

# Chronicle

WGSMA Monthly Newsletter  
December 2018



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 November 2018



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



# Foreword



**Chef. K Thirugnanasambantham**  
Principal, WGSHA

Dear Reader,

Happy to reach you all at yet another edition.

An exciting month of November 2018 had passed with a flash. This festive month was filled with the decade's long traditions of WGSHA. From fruit mixing to other rejoicing activities, it was a busy month for WGSHA. Students of WGSHA had interactive and knowledgeable virtual lectures. The sports day brought out the best from our athletes. Congratulations to all the students who have excelled in various events. The 10th Course Alumni had a nostalgic day at the campus; reliving those wonderful days in Manipal.

Faculty of WGSHA were explicit with their various seminars and guest lectures that they conducted. We hope to continue to excel in 2019 and to achieve the highest level possible.

## *Mission Statement*

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

# Faculty development programs

Faculty	Programme
Mrs. Anusha Pai, Assistant Professor - Senior Scale	Attended and presented paper at International Conference on Management , Business and Economics - 2018, jointly organised by International Multidisciplinary Research Foundation, Mysore Chapter and India Confederation of Indian Universities(CIU), New Delhi at IMRF Mysore Chapter, Gokulam, Mysore
Mr. Raghavendra G, Assistant Professor - Senior Scale	Attended and presented paper at the 6th IEEE International Conference on MOOCs Innovation and Technology in Education(MITE 2018) at MLR Institute of Technology, Hyderabad
Mr. Paritosh Dabral, Assistant Professor - Selection Grade	Attended workshop on Publishing in Scholarly Journals' organised by KMC Health science Library and Department of Library and Information Science in Association with Elsevier, Publisher, South East Asia at MAHE, Manipal Passed the Microsoft Digital Literacy Certificate Test
Mr. Partho Pratim Seal, Assistant Professor - Selection Grade	Completed an online non-credit MOOC course titled 'Business Strategy' by University of Illinois at Urbana-Champaign and offered through Coursera
Mrs. Meenakshi Garg, Assistant Professor - Selection Grade	<ol style="list-style-type: none"><li>1. Attended the workshop on Composing Objective Questions organised by MCPD, Manipal</li><li>2. Attended 'Clinical Research Regulations and Good Clinical Practice Training Workshop' organised by Centre for Bioethics and Kasturba Medical College at KMC, Manipal</li></ol>
Mr. Narayan B M Prabhu, Assistant Professor - Senior Scale	Attended the workshop on Composing Objective Questions organised by MCPD, Manipal
Dr. Senthil P Kumaran, Associate Professor	Participated in the workshop on ' Mediation, Moderation and Conditional Process Analysis' organised by University of Hyderabad at School of Management Studies, Hyderabad
Mr. Ajith Kumar S J, Assistant Professor - Senior Scale	Attended workshop on Publishing in Scholarly Journals' organised by KMC Health science Library and Department of Library and Information Science in Association with Elsevier,Publisher, South East Asia, at MAHE, Manipal

# Food Festival by Maratha House

02 & 03.11.2018

## Ta'iim Al Arab



Menu inspired by the popular food culture in the Middle Eastern countries- bite size Falafel from Egypt, with Roasted Cauliflower Soup Or Moroccan Chicken Bell Pepper Soup. In starters we had Saj Bread Rolls from Arab, along with the salad Tabbouleh. The Main Courses constituted Aromatic saffron Pilafs, Koshari from Egypt and Iranian Berry Pilaf from Iran. The traditional dessert from Turkey, Baklava was being offered in the fest.



# Simulation by Culinary Arts

16.11.2018

## TICKETS TO HOGWARTS



The Department of Culinary Arts (DOCA) hosted simulation on Friday, 16th November 2018 with a theme that was bound to generate immense nostalgia and excitement in equal measure: Harry Potter. The event was titled 'Ticket to Hogwarts' and guests were treated to a lavish 6 course menu in DOCA which was decked up to resemble the magical world that had been a cherished part of many childhoods.



# Guest Talks



**Essentials for Journal Publications**  
by **Dr. Santhosh K V - Dy. Director -**  
**Research (Technical) MAHE**



**Up Close and Personal with Mrs. Komal Prabhu – Co Proprietrix, Maharaja Family Restaurant**



**"Digital Banking" by Ms. Vinutha Achar – Sr. Bank Manager, Vijaya Bank, Manipal 03.11.2018**



**"Personal Wellness: Ayurveda for all" by Dr. Anupama Nayak on 12.11.2018 for MSc HTM**



**"Role of content for a website" by Archana Nayak & "Digital Marketing" Jithin Sunny 07.11.2018**



**"Approach to Research for Beginners" by Dr. Smitha Nayak 07.11.2018**

**"Creative Writing" by Kavita Nagasampige, Assistant Professor, School of Communication on 13.11.2018**



# Field Visits



MSc HTM Community Engagement and Sustainable Corporate Social Responsibility: A Visit to Manasa Rehabilitation Centre, Pambur on 02.11.2018



MSc DAN students participated in the Second International NIN Centenary Conference 'Aligning food systems for healthy diet and improved nutrition' at National Institute of Nutrition, ICMR, Hyderabad from 11 to 13.11.2018

# Workshops



M.Sc. Dietetics and Applied Nutrition, DAHS, WGSHA, MAHE conducted a one day CNE entitled "An Interprofessional Approach to Diabetes Care - Every Family's Concern" on 14.11.2018. **More on Page No. 11**

Parthiva – DIYA Eco Friendly Clay Diya Making Workshop. 02.11.2018



Sensory evaluation a multi brand ice cream tasting and evaluation workshop by faculty Mr. Valsaraj P Associate Professor on 27.11.2018



Cooking Demonstration Cum Hands-on Practical Class on Indian Cuisine for Study Abroad Programme students of different US Universities by Chef. K Thiru, Principal on 20.11.2018

Culinary Demo by Chef. Nithish and Chef. Manish at Manipal Mahila Samaj on 18.11.2018



# Industry Academia Interface



**Lecture Series 4 by Mr. Sandeep Verma Head - Cabin Crew, TATA SIA Airlines Limited & Alumnus WGSHA - 8th Course on 13.11.2018**

## Alumni Engagement: Virtual Lecture Series



**Chef. Vikas Malik – from Mr Brown Bakery & 8th Course – WGSHA 02.11.2018**



**Mr. Varun Mohan - GM, Hyatt Centric & 19th Course - WGSHA**



**Chef. Aatul Jain – from St. Peter's University Hospital & 7th Course – WGSHA**

**12.11.2018**

## Webinar for B.A. in Culinary Arts on 20.11.2018



**“Trends in Revenue Management” by Mr Yogeesh Chandra - Executive VP Hospitality, RateGain**

**“Entrepreneurship for Chefs” by Chef Anees Khan, Founder Star Anise Fine Foods & Leisure Pvt. Ltd**



# CAMPUS PLACEMENT DRIVE



12.11.2018 Air Vistara



13.11.2018 McDonald's



29.11.2018 Omni Hotels &  
Resorts

10

# Hostel Festivals



03.11.2018 Halloween festival with monthly B'day cake cutting



05.11.2018 Deepwali organized by Rajputana House



WQSHA  
DIWALI  
CELEBRATION

# Annual Sports

10.11.2018



# Alumni Meet

23.11.2018

10<sup>th</sup> Course - Bachelor of Hotel Management



# EXtra Hits



**Ms. Sehr Bansal –**  
a student of first year  
BHM was crowned  
Second Runners up and  
Miss Talented 2018 at  
the *International  
Pageant Miss  
Supermodel  
International 2018*  
powered by International  
Fashion Week in Goa  
held on 19.11.2018



**Mohini Mohandas (BHM 4<sup>th</sup> year)** One of the 8  
selected students for the 11<sup>th</sup> Edition of The  
Hyatt Student Prize, and invited for the final  
phase of the competition organized at the  
Hyatt Regency Paris on December 10th, 2018.



**Principal Chef K Thiru inaugurated  
'Palate n Passion 2018' of Manipal  
Mahila Samaj on 18.11.2018**



**Principal Chef K Thiru inau  
gurated Tourism Fest at  
'Apna Holidays' on 16.11.2018**

# Culinary Exclusive



Welcomgroup Graduate School of Hotel Administration (WGSHA) in collaboration with Fortune Inn Valley View celebrated the Christmas Fruit Mixing Ceremony on the 23.11.2018. The event was made even more special by the presence of the Madam **Vasanthi R Pai** (Chairperson Hostel Committee, MAHE) the esteemed dignitaries of Manipal Academy of Higher Education - Pro Chancellor Dr. H.S. Ballal, Vice Chancellor Dr. Vinod Bhatt, Pro Vice Chancellor Dr. Poornima Baliga, Pro Vice Chancellor Dr. P. L. N. G. Rao, Registrar Dr Narayana Sabhahit, Registrar Evaluation Dr Vinod Thomas and also the 10th Course BHM Alumni of WGSHA made the event even more memorable.

# Dietetics and Nutrition Exclusive

**CNE entitled “An Interprofessional Approach to Diabetes Care - Every Family’s Concern”** was organised by M.Sc. Dietetics and Applied Nutrition, DAHS on 14.11.2018



Chief Guest was Dr PLNG Rao, Pro Vice Chancellor (Quality Assurance), MAHE, Manipal. Dr Meenakshi Bajaj stressed on the need for “Improving nutrition in women with Diabetes Mellitus”; Dr Sudha Vidyasagar elaborated on the “Detection and management of complications of Diabetes”; Dr S Shobana discussed “How healthy are our Cereals and Millets for the risk of chronic disease”. In the afternoon, Ms Shona Prabhu highlighted the “Benefits of Nutrition and Importance of Leading a Healthy Lifestyle” and “Role of exercise in the management of Diabetes” was emphasized upon by Dr Bhamini Krishna Rao.



**Principal Chef K Thiru, Mrs Meenakshi Garg HOD (MSc DAN) & Organizing Chairperson and team**

# Fruit mixing commences for Xmas cakes and puddings

Times News Network



**MERRY TASK:** Vasanti R Pai, trustee MAHE, Dr H S Bhat, pro chancellor, Dr H Vinod Bhat, vice-chancellor and other officials at the fruit mixing ceremony for Christmas in Manipal on Friday

Over 200 kilograms of dry fruits of all kinds, some of which was brought from Afghanistan, were mixed. The entire mix will be kept away for three weeks, before making cake and pudding just before Christmas. Dr H S Bhat, pro chancellor, spoke briefly about the tradition being followed by WGSMA and FIVV every year. Also present on the occasion were, vice-chancellor, Dr H Vinod Bhat, pro vice-chancellor, P. N. G. Rao and Dr Po-

# Hotel admin students mix fruits for Christmas cakes and pudding

ERS @ UDUPI

**WELCO GROUP** Graduate School of Hotel Administration, MAHE and Fortune Inn Valley View together organized a fruit mixing ceremony for Christmas and pudding at the Culinary Arts Hotel mess here on Friday.

'The ceremony is an age-old practice in traditional Christian households to mix dry fruits with red wine, fruit juice and al-

Over 200 kg of dry fruits of all kinds, brought even from Afghanistan, were mixed. The entire mix will be kept away for three weeks before making cake and pudding just before Christmas.

Pro Chancellor, Dr H S Bhat, spoke briefly about the tradition being followed by WGSMA and FIVV every year. Also present on the occasion were, Vice-Chancellor, Dr H Vinod Bhat, Pro Vice-Chancellor,



Fruit mixing ceremony for Christmas and pudding being held at the Culinary Arts Hotel mess in Manipal on Friday

cohol at least a month before it is baked, is followed even today" said WGSMA Principal, Ch of

Dr P. N. G. Rao and Dr Poetamma Bhatiga, Registrar, Dr Narayana Subbabit and others.

The venue was decorated beautifully and in the festive mood, soft strains of Christmas music was played

in the background. Ch of Vasantha Sagar gave a brief history of fruit mixing. Mounds of dry fruits and nuts were piled up on the table and after the ceremonial mixing was done by the officials, the students completed the mixing up of over 200 kilograms of fruits and nuts.

# Dr Ramdas Pai conferred lifetime achievement award

EXPRESS NEWS SERVICE @ UDUPI

Dr Ramdas M Pai, Chairman Emeritus - Manipal Education and Group (MEMG) and President and Chancellor of Manipal Academy of Higher Education (MAHE), was awarded the 'Lifetime Achievement Award 2018' in recognition of his enormous contributions in the fields of education and healthcare, by the Federation of Indian Chambers of Commerce and Industry (FICCI) in New Delhi on October 30.



Dr Ramdas M Pai

an, 'Is an epitome of dedication and perseverance, who has contributed immensely at national and international level. He has spent his entire life working with all the Group of Institutions and his name has till date been synonymous with perseverance, dedication and attaining a larger purpose in all human endeavour,' says the citation.

Dr Ranjan Pai, Chairman MEMG said: "This is a proud moment for us. I take this opportunity to congratulate him personally, as well as on behalf of the entire Manipal family. His untiring industry, dedicated perseverance and devotion to his causes have won him this award and other accolades earlier. May his unremitting endeavour go on with undim vigour".

The award was received by Dr Vinod Bhat, Vice-Chancellor, Manipal Academy of Higher Education from Secretary, Ministry of HRD as Dr Pai was unable to attend the function owing to other commitments. Dr Pai, a recipient of Padma Bhush-

# WGSMA signs MoU with Italian institution

Manipal: Welcomgroup Graduate School of Hotel Administration (WGSMA) has signed an MoU with Campus Etoile Academy, Tuscania (VT), Italy, for Italian Professionals Chef Diploma in Italian Cuisine (ICS) Italy for BHM and BA in Culinary Arts.

WGSMA has also signed an MoU with Etoile Academy, San Pietro, Italy, for Professional Diploma in Beverage Service Hospitality for BHM students.

The MoU signing ceremony was an interaction of Chef Etoile Academy faculty and students of Etoile, conducted a workshop.

Marta Cortarello, FandB Trends, DH News Service

# Continuing nutrition education event

Manipal: The department of allied hospitality studies of the Welcomgroup Graduate School of Hotel Administration (WGSMA) conducted a nutrition education event.



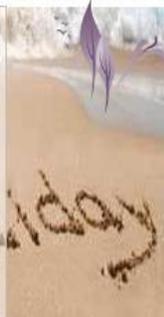
ಅವಕಾಶವನ್ನು ಪ್ರವಾಸ ಮೇಳ ಉದ್ಘಾಟನೆ ನಡವಿಸುವ. ಪ್ರವಾಸ ಉದ್ಘಾಟನೆ ಪ್ರತಿ ಶಿಕ್ಷಣ ಭಾರತೀಯ ಮನೋಹರಣೆಗಳನ್ನು ಕಾರ್ಯಕ್ರಮವನ್ನು ಆಯೋಜಿಸುವ. ಅದರಲ್ಲಿ 3 ದಿನಗಳ 'ಇಂಡಿಯನ್ ಡೆಸ್ಟಿನೇಷನ್' ಹಾರಿಡೇ-ಉಚಿತ, ಅದರಲ್ಲಿ ಪ್ರವಾಸ ದಂಪತಿಗಳಿಗೆ 4 ದಿನಗಳ ಫೈನಾನ್ಸ್ ಪ್ರಾಕ್ಟೀಸ್ ಉಚಿತ ಬಂಡ್ ಕೊಡು ನೀಡಲಾಗುವುದು. ಈ ಎಲ್ಲ ಪ್ರಾಕ್ಟೀಸ್ ಗಳಲ್ಲಿ ತಾಂತ್ರಿಕ ಹೊರತೆಗಳಲ್ಲಿ ವೆಚ್ಚ, ಶಿಕ್ಷಣ ದರ್ಶನ ಭಾರತೀಯ ಹೊರತೆಗಳಲ್ಲಿ ಉಚಿತವಾಗಿ, ಉಚಿತವಾಗಿ, ವಿವಿಧ ವಸ್ತುಗಳನ್ನು, ಪ್ರವಾಸದಲ್ಲಿದ್ದ ಸುಖಕರವಾದ ದರ್ಶನವನ್ನು, ವಿವಿಧ ಬೆಳಕುಗಳನ್ನು, ವಿವಿಧ ಬೆಳಕುಗಳನ್ನು ಒಳಗೊಂಡಿದೆ. ಅದರಲ್ಲಿ ಸುಮಾರು ಪ್ರತಿವರ್ಷವೂ ಗಳಿಸುವ ಸಂಖ್ಯೆಯು ಹೆಚ್ಚುತ್ತಿದೆ.

# WGSHA

## WGSHA Monthly Calendar - December 2018



Month of Exam & Vacation!  
**Yes it is December!!**  
 Time for End Semester Exams,  
 Setting up for next Semester  
 and vacation!  
 Merry Christmas!!  
**Let us take a break!!**



# December 2018

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
26	27	28	29	30	01	02
03 End Semester Exams for MSc Dietetics and Applied	04	05 Farewell for MSc Dietetics & Applied Nutrition final	06 SPSS Workshop for faculty	07	08	09
10 End Semester Exams for B.A (Culinary Arts)	11	12	13	14 MAHE Global Alumni Meet 2018	15	16
17	18 End Semester Vacation begins	19	20	21	22	23
24	25	26	27	28	29	30
31	01					

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