udupi, Social Work Programme organized by Innovation Center and Prasanna School of Public Health, MAHE, Manipal
3. Bagged the Click of the Year 2019 award in the photography competition under the theme Coastal Lifestyle, organized by Janajeevana Trust, Moodugiliyaru.
4. Completed an online non-credit MOOC course titled 'Sustainable Food Production through Livestock Health Management' by University of Illinois at Urbana-Champaign and offered through Coursera

Mr. Nithish D., Assistant Professor

1. Participated in the Grand Challenge Udupi, Social Work Programme organized by Innovation Center and Prasanna School of Public Health, MAHE, Manipal
2. Completed an online non-credit MOOC course titled 'Successful Career Development' by University System of Georgia and offered through Coursera

Mr. S. Anthuvanraj, Assistant Professor - Selection Grade

Attended Half day Author/Publishing Workshop on Structuring Your Manuscript to Impress Journal Editors organized by Department of Library science. MAHE, Manipal

Mrs. Pallavi G Shettigar, Assistant Professor - Selection Grade

Attended a session on "Service Learning: Building smart partnerships across disciplines" on Wednesday, 27th March 2019 organized by the CCEID, MAHE

Mrs. Meenakshi Garg, Assistant Professor - Selection Grade

WGSHA jumped to 29th Position in **Best Hospitality And Hotel Management Schools In The World for 2019** by

CEOWORLD Magazine

Rank	Hotel School	Country
1	Ecole hoteliere de Lausanne	Switzerland
2	School of Hotel Administration at Cornell University	United States
3	William F. Harrah College of Hotel Administration	United States
29	Welcomgroup Graduate School of Hotel Administration	India

WGSHA has improved its position in the world ranking by CEOWORLD Magazine in Hospitality and Hotel Management Schools in the World Ranking by jumping 30th to 29th

WGSHA Quest



Overall Champion of WGSHA Quest 2019 is Raheja College, Mumbai!



WGSHA Quest 2019 - Overall First Runner Up - Christ University, Bangalore



WGSHA Quest 2019 - Overall Second Runners Up is Culinary Academy

March 2019: A National Level Hospitality Skill competition WGSHA Quest 2019 was organised by Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal Academy of Higher Education (MAHE) on 1st and 2nd March 2019. Registrar Dr. Narayana Sabhahit - Registrar (MAHE) was the Chief Guest at the inaugural ceremony and Mr. Tejinder Singh - General Manager ITC Kohenuur - A Luxury Collection Hotel at ITC Hotels graced his presence for the Closing ceremony.

Highlights

23 Colleges

230 Students

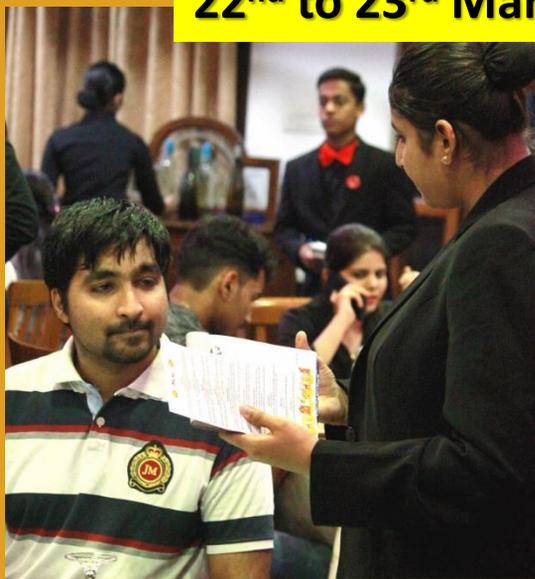
9 Competitions

13 Judges

Hola Espana Food Festival



22nd to 23rd March 2019



Expert Talks



March 2, 2019: "Expert Talk" was held for the students of students of Bachelor of Hotel Management by Ms. Juna Banerji - Executive Housekeeper, ITC Maurya, New Delhi, Mr. Abhay Mathur - Front Office Manager, ITC Grand Maratha, Mumbai and Mr. Upender Singh Tomar - Food & Beverage (Service) Manager, ITC Gardenia, Bengaluru. PC: Abhishek Shetty, WGSHA Media Club



March 2 2019: An expert talk was organized by **Chef Paul Noronha** (Executive Chef, ITC Kakatiya, Hyderabad) and **Chef Shivneet Pohoja** (Executive Chef ITC Grand Bharat, Gurgaon, Delhi) for of BA in Culinary Arts students



March 19, 2019: An expert talk was being delivered to 1st & 2nd year BHM students by **Mr. Arulmani** - Dean, Executive Education, Taj group of Hotels, WGSHA Alumna **Prof. Kingshuk Bhadury** - Corporate Trainer and Consulting Professor and WGSHA Alumna **Ms.Preeti Birla Nair**, Entrepreneur, Empurple

Field Visits: MSc HTM



March 30, 2019: Students of M.Sc. in Hospitality and Travel Management (M.Sc. HTM) visited the Tinto Homestay and Water Park located in Belve village of Kundapura Taluk is a 10-acre agricultural property This was a great platform for the students to observe the Industrial realities.

March 5, 2019: Students of M.Sc. HTM and faculty participated in the event of releasing "Udupi: A Mystical Collage" book by District administration and Department of Tourism at Vajpeyee hall, DC complex Udupi.



March 9, 2019: Students of PG Diploma in Culinary Arts attended a two day workshop POWER Summit- Business Excellence convened by POWER, Manipal at Hotel Kediyoor Hotel, Udupi

Student Alumni Engagement/Field Visits: BHM

March 5, 2019: Chef Anshul Sethi talking to students as part of the Student Alumni Engagement 2019 at Aryan Resort - Educational field trip of 31st Course BHM Students



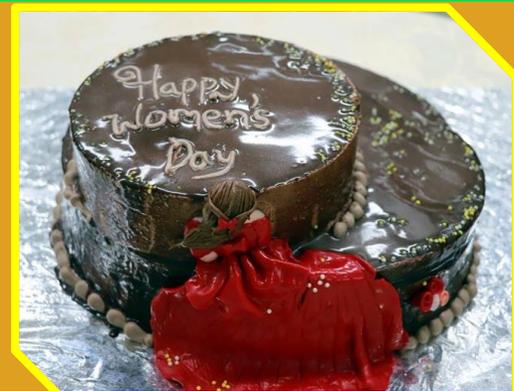
Staff Welfare Programme

“Botanical and Therapeutic Health Product Development”



March 23, 2019: The session for MCON faculty as a part of Staff Welfare Programme on “Botanical and Therapeutic Health Product Development” was conducted at Department of Culinary Arts, WGSHA. Faculties Ms. Pallavi Shettigar, Chef Manish, Chef Nischal and Mrs. Swathi Acharya facilitated the session with demos and presentations.

International Women's Day



March 8, 2019: Faculty and Staff celebrated International Women's Day at WGSHA, MAHE Manipal



SPSS Worksop

An SPSS workshop was conducted by Dr R. Venkatmuni Reddy, Professor- Department of Commerce for the students of B.A in Culinary arts

Chefs Conclave 2019



Chief Guest: Dr. H S Balal, Pro – Chancellor, Manipal Academy of Higher Education, Manipal



Chef Thomas Zacharias



Dr. Kurush F Dalal



Chef Girish Nayak



Chef Prateek Sadhu



Chef Hussain Shahzad

CHEFS CONCLAVE 2019

From roots to wings, a culinnaire's journey

13th – 14th March 2019



Chef Elizabeth Yorke



Chef Pooja Dhingra



Ms. Karina Aggarwal



Dr. Chaitanya Krishna



Ms. Somya Gupta

Chefs Curriculum Conclave

13th – 14th March 2019



Hospitality, Tourism and Nutrition Symposium 2019

BHM

18th March 2019



Dr PLNG Rao (Pro Vice Chancellor, Quality Assurance) was the Chief Guest of the event



Hospitality Symposium: Vision 2020

Fortunately, all the speakers of the event were WGSHA alumni. Mr. Juggy Marwaha (Executive Managing Director, JLL India, Bengaluru) inspired the audience with variety of positive attitudes, which even helped him to get transformed from hospitality to real estate industry. Prof. Kingshuk Bhadury (Freelance Corporate Trainer & Consulting Professor, Symbiosis Group of Institutes, Pune) emphasized on the importance of '3Ps' mantra - "People, Process and Product" for building excellent customer relationships. Mr. Manas Krishnamurthy (General Manager, ITC Windsor, Bengaluru) highlighted the importance of being passionate about something to excel in work and career. Ms. Preeti Birla Nair (Development Facilitator & self-employed with EMPURPLE, Mumbai) motivated the students from her own life experiences and emphasized the need of extra-curricular activities in today's life

Curriculum Conclave 2019

BHM
18th March 2019



Curriculum Conclave

Chef Thiru (Principal) while welcoming the gathering highlighted the significance of curriculum in terms of industry expectation. Dr. Vidya Patwardhan (Associate Professor) highlighted the preamble of the conclave emphasizing it to be in tune with the strategic vision of MAHE. Dr. K. Ramnarayan (Vice President, Faculty Development & Alumni Relations) gave the opening remarks by mentioning the '3Cs' of Curriculum as 'Current, Connect and Comfort' and distinguished between 'planned, taught and learnt curriculum'. All the industry-academia experts including Principal, faculty members and students along with Dr. K. Ramnarayan (as moderator) took part in the panel-discussion and Q&A rounds. Experts present in the discussion were - Dr. Swarup Sinha (Principal ITC - Hospitality Management Institute); Prof. (Dr.) Jaykumar (Faculty of Management Studies, PES University, Bangalore); Prof. P. Sen Thamizhan (Principal, Army Institute of Hotel Management, Bangalore); Mr. Arul Mani (General Manager, Executive Education, Taj Group of Hotels); Prof. Kingshuk Bhadury (Freelance Corporate Trainer & Consulting Professor, Symbiosis Group of Institutes); Ms. Preeti Birla Nair (Development Facilitator & Self Employed with EMPURPLE, Mumbai); Mr. Manas Krishnamurthy (General Manager, ITC Windsor, Bengaluru); and Ms. Antara Bhadury (Banking & Soft Skill Trainer, NIIT Institute of Finance Banking and Insurance), Pune. They all expressed their views on the dream curriculum presented by students & faculty-members group

Hospitality, Tourism and Nutrition Symposium 2019

M.Sc. DAN & M.Sc. HTM
19th March 2019



Dr Poornima Baliga B, Pro-Vice Chancellor (Health Sciences), MAHE. was the Chief Guest for the event



Hospitality, Tourism and Nutrition: Vision 2020

19th March 2019

Department of Dietetics and Applied Nutrition
Department of Allied Hospitality Studies



Mr. Juggy Marwaha
Executive Managing Director
Country Firm Management



Mr. Kingshuk Bhadury
Corporate Trainer & Consulting Professor



Mr. M G Thimmaiah
COO Travel Moment
Bengaluru



Dr Bindi Varghese
Associate Professor
Christ, Bengaluru



Dr. Bhuvaneshwari Shankar
Senior Consultant Dietitian
Apollo Hospitals Group



Dr AJ Hemamalini
Professor & Head of Clinical Nutrition
Sri Ramachandra University



Mr. Manas Krishnamurthy
General Manager & ITC Windsor, Bengaluru



Ms. Preeti Birla Nair
Entrepreneur
EMPURPLE



Ms. Antara Bhadury
Banking & Soft Skill Trainer

Curriculum Conclave 2019



M.Sc. DAN & M.Sc. HTM
19th March 2019

19th March 2019



Culinary Exclusive

Boot Camp 2019 – for George Brown College, Canada

Culinary Boot Camp 2019 hosted for the group of 11 George Brown students along with their faculty co-ordinator, Chef Charlton Alvares from 4th to 8th March 2019.



EXtra Hits



'BARGRAINS - The Energy Bomb' by WGSHA win's 'The Grand Challenge Udupi 2019' with theme "Empowering the Under-served". Conducted by the Innovation Center (MAHE) and The Udupi District Administration Office.



Nishantika Mitra & Poonam Sharma had taken part in the MAHE Anti-ragging poster competition held on 02.03.2019 and they have won 2nd prize for the same (1st M.Sc. DAN)



Taksh S. Bhojwani - A 3rd Year BHM student achieved victory at Revels Squash Championship 2019, the **National Cultural and Sports Fest** of Manipal Institute of Technology, MAHE, Karnataka.

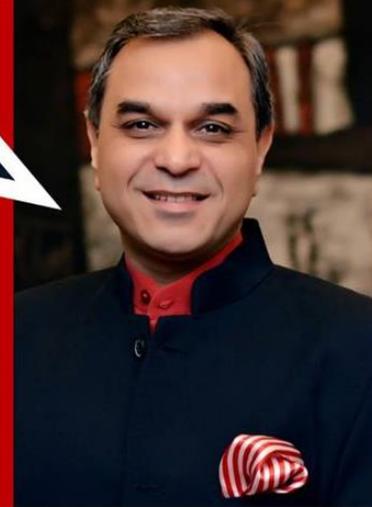


WGSHA girls come out victorious in winning the MIT futsal league

Alumni Achievements

Alumnus (2nd Course) Mr. Anil Chadha, promoted as Vice President - Operations, ITC Hotels, ITC Ltd., Now he will oversee the operations of leading luxury hotel chains in India, operating under four distinct brands with more than 100 hotels in over 70 destinations in the country.

Congratulations!
A simplification of perfection, hard work, perseverance and success
Mr. Anil Chadha
(Alumnus, 2nd Course, WGSHA)
President - Operations, Hotels Division, ITC Ltd.



Congratulations!
Chef of the Year!!
Chef Thomas Zacharias
(Alumnus, 18th Course, WGSHA)
Executive Chef & Partner,
Bombay Canteen, Mumbai.



Alumnus (18th Course) Chef Thomas Zacharias awarded 'Chef of the Year' in the Times Food & Nightlife Awards 2019. Executive Chef and Partner of the award winning restaurant in Mumbai, The Bombay Canteen, Chef Zacharias has grown to be a celebrity chef, promoting Indian food and ingredients from across the country.

Alumnus (17th Course) **Anoop Pandey** appointed as General Manager at The Westin Sohna Resort & Spa

Congratulations!
This promotion deserves an amazing man like you
Mr. Anoop Pandey
(Alumnus, 17th Course, WGSHA)
General Manager at The Westin Sohna Resort & Spa



On the house

MAKING ROOM Hospitality institutes across the country are now running their own real-world restaurants, bakeries and hotels to prepare students for life on the job

Ashtwaryar
+919999999999

They used to learn about wine from textbooks, and bake in the canteen. Now, hotel management and hospitality students are running their own hotels on campus, putting together wine lists and crafting menus at their own restaurants.

At Lovely Professional University (LPU), there's a 35-room Uni Hotel run by hospitality students, where they can practise what they learn in their classrooms and get some paid, real-world experience. Some students take charge of housekeeping, others handle the front desk and help guests check in; at the restaurant, they experiment with different cuisines.

At Manipal's Welcomgroup hotel management school, students have courses on wine and wine-and-food pairings conducted by experts from the International Sommelier Guild in the US. At Ashok Institute of Hospitality and Tourism Management, youngsters run an arocktail bar and a multi-cuisine restaurant at their hotel.

"As more students aim to study abroad, institutes back home are striving to be at par with international hotel management colleges," says Jaiharvi Bajaj, institutional consultant at overseas education consultancy Red Fox. "New facilities like those make interviews and practical tests easier, so for students looking to pursue a career abroad."

CHECK-IN TIME In addition to the 35 rooms, Uni Hotel in Alankar has a restaurant, a gym and conference facilities. It is open only to university guests.

"Working at the hotel is optional for LPU students. Some take it up as a part-time job or internship," says Pratham Mittal, head of new initiatives at the institute. "There is a limit on how many students can be employed."



Students can study wine-and-food pairings at Manipal's Welcomgroup hotel management school.



(Above, below and left) There is a 35-room Uni hotel run by hospitality students at Lovely Professional University in Alankar. Students can practise their classroom lessons here and get paid.



When we go out for summer internships at hotels, we already have experience. In fact, during internships we don't get to interact with guests. But at Uni Hotel, we handle the front desk, help visitors check in.

A few sommeliers from the guild fly down to India for 12 weeks a year to teach the course. Students are certified by the guild. "This helps our students in placements," Thirunamasambham says.

It takes us at least four weeks to get familiar with the wines from across the country, says Mohini Mohan, a final-year hotel management student. "While we have a separate module on Indian wine types and craft wines, and the role of breweries, we are also taught about the traditional wines from India."

Chef: Food industry growth staggering

TIMES NEWS NETWORK

Pic for representation only

Manipal: "This is an exciting time for the food business and restaurants in India. For the last couple of decades—thanks to more people travelling, the food media and our understanding of food, the industry has grown tremendously," said chef Hussain Shahzad, executive chef, O Pedro, Mumbai.



BRIGHT FUTURE

Hussain Shahzad was interacting with the media during the two-day Chefs Conclave 2019 being organised by the department of culinary arts, Welcomgroup Graduate School of Hotel Administration, at the Dr TMA Pai auditorium on Thursday.

The conclave is a platform for students to interact with leading culinary professionals and industry experts and create awareness on contemporary culinary trends that helps to bridge the gap between industry and academia.

The conclave, with the theme, 'From Roots To Wings, A Culinares Journey,' was inaugurated by Dr H S Ballal, pro chancellor, Manipal Academy of Higher Education.

Whe's Bargrains aims to tackle malnutrition in DK

Pocket-Friendly Bar Packs Energy

Manipal: In an attempt to eradicate malnutrition among children, interdisciplinary students of Manipal Academy of Higher Education have developed a low-cost energy bar — Bargrains.

The bar is a combination of whole grains and millets, honey, and natural sweeteners. The concept, which was part of the Grand Challenge competition, was awarded in the top prize. The team behind the idea formed the Whe's Bargrains.

Chief principal school...



WGSHA in NEWS

Alternative to children below the age of 5, focusing on the underprivileged...

Opportunities for students: chefs

both Delhi Co-ordinator Siddha...

Chief Hussain giving his...

the prospect of the...



CONCLAVE 2019

ಆರೋಗ್ಯವಾಣಿ

ಸಂಸ್ಥೆ ಹಳೆವಿದ್ಯಾರ್ಥಿಗಳ ಸಭೆ



ಆನುಭವಗಳನ್ನು ಪ್ರಸ್ತುತ ಸಂಸ್ಥೆಯಲ್ಲಿ ವಾಗ್ಯ ಪ್ರಾಂಶುಪಾಲರಾದ ತಿರುಚ್ಚಾಪುರ ಕಲಿಯುತ್ತಿರುವ ವಿದ್ಯಾರ್ಥಿಗಳೊಂದಿಗೆ ಸಂಭಾಂಕಂ ಕೆ. ಹಳೆ ವಿದ್ಯಾರ್ಥಿ ಸಂಘದ ಮುಖ್ಯಸ್ಥ ಡಾ|| ಕೆ. ರಾಮನಾರಾಯಣ, ಆರೋಗ್ಯವಾಣಿ ಸಂಸ್ಥೆಯ ಸಂಸ್ಥಾಪಕ ನಿರ್ದೇಶಕರು ಮತ್ತು...



NOTES

Happy April!

This is the month with warm promise of green growth to come. At MAnipal/MAHE - Utsav Celebration, Farewell bid , Exams and many more...

Keep watching!!

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
1 WGSHA Admissions Selection Procedure at Manipal	2	3	4	5 UTSAV 2019 Celebration	6	7
8	9	10	11	12 Formal Ball 2019	13 Scribling Day 2019	14
15 Outstanding Students Felicitation Program 2019	16 Farewell Party 2019	17	18	19 Alumni Meet Delhi Chapter	20 WGSHA Admissions Selection Procedure at Delhi	21
22	23 WGSHA Admissions Selection Procedure at Jaipur	24 End Semester Exam begins	25	26	27	28
29	30 Founder's Day	1	2	3	4	5

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